



DASTAAN

दास्तान

DASTAAN 5 COURSE TASTING MENU

Pani Puri (v) G, Su

(Vignana, Prosecco)

Sweet Potato Tikki Chaat (v) D, G, Su

Or

Chicken Lollipop Su

Tomato Garlic Chutney

(Inviniti, Marlborough Sauvignon)

Duck & Chicken Seekh Kebab D

Pineapple Murabba

Or

Achhari Stonebass D, F, M

Tomato Salsa

Or

Kasuri Paneer Tikka (v) D, Su, M

Butter Masala

(Ponte Pinot Grigio / DOC Cantina del garda valpolicella)

Chicken Makhani D, N, M, Su

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

Prawn Moilee Cr, M

Prawn, Coconut, Keralan Spices

Or

Achhari Baingan (v) N, M

Aubergine, Green Chili, Pickling Spices

Or

Palak Paneer (v) D, N

Cottage Cheese, creamy spinach, cashew sauce

(Served with Rice & Assorted Bread)

(Eugene Klipfel Gewurztraminer / Bodegas Caro Aruma Malbec)

Beetroot Halwa Kesar Kulfi D, N

Or

Gulab Jamun Almond Kalakand D, N, G

Or

Kesar Rasmalai D, N

£50.00 Per Person / Wine Pairing Option £27.00

ALA CARTE

MENU

STARTERS, CHAAT

Assorted Poppadum & Pickle Tray <i>(v) D, Se, Su, M</i>	7.00
Pani Puri <i>(v) Su, G (Served cold)</i> Golguppa, Moong Sprouts, Jaljeera	6.50
Dahi Puri <i>(v) D, G, Su (Served cold)</i> Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	6.50
Sweet Potato Tikki Chaat <i>(v) D, Su</i> Orange Sweet Potatoes, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	7.00
Veg Samosa <i>(v) G, D, Su</i> Potato, Green peas, Tamarind Chutney, Mint Chutney	6.50
Kurkuri Bhindi <i>(v) D, Su</i> Crispy Okra, Mint Chutney	6.50
Samosa Chaat <i>(v) D, G, Su</i> Vegetable Samosa, Chickpeas, Banana Shallots, Sweet Yoghurt & Mint Chutney	7.50
Spinach and Spring Onion Bhaji <i>(v) Su, D</i> Spinach, Potato, Spring Onions, Tamarind, Mint Chutney	6.50
Beetroot Tikki <i>(v) D, G, M, Su</i> Tadka Yoghurt, Mustard Seeds, Curry Leaves	7.50
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)

Zafrani Chicken Tikka, Avocado Chutney <i>D, M, Su</i>	9.00
Chicken marinated in a luxurious blend of saffron.	
Tandoori Chicken Tikka, Sprouted Moong Beans Kachumber <i>D, M, Su</i>	9.00
Chicken marinated in yogurt and traditional red spices, charred to perfection.	
Garlic Tiger Prawns (3 pieces) Tomato, Chilli Garlic Chutney <i>D, Cr</i>	12.50
Flash-roasted tiger prawns marinated in garlic and butter.	
Tandoori Lamb Chops (2 pieces) <i>D, M, Su</i>	15.00
Red Grape chutney, Peas Tikki	
Duck & Chicken Seekh Kebab, Pineapple Murabba <i>D, M, Su</i>	12.00
Succulent blend of minced duck and chicken meat, seasoned with ginger and green chilies.	
Achari Stonebass, Tomato Salsa <i>D, F, M, Su</i>	14.00
Flaky fish marinated in tangy Achari (pickling) spices and roasted.	
Kasuri Paneer Tikka, Butter Masala (v) <i>D, Su, M</i>	9.50
Marinated with fragrant dried fenugreek leaves. Served with a rich, velvety Butter Masala.	
Tandoori Broccoli, Apple Raita (v) <i>D, Su,</i>	8.00
Broccoli florets in spiced marinade and charred in the tandoor.	

Lamb Pepper Fry Dosa <i>M, D, N</i>	16.00
Gunpowder, Coconut Chutney, Tomato Chutney	
Jackfruit Masala Fry Dosa (v) <i>M, D, N</i>	14.00
Gunpowder, Coconut Chutney, Tomato Chutney	

Your dosa may take up to 20 minutes to prepare, as the griddle is sometimes turned off to conserve energy. Your server will let you know about any potential delays before you order.



BIRYANI



Chicken Tikka Biryani <i>D, N, G, M, Su</i>	17.00
Hyderabadi Lamb Biryani <i>D, G</i>	19.00
Jackfruit, Paneer & Peas Biryani (v) <i>D, N, G</i>	16.00
<i>(Biryanis Served with Cucumber and Pomegranate Raita)</i>	



MAINS, CURRY & SABJI



Chicken Makhani <i>D, N, M, Su</i>	15.00
Classic butter chicken in a creamy, mild tomato and cashew gravy.	
Methi Chicken <i>D, N</i>	15.00
Tender chicken breast infused with the earthy aroma of fresh fenugreek.	
Chicken Tikka Karahi <i>D, N, M, Su</i>	15.00
Stir-fried chicken with peppers, onions, and bold tomato spices.	
Chicken Chettinad	15.00
Spicy chicken thigh cooked with curry leaves and black pepper.	
Awadhi Chicken Korma <i>D, N</i>	15.00
A mild, royal Mughlai curry in a silky-smooth cashew nut sauce.	
Lamb Roganjosh	17.00
Aromatic Kashmiri lamb leg braised with ginger and red chillies.	
Saag Gosht <i>D</i>	17.00
Slow-cooked lamb leg folded into a spiced spinach and onion masala.	
Keema Salli <i>Su</i>	17.00
Minced lamb and peas topped with signature crispy potato straws.	
Pork Cheek Vindaloo	17.00
Tangy and fiery Goan-style pork cheeks with Todi vinegar.	
Malvani Fish Curry <i>F, M</i>	15.00
Seasonal fish simmered in a coastal coconut and Malvani spice broth.	
Prawn Moilee <i>Cr, M</i>	16.00
A light, fragrant Keralan prawn stew with coconut milk and ginger.	
Palak Paneer <i>(v) D, N</i>	14.00
Cottage cheese cubes in a smooth, creamy spinach and cashew sauce.	
Achari Baingan <i>(v) N, M</i>	13.00
Aubergine cooked with zesty, tangy Indian pickling spices.	
Chettinad Kathal <i>(v)</i>	13.00
Hearty jackfruit in a robust and peppery Chettinad masala.	

SIDES, BREAD AND RICE (V)

Dal Makhani *D* 8.50 / 13.00

Black Lentil, Garam Masala,
Tomato Masala, Fresh Cream

Dal Tadka 7.00 / 12.00

Tempered yellow lentil

Channa Masala 7.00 / 12.00

Chickpeas, Onion Tomato Masala

Jeera Aloo 7.00 / 12.00

Cumin Tempered Potato

Makai Palak *D* 7.00 / 12.00

Corn, Spinach, Onion Garlic

Garden Salad 4.50

Sliced Cucumber, Tomato, Onions

Masala Chips *Su* 4.00

Pickle Tray *D, Se, Su, M* 3.50

Raita *D* 3.00

Roti *G* 3.00

Butter Roti *D, G* 3.00

Naan *D, G* 3.00

Butter Naan *D, G* 3.00

Garlic Naan *D, G* 4.00

Chilli Garlic Naan *D, G* 4.00

Keema Naan *D, G* 5.00

Peshwari Naan *D, G* 4.50

Pudina Latcha Paratha *D, G* 4.50

Latcha Paratha *D, G* 4.50

Cheddar & Blue Cheese Naan *D, G* 5.00

Truffle Naan *D, G* 5.00

Steamed Rice 4.00

Saffron Pulao 5.00

DESSERT, MEETHA

Fruity Falooda and Basundi *D* 7.00

Beetroot Halwa Kesar Kulfi *D, N* 7.00

Gulab Jamun, Almond Kalakand *D, N, G* 7.00

Kesar Rasmalai *D, N* 7.00

Pistachio Kulfi *D, N* 7.00

Chocolate and Chilli brownie *D, N, G, E* 7.00

Salted Caramel Ice Cream

Scoopes 7.00

Ice-creams *D*, Sorbets

VEGAN MENU

Starters

Assorted Poppadum Basket & Assorted Chutneys <i>Su, Se, M</i>	6.50
Pani Puri Golguppa, Moong Sprouts, Jaljeera (Served Cold) <i>G, Su</i>	6.50
Spinach and Spring Onion Bhaji <i>Su</i>	6.50
Spinach, Potato, Spring Onion, Tamarind & Mint Chutney	
Vegetable Samosa Tamarind & Mint Chutney <i>G, Su</i>	7.00
Beetroot Tikki Mint Chutney <i>G, Su, M</i>	7.50
Kurkuri Bhindi Mint Chutney <i>Su</i>	6.50

Curries & Biryani

Achari Baingan Aubergine, Green Chilli, Pickling Spices <i>N, M</i>	13.00
Chettinad Kathal Jackfruit, Peas, Onion Tomato Masala	13.00
Jackfruit & Peas Biryani <i>N, G</i>	16.00

Sides

Dal Tadka Tempered yellow lentil	7.00 / 12.00
Channa Masala Chickpeas, Onion Tomatoes	7.00 / 12.00
Jeera Aloo Cumin Tempered Potato	7.00 / 12.00
Makai Palak Corn, Spinach, Onion Garlic	7.00 / 12.00
Garden Salad Sliced Cucumber, Tomato, Onions	4.50

Breads & Rice

Tandoori Roti <i>G</i>	3.00
Latcha Paratha <i>G</i>	4.50
Steamed Rice	4.00
Saffron Pulao	5.00

Desserts

Scoops, Sorbet	7.00
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THALI BRUNCH



A JOYFUL CELEBRATION OF INDIAN HOME COOKING

SATURDAYS AND SUNDAYS

12:30 PM TO 3PM

VEG THALI 23.00

CHICKEN 25.00

LAMB 27.00

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.

Zafrani Chicken Tikka <i>D, M, Su</i>	10.00
Chicken Korma <i>N, D</i>	10.00
Amritsari fish fingers <i>F, Su</i>	9.00
Paneer Makhani <i>(v) D, N</i>	9.00
Chicken Nuggets <i>G</i>	9.00
<u>SIDES</u>	
Rice, Naan, Chips <i>G</i>	
<u>TUBS</u>	
Chocolate Blood Orange <i>D</i>	4.00
Strawberries & Cream <i>D</i>	4.00
Madagascan Bourbon Vanilla <i>D</i>	4.00

AFTERNOON TEA

SAVOURY

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

SPARKLING WINE / CHAMPAGNE

VIGNANA (70 cl)	30.00
<i>Prosecco, Italy</i>	
Light-bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear.	
VIGNANA (20 cl)	10.00
<i>Prosecco, Italy</i>	
Light-bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear.	
VIGNANA ROSÉ	32.00
<i>Prosecco, Italy</i>	
Zippy citrus and ripe raspberry notes show through in this clean fresh fizz.	
LAURE D'ECHARMES BRUT NV	48.00
<i>Champagne, France</i>	
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
<i>Champagne, France</i>	
Stylish and concentrated with quite a weight of Pinot fruit on the palate.	
BOLLINGER ROSÉ NV	90.00
<i>Champagne, France</i>	
Rich and weighty with notes of wild strawberry.	

TEA / COFFEE SELECTION

Masala Chai -
Spice-forward, peppery, Ginger

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

Latte, Cappuccino, Americano, Espresso
(Choose One)
(Decaf options available)

Cheese Scones

Cornish Clotted Cream
and Mango Chutney

(D, G, E, Su)

SWEETS

Gulab Jamun (D,G,E), Beetroot halwa (D,G,E)

AVAILABLE ON SATURDAYS AND SUNDAYS, 12:30 PM TO 4:30PM
PREBOOKINGS ONLY, £20 PER PERSON

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



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