

FESTIVE DINING



2 CO U R S E | 3 CO U R S E

Includes a glass of Prosecco or a mocktail Menu available from 1st October - 30th December 2024 To book Call 01132300600 or Email leeds@dataan.co.uk

STARTERS

Tomato & Coriander Shorba

Creamy tomato soup with the flavored with fresh coriander leaves, Garlic chips

Venison Uthappam

Braised Kolhapuri venison served in a rice batter pancake, Chili jam

Prawn Amritsari

Succulent Prawn florets fried in chickpea batter, Dill Raita

Beetroot Tikki

Crispy beetroot patties made with beets, potatoes and spices, Tadka Yoghurt.

Kashmiri Paneer Tika

Baked Indian Cottage cheese, Walnut &Radish Chutney

Tandoori Brocolli

Smokey broccoli florets baked in tandoor, Apple Raita

MAIN COURSES

Butter Chicken Masala

Tandoori chicken tikka, rich and creamy tomato sauce

Handi Gosht

Hearty lamb stew originating from north India, warming spices, rich and flavorful gravy.

Meen Moilee

Delightful fish curry with roots in the Malabar region of southwestern India

Paneer Makhani

Paneer in a luxuriously creamy tomato-based sauce.

Achari Baingan

Aubergine cooked in a tangy and flavorful "achari" masala.

DESSERTS

Beetroot Halwa

Malai Ice-cream

Gulab Jamun

Melt-in-your-mouth sweet treat

Pistachio Kulfi

Creamy ice cream bursting with the flavor of pistachios.





DASTAAN





Every celebration tells a story, Let yours begin.....



- A Celebration of Flavors: Savor the vibrant tapestry of Indian spices in our expertly crafted dishes.
- Michelin Bib Gourmand Recognition: Indulge in high-quality dining at an approachable price point, as recognized by the prestigious Michelin Bib Gourmand award.
- Tasting Menus: Explore the depths of Indian culinary traditions with our meticulously curated delights.
- Memorable Gatherings: From birthdays and anniversaries to promotions and more, Dastaan provides the perfect setting for all your celebrations. We also cater to private events, ensuring a seamless and personalized experience.



