



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)	9.00
Golguppa, Moong Sprouts, Jaljeera	9.50
Dahi Puri (v) <i>D,G,Su</i> (Served cold)	8.00
Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	8.50
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>	9.00
Kale, Spinach ,Potato,Onions,Tamarind, MintChutney	10.00
Beetroot Tikki (v) <i>D,G,M,Su</i>	10.00
Tadka Yoghurt, Mustard Seeds, Curry Leaves	11.50
Chicken Lollipop	11.50
Tomato Garlic Chutney	11.50
Crispy Squid <i>Su,MoSu</i>	11.50
Peppers, Spring Onions	
Amritsari Fish with Dill & Ginger Raita <i>Su,F,D</i>	
Shami Kebab	
Minced Lamb Patties cooked with chana dal, aromatic whole spices and fresh herbs.	

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
Chicken Tangri Kebab	18.00
Chicken Drumsticks, Marinated in subtle tandoori spices	13.50
Red Pepper Tiger Prawns (3pieces) <i>D,Cr,Su</i>	14.00
Tomato, Chilli Garlic Chutney	17.00
Lamb Chop (Per piece) <i>D,M,N,Su</i>	12.50
Mooli & Kasundi Mustard	14.00
Duck & Chicken Seekh Kebab <i>D</i>	17.00
Barbary Duck &ChickenMince,Apple Murabba	12.50
Fish Tikka <i>D, F,Su</i>	11.00
Seasonal Fish, Kachumber & Sprout Salad	
Paneer Tikka (v) <i>D,Su</i>	
Mixed Peppers, Onions, Mint Chutney	
Tandoori Broccoli (v) <i>D,Su</i> Apple Raita	

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	
Kadahi Chicken	17.00
Chicken Breast, Onions, Peppers. Kadahi Spelling	
Lamb Rogan Josh	18.00
Lamb Leg, Kashmiri Chilli, Garam Masala	
Saag Gosht <i>D</i>	18.50
Lamb Leg, Spinach, Onion Tomato Masala	
Pork Vindaloo	17.00
Farmed Pork, Todi Vinegar, Goan Spices	
Kodumpuli Malabar Prawn <i>Cr,M</i>	17.50
Prawn, Coconut, Keralan Spices	
Andhra Lamb	18.50
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	
Kadahi Jackfruit <i>(v) D,N</i>	14.50
Jackfruit, Tomato, Onion, Kadahi Masala	

BIRYANI

Chicken Tikka Biryani <i>D, N</i>	18.00
Lamb Biryani	18.50
Garden Fresh Vegetable Biryani <i>(v) N</i>	17.00
(Green Beans, Carrots, Peas & Jackfruit)	
(Biryanis are Served with Mint and Cumin Raita)	

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	Indian Garden Salad	4.50
Chickpeas, Onion Tomato Masala		Sliced Cucumber, Tomato, Onions	
Achari Aloo	9.50	Masala Wedges	5.00
Parisienne Potatoes With Pickling Spices		Sprouts, Mooli, Cucumber,	5.00
Bhindi Masala <i>N</i>	9.50	Carrots Salad	
Okra, Onion and Tomato Masala, Caram		Raita <i>D</i>	3.00
Seeds			

Roti <i>G</i>	3.50	Peshwari Naan <i>D, G</i>	5.50
Naan <i>D, G</i>	4.00	Lachha Paratha <i>D, G</i>	5.00
Butter Naan <i>D, G</i>	4.50	Mint Lachha Paratha <i>D, G</i>	5.00
Garlic Naan <i>D, G</i>	4.50	Garlic, Chilli & Cheese Naan <i>D, G</i>	5.50
Chilli Garlic Naan <i>D, G</i>	4.50	Steamed Rice	6.00
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
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	7.50

Add Glass of Dessert Wine for £5.50

VEGAN MENU

Starters

Assorted Poppadum Basket & Assorted Chutneys	Su,M	7.50
Pani Puri Golguppa, Moong Sprouts, Jaljeera(ServedCold)	G,Su	9.00
Spinach, Kale and Spring Onion Bhajiya	Su	8.00
Vegetable Samosa Tamarind Chutney	G, Su	8.50
Beetroot Tikki Tamarind Chutney	G, Su, M	8.50
Tandoori Broccoli Chilli & Garlic Chutney		10.00

Curries & Biryani

Aubergine masala Aubergine, Green Chilli,PicklingSpices	N	14.50
Jackfruit Kadahi Jackfruit, Tomato, Onion	N	14.50
Bhindi Masala Okra, Onions, Peppers, KadhaiMasala		12.00
Garden Fresh Vegetables Biryani	N	17.00

Sides

Dal Lasooni Yellow lentil, Garlic, Cumin		9.50
Channa Masala (v) N Chickpeas, Onion Tomatoes		9.50
Khumb Palak Mushrooms, Spinach, Onion Garlic		9.50
Wild Mustard & Garlic Potatoes	M	9.50
Indian Garden Salad Sliced Cucumber,Tomato,Onions		4.50
Masala Potato Wedges		5.00

Breads & Rice

Tandoori Roti	G	3.50
Lachha Paratha	G	5.00
Mint Lachha Paratha	G	5.00

Desserts

Duo of Sorbet Vegan		7.50
Vanilla IceCream Vegan		5.50
Pistachio Kulfi		7.50
Paan Ice-Cream Vegan		7.50

DASTAAN

दस्तावेज

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