

DASTAAN 5 COURSE TASTING MENU

Tomato and Coriander Shorba *Garlic Chips* (v) **D** Or

Pani Puri *Golguppa, Moong Sprouts, Jaljeera* (v) **Su, G**

(Bellino, Prosecco)

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

Tadka Yoghurt, Mustard Seeds, Curry Leaves Or

Chicken Lollipop **Su**

Tomato Garlic Chutney

(Southern Lights Marlborough Sauvignon)

Duck & Chicken Seekh Kebab **D**

Apple Murabba Or

Ajwaini Stone bass **D, F, M**

Roasted Tomato Salsa Or

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

Mixed Pepper, Mint Chutney

(Ca del Lago, Pinot Grigio) (Girouette, Merlot)

Chicken Makhani **D, N**

Chicken Tikka, Tomato, Cashew Nut Or

Saag Gosht **D**

Lamb Leg, Spinach, Onion Tomato Masala Or

Pork Cheek Vindaloo

Farmed Pork, Todi Vinegar, Goan Spices Or

Malabar Prawn Curry **Cr, M**

Prawn, Coconut, Keralan Spices Or

Achari Baingan (v) **D, N, M**

Aubergine, Green Chili, Pickling Spices

Paneer Makhani (v) **D, N** Or

Cottage Cheese, Tomato, Cashew Nut

(Served with Rice & Assorted Bread)

(Caligore, Organic Malbec) (La Sauterelle, Picpoul De Pinet)

Beetroot Halwa *Malai Ice-cream* **D, N** Or

Gulab Jamun **D, N, G** Or

Kesar Rasmalai **D, N**

£47.00 Per Person / Wine Pairing Option £25.00

ALA CARTE

MENU

STARTERS, CHAAT

Assorted Poppadum & Pickle Tray (V) <i>D, Se, Su</i>	6.00
Pani Puri (v) <i>Su, G</i> (Served cold) Golguppa, Moong Sprouts, Jaljeera	6.00
Dahi Puri (v) <i>D, G, Su</i> (Served cold) Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	6.50
Aloo Paneer Tikki Chaat (v) <i>D, G, Su</i> Potato, Paneer, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	6.50
Veg Samosa (v) <i>G, D, Su</i> Potato, Green peas, Tamarind Chutney, Mint Chutney	6.00
Kurkuri Bhindi (v) <i>D, Su</i> Mint Chutney	6.50
Samosa Chaat (v) <i>D, G, Su</i> Vegetable Samosa, Chickpeas, Banana Shallots, Sweet Yoghurt & Mint Chutney	7.00
Spinach & Kale Bhajiya (v) <i>Su, D</i> Kale, Spinach, Potato, Onions, Tamarind, Mint Chutney	6.00
Beetroot Tikki (v) <i>D, G, M, Su</i> Tadka Yoghurt, Mustard Seeds, Curry Leaves	7.00
Tomato and Coriander Shorba (V) <i>D</i> Garlic Chips	8.00
Chicken Lollipop <i>Su</i> Tomato Garlic Chutney	7.50
Dastaan Chilli Chicken <i>So, M, E, G, Se</i> Peppers, Spring Onions	8.00
Fish & Pink Prawn Amritsari <i>Su, F, Cr, D</i> Dill & Ginger Raita	9.50

STARTERS, KEBAB & TIKKA

(All Kebabs and Tikkas are served as Starter Portions)

Malai Chicken Tikka <i>D, M</i> Avocado Chutney	8.75
Tandoori Chicken Tikka <i>D, M</i> Sprouted Moong Beans Kachumber	8.75
Garlic Tiger Prawns (3 pieces) <i>D, Cr</i> Tomato, Chilli Garlic Chutney	12.50
Lamb Chop (1 piece) <i>D, M, N</i> Beetroot & Lime Murabba, Mustard Mooli	12.00
Duck & Chicken Seekh Kebab <i>D</i> Apple Murabba	12.00
Ajwaini Stone bass <i>D, F, M</i> Roasted Tomato Salsa	14.00
Kashmiri Paneer Tikka (v) <i>D, Su, N</i> Mixed Peppers, Radish and Walnut Chutney	8.50
Tandoori Broccoli (v) <i>D, Su</i> Apple Raita	7.50
Malai Soya Chap (v) <i>D, Su</i> Mint Chutney, Pickled Onion	8.50

BIRYANI

Chicken Tikka Biryani <i>D, N, G</i>	16.00
Hyderabadi Lamb Biryani <i>D, G</i>	18.00
Jackfruit, Paneer & Peas Biryani (v) <i>D, N, G</i>	16.00

(Biryanis Served with Cucumber and Pomegranate Raita)

MAINS, CURRY & SABJI

Chicken Makhani <i>D, N</i>	13.50
Chicken Tikka, Tomato, Cashew Nut	
Methi Chicken <i>D, N</i>	13.50
Chicken Breast, Fresh Fenugreek	
Chicken Tikka Karahi <i>D, N</i>	13.50
Peppers, Onion and Tomato	
Chicken Chettinad <i>M</i>	13.50
Chicken Thigh, Chettinad Masala, Curry Leaf	
Awadhi Chicken Korma <i>D, N</i>	13.50
Mild and Aromatic Chicken, Cashew nut sauce	
Handi Gosht	15.00
Lamb Leg, Kashmiri Chilli, Garam Masala	
Saag Gosht <i>D</i>	16.00
Lamb Leg, Spinach, Onion Tomato Masala	
Nalli Nihari <i>N</i>	17.00
Lamb Shank, Caramelized Onion, Cinnamon, Black Cardamon	
Pork Cheek Vindaloo	16.00
Farmed Pork, Todi Vinegar, Goan Spices	
Meen Moilee <i>F, M</i>	15.00
Coastal Spices, Seasonal Fish, Coconut	
Malabar Prawn Curry <i>Cr, M</i>	16.00
Prawn, Coconut, Keralan Spices	
Paneer Makhani <i>(v) D, N</i>	13.00
Cottage Cheese, Tomato, Cashew Nut	
Achhari Baingan <i>(v) D, N</i>	12.00
Aubergine, Green Chilli, Pickling Spices	
Karahi Bhindi <i>(v)</i>	12.00
Okra, Onions, Tomatoes, Peppers, Kadhai Masala	
Chettinad Kathal <i>(v)</i>	12.00
Jackfruit, Onion Tomato Masala, Chettinad Spices	
Chicken Chettinad Dosa <i>M, D</i>	17.00
Spiced Potato Masala, Southern Indian Chutneys and Lentil	
Jackfruit Masala Fry Dosa <i>(v) M, D</i>	15.00
Spiced Potato Masala, Southern Indian Chutneys and Lentil	

Dosa is now served as main course 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

SIDES, BREAD AND RICE (V)

Dal Makhani <i>D</i>	7.50	Makai Palak <i>D</i>	7.00
Black Lentil, Garam Masala, Tomato Masala, Fresh Cream		Corn, Spinach, Onion Garlic	
Katti Paruppu <i>M</i>	6.00	Garden Salad	3.50
Kerela Style Yellow lentil		Sliced Cucumber, Tomato, Onions	
Channa Masala	6.00	Pickle Tray <i>D</i>	2.50
Chickpeas, Onion Tomato Masala		Raita <i>D</i>	2.50
Aloo Bhartha <i>M</i>	6.00	Salted/Masala Chips <i>Su</i>	3.50
Crushed Tempered Potato			
~*~			
Roti <i>G</i>	3.00	Peshwari Naan <i>D, G</i>	4.50
Butter Roti <i>D, G</i>	3.00	Pudina Latcha Paratha <i>D, G</i>	4.50
Naan <i>D, G</i>	3.00	Latcha Paratha <i>D, G</i>	4.00
Butter Naan <i>D, G</i>	3.00	Cheddar and	
Garlic Naan <i>D, G</i>	3.50	Blue Cheese Naan <i>D, G</i>	5.00
Chilli Garlic Naan <i>D, G</i>	3.75	Truffle Naan <i>D, G</i>	5.00
Keema Naan <i>D, G</i>	5.00	Steamed Rice	4.00
		Saffron Pulao	5.00

DESSERT, MEETHA

Chocolate and Chilli brownie <i>D, N, G</i>	6.50
Salted Caramel Ice Cream	
Fruity Falooda and Basundi <i>D</i>	6.50
Beetroot Halwa <i>D, N</i>	5.50
Malai Ice-cream	
Gulab Jamun <i>D, N, G</i>	5.50
Kesar Rasmalai <i>D, N</i>	5.50
Pistachio Kulfi <i>D, N</i>	6.50
Scoopes	6.50
Ice-creams <i>D</i> , Sorbets	

VEGAN MENU

Starters

Assorted Poppadum Basket & Assorted Chutneys <i>Su, Se</i>	6.00
Pani Puri Golgappa, Potato, Chickpea, Jal jeera (Served Cold) <i>G, Su</i>	6.00
Spinach & Kale Bhajiyas Spinach, Potato, Onion, Tamarind & Mint Chutney <i>Su</i>	6.00
Vegetable Samosa Tamarind & Mint Chutney <i>G, Su</i>	6.00
Beetroot Tikki Mint Chutney <i>G, Su, M</i>	7.00
Tandoori Broccoli Mint Chutney	7.50
Kurkuri Bhindi Mint Chutney <i>Su</i>	6.50

Curries & biryani

Achari Baingan Aubergine, Green Chilli, Pickling Spices <i>N</i>	12.00
Karahi Bhindi Okra, Onions, Peppers, Kadhai Masala	12.00
Chettinad Kathal Jackfruit, Peas, Onion Tomato Masala	12.00
Jackfruit & Peas Biryani <i>N, G</i>	15.00

Sides

Katti Paruppu Kerela Style Yellow Lentil <i>M</i>	6.00
Channa Masala Chickpeas, Onion Tomatoes	6.00
Aloo Bharta Crushed Tempered Potato <i>M</i>	6.00
Makai Palak Corn, Spinach, Onion Garlic	7.00
Garden Salad Sliced Cucumber, Tomato, Onions	3.50

Breads & Rice

Tandoori Roti <i>G</i>	3.00
Paratha <i>G</i>	4.00
Steamed Rice	4.00
Saffron Pulao	5.00

Desserts

Scoops, Sorbet	6.50
-----------------------	------

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>	9.00
Chicken Korma <i>N, D</i>	9.00
Amritsari fish fingers <i>F</i>	8.00
Paneer Makhani (<i>v</i>) <i>D, N</i>	8.00
Chicken Nuggets <i>G</i>	8.00

SIDES

Rice, Naan, Chips

TUBS

Chocolate Blood Orange <i>D</i>	3.50
Strawberries & Cream <i>D</i>	3.50
Madagascan Bourbon Vanilla <i>D</i>	3.50



DASTAAN

दास्तान



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