

# BENARES

## STARTERS

|  |       |
|--|-------|
| JALPARI MUSSELS  | 20,00 |
| Galician mussels in Moilee curry, based on coconut milk, mustard seed, and turmeric.   |       |
| ALOO TIKKI   | 14,50 |
| Mini potato cakes filled with peas accompanied by mint chutney and raita.  |       |
| ROASTED OCTOPUS CURRY  | 27,50 |
| Roasted octopus curry marinated in tandoor, coconut milk curry with cashmere chilli and saffron oil.   |       |
| CAULIFLOWER  | 16,50 |
| Tandoor cauliflower with pickled lime and mint aioli.  |       |
| TANDOORI RATAN   | 24,00 |
| Lamb and chicken kebabs spiced, tandoor roasted chicken supremes with pickles and mint chutney.  |       |
| JHINGA TANDOOR   | 29,00 |
| Prawn marinated in Kashmir Chile, Garam Masala and ginger, roasted in Tandoor, accompanied by Kerala-style seafood bisqué.   |       |
| TANDOOR AUBERGINE  | 16,00 |
| Tandoor marinated and roasted aubergine, topped with baingan bharta (aubergine curry) cream, coconut milk and ginger oil emulsion; served on a bed of tomato and onion gobi chaat. |       |

Service and appetizers 3€/per person. Supplement of 10% on the terrace.



# BENARES

## MAIN COURSES

DHANIYA MACCHI TIKKA 27,50  
Fish marinated in coriander, ginger and chilli in malabar sauce and coriander oil emulsion.

MALAI MACCHI CURRY 27,50  
Fish in coconut, cardamom, and mustard curry sauce.

GOSHT ROGAN JOSH 29,00  
Coriander, anise, and green cardamom aromatized Kashmiri lamb curry.

MURG TIKKA MASALA 27,50  
Classic chicken curry, with onion-tomato base.

BUTTER CHICKEN 27,50  
Classic chicken curry in creamy tomato sauce with mace.

SUBZI CURRY MOILEE 20,50  
Vegetable curry based on spiced coconut milk with mustard seeds, curry leaves, and turmeric.

MASALA VEGETABLE 19,50  
Vegetables sautéed and cooked in onion and tomato curry with spices.

CHICKEN TIKKA 23,50  
Marinated and tandoor-roasted chicken served with mint chutney, pickled onion and fresh sprouts.

MIX KEBAB 25,00  
Spiced lamb, spiced chicken or mix kebab, tandoor roasted with mint chutney and fresh sprouts.

Service and appetizers 3€/per person. Supplement of 10% on the terrace.



# BENARES

## BREADS AND RICE

|   |           |
|---|-----------|
| CHAWAL / PULAO                                  | 6,50/7,50 |
| Plain rice or cumin and saffron rice.           |           |
| CHEESE NAAN                                     | 8,50      |
| Stuffed bread with Manchego cheese.             |           |
| NAAN / GARLIC NAAN / ROTI                       | 6,00      |
| Plain bread, garlic bread or whole wheat bread. |           |

## SIDE DISHES

|   |       |
|---|-------|
| ALOO JEERA  | 13,00 |
| Baby potatoes sauteed with garlic, cumin, and chili.                |       |
| CHANNA MASALA   | 13,00 |
| Chickpeas with cardamom and ginger.                                 |       |
| PALAK PANEER  | 13,00 |
| Spiced spinach cream with paneer.                                   |       |
| DAL TADKA / DAL MAKHANI   | 13,00 |
| Traditional yellow or black lentils.                                |       |
| ALOO GOBI   | 13,00 |
| Cauliflower and potatoes sauteed with garlic, cumin, and coriander. |       |
| DIFFERENT CHUTNEYS  | 3,50  |
| Different chutneys, raita, or spicy sauce.                          |       |
| EXTRA SPICY SAUCE   | 4,00  |

Service and appetizers 3€/per person. Supplement of 10% on the terrace.



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## TASTING MENU

### WELCOME COCKTAIL

NON-ALCOHOLIC COCKTAIL MADE WITH MARTINI FLOREALE, ROSE WATER, LEMONGRASS, AND CHAMOMILE, ACCOMPANIED BY A BLACK LENTIL CURRY CONE, DECORATED WITH INDIAN CARNATION PETALS

### SNACK

CRISPY BEET ROLL FILLED WITH CHICKPEA CURRY, CREAM CHEESE RAITA, HING, CHIVES, AND BERRY CHUTNEY  
PINEAPPLE CHUTNEY TARTLET  
BASIL PANI PURI WITH GUAVA GAZPACHO

### ZUCCHINI RATATOUILLE WITH CURRY

GREEN AND YELLOW ZUCCHINIS ACCOMPANIED BY AN EGGPLANT AND TOMATO CURRY; MOILEE SAUCE (COCONUT MILK, TURMERIC, AND CURRY LEAVES) GARNISHED WITH RADISH SLICES, CILANTRO, AND PEA SHOOTS.

### ANDHRA-STYLE SKATE

CANTABRIAN SKATE CURED FOR 12 HOURS IN BRINE, MARINATED IN A MIXTURE OF SPINACH, CILANTRO, AND CURRY LEAVES. GRILLED IN THE TANDOOR AND SERVED WITH A CLASSIC ANDHRA COAST CURRY FROM INDIA.

### RAZOR CLAM CURRY

HAND-SELECTED GALICIAN RAZOR CLAMS, MARINATED WITH LIME, GARLIC, GINGER, AND LIGHTLY ROASTED GARAM MASALA IN THE TANDOOR, ACCOMPANIED BY A COCONUT MILK CURRY.

### COQUELETTE BUTTER MASALA

SMALL FREE-RANGE CHICKEN RAISED IN MADRID AND FED ONLY CEREALS AND VEGETABLES. DOUBLE MARINATED: FIRST WITH GARAM MASALA AND THEN WITH SPICED YOGURT. SERVED IN BUTTER MASALA SAUCE AND ACCOMPANIED BY BLACK LENTILS, PULAO, AND NAAN BREAD STUFFED WITH MANCHEGO CHEESE, TOPPED WITH GARLIC, CILANTRO, AND GREEN CHILI.

### PALATE CLEANSER

A RECIPE FROM ANCIENT EUROPE, OUR BARTENDER HAS PREPARED A HOMEMADE FERMENTED DRINK WITH RED BERRIES.

### DESSERT

FLORAL MOUSSE WITH VIOLET CHUTNEY AND PETAL VEIL CHILLED ROSE MOUSSE WITH VIOLET CHUTNEY, TOPPED WITH A VEIL OF COCONUT MILK, CHAMOMILE, SPICES, AND PETALS.

**€89 per person.**

Tasting Menu is offered only for full tables.

We recommend placing last orders by 2:30 PM for lunch and 9:30 PM for dinner to fully enjoy the gastronomic experience.

Service and Appetizers: €3 per person. Terrace Surcharge: 10%. Prices include VAT.



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## DESSERTS

|   |      |
|---|------|
| BHAPA DOI MILLEFEUILLE  | 9,00 |
| Wonton pastry millefeuille, yogurt cream flavored with orange blossom and raspberry chutney.                                |      |
| <br>  |      |
| BENARES COCONUT CREAM   | 9,00 |
| Our own style creme brulee with a coconut milk base flavoured with green cardamom, mace and cinnamon with pistachio powder. |      |
| <br>  |      |
| AAM PANIPURI  | 9,50 |
| Crunchy spheres filled with mango cream, lime chantilly, cocoa crumble and chilli.  |      |
| <br>  |      |
| LASSIS  | 8,00 |
| Milkshake with a yoghurt and milk base.<br>Flavours to choose from: Natural, Mango and Raspberry.                           |      |

Service and appetizers 3€/per person. Supplement of 10% on the terrace.

