

DASTAAN SIGNATURE TASTING MENU

Vegetarian Food Only £40pp With Wine £80pp

First Course

Palak Patta Chaat *D, Su*

Spinach, Sweet Sweet Yoghurt, Mint & Tamarind Chutney

Sauvignon Blanc, Wild River 2025, Marlborough, New Zealand

Second Course

Kaju Paneer Tikka *D, N*

Indian Cottage Cheese, Cashew nuts, Fenugreek, mint

Viognier, Los Coches 2025, Central Valley, Chile

Third Course

Beetroot Tikki *D*

Beetroot, Ginger, Asafoetida, Dastaan Garam Masala

Nero d. Avola, Rupe Secca 2024, Sicily, Italy

Palate Cleanser

Homemade Sorbet

Fourth Course

Jackfruit Kadahi *D*

Green Jackfruit, Onions, Peppers, Kadahi Masala

Pinot Gris, Mount Brown 2024, Waipara, New Zealand

OR

Aubergine Masala *D, N*

Baby Aubergine, Bengali Five Spice, Cashew nuts, Tamarind

Viognier, Los Coches 2025, Central Valley, Chile

All served With

~~Khumb~~ Palak

Dal Tadka

Malabari Parotta

Saffron Puloa Rice

Fifth Course

Pistachio Kulfi, Dark Chocolate Sauce, Coconut *D, N*

Bodegas Ochoa Moscatel Vendimia Tardia, 2023, Spain