

VARUNA

वरुणा



Welcome to Varuna – our Indian specialty restaurant with its own a la carte menu, handpicked by our team of expert lady chefs. The highlight here is the authentic home-style ‘thalis’ or platters and our selection of beverages and fine wines that perfectly compliment your meal. However before you begin your journey towards attaining culinary nirvana remember to call for the phulka trolley, an assortment of fresh Indian breads that you can customize your meal with.

Bon Appetit!



Vegetarian Non-Vegetarian

Please inform our associates if you are allergic to any ingredients.

Some food preparations contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian Rupees (₹) and subject to Government Taxes.

शुरुआत

shuruaat / appetizers

- **bhuje jeere ka chaas 250**
buttermilk flavoured with jeera, rock salt and finished with coriander leaves
- **shikanji 250**
a refreshing lime beverage
- **ganne ka rass 250**
freshly squeezed sugarcane juice
- **benaresi thandai 250**
a classical cooler of almonds, rose petals, poppy seeds and melon seeds
- **samosa ki chaat 350**
from the by lanes of benares, spiced potatoes in short crust pastry and topped with yogurt and tamarind chutney
- **kukkar chaat 525**
delicate tender boneless pieces of tandoori chicken, infused with bell pepper, onion and topped with tangy tamarind chutney

शोरबा

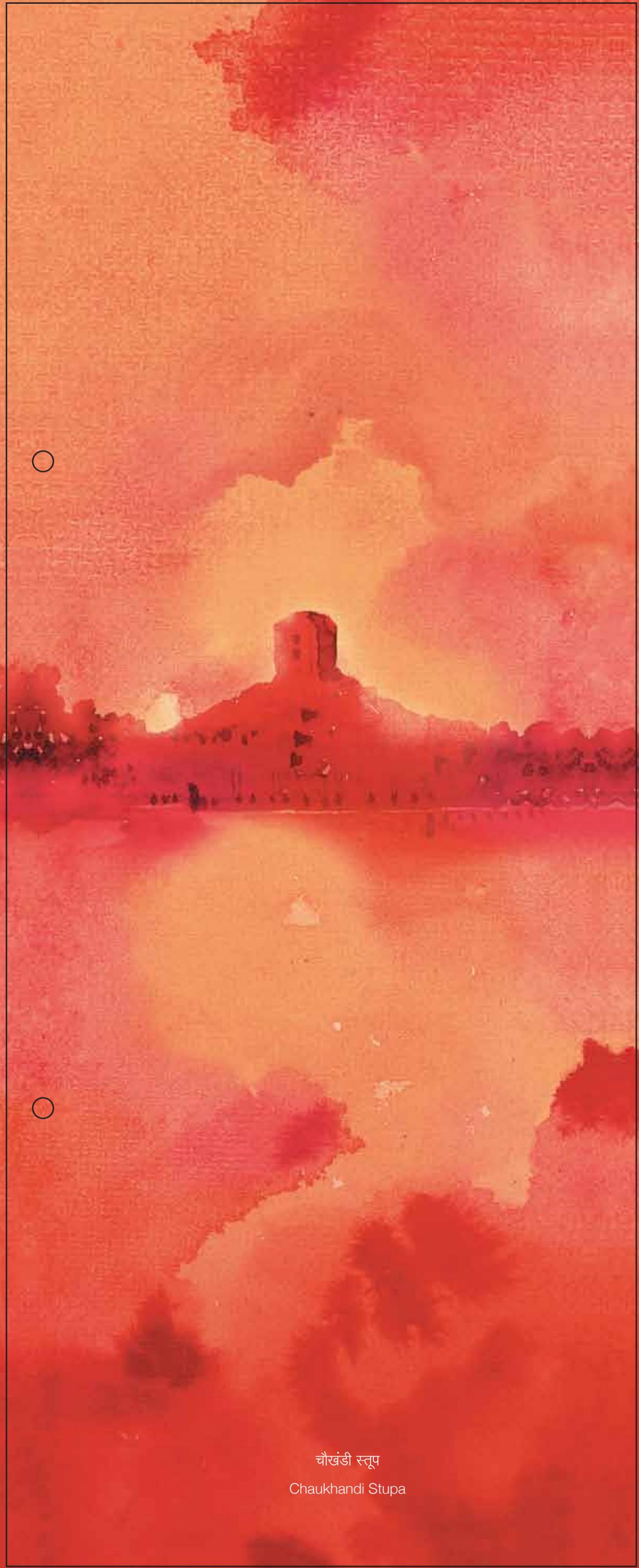
shorba / soups

- **tamatar kalimirch ka shorba 350**
plum tomato extract seasoned with black pepper
- **makki aur badam ka shorba 350**
mildly spiced corn and almond extract flavoured with cinnamon and cloves
- **gosht yakhani shorba 350**
a flavourful soup of lamb and aromatic spices
- **murg jahangiri shorba 350**
aniseed flavoured chicken broth

कबाब

kebabs / grills

- **bhutte aur matar ki shammi 525**
a vegetarian delight, combination of spinach, crushed green peas and corn kernels with spices, shallow fried on a griddle
- **sarson ke phool 525**
broccoli florets imbued with mustard and pickled spices
- **tandoori salad 525**
onions, tomato, capsicum, paneer and pineapple seasoned with a spicy mixture of chaat masala, yellow chillies, "garam masala" black cumin and lemon juice. Skewered one after the other, sprinkled with oil and grilled in the "tandoor"
- **dahi ke kebab 525**
patties of hung curd and cottage cheese flavoured with cardamom and fresh coriander grilled on a griddle
- **kachhey kele aur rajma ki shammi 525**
minced red kidney beans and raw banana patty shallow fried on a griddle
- **bharwan aloo tilwale 525**
barrel shaped potatoes filled with vegetables and herbs, coated with sesame seeds, slowly cooked to golden colour in the tandoor
- **paneer makki seekh kebab 525**
combination of cottage cheese and american corn cooked in tandoor
- **bhatti ke paneer 525**
cottage cheese barrels marinated with red chili powder and hung curd
- **vegetarian kebab platter 900**
an irresistible assortment of bharwan aloo tilwale, bhutte aur matar ki shammi, rajma aur kele ki shammi, bhatti ke paneer
- **gilafi seekh kebab 675**
minced mutton kebab blended with herbs, spices, cheese, onion, coriander and bell pepper
- **makhamali murg tikka 675**
green cardamom flavored chicken morsels made tender with cheese and cooked in an earthen clay oven
- **murgh angara tikka 675**
rich blend of spiced chicken morsels skewered and barbecued
- **galouti kebab 675**
finely minced lamb kebab with subtle spices delicacy from royal state of awadh
- **non vegetarian kebab platter 1000**
an irresistible assortment of kebabs including murg angara tikka, makhamali chicken tikka, mutton seekh kebab and ajwaini mahi tikka
- **bhatti jhinga 1750**
prawns marinated with stone ground mustard and indian spices and cooked in the tandoor
- **murgh barrah kebab 675**
succulent chicken kebab flavoured with black pepper, cinnamon and black cumin



चौखंडी स्तूप
Chaukhandi Stupa

कड़ाही

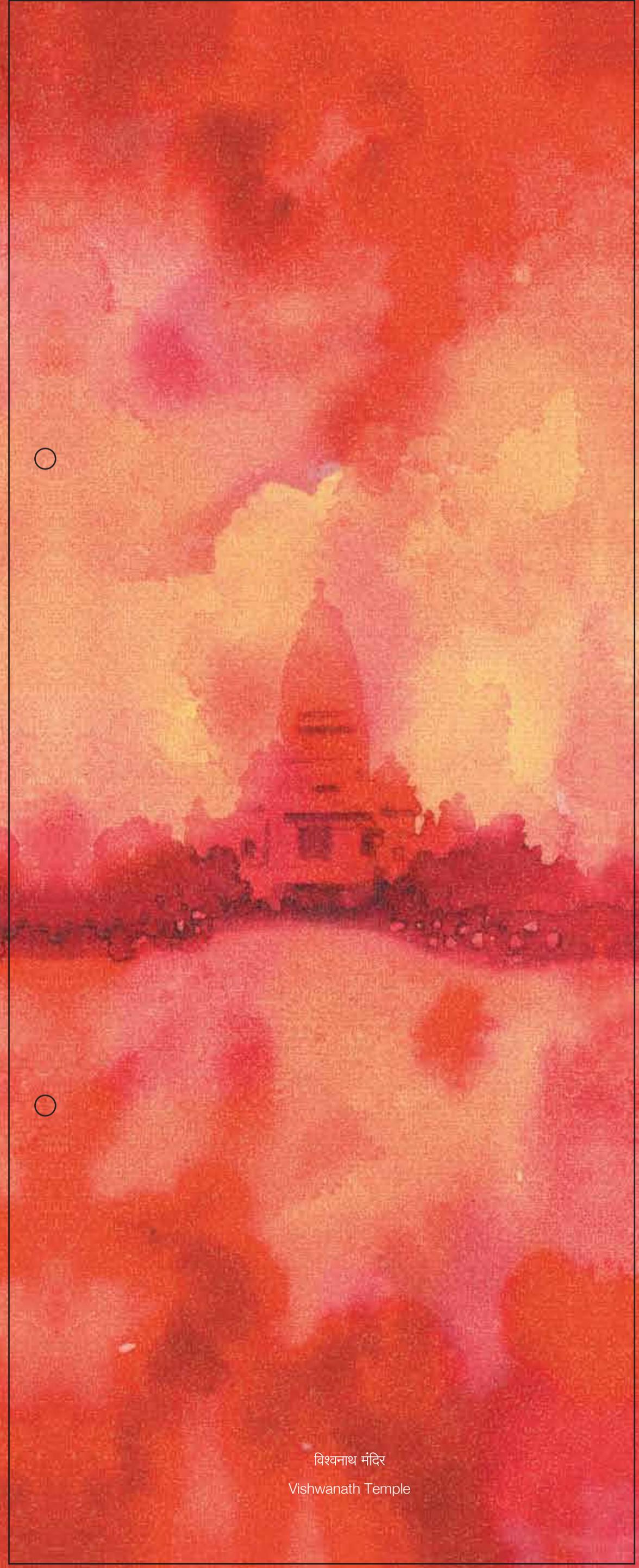
kadhahi / pan-fried

- **telengana aloo 525**
stir fried potatoes with mustard seeds, curry leaves, horsegram, desiccated coconut and red chili flakes
- **aloo dum benaresi 525**
six varieties of indian spices in potato with sweet and sour tomato smooth gravy
- **aloo gobhi matar rasedaar 525**
simple preparation of potatoes and green peas spiced with royal cumin, asafetida and chillies
- **kadhahi paneer 525**
cottage cheese cooked with capsicum, tomatoes, ginger, green chillies and sprinkled with freshly ground spices
- **baingan bharta 525**
oven roasted brinjal curry along with dices of onion and tomato
- **subz palak ke dahi kofta 525**
minced mix vegetables patty stuffed with prunes and curd flavoured cottage cheese mixture cooked in a rich yellow gravy
- **kadhahi pindi chholey 525**
traditional chick pea preparation from punjab
- **murgh makkhan palak 650**
roasted chicken tikka cooked in rich tomato based makhni gravy with chopped spinach
- **patiala chicken tikka masala 650**
succulent chicken tikka cooked with bell pepper in a rich tomato based gravy
- **lagan ka murg 650**
succulent chicken cooked in ghee along with dry fruits in brown gravy
- **fish curry 650**
local river fish cooked in onion and tomato curry
- **kadhahi gosht hussaini 650**
boneless cubes of lamb cooked in indian masalas with broken wheat
- **prawn joshina 1750**
prawns cooked in a kadhahi with chopped onion, garlic, tomatoes and spices with the predominant flavours of bell pepper and coriander

हांडी

haandi / copper vessel

- **dal varuna 300**
whole urad dal simmered overnight on tandoor, enriched with cream and served with a dollop of home churned butter
- **dal lazeez 300**
combination of five lentils cooked with chopped spinach, garlic, onion and tomato finished with desi ghee
- **nizami handi 525**
seasonal vegetables cooked with spinach, mint, asafoetida, mustard seeds, tomatoes
- **subz baag 525**
mixed vegetables tempered with cumin seeds simmered in a onion and tomato gravy
- **palak aur paneer ki bhurjee 525**
grated cottage cheese and spinach spiced preparation
- **paneer lababdar 525**
cottage cheese cooked in a lababdar gravy
- **shahi paneer firdausi 525**
cottage cheese rolls stuffed with potato, paneer and dry fruits cooked in a tomato based gravy
- **bhagare baigan 525**
aubergine cooked in creamy yellow sauce which consists of coconuts, tamarind grinded into a paste along with a whole bunch of aromatic spices
- **motia choley palak 525**
pearl chickpeas and spinach tossed with aromatic spices
- **makai mutter methi malai 525**
corn kernels, green peas and fenugreek with cracked black peppercorns in silky smooth gravy
- **palak aap ki pasand 525**
fresh spinach cooked with a combination of corn or mushroom or potato or cottage cheese or seasonal mix vegetable
- **nukkar ka kukkar 650**
punjabi home style chicken curry
- **nalli gosht 700**
traditional rajasthani lamb curry cooked with mathania chillies, tomato and brown onion
- **nihari gosht 650**
tender lamb morsels cooked in a rich extract (yakhani) with herbs and spices



विश्वनाथ मंदिर
Vishwanath Temple

थाली

thali / platter

■ benaresi satvik thali 1000

Centuries ago, at the beginning of the Aryan civilization, the learned rishis set out in a search for mental and physical harmony. Their pursuit of a sound mind and body helped them discover the specific effects of certain herbs and spices on the human body. Thus Indian food came to be classified into three categories: satvik, rajasic and tamasic.

Their ancient wisdom tells us that purity of thought is directly linked to purity of food. So we present satvik khana, the food of the gods. This is pure, vegetarian food prepared without the influence of onion or garlic and using minimal spices, served in a traditional benarasi silver platter with small bowls.

■ benaresi muslim gharana thali 1200

Benares is considered to be the city of Gods by Hindus. Yet with the advent of the Mughal Empire, the Muslim population in the city grew to a third of the total population. With cultures mixing, the resulting cuisine bore a unique stamp of both region and religion, and henceforth came to be known as Benaresi Muslim cuisine.

Influenced equally by Mughal, Awadhi, Hindu and East Bengal flavours, our Muslim home-style cooking involves the use of fresh ground masalas that infuse a heady aroma in each dish. Our specialties in Benaresi Muslim cuisine are the korma stew, gosht biryani, homemade kebabs,

तवा

tawa / griddle

■ tawe ke masaledar baingan 525

aubergine spiced with selected indian spices finished on a heavy base griddle

■ tawe ka latpata paneer 525

cottage cheese and bell pepper batons cooked with indian spices

■ ajwaini salmon macchi 2000

salmon grilled with caraway and a hint of mustard

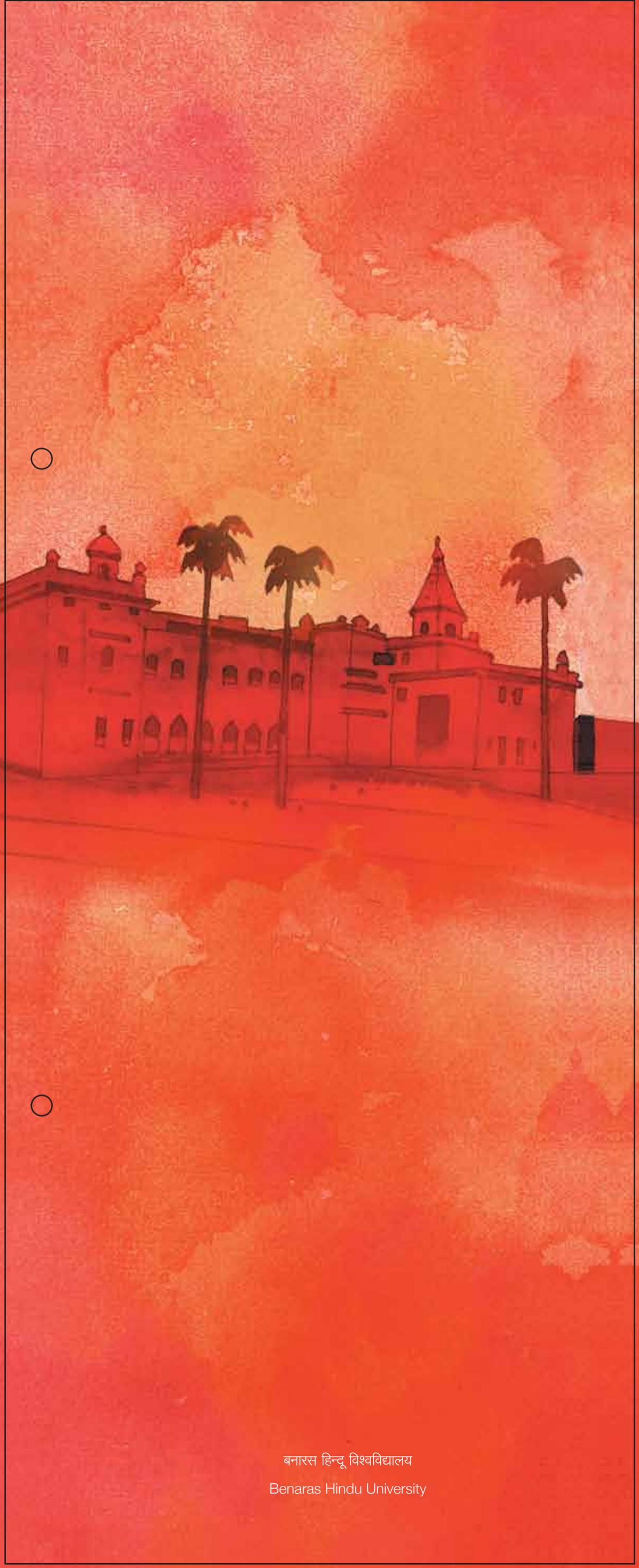
■ lucknowi champ 2000

new zealand lamb chops marinated overnight with indian awadhi masala's and griddled on hot plate

शैफ की सिग्नेचर डिशेस

chef's signature dishes

- **dal dhuaan 375**
whole green lentil spiced with clove, cumin and served in a clay pot
- **achari mirch ke aloo 650**
home style potato preparation spiced with crushed achari mirch
- **baingan kalaunji 650**
slow cooked aubergine with secret kalaunji masala
- **nimona 650**
local delicacy made up of green peas mash tempered with asafetida and cumin
- **sattu ka paratha 650**
grounded tangy black gram stuffed flat bread, served with seasoned oven roasted brinjal, potato along with dices of onion and tomato with pudina chutney and pickle.
- **paneer keema ki karak roomali tokri 700**
a combination of cottage cheese and bell pepper tossed with onion, tomatoes, served in a crispy basket of bread
- **matka subz biryani 650**
aromatic basmati rice layered with vegetables cooked in sealed pot
- **murg rara 800**
chicken morsels cooked with minced chicken in masala gravy
- **ko-e-awadh 800**
boneless cubes of lamb cooked in secret awadhi masalas
- **gosht keema ki karak roomali tokri 850**
minced lamb tossed with onion, tomatoes, served in a crispy basket of bread
- **dum ka murgh 800**
chicken cooked in yogurt spiced with green chili
- **raan aalishaan 2000**
leg of lamb spiced with royal cumin, cardamom and bay leaf grilled served on sizzler
- **murgh dum biryani 800**
chicken and basmati rice cooked in dum, served with raita
- **lucknowi gosht biryani 800**
a delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace
- **tandoori chicken 675**
Roasted chicken in a cylindrical clay oven coal prepared with fresh yogurt and spices.



बनारस हिन्दू विश्वविद्यालय
Benaras Hindu University

चावल

chawal / rice

- ▣ **saada chawal 225**
steamed rice
- ▣ **pulao 275**
choice of peas, mushroom, mixed vegetables or cumin

दही और रायता

dahi & raita / yogurt & derivatives

- ▣ **fruit raita 150**
sweetened curd preparation with mixed fruit
- ▣ **raita 125**
choice of boondi, cucumber, tomato and onion
- ▣ **khullad wala dahi 125**
set curd

ब्रेड्स

breads

- ▣ **naan 150**
plain, butter, garlic and kalonji
- ▣ **roti 150**
khasta, plain and roomali
- ▣ **kulcha 150**
bajra, paneer, aloo, masala, cheese
- ▣ **ulta tawa paratha 150**
- ▣ **warqui paratha 150**
- ▣ **paratha 150**
laccha and pudina
- ▣ **masala multigrain roti 150**
plain, butter

मीठा

meetha / dessert

- **zauq – e shahi 275**
deep fried small khoya dumplings soaked in cinnamon and clove flavored syrup and drizzled with cream and honey
- **shahi gulab jamun 275**
deep fried milk dumplings simmered in saffron flavored sugar syrup stuffed with khoya and saffron mixture
- **shahi tukda 275**
bread and milk pudding topped with pistachios and saffron
- **zafrani sevai 275**
muslim style thin vermicelli and milk pudding
- **rajbhog 275**
cottage cheese dumplings cooked in saffron flavoured sugar syrup
- **khubani ka meetha 275**
apricots cooked in their own juice with sugar, topped with cardamom flavored cream
- **kulfi ka zaayka 275**
a creamy combination of cardamom and saffron flavored indian iced dessert
- **rasmalai 275**
cottage cheese patty in flavored reduced milk

THE **GATEWAY** HOTEL
GANGES VARANASI