



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 dining between 9 and 36 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 Tasting 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 additional group bookings made within two months post 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.

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

## BOOKING

Anshu Baluja 0207 629 8886

[events@benaresrestaurant.co.uk](mailto: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**

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*

**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**

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**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**

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# 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

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**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*

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*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*

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

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

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*2013 Pinot Noir Muddy Water, Waipara*





## 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](#)