

Welcome to Madrid

The cuisine in this restaurant in the Chamberí neighbourhood is by the famous chef, Atul Kochhar, the first Indian chef in the world to be awarded a Michelin star.

Benares' cuisine stands out for its fusion of Spanish produce with typically Indian culinary techniques, such as the use of the tandoor oven to prepare dishes like the classic chicken tandoori Old Delhi style or monkfish with crab croquettes. On the other hand, the Indian coal grill is used for specialities such as grilled scallops with cauliflower textures or grilled large red prawns in moilee sauce.

Benares occupies a surface area of 375 square metres with a dining room, open show-kitchen, bar area with a 'casual' menu and cocktails, garden patio and a chef's table for 6 people which is available with a prior reservation.



Services

-  Reserva on line
-  Abierto hasta tarde

Complementary services

-  Admisión de tarjetas de crédito
-  Aparcamiento gratuito
-  Carta de vinos selectos
-  Comidas de grupo
-  Reserva de mesa
-  Salones privados

Interest data

Address

Calle de Zurbano, 5 28010

Telephone

(+34) 91 319 87 16

Web

<http://www.benaresmadrid.com/>

Bus

7, 21, 37, N23

Cuisine

Internacional, Hindú, De autor

Tourist area

Chamberí

Email

reservas@benaresmadrid.com

Metro

Alonso Martínez (L4, L5, L10), Colón (L4)

Price range

más de 60 euros

Opening times

Mon - Thurs: 1.30pm - 4pm ; 8.30pm -
Midnight

Fri - Sat: 1.30pm - 4pm ; 8.30pm - 12.30am

Bar:

Mon - sat: 1pm - 1am



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

