

# Benares Sample Menu

## A La Carte

For Vegetarian Options Please Scroll Down

### Appetisers

Tandoori Lamb Chops (3pcs)

Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlets, Kasundi Mooli, Lassi Dressing

Tandoori Ratan

Chargrilled Sea Bass, Chicken Tikka, Ajwaini King Prawn, Lamb Seekh Kebab

Baked Malabar Scallop

Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha

Samundri Masala Uttapam

Crispy Prawn, Squid and Gurnard, Madras Shallot Masala, Sea Vegetable

Macchi Ceviche Chaat

Cured Sea-Bream, Fine De Claire Oyster, Aam-Panna Tiger Milk, Avocado Purée

Paneer Tikka

Colston Bassett Stilton Malai Cottage Cheese Tikka, Quince Murabba

Himalayan Murg Momo

Char-Grilled Chicken Momo, Beetroot Salsa, Smoked Tomato Chutney

Gol Gappe

Wheat Bubbles, Organic Sprout Filling, Fermented Black Carrot Water

Khasta Samosa Ragda

Crispy Samosa, White Pea Curry, Yoghurt and Pomegranate

**Main Dishes**

Jhinga Biryani

Baked and Sealed Tiger Prawn with Aromatic Basmati Rice, Roasted Cumin Raita

Gosht Jaituni

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

Meen Dakshani

Tandoori Loch Duart Salmon, Clam Moilee, Ridged Gourd Chutney

Tawa Macchi

Griddled Stone Bass, Kachumber Rose, Dark Rum Soaked Orange

Duck Curry

Roasted Grassignam Duck Breast, Lentil and Young Onion Gravy

Murg Makhni Roast

Tandoori Spiced Baby Poussin, Classic Butter Chicken Sauce, Fenugreek Clotted Cream

Hiran Keema Ghotala

Minced New Forest Venison, Quail Egg, Buttered Soft Roll

Palak Buratta

Spiced Spinach Purée, Creamy Buffalo Milk Buratta, Salli Crisp

Baingan Bharta

Grilled and Mashed Aubergine, Peanut and Sesame Gravy, Winter Truffle and Honey Bread

### **Sides**

Mutter Methi Malai

Fresh Fenugreek Leaves, Garden Peas and Shallot Curry

Bhindi Masala

Spiced Okra with Onion and Tomatoes

Punjabi Chole

North Indian Style Chickpeas

Podi Aloo

New Potatoes with Spiced Podi

Dal Makhni

Benares Signature Black Lentil

Dal Tadka

Cumin Tempered Yellow Lentil

### **Breads & Rice**

Kulcha

Vegetable / Malai Cheese / Peshawari / Caramelised Onion

Roti

Plain / Green Pea Flour (Gluten Free)

Parantha

Plain / Whole Wheat

Naan

Plain / Buttered / Garlic and Coriander

Pulao

Mixed Vegetable Rice / Aromatic Spiced Rice

Chawal

Steamed Rice

### **Vegetarian A La Carte**

#### **Appetisers**

Paneer Tikka

Colston Bassett Stilton Malai Cottage Cheese Tikka, Quince Murabba

Khasta Samosa Ragda

Crispy Samosa, White Pea Curry, Yoghurt and Pomegranate

Gol Gappe

Wheat Bubbles, Organic Sprouts Filling, Fermented Black Carrot Water

Tandoori Shakahari Momo

Organic Vegetable and Soya Dumplings, Beetroot Salsa, Tomato and Sesame Chutney

### **Main Dishes**

Palak Burratta

Spiced Spinach Puree with Creamy Buffalo Milk Burrata, Chutney Oil

Tarkari Biryani

Sealed and Baked Saffron Basamati Rice with Organic Vegetables, Roasted Cumin Raita

Baingan Bharta

Grilled and Mashed Purple Aubergine, Peanut and Sesame Gravy, Winter Truffle Bakarkhani

Kadhi Pakoda

Punjabi Style Yogurt Curry, Roscoff Onion Fritters

Paneer Makhan Masala

Paneer Tikka Tossed in Onion Tomato and Garam Masala

Bandh Gobi Moilee

Stuffed Cabbage, Coconut Moilee, Ridged Gourd Chutney

### **Side Dishes, Breads & Rice**

Mutter Methi Malai

Fresh Fenugreek Leaves, Garden Peas and Shallot Curry

Bhindi Masala

Okra with Carom Seeds and Onions

Punjabi Chole

North Indian Style Cooked Chickpeas

Podi Aloo

New Potatoes with Spiced Podi

Dal Makhni

Benares Signature Black Lentils

Tadka Dal

Tempered Yellow Lentils

Kulcha

Vegetable / Malai Cheese / Peshwari / Caramelised Onion

Pulao

Mixed Vegetable Rice / Aromatic Flavoured Rice

Naan / Roti / Parantha

Plain, Buttered or Garlic / Plain or Green Pea Flour / Plain or Whole Wheat

**Vegetarian menu available on request.**

# Dessert

Bhapa Doi, Rhubarb, Pomegranate, Pistachio Burfi

£13

Peanut Butter Parfait, Almond Cake, Cumin Marshmallow, Jaggery Ice Cream

£13

Malabar Coconut Semifreddo, Passion Fruit, Green Tea Sponge

£13

Apple and Fig Bavarois, Cinnamon Crumble Cake

£13

Spiced Chocolate Cherry Lava Cake, White Chocolate and Cardamom Sorbet

£13

Selection of Kulfi

£13

Selection of Sorbet

£10

All prices are inclusive of Vat.

A discretionary Service Charge of 13.5% will be added to your bill