



# VARANASI

Birmingham

## À la carte Menu

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184 BROAD STREET | BIRMINGHAM | B15 1DA

The city's largest restaurant seating  
500 covers amidst a grand atrium.

# Set on 3 floors

Featuring a  
spectacle of opulent  
surroundings with  
several private dining  
rooms and 3 cocktail  
bars.

Our fine dining menu  
brings forth a new  
age dining experience  
within the haute  
Indian cuisine sector.

Menu spearheaded  
by renowned  
Michelin Star Chef  
along with other top  
chefs in the industry.

The owner of Varanasi travelled the globe  
researching the finest bars and restaurants, from its  
interior design, how they operate, to how the food  
is created and presented. Varanasi is the spiritual  
embodiment of his journey, resulting in the creation  
of something Birmingham has not seen before.

The team have strived to create an experience like  
no other. This is also reflected in the luxurious and  
creative food menu with the hand crafted decor to  
match that ethos.

We boast an impressive wine and drinks menu with  
an extensive selection of Gin's, Whiskeys, Rums and  
Cognacs, championing the Midlands most expensive  
Cocktail 'The Jewell of Varanasi'.

# VARANASI

## To Begin

D I S H

P R I C E

### Non Vegetarian

<b>Tandoori Tiger Prawns (s)</b>	12
Lightly spiced fresh water King Prawns cooked in the tandoor, on a bed of caramelized Onion relish with fragrant mint & tamarind jus.	
<b>Dil Salmon Tikka</b>	11
Pan roasted Scottish salmon bathed in a rich marinade, dil leaves, Fennel flavored' overnight, with pickled relish and salmon caviar.	
<b>Monk Fish Tikka</b>	10
Subtly spiced tikka of Wild British Monkfish, on a bed of vinagrette peppers & au gratin potato, served with a coriander jus.	
<b>Clay Oven Murgh</b>	11
Old style classic, free range chicken supreme marinated in Yoghurt & ground spices, cooked in clay oven.	
<b>Kashmiri Lamb Cutlets</b>	12
Smoked Tandoor grilled lamb cutlets marinated in Kashmiri masala, chopped sautéed seasonal vegetables, served with a coriander jus.	
<b>Raunaq-e-Seekh</b>	10
Slow cooked finely minced Lamb, delicately wrapped with jumbles of bell peppers & onion, chargrilled in clay oven.	
<b>Murgh Tikka</b>	11
Golden glazed morsel of chicken tikka steeped in a marinade spice yoghurt served with traditional mint & coriander chutney.	
<b>Boti Kebab ))</b>	10
Intensely marinated cubes of spring British lamb with fresh Indian spices chargrilled cooked to perfection, served with a coriander jus.	

Dishes may contain gluten, please check with server

(N) Contains Nuts - other dishes may also contain traces of nuts as nuts are used in our kitchen

(S) Contains Shell Fish - some of our dishes may contain shell/fish bones

Although great care is taken by our chefs, food may contain traces of nuts

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## To Begin

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D I S H

P R I C E

### Vegetarian

<b>Varanasi Paneer Tikka</b>	9
Homemade cottage cheese marinated and gently charred with a chilli and honey infused compote, served with blueberry chutney.	
<b>Beetroot Chop</b>	6
House delicacy of spicy cutlets of baby beetroot, coated in breadcrumbs accompanied with a tangy saffron relish.	
<b>Potato Cakes (n)</b>	6
Pan fried patty, with dates, raisins & cashew nut center, spiced chickpeas, served with a sweet yoghurt and tamarind chutney.	
<b>Aubergine Medley</b>	6
Crafted trio of crispy golden fried aubergine in a light gram flour batter and tamarind jus.	
<b>Pineapple Russam</b>	5
Tangy, lightly sweet liquid extract of pineapple, blended with dry roasted traditional spices, served with a micro naan.	
<b>Tandoori Til Wale Aloo (n)</b>	6
Crispy Sesame coated red potatoes filled with assorted nuts & paneer, served with a Mango jus.	
<b>Stuffed Portobello Mushroom (n)</b>	7
Baked Portobello stuffed mushroom with delicate soft herbs, infused cheese and lightly spiced creamy potato, garnished with dried nuts.	

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## Mains

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### Non Vegetarian Mains

<b>LigMurgh Masala (n)</b>	18
Our exclusive recipe of succulent corn fed chicken tikka in a rich aromatic tomato sauce infused with ground Indian spices and nuts.	
<b>Shredded Lamb</b>	19
Slow cooked finely shredded New Zealand lamb shanks with freshly ground kashmiri herbs & spices	
<b>Lamb Meatballs )</b>	19
Slow cooked finely minced Lamb, delicately wrapped in tigerella tomatoes with Rogani josh and ground mint sauce	
<b>Malabar Fish Curry )</b>	19
Pan seared marinated fresh water Sea Bass , on a bed of sautéed baby spinach , coconut shavings and pan fried red chillies.	
<b>Jhinga Masala (s) ))</b>	21
Fresh water King prawns tossed with pickled onion, tomato & ground Varanasi spices, delicately flavored with coriander	
<b>Chingari Malai Curry (n) (s) )</b>	21
Fresh water King prawns cooked with coconut milk tempered with delicate spices	
<b>8, Pistachio Murgh (n)</b>	18
Cutlets of free range chicken breast cooked with an infusion of finely grounded pistachio, cracked coriander and cardamom	

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## Mains

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### Non Vegetarian Mains

#### Murgh Chetti )))

18

Delicate pieces of corn fed chicken cooked in a thick aromatic tomato gravy and chetti spices infused with red chilli, curry leaves & coconut.

#### Lamb Karahi ))

19

Tandoor grilled Baby Lamb cubes delicately tossed with Karahi spices, fresh garlic, crushed coriander, ginger & assorted peppers.

#### Varanasi Special

19

Free range tender chicken cooked with fresh ginger-garlic, tomatoes & onion

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## Mains

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### Vegetarian Mains

<b>Malai Kofta (n)</b>	9
Homemade cottage cheese dumplings cooked with chef special sauce and ground almonds	
<b>Achari Bhindi Tawa</b>	9
Okra sautéed with an infusion of onion, ground spices and tigerella tomato, enriched with dried mango powder	
<b>Baigan Mirchi Ka Saalan (n) )</b>	9
A delicacy from Hyderabad, baby aubergine and green chillies, slowly simmered in a velvety smooth sauce, a blend of cashew nuts & dried coconuts	
<b>Saag Aloo</b>	9
Roasted potatoes, sautéed leaf baby spinach with a blend of carefully ground Indian spices, a light garnish of fenugreek leaf.	
<b>Tadka Dal )</b>	7
Blend of Tempered Yellow lentils, cumin and whole spices, lightly seared garlic & cherry tomatoes.	
<b>Paneer Kundan Qaliya</b>	9
Dumplings of home churned cottage cheese, cooked in a yoghurt based sauce with delicate spices, onion and tomatoes	
<b>Gobhi Masala )</b>	9
Florets of tandoori roasted cauliflower, garden fresh snow peas cooked with cumin, ginger & scented spices	

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## Accompaniments

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D I S H	P R I C E
<b>Breads &amp; Rice</b>	
<b>Butter Naan</b>	4
Butter leavened bread	
<b>Garlic Naan</b>	4
Garlic butter leavened bread	
<b>Keema Naan</b>	4
Stuffed with mince lamb	
<b>Peshwari Naan</b>	4
Coconut,almond & raisin sweet bread	
<b>Pudina Parantha</b>	4
An exotic mint flavoured multi layered bread	
<b>Tandoori Roti</b>	3
Whole wheat unleavened bread	
<b>Steam Rice</b>	3
<b>Jeera Rice</b>	4
<b>Pulao Rice</b>	4

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## On the side

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DISH	PRICE
Raita	
Cucumber & Pomegranate	3
Mint & Cucumber	3
Poppadoms	1
Chutney Trays	2
Mango mint & Tomato Garlic	
Indian Pickles	2
Green Salad Indian Style	3

## Dessert

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Kheer	5
Lavender & berry kheer	
Spiced Apple	6
Fennel and anise infused caramelized apple, crushed meringue, served with fresh raspberries, vanilla ice cream, caramel flakes and a raspberry jus	
Crown of Varanasi	7
Crushed honey comb, mango infused ice cream on a bed of chocolate sauce, served with dried mango powder, gold dust, mango jus and topped with 24carat gold leaf	

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Dishes are subject to availability.

Food Allergies and Intolerances:  
Before ordering please speak to our staff about your requirements.

All prices are inclusive of VAT.  
A discretionary Service Charge of 12.5% will be added to your bill.