

VARUNA

वरुणा



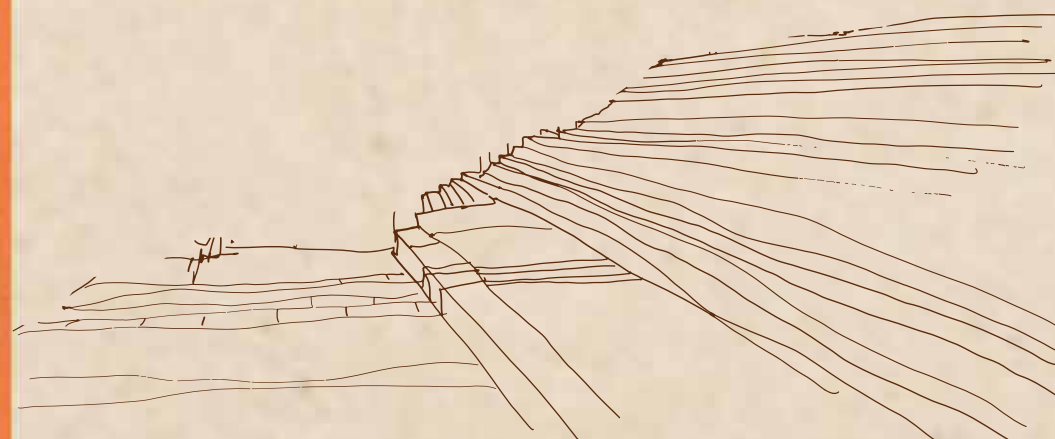

TAJ
GANGES
VARANASI



VARUNA

वरुणा

Welcome to Varuna – our Indian speciality 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.





SHURUAAT / APPETIZERS



- Bhune Jeere ka Chaas ₹ 325
Buttermilk flavoured with jeera, rock salt and finished with coriander leaves
- Shikanji ₹ 325
A refreshing lime beverage
- Ganne ka Rass ₹ 325
Freshly squeezed sugarcane juice
- Benaresi Thandai ₹ 325
A classical cooler of almonds, rose petals, poppy seeds and melon seeds
- Samose ki Chaat ₹ 425
From the by lanes of benares, spiced potatoes in short crust pastry and topped with yogurt and tamarind chutney
- Kukkar Chaat ₹ 595
Delicate tender boneless pieces of tandoori chicken, infused with bell pepper, onion and topped with tangy tamarind chutney

SHORBA / SOUPS



- Tamatar Kalimirch ka Shorba ₹ 375
Plum tomato extract seasoned with black pepper
- Makki aur Badam ka Shorba ₹ 375
Mildly spiced corn and almond extract flavoured with cinnamon and cloves
- Gosht Yakhani Shorba ₹ 395
A flavourful soup of lamb and aromatic spices
- Murg Jahangiri Shorba ₹ 395
Aniseed flavoured chicken broth

■ Indicates Vegetarian

■ Indicates Non-Vegetarian

Please inform our associates if you are allergic to any ingredients | All prices are in Indian rupees | Government taxes as applicable



KEBABS / GRILLS



- **Bhutte aur Matar ki Shammi** ₹ 725
 A vegetarian delight, combination of spinach, crushed green peas and corn kernels with spices, shallow fried on a griddle
- **Sarson ke Phool** ₹ 725
 Broccoli florets imbued with mustard and pickled spices
- **Tandoori Salad** ₹ 725
 Onions, tomato, capsicum, paneer and pineapple seasoned with a spicy mixture of chaat masala, yellow chilies, "garam masala" black cumin and lemon juice. Skewered one after the other, sprinkled with oil and grilled in the "tandoor"
- **Dahi ke Kebab** ₹ 725
 Patties of hung curd and cottage cheese flavoured with cardamom and fresh coriander grilled on a griddle
- **Kachhey Kele aur Rajma ki Shammi** ₹ 725
 Minced red kidney beans and raw banana patty shallow fried on a griddle
- **Bharwan Aloo Tilwale** ₹ 725
 Barrel shaped potatoes filled with vegetables and herbs, coated with sesame seeds, slowly cooked to golden colour in the tandoor
- **Paneer Makki Seekh Kebab** ₹ 725
 Combination of cottage cheese and american corn cooked in tandoor
- **Bhatti ke Paneer** ₹ 725
 Cottage cheese barrels marinated with red chili powder and hung curd
- **Vegetarian Kebab Platter** ₹ 1025
 An irresistible assortment of bharwan aloo tilwale, bhutte aur matar ki shammi, rajma aur kele ki shammi, bhatti ke paneer
- **Gilafi Seekh Kebab** ₹ 875
 Minced mutton kebab blended with herbs, spices, cheese, onion, coriander and bell pepper
- **Galouti Kebab** ₹ 875
 Finely minced lamb kebab with subtle spices delicacy from royal state of awadh
- **Makhamali Murg Tikka** ₹ 875
 Green cardamom flavoured chicken morsels made tender with cheese and cooked in an earthen clay oven
- **Murgh Angara Tikka** ₹ 875
 Rich blend of spiced chicken morsels skewered and barbecued
- **Murgh Barrah Kebab** ₹ 875
 Succulent chicken kebab flavoured with black pepper, cinnamon and black cumin
- **Non Vegetarian Kebab Platter** ₹ 1125
 An irresistible assortment of kebabs including murg angara tikka, makhamali chicken tikka, mutton seekh kebab and ajwaini mahi tikka
- **Bhatti Jhinga** ₹ 1795
 Prawns marinated with stone ground mustard and indian spices and cooked in the tandoor

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KADHAI / PAN-FRIED



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| <div>■</div> Kadhai Paneer
Cottage cheese cooked with capsicum, tomatoes, ginger, green chillies and sprinkled with freshly ground spices | ₹ 725 |
| <div>■</div> Telangana Aloo
Stir fried potatoes with mustard seeds, curry leaves, horsegram, desiccated coconut and red chili flakes | ₹ 695 |
| <div>■</div> Aloo Dum Benarasi
Six varieties of indian spices in potato with sweet and sour tomato smooth gravy | ₹ 695 |
| <div>■</div> Aloo Gobhi Matar Rasedaar
Simple preparation of potatoes and green peas spiced with royal cumin, asafetida and chillies | ₹ 695 |
| <div>■</div> Baingan Bharta
Oven roasted brinjal curry along with dices of onion and tomato | ₹ 695 |
| <div>■</div> Subz Palak ke Dahi Kofta
Minced mix vegetables patty stuffed with prunes and curd flavoured cottage cheese mixture cooked in a rich yellow gravy | ₹ 695 |
| <div>■</div> Kadhai Pindi Chholey
Traditional chick pea preparation from punjab | ₹ 695 |
| <div>■</div> Murgh Makkhan Palak
Roasted chicken tikka cooked in rich tomato based makhni gravy with chopped spinach | ₹ 850 |
| <div>■</div> Patiala Chicken Tikka Masala
Succulent chicken tikka cooked with bell pepper in a rich tomato based gravy | ₹ 850 |
| <div>■</div> Lagan ka Murg
Succulent chicken cooked in ghee along with dry fruits in brown gravy | ₹ 850 |
| <div>■</div> Fish Curry
Local river fish cooked in onion and tomato curry | ₹ 850 |
| <div>■</div> Kadhai Gosht Hussaini
Boneless cubes of lamb cooked in indian masalas with broken wheat | ₹ 850 |
| <div>■</div> Prawn Joshina
Prawns cooked in a kadhai with chopped onion, garlic, tomatoes and spices with the predominant flavours of bell pepper and coriander | ₹ 1995 |

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HAANDI / COPPER VESSEL



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| <p>■ Palak Aap ki Pasand
Fresh spinach cooked with a combination of corn or mushroom or potato or cottage cheese or seasonal mix vegetable</p> | ₹ 725 |
| <p>■ Palak aur Paneer ki Bhurjee
Grated cottage cheese and spinach spiced preparation</p> | ₹ 725 |
| <p>■ Paneer Lababdar
Cottage cheese cooked in a lababdar gravy</p> | ₹ 725 |
| <p>■ Shahi Paneer Firdausi
Cottage cheese rolls stuffed with potato, paneer and dry fruits cooked in a tomato based gravy</p> | ₹ 725 |
| <p>■ Dal Lazeez
Combination of five lentils cooked with chopped spinach, garlic, onion and tomato finished with desi ghee</p> | ₹ 595 |
| <p>■ Dal Varuna
Whole urad dal simmered overnight on tandoor, enriched with cream and served with a dollop of home churned butter</p> | ₹ 625 |
| <p>■ Nizami Handi
Seasonal vegetables cooked with spinach, mint, asafoetida, mustard seeds, tomatoes</p> | ₹ 695 |
| <p>■ Subz Baag
Mixed vegetables tempered with cumin seeds simmered in a onion and tomato gravy</p> | ₹ 695 |
| <p>■ Bhagare Baigan
Aubergine cooked in creamy yellow sauce which consists of coconuts, tamarind grinded into a paste along with a whole bunch of aromatic spices</p> | ₹ 695 |
| <p>■ Motia Choley Palak
Pearl chickpeas and spinach tossed with aromatic spices</p> | ₹ 695 |
| <p>■ Makai Mutter Methi Malai
Corn kernels, green peas and fenugreek with cracked black peppercorns in silky smooth gravy</p> | ₹ 695 |
| <p>■ Nukkar ka Kukkar
Punjabi home style chicken curry</p> | ₹ 850 |
| <p>■ Nalli Gosht
Traditional rajasthani lamb curry cooked with mathania chillies, tomato and brown onion</p> | ₹ 850 |
| <p>■ Nihari Gosht
Tender lamb morsels cooked in a rich extract (yakhani) with herbs and spices</p> | ₹ 850 |

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THALI / PLATTER



₹ 1195

■ Benaresi Satvik Thali

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.

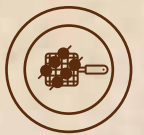
■ Benaresi Muslim Gharana Thali

₹ 1495

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

TAWA / GRIDDLE



■ Tawe ke Masaledar Baingan

₹ 725

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

■ Tawe ka Latpata Paneer

₹ 725

Cottage cheese and bell pepper batons cooked with indian spices

■ Ajwaini Salmon Macchi

₹ 2195

Salmon grilled with caraway and a hint of mustard

■ Lucknowi Chaap

₹ 2195

New Zealand lamb chops marinated overnight with Indian awadhi masala's and griddled on hot plate

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CHEF'S SIGNATURE DISHES



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| <div> <div></div> <div> Dal Dhuaan
 Whole green lentil spiced with clove, cumin and served in a clay pot </div> </div> | ₹ 625 |
| <div> <div></div> <div> Achari Mirch ke Aloo
 Home style potato preparation spiced with crushed achari mirch </div> </div> | ₹ 695 |
| <div> <div></div> <div> Baingan Kalaunji
 Slow cooked aubergine with secret kalaunji masala </div> </div> | ₹ 695 |
| <div> <div></div> <div> Nimona
 Local delicacy made up of green peas mash tempered with asafetida and cumin </div> </div> | ₹ 695 |
| <div> <div></div> <div> Sattu ka Paratha
 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 </div> </div> | ₹ 695 |
| <div> <div></div> <div> Matka Subz Biryani
 Aromatic basmati rice layered with vegetables cooked in sealed pot </div> </div> | ₹ 725 |
| <div> <div></div> <div> Paneer Keema ki Karak Roomali Tokri
 A combination of cottage cheese and bell pepper tossed with onion, tomatoes, served in a crispy basket of bread </div> </div> | ₹ 795 |
| <div> <div></div> <div> Murg Rara
 Chicken morsels cooked with minced chicken in masala gravy </div> </div> | ₹ 850 |
| <div> <div></div> <div> Ko-E-Awadh
 Boneless cubes of lamb cooked in secret awadhi masalas </div> </div> | ₹ 850 |
| <div> <div></div> <div> Dum ka Murgh
 Chicken cooked in yogurt spiced with green chili </div> </div> | ₹ 850 |
| <div> <div></div> <div> Tandoori Chicken
 Roasted chicken in a cylindrical clay oven coal prepared with fresh yogurt and spices. </div> </div> | ₹ 850 |
| <div> <div></div> <div> Gosht Keema ki Karak Roomali Tokri
 Minced lamb tossed with onion, tomatoes, served in a crispy basket of bread </div> </div> | ₹ 895 |
| <div> <div></div> <div> Murgh Dum Biryani
 Chicken and basmati rice cooked in dum, served with raita </div> </div> | ₹ 895 |
| <div> <div></div> <div> Lucknowi Gosht Biryani
 A delicacy of choicest cut of lamb and long grain basmati rice, flavoured with saffron and mace </div> </div> | ₹ 895 |
| <div> <div></div> <div> Raan Aalishaan
 Leg of lamb spiked with royal cumin, cardamom and bay leaf grilled served on sizzler </div> </div> | ₹ 2100 |

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CHAWAL / RICE

- Saada Chawal
Steamed rice
- Pulao
Choice of peas, mushroom, mixed vegetables or cumin



₹ 450

₹ 525

DAHI & RAITA / YOGURT & DERIVATIVES

- Fruit Raita
Sweetened curd preparation with mixed fruit
- Raita
Choice of boondi, cucumber, tomato and onion
- Khullad Wala Dahi
Set curd



₹ 175

₹ 175

₹ 150

ROTI / BREADS

- Naan
Plain, butter, garlic and kalonji
- Roti
Khasta, plain and roomali
- Kulcha
Paneer, aloo, masala, cheese
- Ulta Tawa Paratha
- Warqui Paratha
- Paratha
Laccha and pudina
- Masala Multigrain Roti
Plain, butter



₹ 175

₹ 175

₹ 175

₹ 175

₹ 175

₹ 175

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MEETHA / DESSERT



- Zauq – E Shahi

Deep fried small khoya dumplings soaked in cinnamon and clove flavoured syrup and drizzled with cream and honey

₹ 395
- Shahi Gulab Jamun

Deep fried milk dumplings simmered in saffron flavoured sugar syrup stuffed with khoya and saffron mixture

₹ 395
- Shahi Tukda

Bread and milk pudding topped with pistachios and saffron

₹ 395
- Zafrani Sevai

Muslim style thin vermicelli and milk pudding

₹ 395
- Rajbhog

Cottage cheese dumplings cooked in saffron flavoured sugar syrup

₹ 395
- Khubani ka Meetha

Apricots cooked in their own juice with sugar, topped with cardamom flavoured cream

₹ 395
- Kulfi ka Zaayka

A creamy combination of cardamom and saffron flavoured indian iced dessert

₹ 395
- Rasmalai

Cottage cheese patty in flavoured reduced milk

₹ 395

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