



**VARANASI**

Birmingham

*Namaste*



THE CITY'S **LARGEST** RESTAURANT SEATING

**500** COVERS AMIDST A GRAND ATRIUM.

*Varanasi*

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

*Appetisers, Chat*

## *Appetisers, Chat & Tawa*

Soup of the day	8
Beetroot chop with golden raisins, tangy saffron relish (v)	7
Desi style chicken lollypop, tamarind & mint chutney	10
Koliwadi shrimp with garlic & chilli, salsa	11
Two-way crispy quail, corn chutney	11
Karara Kekda, crispy soft shell crab, radish salad and mango dressing	14
Papri chat, tangy chutney, sweet yogurt topped with sev (v)	8
Pani puri, puffed crispy ball, spicy mint & coriander water(v)	7
Mini masala dosa with sambhar & coconut chutney	10
Homemade chicken samosa, tamarind & mint chutney	7
Organic salmon tikki, caramel roasted pineapple relish	12
Jal tarang, pan seared scallop, texture of roasted sweet potato	14

*& Tawa*



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*Tandoor, Grill &*

## *Tandoor, Grill & Sigri*

Varanasi paneer tikka, coconut & cashew crust (v) (n)	9
Vegetable seekh kebab texture of beetroot (v)	8
Kasturi Chicken tikka, pickled cucumber, coriander chutney	12
Nawabi spiced lamb seekh, cumin mint chutney	12
Grilled lamb. Strongrinded tomato chutney	12
Bhatti ka boti kebab, texture of beetroot	11
Monk fish tikka, pickled cucumber, mint & garlic curd	13
Tandoori wild king prawn, spicy beetroot ketchup	13
Sharing Lamb Platter (2pieces each)	21
Samundri khazana sharing platter, four dished from sea (1pieces each)	32

# *Sigri*



# VARANASI

*Mains on Plate*



## *Mains on Plate*

Baby aubergine with sesame & peanut sauce (v) (n)	12
Panch mel sabzi, onion & tomato masala (v)	12
Karahi paneer (v)	13
Paneer Tikka Masala (v) (n)	13
Murg masala, tomato & fenugreek sauce (n)	18
Chill chicken in black pepper & chilli garlic.	19
Delhi Style Classic Tandoori Chicken, serve with chips & Salad	18
Badami murg korma, mango & desiccated coconut curry (n)	19
Lamb shank , aromatic herb & spices, smoked aubergine	22
Lamb karahi with special desi karahi sauce	19
Shredded lamb with Kashmiri herbs & spices	20
Malabar king prawn in chef special spiced sauce	22
Tawa sea bream on spiced green peas and kokum sauce	20
Unique spiced smoky duck in pumpkin & yogurt sauce	20
Black stone flower heeran (deer), wild mushroom & spinach, biryani	22
Samudri khazana (mix seafood) in tomato & spring onion	26



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Bowl Currie

## *Bowl Curries*

Murg Chetti	19
Varanasi special chicken curry	19
Butter Chicken (n)	18
Machar Jhol	19
Prawn bhuna with potato	22



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*Biryani Dish*

# *Biryani Dishes*

Specialty of slow cooked basmati rice, flavoured with a secret blend of Spices, served with raita

Nawabi Chicken Biryani

21

Lucknow Lamb Biryani

22

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*Side Dishes*

## *Side Dishes*

Black lentil	8
Dal fry	7
Cauliflower & Peas	7
Pickled okra masal	7
Himalaya mustard crushed potato	7
Raita	3
Dian Pickles	2



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*Rice & Bread*



## *Rice & Breads*

Steamed rice	3
Pilau rice	4
Cumin peas pilau	5
Potato & peas kulcha	4
Paratha	3
Butter naan	3
Peshwari naan (n)	4
Tomato & olive naan	4
Keema naan	4
Garlic naan	3

*ids*



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*Dessert*

## *Dessert*

Strawberry & Mango panna cotta	7
Gajjar ka halwa with coconut sorbet (n)	6
Ras malai (n)	6
White chocolate tart	8
Ice creams (chocolate or vanilla)	5





# VARANASI

Birmingham

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.