

STARTERS

- CHICKEN TIKKA** Tandoor roasted chicken supremes marinated in yogurt, lime, and Kashmiri chili **9.50**
- ALOO TIKKI** Mini potato cakes filled with peas accompanied by mint chutney and raita. **9.50**

MAIN

- BUTTER CHICKEN** Classic chicken curry in creamy tomato sauce with macis **17.50**
- MALAI MACCHI CURRY** Fish in coconut, cardamom and mustard sauce **20**
- ROGAN JOSH** Coriander, anise, and green cardamom aromatized Kashmiri lamb curry **20**
- SUBZI CURRY MOILEE** Vegetable curry based on spiced coconut milk with mustard seeds, curry leaves, and turmeric **16**
- VEGETABLES /CHICKEN/LAMB BIRYANI**
Spiced rice with vegetables / chicken / lamb **16/18/20**

SIDES

- DAL TADKA/ MAKHANI** Yellow or black lentils **9**
- CHANA MASALA** Chickpeas with cardamom and ginger **7.50**
- ALOO JEERA** Baby potatoes sauteed with garlic, cumin, **7.50**
- ALOO GOBI** Cauliflower and potatoes sauteed with garlic, cumin, and coriander **7.50**
- NAAN/GARLIC/ROTI** Plain, garlic or whole wheat bread **5**
- CHEESE NAAN** Stuffed bread with cheese **5.50**
- CHAWAL /PULAO** Steamed or cumin & saffron rice **5.50**

#BENARESATHOME

MENUS

INDIVIDUAL MENU

Main to choose: Subzy curry Moilee or Butter chicken

Sides: Pulao, Naan

Drinks: Beer or soft drink

28

BENARES MENU

Starters: Aloo tikki and Aloo Gobi

Main: Butter Chicken

Sides: Dal Makhani, 2 Naan, Pulao

Dessert: Bhapa Doi

Drink: 1 Red wine bottle

69

FAMILIAR MENU

Starters: 1 Mango Chutney, 1 Peach Chutney,
2 Papadum, 2 Aloo Tikki, 1 Chicken Tikka, 1 Aloo Gobi

Mains: 1 Vegetable Biryani, and 2 Butter chicken

Acompañamientos: 1 Dal Makhani, 1 Chana Masala, 1 Aloo

Jeera, 2 Manchego Naan

Desserts: 2 Bhapa Doi and 2 Benares Cream

1 Garnachas del Rincón Red wine bottle

135

DESSERTS

- BENARES CREAM** Coconut Catalan cream in coconut milk flavored with green cardamom, ginger, and saffron **6.50**
- BHAPA DOI** Steamed yogurt cream and orange blossom aroma with kumquats in syrup and pink pepper **6.50**

GARNISH

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|----------------|-------------|---------------|-------------|
| MINT CHUTNEY | 1.50 | PUNJABI SALAD | 1.50 |
| MANGO CHUTNEY | 1.50 | RAITA | 1.50 |
| PEACH CHUTNEY | 1.50 | PAPADUM | 2 |
| TOMATO CHUTNEY | 1.50 | | |

DRINKS

- | | |
|--------------------------|-------------|
| COCACOLA / LIGHT / ZERO | 4.00 |
| NESTEA / AQUARIUS / | 4.50 |
| SCHWEPPE LIMÓN / NARANJA | 4.50 |
| COBRA / KINGFISHER | 4.50 |
| MAHOU CASIM. MARAVILLAS | 4.50 |

RED WINES:

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|--------------------------------------------------------|-----------|
| Triton Toro | 20 |
| Valdehermoso Valderiz. D.O ribera del Duero | 15 |
| Camins del Priorat. D.O.Q Priorat | 32 |
| Louis Jadot, Morey Saint Dennis 2012, Borgoña, Francia | 80 |

WHITE WINES:

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|---------------------------------------------------|-----------|
| La Trucha, Albariño | 17 |
| Les Deux Rives, O. Leflaive 2017 Chablis. Francia | 40 |
| Txakoli Astobiza. Txakoli de Álava | 19 |
| DR Loosen Gray Slate Riesling, Mosel, Alemania | 20 |

ROSE WINES:

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|----------------------------------------|-----------|
| Domaine d'eole rose, Provence, Francia | 25 |
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SPARKLING WINES:

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|----------------------------------------------|-----------|
| Bollinger Especial Cuvee, Champagne, Francia | 90 |
| Aire Brut Nature 2015, D.O Cava, España | 30 |