



BENARES

GROUP AND PRIVATE DINING

INTIMATE, BESPOKE & PRIVATE

Located in the heart of Mayfair, Benares Restaurant is a stylish restaurant and cocktail bar from the acclaimed Chef Atul Kochhar.

Named after India's holy city, Benares marries tradition with daring modernity. Michelin-starred Chef Atul Kochhar has transported the beauty and vibrancy of this city into his restaurant, with hand-crafted furniture, water features, and an elegant, exotic interior.

BENARES MENUS

Chef Atul has carefully crafted a selection of Indian-inspired menus for our private dining rooms. Our menus include the best of local and seasonal ingredients. Atul 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

The cocktail menu itself is inspired by Chef Atul's innovative cooking. 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.](#)



The Main Restaurant, Seats 100, 300 Standing

PRIVATE DINING AT BENARES

- * All menus will be served with complimentary poppadum's and petit fours
- * All group lunch bookings between Monday and Thursday will receive a complimentary champagne cocktail on arrival.
- * For the month of August, complimentary canapes will be served with pre-ordered arrival drinks for groups between 9 and 40 guests
- * For party bookings of 9 guests or more, we will offer the organiser a complimentary 3 course set menu lunch with champagne cocktail on arrival to enjoy at a later time of their choosing.
- * Parties of 12 people and above that choose the Bayleaf Menu will each receive a signature Benares gift to take home.
- * When you book the Deluxe Menu, all guests will receive a signed copy of Chef Atul's bestselling cookbook for parties of 17 guests and more.
- * Any group bookings made within two months prior to your event will receive a complimentary champagne cocktail reception in our lounge area.
- * Receive a complimentary bottle of house wine per 6 bottles of wine ordered.

BOOKING

Anshu Baluja 0207 629 8886

events@benaresrestaurant.co.uk

12A Berkeley Square,
London W1J 6BS

PAPRIKA MENU

£55

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

CHANA PAPRI CHAAT—Sweet and Sour Chickpeas with Crispy Bread

SHAMI KEBAB—Spiced Griddled Lamb Patty



ACHARI MURG—Boneless Chicken Cooked in Pickling Spices

MEEN CHETTINAD—Sea Bream Fillets in Kalpasi and Anise Spiced Curry

PANEER MAKHANI—Velvety Cottage Cheese in Tomato and Fenugreek Sauce

TADKA DAL—Aromatic Punjabi Yellow Dal

ALOO ANARDANA—Sliced Baby Potatoes with Cumin and Pomegranate

JEERA MUTTER PULAO— Fragrant Cumin and Green Pea Rice

All main courses are served with Indian Breads & Raita



**POACHED PEAR, BERRIES AND PINK PEPPERCORNS
WITH CINNAMON ICE-CREAM**



BAYLEAF MENU

£68

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

GOSHT SAMOSA—Spiced Lamb Tikka Samosa

HARIYALI MACCHI—Grilled Salmon Marinated with Curry Leaf and Coriander

BHARWAN ALOO— King Edward Potato Filled with Spicy Peas and Cottage Cheese



KALI MIRCH KA GOSHT—Slow Cooked Pepper Lamb

MURG TIKKA MASALA—Tandoori Grilled Chicken in Onion and Tomato Masala

SUBZ MOILEE—Seasonal British Vegetable in Coconut and Curry Leaf Sauce

MASALENDAR BAINGAN— Dry Spiced Baby Aubergine

DAL BENARESI—Benares Signature Black Lentils

ZAFFRANI PULAO— Saffron Spiced Rice

All main courses are served with Indian Breads & Raita



**CHOCOLATE AND BANANA TORTE,
COFFEE ICE-CREAM**



The Wine Room, Seats 10



The Chef's Table, Seats 9

DELUXE MENU

£125

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

DRAPPIER CHAMPAGNE & CANAPÉ RECEPTION

Tandoori Grilled Chicken, Lobster Papri Chaat, Jaituni Paneer Tikka,
Masala Foie Gras, Oyster Pakoda



TANDOORI LAMB PLATTER—Seekh Kebab, Fennel infused Lamb Chop, Spiced Lamb Tikka



HIRAN DO PYAZA— Slow Cooked Diced Haunch of Venison with Onion, Cumin and Kashmiri Chilli

JHINGA MOILEE—King Prawn in Coconut and Curry Leaf Sauce

WILD SEA BASS AMRITSARI—Punjabi Style Crisp Fried Sea Bass

MURG TIKKA MASALA—Tandoor Grilled Chicken in Onion and Tomato Masala

PACHRANGI DAL—Rajasthani Style Five Lentil Stew

HAVELI KOFTA—Seasonal Vegetable Dumplings with Peanut and Almont Sauce

SUBZ BIRYANI - Aromatic Saffron Spiced Basmati Rice
With Cucumber Raita

**All main courses are served with Indian Breads & Raita,
Green Salad and Mixed Pickle**



**PEANUT BUTTER CHOCOLATE FONDANT,
VANILLA 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.

THALI LUNCH MENU

£45

Based on the traditional Indian thali concept with a Michelin-star twist.
Starter and dessert pre-plated, main course served as a platter.
Available for lunch only for groups between 9-12 guests.

VEGETABLE SAMOSA CHAAT—Seasonal Vegetable Samosa with Chickpeas on Crispy Bread



KALI MIRCH KA GOSHT—Slow Cooked Peppered Lamb

MURG TIKKA MAKHANI—Creamy Chicken Tikka in Tomato and Fenugreek Sauce

TADKA DAL— Fragrant Punjabi Yellow Dal

SAAG PANEER—Wilted Spinach with Velvety Cottage Cheese

JEERA MUTTER PULAO—Aromatic Cumin and Green Pea Rice

All Thali platters are served with Indian Breads, Poppadum's & Salad



RASMALI—Homemade Poached Cottage Cheese Dumplings in Saffron Milk



The Dover Room, Seats 36



The Berkeley Room, Seats 16

6 COURSE TASTING MENU

£98

Amuse Bouche



Shellfish

Pan Seared Scallop
Slow Roast Tomato, Pine Nut Podi

Indian Five Spice Pickled Prawn



Chicken

Tandoori Chicken Tikka Pie, Mixed Berry Chutney (to Share between 2)



Fish

Chargrilled Scottish Salmon, Coconut and Curry Leaf Sauce

Cornish Crab Croquette, Spiced Vermicelli



Iced Sherbet



Lamb

Roasted Rump of English Lamb

Tandoori Cutlet, Rogan Jus, Dal Makhani



Dessert

Rose Bhapa Doi, Spiced Chocolate Lava Cake

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TASTING MENU PAIRED WINES

Wine Measures: Wine 125ml, Dessert Wine 100ml

Prestigious Wines

*2015 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany*

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*2014 Meursault Vallet Frères,
Côte de Burgundy, France*

□ □ □

*2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*

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2013 Gevrey-Chambertin Les Marchais,

Captivating Wines

*2016 Viognier, Ktima Gerovassiliou
Epanomi, Greece*

□ □ □

*2014 Soave La Rocca, Pieropan,
Veneto, Italy*

□ □ □

*2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France*

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2013 Pinot Noir Muddy Water, Waipara



The Lounge, Seats 30, 60 standing



INTIMATE, BESPOKE & PRIVATE



Party menus are available to groups of 9 and above.

Pairing wines are available with all menus.

A 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.

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

Bespoke flower arrangements are available upon request.

BENARES CAPACITY

The Wine Room—Seats up to 10 people

The Chef's Table—Seats up to 9 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](#)