



DASTAAN

दास्तान

AFTERNOON TEA

SATURDAY AND SUNDAY FROM 12:30 PM TO 4:30 PM
£20 PER PERSON

TEA/COFFEE SELECTION

SAVOURY

Masala Chai - Spice-forward, peppery, Ginger **D**
English B/F Tea - Light, Bright, Crisp (Decaf Option)
Green Tea Sencha - Fresh, Sweet, Piney
Peppermint Tea - Aromatic, floral, Fresh
Earl Grey - Bergamot, floral, Citrus
South Indian Filter Coffee - Chicory, Nutty **D**
Latte, Cappuccino, Americano, Espresso **D**
(Decaf option)

Cucumber and Mint Chutney
Tea Sandwiches **D,G,E,Su**
Vegetable Samosa **D,G,Su**
Jackfruit Sliders / Chicken sliders **D,G,E,Su**
Panner Tikka /
Duck & Chicken Seekh **D,Su**
Pani Puri **Su,G**

SPARKLING WINE / CHAMPAGNE

SCONES

Cheese Scones

Cornish Clotted Cream and
Mango Chutney
D,G,E,Su

SWEETS

Gulab Jamun **D,G,N**
Beetroot halwa **D,G,N**

VIGNANA (70 cl) 30.00
Prosecco, Italy
Light-bodied with refreshing acidity and plenty of mouth filling mousse.
Fresh and crisp with hints of ripe pear.
VIGNANA (20 cl) 10.00
Prosecco, Italy
Light-bodied with refreshing acidity and plenty of mouth filling mousse.
Fresh and crisp with hints of ripe pear.
VIGNANA ROSÉ 32.00
Prosecco, Italy
Zippy citrus and ripe raspberry notes show through in this clean fresh fizz.
LAURE D'ECHARMES BRUT NV 48.00
Champagne, France
Pale yellow with floral notes with a touch of pastry on the nose. Very
round, with good balance on the palate.
BOLLINGER SPECIAL CUVÉE NV 85.00
Champagne, France
Stylish and concentrated with quite a weight of Pinot fruit on the palate.
BOLLINGER ROSÉ NV 90.00
Champagne, France
Rich and weighty with notes of wild strawberry.

DASTAAN LEEDS

THALI BRUNCH

A JOYFUL CELEBRATION OF INDIAN HOME COOKING
SATURDAYS AND SUNDAYS

12 PM TO 3PM

VEG THALI 20.00

CHICKEN 22.00

LAMB 24.00

ADD BOTTOMLESS DRINKS PACKAGE 15.00

(PLEASE SPEAK TO YOUR SERVER REGARDING ANY DIETARY REQUIREMENTS)

KIDS MENU

Here at Dastaan younger guests are welcome to order from our main menu, just like the grown-ups. But if you prefer to keep things simple, we've put together this special menu with younger guest in mind. Smaller portions, very little spice, but just as nice. Served with a choice of side.

Malai Chicken Tikka <i>D, M</i>	10.00
Chicken Korma <i>N, D</i>	10.00
Amritsari fish fingers <i>F</i>	9.00
Paneer Makhani (v) <i>D, N</i>	9.00
Chicken Nuggets <i>G</i>	9.00

SIDES

Rice, Naan, Chips

TUBS

Chocolate Blood Orange <i>D</i>	4.00
Strawberries & Cream <i>D</i>	4.00
Madagascan Bourbon Vanilla <i>D</i>	4.00

DASTAAN

داستان

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.

All prices are inclusive of VAT. A discretionary 10% will be added to your bill.

G	Gluten
Cr	Crustacean
E	Egg
Ce	Celery
P	Peanuts

F	Fish
D	Milk
M	Mustard
Mo	Mollucus
So	Soya

N	Nuts
Se	Sesame
Su	Sulphur
Lu	Lupin