

## BENARES @ HOME

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### STARTERS

12

#### **VEGETABLE SAMOSA (V, Gluten) or LAMB SAMOSA (Gluten)**

Organic Vegetables or Lamb Samosa, Mint and Tamarind Chutney

#### **SAMOSA CHAAT (V, Gluten, Dairy)**

Classic Vegetable Samosa, Chickpeas, Yogurt and Tamarind

#### **ALOO TIKKI CHAAT (V, Dairy)**

Indian style Hash Brown Potato, Yogurt, Mint, Tamarind, Crispy Vermicelli

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### TANDOOR

#### **MIX GRILL PLATTER (Dairy, Fish, Shellfish, Mustard)**

26

Kasundi Mustard Prawn, Herb Chutney Seabass, Kashmiri Chilli and Garam Masala flavoured Chicken Tikka, Lamb Seekh Kebab. Served with Mint Chutney

#### **CHICKEN TIKKA (Dairy) Small 3 pieces / Large 6 pieces**

12/20

Classic char-grilled Tandoori Chicken with Chilli, Ginger and Garam Masala

#### **LAMB SEEKH KEBAB (Dairy) Small 3 pieces / Large 6 pieces**

12/20

Spiced Minced Lamb Kebab, Pickled Onion and Mint Chutney

#### **PRAWN KASUNDI (Dairy, Mustard, Shellfish) Small 2 pieces / Large 4 piece**

18/32

Kasundi Mustard & Raw Mango marinated Tandoor grilled Prawn, Mint Chutney and Pickle Onions

#### **PANEER MALAI TIKKA (V, Dairy) Small 2 pieces / Large 4 piece**

10/18

Mace and Cardamom Spiced Cottage Cheese, Mint Chutney and Pickle Onions

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### CURRIES

#### **PANEER MAKHANI (V, Dairy)**

20

Cottage Cheese simmered in Tomato and Fenugreek

#### **CHICKEN MAKHANI (Dairy)**

23

#### **ROGAN JOSH (Dairy)**

26

Kashmiri style Lamb simmered in whole Garam Masala and Onion Gravy

#### **FISH MOILEE (Fish, Mustard)**

25

Sea Bass simmered in Coconut and Curry Leaf Sauce

#### **SUBZ KOFTA LABABDAR (V, Dairy)**

18

Organic Mix Vegetables Dumplings in Creamy Tomato and Onion Gravy

#### **CHHOLE (V, Dairy)**

15

Slow Cooked, North Indian Style Chickpeas Flavoured with Black Cardamom, Cinnamon and Cloves

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### VEGETARIAN FAMILY MEAL FOR FOUR

#### FAMILY MEAL DEAL FOR FOUR

£150

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**BIRYANI Serves 2 (Dairy) Veg 26, Chicken 30, Prawn 32, Lamb 32**

Choice of organic mix Vegetables (V) or Chicken or Prawn or Lamb Layered with Premium Basmati Rice flavored with Rose and Mint. Served with roasted Cumin Raita

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**SIDES****8****SAAG ALOO (Vegan)**

Spiced Puréed Spinach and New Potatoes

**DAL TADKA (Vegan)**

Slow cooked Yellow Lentils tempered with Cumin and Garlic

**DAL MAKHANI (V, Dairy)**

24 hours cooked buttered Black Lentils

**VEGAN BLACK DAL (Vegan, N)**

24 hours cooked Black Lentils

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**RICES, BREADS AND ACCOMPANIMENTS****6**

Poppadum with Mango Chutney and Mix Pickle (V)

Steamed Rice (Vegan) or Saffron Pulao (Vegan)

**6**

Garlic Naan, Butter Naan (Gluten/Dairy, Egg), Plain Naan (Gluten, Egg, Dairy)

**4**

Plain Tandoori Roti (Vegan, Gluten) / Butter Tandoori Roti (Dairy, Gluten)

**4****RAITA (V, Dairy)****4**

Low fat Yogurt with roasted Cumin powder

**PUNJABI ONION SALAD****4****CONDIMENTS (V)****2**

Mango Chutney/Mixed Pickle (Mustard)/ Tamarind and Date Chutney

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**CHAAT@HOME****(V)****12****BHEL PURI (Peanuts, Dairy, Gluten)**

Crispy Tangy Puffed rice tossed with boiled potatoes, Chutneys and Pickle Onion

**Components:** Assorted Crisp, Mint Chutney, Tamarind Chutney Pickled Onion, Chilli and Ginger, Boiled Potatoes, Benares Chaat Masala, Lime wedge

**GOL GAPPE\_(Gluten)**

Wheat bubble, stuffed with spiced Crush Chickpea and Tamarind Chutney filled with minted water .Note: to be eaten at once

**Components:** Wheat Bubble, Spiced Crushed Chickpea, Tamarind Chutney, Minted water

**PAPRI CHAAT\_(Gluten, Dairy)**

Crispy Flatbread and Potato tossed with yoghurt, Chutneys. Topped with Vermicelli

**Components:** Crispy Flat Bread, Spiced Potato, Sweet Yoghurt, Mint and Tamarind Chutney, Benares Chaat Masala, Fried Vermicelli

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**DESSERT**

Gulab Jamun (Dairy, Gluten) @7 / Walnut Brownie (Dairy, Gluten, Nuts, Eggs) @ 8

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# DRINKS MENU

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## Champagne

Delamotte Brut, Reims, NV 55

## White Wine

Sauvignon Blanc, Nyakas, Budai, Hungary, 2018 30

Gewürztraminer, Jean Claude Gueth, Benares signature, France, 2015 38

Viognier Les Vignes d'à Côte, Yves Cuilleron, Vin de Pays des Collines  
Rhodaniennes, France, 2018 40

Pouilly-Fuissé, Bouchard Père & Fils, France, 2017 60

## Red Wine

Elcione, Merlot, Cabernet, Sangiovese, Tenuta Vitalonga, Umbri Italy, 2014 44

Chianti Colli Senese, Poggio Salvi, 2017 48

Klein Constantia Estate Red, Constantia, South Africa, 2015 52

Pinot Noir Carmel Road, Monterey County, USA 2017 60

## Beers

Cobra 5

## Soft Drinks

Coke 3

Lemonade 3

### *Food Allergies and Intolerances:*

*Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.*

*Before ordering, please speak to our staff about your requirements.*

### **AVAILABLE**

#### **TUESDAY TO THURSDAY & SUNDAY**

**Lunch: 12:00 –14:30/Dinner: 17:30 –20:00**

#### **FRIDAY & SATURDAY**

**Lunch: 12:00 –14:30/Dinner: 17:30 –19:00**

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Call us on 020 7629 8886

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