

# BANARAAS

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Modern Indian Host



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**Banaraas:** Crafting India's Culinary Legacy with Contemporary Elegance

Rooted in the very soul of Varanasi, Banaraas redefines the art of Indian cuisine, blending tradition with innovation in every dish. Drawing inspiration from the royal kitchens of Awadh, the bold spices of Purvanchal, the smoky flavors of Rajasthan, and the delicate richness of Kashmir, we create a sensory journey that transcends borders, celebrating the diverse and vibrant heritage of Indian culinary artistry.

At Banaraas, food is more than just a meal it is a narrative that evokes emotion, awakens memory, and stirs the senses. Each dish is a tribute to the rich, complex tapestry of India's past, brought into the present with fresh, bold interpretations. The flavors, steeped in history, are unapologetically Indian, yet unmistakably evolved for the modern palate.

We believe that true innovation doesn't lie in abandoning tradition, but in honoring it with a contemporary spirit. Our menu pays homage to the distinct regional kitchens of India, transforming familiar tastes into a refined experience that speaks to both the past and the future. From the opulent Awadhi fare to the earthy, vibrant spices of Purvanchal, the smoky allure of Rajasthan, and the subtle elegance of Kashmiri ingredients, each dish is an invitation to discover India's culinary legacy in a new light.

At Banaraas, we are not just crafting food we are crafting a new culinary narrative, one that honors tradition while boldly reimagining what Indian cuisine can be.



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## NAWABI SHORBAS

- **TAMATAR AND SINGHARA KA SHORBA** 450  
Roasted tomato broth with chestnut crumble, finished with spiced foam and basil oil pearls.  
Calories: ~120 kcal | Contains: 🌱 🌿
- ▲ **MAHUA PAYA WITH KASHMIRI MOREL ESSENCE** 650  
Tribal mahua-infused lamb broth, elevated with saffron air and morel dust.  
Calories: ~280 kcal | Contains: 🍖 🌿

## DARBAAR-E-SHURUAAT

- **MALAI SOYA CHAAP** 650  
Creamy cashew-marinated soya, clay-roasted, served with microgreen salad and edible charcoal ash.  
Calories: ~270 kcal | Contains: 🌱 🌿
- **NADRU KI SHAMIYANA** 650  
Lotus stem stuffed with saffron paneer, plated over cashew cream with rose petal dust.  
Calories: ~260 kcal | Contains: 🌱 🌿
- **KHUMBH KI GILAWAT** 650  
Silken mushroom kebabs, kissed with truffle essence, plated with smoked yoghurt gel.  
Calories: ~210 kcal | Contains: 🍄 🌿
- **PANEER NOORANI** 550  
Rose-marinated paneer, finished with date reduction, garnished with beet caviar pearls.  
Calories: ~290 kcal | Contains: 🌱 🌿
- **LAVA SHAKARKANDI** 450  
Molten cheese-filled sweet potato, layered with nut brittle and chilli gastrique.  
Calories: ~240 kcal | Contains: 🌱 🌿
- ▲ **ADRAKI GHOST CHAAP** 1200  
Charred lamb chops glazed with ginger essence, plated with mint dust and ginger chips.  
Calories: ~350 kcal | Contains: 🍖 🌿
- ▲ **HARE MASALA KA NIZAMI PAPLET** 1050  
Mint-coriander baked pomfret plated with sour cream and fennel dust.  
Calories: ~320 kcal | Contains: 🐟 🌿
- ▲ **ATISHI JHINGA** 950  
Tiger prawns chargrilled with spice rub, topped with curry leaf foam and mint caviar.  
Calories: ~280 kcal | Contains: 🍤 🌿



Veg.



Non Veg.



Gluten



Dairy



Nuts



Fungal



Ichthyic Protein  
/ Aquatic



Crustacean



Egg



Soya

TIMING: 7 PM TO 11 PM

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|--|-----|
| <b>SUNHERI RAWAS KA TIKKA</b>  | 750 |
| Indian salmon tikka with saffron infusion, topped with the chargrilled lemon and micro coriander.<br>Calories: ~300 kcal   Contains: |     |
| <b>MURGH HAQMI</b>   | 650 |
| Pomegranate-glazed chicken, clay-seared, finished with beetroot gel and edible gold leaf.<br>Calories: ~270 kcal   Contains:         |     |
| <b>MURGH MALAI METHI SEEKH</b>   | 650 |
| Fenugreek-scented chicken seekh with cheese emulsion and saffron air.<br>Calories: ~310 kcal   Contains:                             |     |
| <b>BHATTI KA KALMI</b>   | 650 |
| Smoky drumsticks with yoghurt marinade, served over coriander soil with chilli aioli dots.<br>Calories: ~330 kcal   Contains:        |     |

## LEGACY OF FORGOTTEN FLAVOURS

CURATED BY OUR CHEF

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|---|------|
| <b>PURVANCHAL KA SAAG</b>   | 750  |
| Red spinach and amaranth, plated with garlic chips and fenugreek dust.<br>Calories: ~220 kcal   Contains:               |      |
| <b>RAAN E KAMALI</b>  | 2250 |
| Whole lamb leg with kheema stuffing, finished with nut brittle and silver leaf.<br>Calories: ~500 kcal   Contains:      |      |
| <b>JUNGLEE MAAS</b>   | 1150 |
| Rustic Mathania chilli mutton with clarified butter air and crisp spice shards.<br>Calories: ~390 kcal   Contains:      |      |
| <b>KHADE MASALA KA DESI MURGH</b> (COUNTRY CHICKEN)   | 1050 |
| Country chicken in whole spice jus, elevated with ghee pearls and coriander ash.<br>Calories: ~350 kcal   Contains:     |      |
| <b>PATHAR KE GOSHT</b>  | 650  |
| Stone-seared lamb tartare, paired with mustard caviar and edible charcoal soil.<br>Calories: ~350 kcal   Contains: None |      |



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## SHAHI ZAIKA

- |  |      |
|--|------|
|  <b>GUCCHI MATAR MALAI</b>  | 850  |
| Rare morels and tender peas, layered with truffle cream and dehydrated pea dust.<br>Calories: ~280 kcal   Contains:             |      |
|  <b>ALOO BUKHARA KOFTA</b>  | 550  |
| Potato-paneer koftas with yoghurt dolap, topped with plum chips.<br>Calories: ~310 kcal   Contains:                             |      |
|  <b>DUM KA KATHAL</b>   | 550  |
| Raw jackfruit with yoghurt, fried onions, and traditional Awadhi spices.<br>Calories: ~260 kcal   Contains:               |      |
|  <b>DAL PALAK KI KATLI</b>  | 550  |
| Lentil stew tempered with garlic, ghee, and spinach.<br>Calories: ~230 kcal   Contains:   |      |
|  <b>DAL BUKHARI</b>   | 550  |
| Smoked black lentils served with plum gel and crumbled white butter.<br>Calories: ~280 kcal   Contains:   |      |
|  <b>LASOONI CHAMAN</b>  | 450  |
| Spinach purée with roasted garlic espuma, encasing soft paneer cubes.<br>Calories: ~290 kcal   Contains:    |      |
|  <b>DAHI KI BHINDI</b>  | 450  |
| Crisp okra sauté, served with yoghurt espuma and black pepper shards.<br>Calories: ~200 kcal   Contains:                  |      |
|  <b>DEGCHI KI NALLI NIHARI</b>  | 1050 |
| Slow-cooked lamb shank with nihari jus, paired with marrow foam and saffron pearls.<br>Calories: ~450 kcal   Contains:    |      |
|  <b>HARA PYAAZ KA KHEEMA KALEJI</b>   | 850  |
| Minced lamb and liver sauté, elevated with onion ash and spice soil.<br>Calories: ~420 kcal   Contains:                   |      |
|  <b>BHEJA MASALA</b>  | 850  |
| Lamb brain tempered with garam masala, plated with saffron air and crisp onion lace.<br>Calories: ~370 kcal   Contains:   |      |
|  <b>JHINGA MASALA</b>   | 750  |
| Prawns tossed in fiery masala, plated with smoked tomato gel and fenugreek soil.<br>Calories: ~300 kcal   Contains:       |      |



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- ▲ **MACCHI KA SALAN** 750  
Fish in nutty cream, topped with tamarind air and almond dust.  
Calories: ~410 kcal | Contains: 🐟 🌰
- ▲ **HARA PYAAZ KA JHINGA** 750  
Spring onion prawns, served with pepper gastrique and micro herb garnish.  
Calories: ~280 kcal | Contains: 🍤 🌿
- ▲ **MURGH LAHORI** 650  
Braised chicken glazed in aromatic jus, finished with spice air and coriander ash.  
Calories: ~310 kcal | Contains: 🍗 🌿

## SHAAN-E-BIRYANI

- **KASHMIRI GUCCHI KI BIRYANI** 1500  
Saffron basmati layered with wild morels, finished with edible flower petals and ghee pearls.  
Calories: ~400 kcal | Contains: 🍄 🌸
- **NOOR MAHAL BIRYANI** 550  
Mughlai-style biryani with saffron rice, layered with caramelised onion foam and nut dust.  
Calories: ~350 kcal | Contains: 🌰 🌿
- ▲ **AWADHI BATER BIRYANI** 650  
Smoked quail biryani with saffron-infused rice, crowned with yoghurt espuma.  
Calories: ~460 kcal | Contains: 🐔 🌿 Contain
- ▲ **YAKHNI DUM BIRYANI** (Chicken / Mutton) 650 / 1050  
Slow-cooked biryani infused with yakhni broth, sealed with spice foam and rose dust.  
Calories: ~450-500 kcal | Contains: 🍗 🌿



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## ROYAL BREADS OF INDIA

 <b>AWADHI MAGAZ NAAN</b> Calories: 137 kcal   Contains:   	180
 <b>WARKI PARATHA</b> Calories: 186 kcal   Contains:  	170
 <b>JOWAR KI ROTI</b> Calories: 145 kcal   Contains: None	150
 <b>ULTA TAWA PARATHA</b> Calories: 149 kcal   Contains:  	150
 <b>KHAMIRI ROTI</b> Calories: 162 kcal   Contains: 	150
 <b>AMRITSARI KULCHA</b> Calories: - 173 kcal   Contains:  	150
 <b>CHUR CHUR NAAN</b> Calories: 154 kcal   Contains:  	150
 <b>BAJRE KI ROTI</b> Calories: 120 kcal   Contains: None	150



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## SHAHI MITHAAS

- MIRCH KA HALWA** 450  
Chilli and khoya halwa, topped with pistachio soil and sugar glass.  
Calories: ~300 kcal | Contains: 🌿 🥚
- MALAI KULFI** 450  
Frozen kulfi reimaged with saffron foam, pistachio soil, and liquid nitrogen mist.  
Calories: ~270 kcal | Contains: 🌿 🥚
- BISCOFF KAJU KATLI DELIGHT** 450  
Cashew katli infused with Biscoff, finished with caramel dust and lotus biscuit crumble.  
Calories: 132 | Contains: 🌿 🥚
- MALPUA** 450  
Golden malpua discs with saffron rabri reduction and almond brittle.  
Calories: ~320 kcal | Contains: 🌿 🥚



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