

Dastaan 5 Course Tasting Menu

£47.00 Per Person
(Wine Pairing £25.00)

Roasted Garlic & Palak Shorba (v)

Or

Pani Puri (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

Black pepper Stone bass Roasted Tomato Salsa D, F, M

Or

Achari 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

Handi Gosht

Lamb Leg, Kashmiri Chilli, Garam Masala

Or

Malabar Prawn Curry Cr, M

Prawn, Coconut, Keralan Spices

Or

Kathal & Peas Masala (v)

Jackfruit, Peas, Onion Tomato Masala

(Served with Rice & Assorted Bread)

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



Pista Kulfi D, N

Or

Gulab Jamun D, N, G

Or

Kesar Rasmalai D, N

Starters, Chaat

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

*(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)

Malai Chicken Tikka D, M Avocado Chutney	8.75
Tandoori Chicken Tikka D, M Sprouted Moong Beans Kachumber	8.75
Garlic Tiger Prawns (3 pieces) D, Cr Tomato, Chilli Garlic Chutney	12.50
Lamb Chop (1 piece) D, M, N Beetroot & Lime Murabba, Mustard Mooli	12.00
Duck & Chicken Seekh Kebab D Apple Murabba	12.00
Black pepper Stone bass D, F, M Roasted Tomato Salsa	14.00
Achari Paneer Tikka (v) D, Su Mixed Peppers, Mint Chutney	8.50
Tandoori Broccoli (v) D, Su Apple Raita	7.50

Biryani Served with Cucumber and Pomegranate Raita

Chicken Tikka Biryani D, N, G	16.00
Hyderabadi Lamb Biryani D, G	17.00
Jackfruit & Mix Vegetable Biryani (v) D, N, G	15.00

Mains, Curries & Sabji

Chicken Makhani D, N Chicken Tikka, Tomato, Cashew Nut	13.50
Methi Chicken D, N Chicken Breast, Fresh Fenugreek	13.50
Chicken Tikka Karahi D, N Peppers, Onion and Tomato	13.50
Chicken Chettinad M Chicken Thigh, Chettinad Masala, Curry Leaf	13.50
Awadhi Chicken Korma D, N Mild and Aromatic Chicken, Cashew nut sauce	13.50
Handi Gosht Lamb Leg, Kashmiri Chilli, Garam Masala	15.00
Saag Gosht D Lamb Leg, Spinach, Onion Tomato Masala	16.00
Nalli Nihari N Lamb shank, Caramelized onion, Cinnamon, Black Cardamon, Ginger, Fennel.	17.00
Pork Cheek Vindaloo Farmed Pork, Todi Vinegar, Goan Spices	15.00
Malvani Fish Curry F Coastal Spices, Sea Bass and Coconut	15.00
Malabar Prawn Curry Cr, M Prawn, Coconut, Keralan Spices	15.00
Paneer Makhani (v) D, N Cottage Cheese, Tomato, Cashew Nut	13.00
Masala Baingan (v) D, N Aubergine, Green Chilli, Onion, Tomato	12.00
Bhindi Do Pyaza (v) Okra, Onions, Tomatoes, Kadhai Masala	11.00
Kathal & Peas Masala Jackfruit, Peas, Onion Tomato Masala	11.00

Sides (v)

Dal makhani D	7.50
Black lentils, spices, tomatoes, onions, cream	
Dal lasooni	6.00
Yellow lentil, Garlic, Cumin	
Channa Masala	6.00
Chickpeas, Onion Tomatoes	
Jeera Aloo	6.00
Potato, Cumin, Spices, Herbs	
Kumbh Palak	7.00
Mushroom, Spinach, onion Garlic	
Garden Salad	3.50
Sliced Cucumber, Tomato, Onions	
Pickle Tray D	2.50
Raita D	2.50
Salted/Masala Chips	3.50

Breads and Rice

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	3.50
Chilli Garlic Naan D, G	3.75
Keema Naan D, G	5.00
Peshwari Naan D, G	4.50
Paratha D, G	4.00
Cheddar and Blue Cheese Naan D, G	5.00
Truffle Naan D, G	5.00
Steamed Rice	4.00
Saffron Pulao	5.00

Dessert, Meetha

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

Vegan Menu

Starters

Assorted Poppadum Basket 6.00
Assorted Chutneys **Su, Se**

Pani Puri Served Cold **G, Su** 6.00
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 7.50
Mint Chutney

Kurkuri Bhindi **Su** 6.50
Mint Chutney

Biryani

Jackfruit & Mix Vegetable 15.00
Biryani (v) **N, G**

Curries

Masala Baingan **N** 12.00
Aubergine, Green Chilli, Onion, Tomato

Bhindi Do Pyaza (v) 11.00
Okra, Onions, Tomatoes, Kadhai Masala

Kathal & Peas Masala 11.00
Jackfruit, Peas, Onion Tomato Masala

Sides

Dal lasooni 6.00
Yellow lentil, Garlic, Cumin

Channa Masala 6.00
Chickpeas, Onion Tomatoes

Jeera Aloo 6.00
Potato, Cumin, Spices, Herbs

Kumbh Palak 7.00
Mushroom, Spinach, onion Garlic

Garden Salad 3.50
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

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.

Or if you prefer, simply enjoy in the comfort of your favourite armchair!



Terms & Conditions:

Bottomless brunch is limited to 90 minutes only. Choose from Prosecco, Cocktails of the day, Cobra Lager, Mango 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	Mollucus
So	Soya

N	Nuts
Se	Sesame
Su	Sulphur
Lu	Lupin