



DASTAAN

दास्तान



STARTERS, CHAAT & SMALL PLATES

Assorted Poppadum&Chutneys (V) <i>D, Su</i>	7.50
Pani Puri (v) <i>Su,G</i> (Served cold)	8.00
Golguppa, Moong Sprouts, Jaljeera	8.50
Dahi Puri (v) <i>D,G,Su</i> (Served cold)	8.50
Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	7.50
Veg Samosa (v) <i>G,D,Su</i>	8.50
Potato, Green peas, Tamarind Chutney, Mint Chutney	8.50
Samosa Chaat (v) <i>D,G,Su</i>	8.50
Crispy Potato Cakes, Chickpeas, Sweet Yoghurt & Mint Chutney	8.50
Spinach and Kale Bhajiya (v) <i>Su, D</i>	8.50
Kale, Spinach ,Potato,Onions,Tamarind, MintChutney	8.50
Beetroot Tikki (v) <i>D,G,M,Su</i>	10.00
Tadka Yoghurt, Mustard Seeds, Curry Leaves	10.00
Chicken Lollipop <i>Su</i>	10.00
Tomato Garlic Chutney	10.00
Crispy Squid <i>Su,Mo</i>	11.50
Peppers, Spring Onions	
Amritsari Fish with Dill & Ginger Raita <i>Su,F,D</i>	

STARTERS, KEBABS & TIKKA

Malai Chicken Tikka <i>D,M,Su</i>	12.50
Greek Yoghurt, Cheese, Garam Masala, Kachumber	12.50
Tandoori ChickenTikka <i>D,M,Su</i>	12.50
Tomato, Cucumber Kachumber	12.50
Basil & Mint Chicken Tikka	12.50
Chicken Tikka with a Green twist	18.00
Red Pepper Tiger Prawns (3pieces) <i>D,Cr,Su</i>	13.50
Tomato, Chilli Garlic Chutney	14.00
Lamb Chop (Per piece) <i>D,M,N,Su</i>	14.00
Mooli & Kasundi Mustard	17.00
Duck & Chicken Seekh Kebab <i>D</i>	12.50
Barbary Duck &ChickenMince,Apple Murabba	
Fish Tikka <i>D, F,Su</i>	12.50
Seasonal Fish, Kachumber & Sprout Salad	10.00
Paneer Tikka (v) <i>D,Su</i>	9.50
Mixed Peppers, Onions, Mint Chutney	
Tandoori Broccoli (v) <i>D,Su</i> Apple Raita	
Tandoori Kasundi Mushrooms (v) <i>Su</i>	

MAINS, CURRY & SABJI

Butter Chicken <i>D,N,M</i>	17.00
Chicken Tikka, Tomato, Cashew Nut	
Methi Chicken <i>D,N</i>	17.00
Chicken Breast, Fresh Fenugreek	
Chicken Kolhapuri	17.00
Chicken Thigh, Spicy Maharashtrian Style	
Lamb RoganJosh	17.50
Lamb Leg, Kashmiri Chilli, Garam Masala	
Saag Gosht <i>D</i>	18.50
Lamb Leg, Spinach, Onion Tomato Masala	
Pork Vindaloo	16.00
Farmed Pork, Todi Vinegar, Goan Spices	
Kodumpuli Malabar Prawn <i>Cr,M</i>	17.50
Prawn, Coconut, Keralan Spices	
Lamb Chettinaad	16.50
Lamb On The Bone South Indian Style	
Dorset Crab with Dill Naan <i>Cr, D</i>	24.00
A rich preparation of white and brown crab meat Garlic & Butter	
Paneer Makhani <i>(v) D,N</i>	14.50
Cottage Cheese, Tomato, Cashew Nut	
Aubergine Masala <i>(v) D,N,M</i>	14.50
Aubergine, Green Chilli, Onion, Tomato. Pickling Spice	
Palak Paneer <i>(v) D</i>	14.50
Cottage Cheese, Spinach, Ginger, Garlic	

BIRYANI

Chicken Tikka Biryani <i>D, N</i>	17.00
Lamb Biryani	17.50
Garden Fresh Vegetable Biryani <i>(v) N</i>	16.00
<i>(Green Beans, Carrots, Peas & Jackfruit)</i>	
<i>(Biryanis are Served with Mint and Cumin Raita)</i>	

SIDES, BREAD AND RICE (V)

Dal Lasooni	9.50	Khumb Palak <i>D</i>	9.50
Yellow lentil, Chilli Garlic tempering		Mushroom, Spinach, Onion Garlic	
Channa Masala <i>D, N</i>	9.50	Garden Salad	3.50
Chickpeas, Onion Tomato Masala		Sliced Cucumber, Tomato, Onions	
Wild Mustard & Garlic Potatoes	9.50	Masala Wedges	5.00
Parisienne Potatoes With Wild Mustard & Garlic		Sprouts, Mooli, Cucumber,	5.00
Bhindi Masala <i>N</i>	9.50	Carrots & Beetroot Salad	
Okra, Onion and Tomato Masala, Caram Seeds		Raita <i>D</i>	3.00
Roti <i>G</i>	3.50	Peshwari Naan <i>D, G</i>	5.00
Naan <i>D, G</i>	3.50	Lachha Paratha <i>D, G</i>	5.00
Butter Naan <i>D, G</i>	3.50	Mint Lachha Paratha <i>D, G</i>	5.00
Garlic Naan <i>D, G</i>	3.50	Garlic, Chilli & Cheese Naan <i>D, G</i>	5.00
Chilli Garlic Naan <i>D, G</i>	4.50	Steamed Rice	5.50
Keema Naan <i>D, G</i>	5.50	Saffron Pulao Rice	6.50

DESSERT, MEETHA

Chocolate brownie <i>D, N, G</i>	7.50
Malai Ice Cream	
Fruity Falooda and Basundi <i>D</i>	7.50
Carrot Halwa <i>D, N</i>	7.50
Vanilla Ice-cream	
Gulab Jamun <i>D, N, G</i>	7.50
House Paan Ice-cream <i>D</i>	7.50
Pistachio Kulfi <i>D, N</i>	7.50
Scoops of Sorbets	6.50

VEGAN MENU

Starters

Assorted Poppadum Basket & Assorted Chutneys <i>Su,M</i>	7.50
Pani Puri Golguppa, Moong Sprouts, Jaljeera(ServedCold) <i>G,Su</i>	8.00
Spinach, Kale and Spring Onion Bhajiya <i>Su</i>	8.00
Vegetable Samosa Tamarind Chutney <i>G, Su</i>	8.50
Beetroot Tikki Tamarind Chutney <i>G, Su, M</i>	8.50
Tandoori Broccoli Chilli & Garlic Chutney	10.00
Tandoori Kasundi Mushrooms Chilli & Garlic Chutney <i>M</i>	9.50

Curries & Biryani

Aubergine masala Aubergine, Green Chilli,PicklingSpices <i>N</i>	14.50
Bhindi Masala Okra, Onions, Peppers, KadhaiMasala <i>N</i>	12.00
Garden Fresh Vegetables Biryani <i>N</i>	16.00

Sides

Dal Lasooni Yellow lentil, Garlic, Cumin	9.50
Channa Masala <i>(v) N</i> Chickpeas, Onion Tomatoes	9.50
Khumb Palak Mushrooms, Spinach, Onion Garlic	9.50
Wild Mustard & Garlic Potatoes <i>M</i>	9.50
Green Salad Sliced Cucumber,Tomato,Onions	3.50
Masala Potato Wedges	5.00

Breads & Rice

Tandoori Roti <i>G</i>	3.50
Lachha Paratha <i>G</i>	4.50
Mint Lachha Paratha <i>G</i>	5.00
Steamed Rice	5.00
Saffron Pulao Rice	6.00

Desserts

Duo of Sorbet Vegan	6.50
Vanilla IceCream Vegan	5.50
Pistachio Kulfi	6.50

DASTAAN

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DASTAAN GOING PLACES

NOW AVAILABLE FOR EVENTS CATERING
PLEASE ASK YOUR SERVER FOR MORE DETAILS

DASTAAN COOKERY BOOK

Discover the secrets of Dastaan's exquisite cuisine with our cookbook. Featuring recipes curated by our talented chefs and a foreword by Angela Hartnett, this beautifully photographed guide will help you recreate our signature dishes in your own kitchen.

Please speak to your server regarding any dietary requirements. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. All fried items are cooked in same fryer and will contain traces of every allergen in the list below. All our dishes are robustly spiced however some dishes can be made mild please speak to server for more information.

G	Gluten
Cr	Crustacean
E	Egg
Ce	Celery
P	Peanuts

F	Fish
D	Milk
M	Mustard
Mo	Mollusc
So	Soya

N	Nuts
Se	Sesame
Su	Sulphur
Lu	Lupin