

# **Dastaan 5 Course Tasting Menu**

£45.00 Per Person  
( Wine Pairing £25.00 )

**Mushroom Shorba (v) D**

Or

**Pani Puri (v) Su, G**

*(Bellino, Prosecco)*



**Beetroot Tikki (v) D, G, M, Su**

Tadka Yoghurt, Mustard Seeds, Curry Leaves

Or

**Fish & Pink Prawn Amritsari Su, F, Cr, D**

Dill & Ginger Raita

*(Southern Lights Marlborough Sauvignon)*



**Duck & Quail Seekh Kebab D**

Apple Murabba

Or

**Hariyali Seabass Tomato & Spring Onion D, F, M**

Or

**Paneer Tikka (v) D, Su**

Mixed Pepper, Mint Chutney

*(Ca del Lago, Pinot Grigio) (Casa De Las Vinas, Merlot)*



**Chicken Makhani D, N**

Chicken Tikka, Tomato, Cashew Nut

Or

**Venison Laal Maas N**

Fiery Rajasthani Curry

Or

**Malabar Prawn Curry Cr, M**

Prawn, Coconut, Keralan Spices

Or

**Achari Baingan D, N, M**

Aubergine, Green Chilli, Onion, Tomato, Pickling Spices

(Served with Rice & Assorted Bread)

*(Made in Mendoza, Organic Malbec) (La Sauterelle, Picpoul De Pinet)*



**Fruity Falooda and Basundi D**

Or

**Gulab Jamun D, N, G**

Or

**Kesar Rasmalai D, N**

## **Starters, Chaat**

<b>Assorted Papad (v) D, Se, Su</b> Pickle Tray	<b>6.00</b>
<b>Pani Puri (v) Su, G</b> Golguppa, Moong Sprouts, Jaljeera	<b>5.50</b>
<b>Dahi Puri (v) D, G, Su</b> Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	<b>6.50</b>
<b>Veg Samosa (v) G, D, Su</b> Potato, Green peas, Tamarind Chutney, Mint Chutney	<b>6.00</b>
<b>Kurkuri Bhindi (v) D, Su</b> Mint Chutney	<b>6.50</b>
<b>Samosa Chaat (v) D, G, Su</b> Vegetable Samosa, Chickpeas, Banana Shallots, Sweet Yoghurt & Mint Chutney	<b>7.00</b>
<b>Spinach &amp; Kale Bhajiya (v) Su, D</b> Kale, Spinach , Potato, Onions, Tamarind, Mint Chutney	<b>6.00</b>
<b>Beetroot Tikki (v) D, G, M, Su</b> Tadka Yoghurt, Mustard Seeds, Curry Leaves	<b>7.00</b>
<b>Puffed Grain, Barley &amp; Goat's Cheese Salad (v) D, G, Su</b> Puffed Grains, Pumpkin Seeds, Pearl Barley, Goat's Cheese and yoghurt mousse, Chilli Dressing	<b>7.50</b>
<b>Mushroom Shorba (v) D</b> Tomato Chilli Jam	<b>8.00</b>
<b>Chicken Lollipop Su</b> Tomato Garlic Chutney	<b>7.50</b>
<b>Dastaan Chilli Chicken So, M, E, G, Se</b> Peppers, Spring Onions	<b>8.00</b>
<b>Fish &amp; Pink Prawn Amritsari Su, F, Cr, D</b> Dill & Ginger Raita	<b>9.50</b>
<b>Kerala Lamb Dosa M, D</b> Roasted Tomato Chutney *	<b>14.00</b>
<b>Jackfruit Masala Fry Dosa M, D</b> Jackfruit, Roasted Tomato Chutney *	<b>13.00</b>

\*(Dosas could take up to 20 minutes on some occasions, as griddle is sometimes turned off to reduce wastage of Fuel. Your server will inform you prior to taking your order )

## **Starters, Kebab & Tikka**

(ALL KEBABS AND TIKKAS ARE SERVED  
AS STARTER PORTION)

<b>Malai Chicken Tikka D, M</b> Avocado Chutney	<b>8.75</b>
<b>Tandoori Chicken Tikka D, M</b> Sprouted Moong Beans Kachumber	<b>8.75</b>
<b>Garlic Tiger Prawns (3 pieces) D, Cr</b> Tomato, Chilli Garlic Chutney	<b>12.50</b>
<b>Lamb Chop (1 Piece) D, M, N</b> Beetroot & Lime Murabba, Pickled Onions	<b>10.00</b>
<b>Duck &amp; Quail Seekh Kebab D</b> Apple Murabba	<b>12.50</b>
<b>Hariyali Seabass D, F, M</b> Roasted Tomato Salsa	<b>12.00</b>
<b>Basil Paneer Tikka (v) D, Su</b> Mixed Peppers, Mint Chutney	<b>8.00</b>
<b>Tandoori Broccoli (v) D, Su</b> Apple Raita	<b>7.50</b>

## **Biryani Served with Cucumber and Pomegranate Raita**

<b>Chicken Tikka Biryani D, N, G</b>	<b>16</b>
<b>Lamb Nalli Biryani D, G</b>	<b>17</b>
<b>Jackfruit, Mushroom &amp; Pea Biryani (v) D, N, G</b>	<b>15</b>

## Mains, Curries & Sabji

<b>Chicken Makhani D, N</b> Chicken Tikka, Tomato, Cashew Nut	<b>13.00</b>
<b>Methi Chicken D, N</b> Chicken Breast, Fresh Fenugreek	<b>13.00</b>
<b>Chicken Tikka Karahi D, N</b> Peppers, Onion and Tomato	<b>13.00</b>
<b>Chicken Chettinad M</b> Chicken Thigh, Chettinad Masala, Curry Leaf	<b>13.00</b>
<b>Lamb Rogan Josh</b> Lamb Leg, Kashmiri Chilli, Garam Masala	<b>15.00</b>
<b>Saag Gosht D</b> Lamb Leg, Spinach, Onion Tomato Masala	<b>15.00</b>
<b>Pork Cheek Vindaloo</b> Farmed Pork, Todi Vinegar, Goan Spices	<b>15.00</b>
<b>Malvani Fish Curry F</b> Coastal Spices, Sea Bass and Coconut	<b>14.00</b>
<b>Malabar Prawn Curry Cr, M</b> Prawn, Coconut, Keralan Spices	<b>14.00</b>
<b>Venison Laal Maas N</b> Fiery Rajasthani Curry	<b>15.00</b>
<b>Paneer Makhani (v) D, N</b> Cottage Cheese, Tomato, Cashew Nut	<b>13.00</b>
<b>Achari Baingan (v) D, N</b> Aubergine, Green Chilli, Onion, Tomato. Pickling Spice	<b>12.00</b>
<b>Ghar Ki Bhindi (v)</b> Okra, Onions, Tomatoes, Kadhai Masala	<b>11.00</b>
<b>Aloo Gobhi (v)</b> Potatoes Cauliflower, Spices and Herbs	<b>11.00</b>
<b>Kumbh Palak D</b> Mushroom, Spinach	<b>11.00</b>

## Sides (v)

Dal Lasooni	6.00
Dal makhani <b>D</b>	7.50
Channa Masala	6.00
Kumbh Palak <b>D</b>	6.00
Aloo Gobhi	6.00
Green Salad	3.50
Pickle Tray <b>D</b>	2.50
Raita <b>D</b>	2.50

## Breads and Rice

Roti <b>G</b>	3.00
Butter Roti <b>D, G</b>	3.00
Naan <b>D, G</b>	3.00
Butter Naan <b>D, G</b>	3.00
Garlic Naan <b>D, G</b>	3.50
Chilli Garlic Naan <b>D, G</b>	3.75
Keema Naan <b>D, G</b>	5.00
Peshwari Naan <b>D, G</b>	4.50
Paratha <b>D, G</b>	4.00
Cheddar and Blue Cheese Naan <b>D, G</b>	5.00
Truffle Naan <b>D, G</b>	5.00
Steamed Rice	4.00
Saffron Pulao	5.00

## Dessert, Meetha

Chocolate and Chilli brownie <b>D, G</b>	6.50
Salted Caramel Ice Cream	
Fruity Falooda and Basundi <b>D</b>	6.50
Gulab Jamun <b>D, N, G</b>	5.50
Kesar Rasmalai <b>D, N</b>	5.50
Pistachio Kulfi <b>D, N</b>	6.50
Duo of Ice-cream <b>D</b>	6.00
Duo of Sorbet	6.50

# Vegan Menu

## Starters

**Assorted Poppadum Basket** 6.00  
Assorted Chutneys **Su, M, N**

**Pani Puri Served Cold** **G, Su** 5.50  
Golgappa, Potato, Chickpea, Jal jeera

**Spinach & Kale Bhajiyas** **Su** 6.00  
Spinach, Potato, Onion,  
Tamarind & Mint Chutney

**Vegetable Samosa** **G, Su** 6.00  
Tamarind & Mint Chutney

**Beetroot Tikki** **G, Su, M** 7.00  
Mint Chutney

**Tandoori Broccoli** **M** 7.50  
Mint Chutney

**Kurkuri Bhindi** **Su** 6.50  
Mint Chutney

## Biryani

**Jackfruit, Mushroom  
& Pea Biryani** **N** 15.00

## Curries

**Achari Baingan (v)** **N, M** 12.00  
Aubergine, Green Chilli, Onion, Tomato

**Kumbh Palak** 11.00  
Mushroom, Spinach, onion Garlic

**Ghar Ki Bhindi (v)** **N** 11.00  
Okra, Onions, Tomatoes, Kadhai Masala

**Aloo Gobhi (v)** 11.00  
Potatoes Cauliflower, Spices and Herbs

## Sides

**Dal lasooni** 6.00  
Yellow lentil, Garlic, Cumin

**Channa Masala** 6.00  
Chickpeas, Onion Tomatoes

**Aloo Gobi** 6.00  
Potato, Cauliflower, Spices, Herbs

**Kumbh Palak** 6.00  
Mushroom, Spinach, onion Garlic

**Garden Salad** 3.00  
Sliced Cucumber, Tomato, Onions

## Breads & Rice

**Tandoori Roti** **G** 3.00

**Paratha** **G** 4.00

**Steamed Rice** 4.00

**Saffron Pulao** 5.00

## Desserts

**Duo of Sorbet** 6.50

## **BAR BITES**

Looking to enjoy just drinks at our lovely cocktail lounge on the first floor or  
the sun soaked front yard, try our bar bite to go along.

<b>Masala Chips</b> Su	3.00
Spicy Indian Style Potato French Fries tossed in spice blend	
<b>Masala Papad</b> Se,Su	4.00
Topped with a Tangy & Spicy Onion Tomato Mix	
<b>Masala Peanuts Chaat</b> N, Su	5.00
Tossed in a Tangy & Spicy Onion Tomato Mix	
<b>Kurkuri Bhindi</b> D, Su	5.00
Crispy Okra Fries, Gram Flour and Spices	
<b>Chowpati Bhel</b> D, Su, G	5.00
Puffed Rice, Onions, Tomatoes & Assorted Chutneys.	
<b>Fish &amp; Chips</b> F, Su	6.00
Amritsari Fish, Fries	



## **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)

# DASTAAN

## Going Places

Now available for events catering  
Please ask your server for more details

## Dastaan Cookery book - now available -

We are proud to present our beautiful new cookery book,  
written under the full guidance of our chefs,  
with a foreword by Angela Hartnett containing all your favourite recipes,  
each of which is lavishly photographed in the restaurant.

It is a step-by-step guide to recreating that unique  
Dastaan flavour in your home kitchen.

### Terms & Conditions:

Bottomless brunch is limited to 90 minutes only. Order any 2 Lunch Dishes the Lunch menu. Choose from Prosecco, Cocktails of the day, Cobra Lager, Virtuous IPA, House wine, Alcohol-free options are available, please speak with your server. Your unlimited drinks start from the moment your order is placed. Your drink will be replaced only once its finished. Additional food ordered will be charged as normal. We advise that you drink responsibly. The alcohol option is for 18 years and above only. The management holds the right to refuse service at any given time. Drinks cannot be shared between other adults on the table. Bottomless brunch will be charged per adult.

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