



## **DAILY SPECIALS OF THE WEEK**

### **Monday - KERALA STYLE LAMB PEPPER FRY**

*Lamb Cooked and Roasted with Pepper & Spice*  
Allergens; Dairy

### **Tuesday – PUNJABI KADI POKODA**

*Shallots Fritters simmered in Cumin tempered Yogurt Curry*  
Allergens; Dairy

### **Wednesday - ADRAKI LAMB CHOPS**

*Smoked Kashmiri Chilli & Ginger marinated Lamb Chops,  
Pickled Onion, Herb Chutney*  
Allergens; Dairy

### **Thursday – LAHORI MURG CHANA**

*Wild Cardamom and Cumin Seed flavoured White Chickpea and Corn-fed Chicken Curry*  
Allergens; Dairy

### **Friday – ALLEPPEY PRAWN CURRY**

*King Prawns simmered in Coconut and raw Mango Sauce*  
Allergens; Shellfish, Mustard

### **Saturday - KERALA STYLE LAMB PEPPER FRY**

*Lamb Cooked and Roasted with Pepper & Spice*  
Allergens; Dairy

### **Sunday - ADRAKI LAMB CHOPS**

*Smoked Kashmiri Chilli & Ginger marinated Lamb Chops, Pickled Onion, Herb Chutney*  
Allergens; Dairy

# BENARES @ HOME MENU

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## STARTERS

11

**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)

Indian style Hash Brown Potato, Yogurt, Mint, Tamarind, Pickle Onion

**VEGETABLE MOMO** (V, Gluten) or **CHICKEN MOMO** (Gluten)

Steamed Vegetable or Chicken Dumplings

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## TANDOOR

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

24

Kasundi Mustard Prawn, Herb Chutney Seabass, Kashmiri Chilli and Garam Masala flavoured Chicken Tikka, Ginger and Black Pepper Lamb Chop. Served with Mint Chutney

**TANDOORI CHICKEN** (Dairy)

22

Chargrilled Half Cornfed Chicken (on the bone) with Chilli, Ginger and Garam Masala Served with Coriander & Chilli Chutney, Lemon

**Small 3 pieces / Large 6 pieces**

**CHICKEN TIKKA** (Dairy)

10/18

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

**LAMB SEEKH KEBAB** (Dairy)

10/18

Spiced Minced Lamb Kebab, Pickled Onion and Mint Chutney

**Small 2 pieces / Large 4 pieces**

**PRAWN KASUNDI** (Mustard, Shellfish)

11/20

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

**PANEER MALAI TIKKA** (V, Dairy)

9/16

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

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## CURRIES

**PANEER KADAI** (V, Dairy)

18

Cottage Cheese simmered in Red Pepper Sauce and Spices

**CHICKEN MAKHANI** (Dairy)

22

Benares signature Smokey Chicken simmered in Tomato and Fenugreek

**CHICKEN CHETTINAD** (Dairy)

23

Corn Fed Chicken in spicy Coconut, Fennel and Stone Flower Gravy

**ROGAN JOSH** (Dairy)

24

Kashmiri style Lamb simmered in whole Garam Masala and Onion Gravy

**LAMB SHANK NIHARI** (Nuts)

24

Slow cooked Lamb along with Bone Marrow and Spices

<b>FISH MOILEE</b> ( <i>Fish, Dairy</i> )	<b>24</b>
Sea Bass simmered in Coconut and Curry Leaf Sauce	
<b>SUBZ KOFTA LABABDAR</b> ( <i>Dairy</i> )	<b>16</b>
Organic Mix Vegetables Dumplings in Creamy Tomato and Onion Gravy	
<b>CHHOLE</b> ( <i>Vegan</i> )	<b>15</b>
Slow Cooked, North Indian Style Chickpeas Flavoured with Black Cardamom, Cinnamon and Cloves	

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<b>BIRYANI</b> <i>Serves 2 (Dairy)</i>	<b>Veg 28, Chicken 30, Prawn 32, Lamb 32</b>
Choice of organic mix Vegetables (V) or Chicken or Prawn or Lamb layered with Premium Basmati Rice flavoured with Rose and Mint. Served with roasted Cumin Raita	

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<b>SIDES</b>	<b>8</b>
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<b>MASALA BAINGAN</b> ( <i>Vegan</i> )	
Little Aubergine Tossed in Dry Spices, Fresh Coriander and Ginger	
<b>SAAG ALOO</b> ( <i>Vegan</i> )	
Spiced Puréed Spinach and New Potatoes	
<b>DAL TADKA</b> ( <i>Vegan</i> )	
Slow cooked Yellow Lentils tempered with Cumin and Garlic	
<b>DAL MAKHANI</b> ( <i>V, Dairy</i> )	
24 hours cooked buttered Black Lentils	
<b>VEGAN BLACK DAL</b> ( <i>Vegan</i> )	
24 hours cooked Black Lentils	

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<b>RICES, BREADS AND ACCOMPANIMENTS</b>	
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Poppadum with Mango Chutney and Mix Pickle	<b>6</b>
Steamed ( <i>Vegan,</i> ) or Saffron Pulao ( <i>V, Dairy</i> )	<b>6</b>
Garlic Naan, Naan, Butter Naan ( <i>Gluten/Dairy</i> ) / Roti ( <i>Vegan</i> ) / Roti ( <i>Dairy</i> )	<b>4</b>
<b>SALAD</b> ( <i>V, Mustard, Soya</i> )	<b>4</b>
Edamame, Cucumber and Tomato in Kasundi Mustard dressing	
<b>RAITA</b> ( <i>V, Dairy</i> )	<b>4</b>
Low fat Yogurt with roasted Cumin powder	
<b>PUNJABI ONION SALAD</b>	<b>4</b>

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<b>CONDIMENTS (V)</b>	<b>2</b>
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Mango Chutney ( <i>Mustard</i> )	
Mixed Pickle ( <i>Mustard</i> )	
Spicy Tomato Masala	
Tamarind and Date Chutney	

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<b>DESSERT</b>	
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Gulab Jamun ( <i>Dairy, Gluten</i> )	<b>7</b>
Walnut Brownie ( <i>Dairy, Gluten, Nuts, Eggs</i> )	<b>8</b>

# DRINKS MENU

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## Champagne

Delamotte Brut, Reims, NV 79

## White Wine

Sauvignon Blanc, Nyakas, Budai, Hungary, 2018 30

Gewürztraminer, Jean Claude Gueth, Benares signature, France, 2015 40

Viognier Les Vignes d'à Côte, Yves Cuilleron, Vin de Pays des Collines  
Rhodaniennes, France, 2018 42

Grüner Veltliner, Ebner-Ebenauer, Austria, 2018 45

Pouilly-Fuissé, Bouchard Père & Fils, France, 2017 65

## Red Wine

Elcione, Merlot, Cabernet, Sangiovese, Tenuta Vitalonga, Umbri Italy, 2014 46

Chianti Colli Senese, Poggio Salvi, 2017 52

Klein Constantia Estate Red, Constantia, South Africa, 2015 55

Pinot Noir, Muddy Water, Waipara, New Zealand, 2017 60

## Beers

Cobra 5

Meantime 5

## Soft Drinks

Coke 3

Lemonade 3

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**AVAILABLE**  
**MONDAY TO SATURDAY 12:00 – 21:00**  
**SUNDAY 12:00 – 20:00**  
FOR EVERY ORDER RECEIVED, WE ARE DONATING A MEAL TO NHS WORKERS IN  
OUR AREA

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## **CURRY & LUNCH BOXES**

(AVAILABLE FOR LUNCH - MONDAY TO SATURDAY ONLY)

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### **CURRY BOXES**

**Supplement for Bread**

**1**

#### **VEGAN**

**11.50**

Mix Vegetable Curry, Saffron Pulao, Kachumber Salad, Onion Bhaji

#### **CHICKEN**

**12.50**

Chicken Chennai, Saffron Pulao, Kachumber Salad, Onion Bhaji

#### **LAMB**

**13.50**

Kashmiri Lamb Rogan Masala, Saffron Pulao, Kachumber Salad, Onion Bhaji

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### **LUNCH BOXES**

#### **VEGETARIAN (Dairy)**

**16.50**

Mix Vegetable Curry, Onion Bhaji Served with Mint Chutney, Saag Aloo, Yellow Dal Tadka, Tawa Roti, Kachumber Salad, Saffron Pulao & Walnut Brownie (Nut, Gluten, Dairy, Eggs)

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

**17.50**

Mangalorean Chicken Masala, Chicken Tikka Served with Mint Chutney, Saag Aloo, Yellow Dal Tadka, Tawa Roti, Kachumber Salad, Saffron Pulao & Walnut Brownie (Nut, Gluten, Dairy, Eggs)

#### **LAMB (Dairy)**

**18.50**

Lamb Rogan Josh, Lamb Seekh Kebab Served with Mint Chutney, Saag Aloo, Yellow Dal Tadka, Tawa Roti, Kachumber Salad, Saffron Pulao & Walnut Brownie (Nut, Gluten, Dairy, Eggs)

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