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BENARES

RESTAURANT & BAR



EVENTS & PRIVATE DINING AT BENARES

* All menus will be served with complimentary poppadum's and petit fours

* For Lunch party bookings of 9 guests or more we will offer the organizer a complimentary *3 course set menu Lunch with champagne cocktail on arrival* to enjoy at a later time of their choosing.

(Voucher will be valid from Monday to Thursday
Lunch between January to September 2020)**

* Any additional group bookings made within two months post your event will receive a complimentary champagne cocktail reception in our lounge area for Lunch (offer valid from Monday to Thursday and excludes December)

**Terms and conditions apply

Above Offers are valid for group bookings made on
Dinner: Sunday to Thursday
Lunch: Monday to Saturday

BOOKING

Anshu Baluja 0207 629 8886 (option 3)

events@benaresrestaurant.co.uk

12A Berkeley Square
London W1J 6BS

PAPRIKA MENU

£55

Valid from Sunday to Thursday Only

A three-course menu including plated starter and dessert
Main course is served family style, to share

TANDOORI GOSHT MOMO

Char-Grilled Lamb Dumplings, Beetroot Salsa,
Smoked Tomato Chutney



SEABASS MOILEE

Seabass in Coconut and Curry Leaf Sauce

MURG CHETTINAD

Chicken Simmered in Fennel and Stone Fungus Curry

PALAK PANEER

Cottage Cheese Cooked with Spiced Spinach

DAL TADKA

Yellow Lentil Tempered with Garlic and Cumin

ALOO PODI

New Potatoes with Spiced Powder

JEERA PULAO

Cumin Tempered Aromatic Spiced Basmati Rice

ASSORTED BREAD AND RAITA



SPICE PINEAPPLE UPSIDE DOWN CAKE RUM RAISIN ICE-CREAM

Please note as our menus are seasonal, they are subject to change and availability.
Prices are inclusive of VAT; a 15% service charge applies.

BAYLEAF MENU

£68

A three-course menu including plated starter and dessert
Main course is served family style, to share

DAL SHORBA AND CHANA CONE

Red Lentil and Curry Leaf Soup, Chickpea Chaat



MURG MAKHANI RAGDA SAMOSA

Crispy Butter Chicken Samosa,
White Pea Curry, Yoghurt and Pomegranate



SHALGAM GOSHT

Kentish Lamb and Baby Turnips Curry

MURG KEMPU

Curry Leaf and Bedki Chilli Flavoured Crispy Chicken

JHINGA MALWANI

Black Pepper and Fennel Spiced Prawns

BHINDI MASALA

Okra Cooked with Onions and Tomatoes

DAL BENARESI

Signature Black Lentil

ALOO ANARDANA

Potatoes with Pomegranate

SUBZ PULAO

Baked Aromatic Vegetable Rice

ASSORTED BREAD AND RAITA



MANGO PASSION FRUIT MOUSSE, FRESH FRUIT

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DELUXE MENU

£125

A three-course menu including plated starter and dessert

Main course is served family style, to share

A GLASS OF CHAMPAGNE & CANAPÈS

Paneer Tikka, Chana Papdi Chaat, Lamb Seekh Kebab
Mini Chicken Skewer, Beetroot Kanji



GOL GAPPE

Wheat Bubbles, Minted Water, Sprout Mung



MINI SAMUNDRI KEBAB THAL

Marinated and Tandoor Cooked King Prawn and Seabass



MURG METHI MAKHNI

Chicken and Fresh Fenugreek Simmered in Buttered Tomato Gravy

CLAM MOILEE

Clams Poached in Coconut and Curry leaves

GOSHT ROGAN JOSH

Saffron Spiced Slow Cooked Lamb

PALAK MOZZARELLA

Spiced Spinach with Creamy Buffalo Mozzarella

BHINDI DO PYAAZA

Stir Spiced Okra with Onions and Tomatoes

DAL BENARES

Signature Black Lentil

SUBZ BIRYANI

Sealed and Baked Aromatic Organic Vegetable Rice

ASSORTED BREAD AND BOONDI RAITA



BAKED CHAI CHEESE CAKE, ROSE ICE-CREAM

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Prices are inclusive of VAT; a 15% service charge applies.



The Dover Room, Seats 36



The Berkeley Room, Seats 16

6 COURSE TASTING MENU

£98

All Six courses are served pre-plated

Canapé



Fine De Claire Oyster and Cured Sea-Bream Chaat



Baked Malabar Scallop



Chicken Momo, Kachumber, Chutney and Raita



Chargrilled Loch Duart Salmon, Clam Moilee, Ridged Gourd Chutney



Iced Sherbet



Roasted English Rump of Lamb, Keema-Aloo Chop, Green Olive Curry

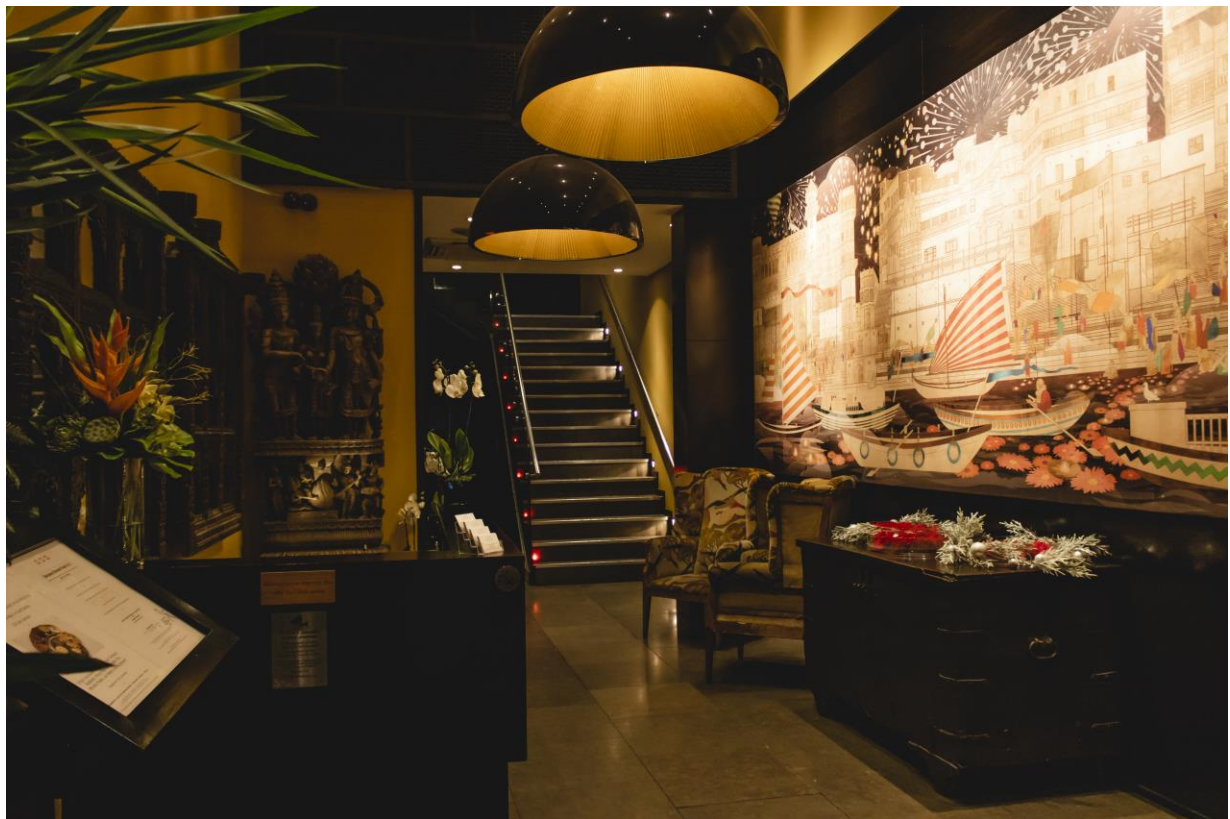


Bhapa Doi, Cranberry, Pomegranate

Chocolate Chilli Torte

This menu is offered for the entire table only
We request you place your order by 2pm for Lunch, 9:30pm for Dinner
& by 8:45pm on Sunday's

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TASTING MENU PAIRED WINES

Wine Measures: Wine 125ml, Dessert Wine 100ml

Prestigious Wines

2011 Riesling Kabinett Schloss Schonborn,
Rheingau, Germany



2017 Meursault Vallet Frères,
Côte de Burgundy, France



2015 Gewürztraminer
Jean Claude Gueth, Alsace France



2015 Gevrey-Chambertin Les Marchais,
Pierre Naigeon, Burgundy, France



2018 Brachetto d'Aqui Contero,
Piedmont, Italy

£89 per person

Captivating Wines

2017 Viognier, Ktima Gerovassiliou
Epanomi, Greece



2016 Soave La Rocca, Pieropan,
Veneto, Italy



2015 Gewürztraminer
Jean Claude Gueth, Alsace France



2016 Pinot Noir Muddy Water, Waipara
New Zealand



2017 Eradus Sticky Micky,
Late Harvest Sauvignon,
Marlborough, New Zealand

£59 per person



The Lounge, Seats 30, 60 standing



INTIMATE, BESPOKE & PRIVATE



Located in the heart of Mayfair, Benares is a stylish Restaurant and Cocktail Bar.

Named after India's holy city, Benares marries tradition with daring modernity with hand-crafted furniture, water features, and an elegant, exotic interior.

Benares Menus

Our menus include the best of local and seasonal ingredients. Chef combines his heritage with his love of British ingredients to create a unique and innovative modern Indian menu.

NOTE: Kindly select your preferred menu and return a minimum of 14 days prior to your event. Most dietary requirements & spicing levels are catered for with adequate notice. All Chicken and Lamb is Halal. Please select one menu for your whole party.

Cocktails

Guests can enjoy a variety of culinary drinks such as the Passion Fruit Chutney Martini, a combination of house made passion fruit chutney, vodka, and passion fruit juice, and our latest Green Spice Martini, a ginger and coriander vodka infused drink shaken over a coriander and cumin syrup and Elderflower Cordial.

Wine Pairing

Our team of knowledgeable sommeliers have put together a list of Champagnes and fine wines that pair perfectly with our menus. [Please view our wines here.](#)

INTIMATE, BESPOKE & PRIVATE



Party menus are only available to groups of 9 and above.

Wines are available with all menus.

A discretionary Service Charge of 15% will be added to your bill.

There is an accessible entrance available to all private dining rooms.

All dietary requirements and allergies should be mentioned to staff.

Vegetarian Options available.

All menus and prices are subject to change during the month of December.

Benares Capacity

The Wine Room—Seats up to 10 people

The Chef's Table—Seats up to 8 people

The Berkeley Room—Seats up to 16 people

The Dover Room—Seats up to 36 people

Main Restaurant— Seats up to 100 people, 120 standing

The lounge and Bar— Seats up to 30 people, 60 standing

Benares is available for Exclusive Hire—150 guests seated, 300 standing

See Inside:

[View The Benares Google 360
Tour](#)