

# FOOD

## Starters

### Chaat

<b>Assorted Papad (v) D</b> Chutneys	<b>6.00</b>
<b>Pani Puri (v) Su, G</b> Golguppa, Moong Sprout, Jaljeera	<b>6.50</b>
<b>Dahi Puri (v) D, G, Su</b> Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	<b>7.00</b>
<b>Veg Samosa (v) G</b> Potato, Green peas, Tamarind Chutney, Mint Chutney <b>D</b>	<b>6.00</b>
<b>Aloo Tikki Chaat (v) D, G, Su</b> Crispy Potatoes Cake, Chickpeas, Sweet Yoghurt & Mint Chutney	<b>7.00</b>
<b>Spinach &amp; Kale Bhajiya (v) Su</b> Kale, Spinach, Potato, Onions, Tamarind, Mint Chutney <b>D</b>	<b>6.50</b>
<b>Beetroot Tikki (v) D, G, M, Su</b> Tadka Yoghurt, Mustard Seeds, Curry Leaves	<b>7.50</b>
<b>Chicken Lollipop</b> Tomato Chilli Garlic Chutney	<b>8.00</b>
<b>Fish Amritsari Su, F</b> Dill & Ginger Raita	<b>9.50</b>

### Kebab & Tikka

(ALL KEBABS AND TIKKAS ARE SERVED  
AS STARTER PORTION)

<b>Malai Chicken Tikka D, M</b> Greek Yoghurt, Cheese, Garam Masala, Kuchumber	<b>11.00</b>
<b>Tandoori Chicken Tikka D, M</b> Sprouted Moong Beans Kachumber	<b>11.00</b>
<b>Achhari Poussin M</b> Pickling Spice, half baby chicken	<b>12.50</b>
<b>Red Pepper Tiger Prawns Cr</b> Tomato, Chilli Garlic Chutney (3 pieces)	<b>15.00</b>
<b>Lamb Chop (per piece) D, M</b> Mooli Mustard	<b>10.50</b>
<b>Duck &amp; Chicken Seekh Kebab D</b> Barbary Duck & Chicken Mince	<b>12.50</b>
<b>Fish Tikka D, F</b> Seasonal fish, Kachumber & Sprout Salad	<b>15.00</b>
<b>Paneer Tikka (v) D</b> Mixed Pepper, Mint Chutney	<b>9.50</b>
<b>Tandoori Broccoli (v)</b> Apple Raita <b>D</b>	<b>8.50</b>
<b>Veg Seekh Kebab D</b> Mint Raita, Sirka Onion	<b>9.50</b>
<b>Tandoori Mushroom &amp; Pineapple D</b> Mint Raita, Sirka Onion	<b>8.50</b>

## Mains, Curry & Sabji

<b>Butter Chicken</b> <b>D, N, M</b> Chicken Tikka, Tomato, Cashew Nut	<b>14.00</b>
<b>Methi Chicken</b> <b>D, N</b> Chicken Breast, Fresh Fenugreek	<b>14.00</b>
<b>Chicken Chettinard</b> Chicken Thigh, Chettinad Masala, Curry Leaf	<b>14.00</b>
<b>Lamb Rogan Josh</b> Lamb Leg, Kashmiri Chilli, Garam Masala	<b>16.00</b>
<b>Saag Gosht</b> <b>D</b> Lamb Leg, Spinach, Onion Tomato Masala	<b>16.50</b>
<b>Pork Vindaloo</b> Farmed Pork, Todi Vinegar, Goan Spices	<b>15.00</b>
<b>Kodumpuli Malabar Prawn</b> <b>Cr, M</b> Prawn, Coconut, Keralan Spices	<b>16.00</b>
<b>Keema Kaleji</b> <b>N,D</b> Lamb Mince, Lamb Liver	<b>14.00</b>
<b>Dorset Crab</b> <b>Cr,</b> A rich preparation of white and brown crab meat Garlic & Butter	<b>18.00</b>
<b>Paneer Makhani (v)</b> <b>D, N</b> Cottage Cheese, Tomato, Cashew Nut	<b>13.00</b>
<b>Aubergine Masala (v)</b> <b>D, N, M</b> Aubergine, Green Chilli, Onion, Tomato. Pickling Spice	<b>12.50</b>

<b>G</b>   <b>Gluten</b>	<b>F</b>   <b>Fish</b>	<b>N</b>   <b>Nuts</b>
<b>Cr</b>   <b>Crustacean</b>	<b>D</b>   <b>Milk</b>	<b>Se</b>   <b>Sesame</b>
<b>E</b>   <b>Egg</b>	<b>M</b>   <b>Mustard</b>	<b>Su</b>   <b>Sulphur</b>
<b>Ce</b>   <b>Celery</b>	<b>Mo</b>   <b>Mollucus</b>	<b>Lu</b>   <b>Lupin</b>
<b>P</b>   <b>Peanuts</b>	<b>So</b>   <b>Soya</b>	

## Biryani Served with Mint and Cumin Raita

Chicken Tikka Biryani <b>D, N</b>	15.00
Lamb Biryani <b>D</b>	16.00
Wild Mushrooms ,Jackfruit & Peas Biryani <b>N, D (v)</b>	15.00

## Sides (v)

Dal Lasooni	7.50
<i>Yellow lentil, Chilli Garlic tempering</i>	
Channa Masala <b>N, D</b>	7.50
<i>Boiled Chickpeas, Onion Tomatoes</i>	
Khumb Palak <b>D</b>	7.50
<i>Mushroom, Spinach, Onion Garlic</i>	
Aloo Gobhi	7.50
<i>Traditional side of Potatoes &amp; Cauliflower</i>	
Bhindi Masala <b>N</b>	7.50
<i>Okra, Onion and Tomato masala, Coram seeds</i>	
Mix baby Leaf Salad	6.00
<i>Chickpeas, Beetroot, Cherry Tomatoes</i>	
Masala Potato Wedges	4.50
Sliced Onions, Tomato & Cucumber	3.50
Raita <b>D</b>	2.50

## Breads and Rice

Roti <b>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>	5.50
Peshwari Naan <b>D, G</b>	4.50
Cheese Naan <b>D, G</b>	4.50
Lacha Paratha <b>D, G</b>	4.00
Steamed Rice	5.00
Pulao Rice	6.00

## Desserts

Chocolate brownie <b>D, G</b>	6.50
Malai Ice Cream	
Fruity Falooda and Basundi <b>D</b>	6.50
Gulab Jamun <b>D, N</b>	6.50
Pistachio Kulfi <b>D, N</b>	6.50
Carrot Halwa, Vanilla Ice-cream <b>D, N</b>	6.50
Duo of Sorbet	6.50

G	Gluten	F	Fish	N	Nuts
Cr	Crustacean	D	Milk	Se	Sesame
E	Egg	M	Mustard	Su	Sulphur
Ce	Celery	Mo	Mollucus	Lu	Lupin
P	Peanuts	So	Soya		

# Vegan Menu

## Starters

<b>Assorted Poppadum Basket</b> Chutneys <b>Su, M</b>	<b>7.00</b>
<b>Pani Puri</b> Served Cold <b>G, Su</b> Golguppa, Potato, Chickpea, Jaljeera	<b>6.50</b>
<b>Spinach &amp; Kale Bhajiyas</b> <b>Su</b> Spinach, Kale, Potato, Onion, Tamarind Chutney	<b>6.50</b>
<b>Vegetable Samosa</b> <b>G, Su</b> Tamarind Chutney	<b>6.00</b>
<b>Beetroot Tikki</b> <b>G, Su, M</b> Tamarind Chutney	<b>7.25</b>
<b>Tandoori Broccoli</b> Chilli & Garlic Chutney	<b>8.50</b>
<b>Veg Seekh Kebab</b> Chilli & Garlic Chutney	<b>9.50</b>

## Biryani

<b>Wild Mushrooms, Jackfruit &amp; Peas</b> Biryani <b>N</b>	<b>15.00</b>
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## Curries

<b>Aubergine masala (v)</b> <b>N</b> Baby Aubergine, Pickling spices	<b>12.50</b>
<b>Bhindi Masala (v)</b> <b>N</b> Okra, Onion and Tomato masala, Coram seeds	<b>11.00</b>

## Sides

<b>Dal lasooni</b> Yellow lentil, Garlic, Cumin	<b>7.50</b>
<b>Channa Masala (v)</b> <b>N</b> Chickpeas, Onion Tomatoes	<b>7.50</b>
<b>Khumb Palak</b> Mushrooms, Spinach, Onion Garlic	<b>7.50</b>
<b>Aloo Gobhi</b>	<b>7.50</b>
Traditional Side of Potatoes & Cauliflower	
<b>Green Salad</b>	<b>3.50</b>
Sliced Cucumber, Tomato, Onions	
<b>Mix baby Leaf Salad</b>	<b>6.00</b>
<i>Chickpeas, Beetroot, Cherry Tomatoes</i>	
<b>Masala Potato Wedges</b>	<b>4.50</b>

## Breads & Rice

<b>Tandoori Roti</b> <b>G</b>	<b>3.00</b>
<b>Paratha</b> <b>G</b>	<b>4.00</b>
<b>Steamed Rice</b>	<b>5.00</b>
<b>Pulao Rice</b>	<b>6.00</b>

## Desserts

<b>Duo of Sorbet</b>	<b>6.50</b>
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Vegan

<b>G</b>   <b>Gluten</b>	<b>F</b>   <b>Fish</b>	<b>N</b>   <b>Nuts</b>
<b>Cr</b>   <b>Crustacean</b>	<b>D</b>   <b>Milk</b>	<b>Se</b>   <b>Sesame</b>
<b>E</b>   <b>Egg</b>	<b>M</b>   <b>Mustard</b>	<b>Su</b>   <b>Sulphur</b>
<b>Ce</b>   <b>Celery</b>	<b>Mo</b>   <b>Mollucus</b>	<b>Lu</b>   <b>Lupin</b>
<b>P</b>   <b>Peanuts</b>	<b>So</b>   <b>Soya</b>	

Vanilla Ice Cream

5.50

# DRINKS

## WHITE WINES

	175 ml	250 ml	Bottle
<b>Chemin De La Serre BLANC, France 2022</b> Intense bouquet of white fruits, honey, and vanilla. White fruit palate for pear and apple. Medium Body	6.50	8.50	25.00
<b>Rupe Secca Grillo, Sicilia DOC 2023</b> Intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity. Dry Wine	6.95	9.50	27.50
<b>RNW Sauvignon Blanc, Western Cape 2023</b> Aromas of grapefruit, lime and passionfruit backed with subtle herbaceous tones. Clean, light and refreshing on the palate with notes of lemongrass followed by a long and bone dry finish. Medium Body	7.50	10.75	31.95
<b>Picpoul de Pinet Berladent 2023</b> Intense and vibrant aromas of apricots, peaches and pear drops with hints of vanilla and spice. With a crisp acidity and good length. Medium Body	7.50	10.75	31.95
<b>Gavi La Zerba Bio DOCG 2023 (Organic)</b> Made from 100% Cortese grapes, is delightful with citrus and floral aromas. Fresh & zingy on the palate and a very clean finish. Dry	9.95	13.50	41.95
<b>Pouilly Fuisse Donaine Renaud 2022</b> Made from the world-renowned Chardonnay grape from 'vieilles vignes' (old vines) which at 70 years of age, give less fruit but the flavour is far more intense. Mineral on the nose with citrus fruit flavour to give a complex and very well-balanced wine.			85.00

## SPARKLING WINES

<b>Prosecco Spumante NV ( Quarter Bottle )</b>	11.95
<b>Prosecco Spumante NV</b>	32.50
<b>H.Blin Brut Traditional NV ( Half Bottle )</b> Aromas of fresh stone and citrus fruit alongside hints of freshly baked bread. Lively and elegant on the palate with fine bubbles.	31.95
<b>Charles Vercy Champagne Cuveé de Reservé NV</b> Crisp and dry with lovely biscuit and brioche flavours. This is a very elegant Champagne with great length.	55.00

## RED WINES

	175 ml	250 ml	Bottle
<b>Chemin De La Serre ROUGE , France 2022</b> A classic medium-bodied Sangiovese with heaps of cherry and plum fruit and a hint of spice.	6.50	8.50	25.00
<b>Cape Leopard Reserve Merlot, Paarl South Africa 2020, <i>Vegan</i></b> Medium-bodied, soft and round. Ripe, plummy black fruits with a faint touch of gun smoke.	7.50	9.50	31.95
<b>Primitivo Carlomagno, Italy 2021</b> The partial oak-aging adds a pleasant roasted and spicy aroma, makes this full-bodied wine perfect with roasted red meats.	7.75	10.85	31.95
<b>Bousquet Black Rock Malbec, Mendoza Argentina 2023, <i>Organic</i></b> Aromas of blackberry and cassis and hints of spice and black pepper. Medium-bodied with silky tannins and ripe fruit flavours.	8.50	11.25	33.50
<b>Valpolicella DOC, Verona Italy 2019</b> Ruby red colour. Soft and fresh, fragrant with moderate tannins. The aroma is fruity with hints of cherry and spicy nuances.	10.50	13.50	41.95
<b>Cabernet Sauvignon, Cannonball, California 2021</b> Glorious California Cabernet Sauvignon, reminiscent of red apple dipped in dark chocolate, with strawberry, blueberry & spice.			85.00
<b>Margaux Le Croix De Boyd Cantenac, Bordeaux, France, 2018</b> This wine has a vibrant ruby-purple colour and a delightful mix of floral, fruity, and subtle spice aromas from its barrel aging. The taste is a smooth and refreshing journey, starting with a burst of freshness and evolving into a luxurious silky texture.			105.00

## ROSE WINES

<b>Amori Pinot Grigio Rosato, Veneto Italy 2023</b> Crisp rose wine with lingering raspberry flavours. Easy drinking and refreshing.	6.25	8.25	24.95
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## WHISKEY

	25 ml	50 ml
<b>Nikka from the Barrel</b>	5.95	10.95
<b>Rampur Double Cask Indian</b>	8.50	16.00
<b>Jameson</b>	3.75	6.95
<b>Amrut Single Malt Indian</b>	8.00	15.00
<b>Paul John Brilliance Indian SingleMalt</b>	4.25	7.95
<b>Johnie Walker Black Label</b>	4.10	7.50
<b>Glenmorangie</b>	4.95	9.50
<b>Jack Daniels</b>	3.75	6.50

## GIN

	25 ml	50 ml
Jaisalmer (India)	5.00	9.00
Hapusa (India)	5.00	9.00
Malhar (India)	5.00	9.00
Bombay Sapphire	4.00	7.50
Beefeater Pink Strawberry	4.00	7.50
Beefeater Blood Orange	4.00	7.50
Sipsmith Non-Alcohol 0.5%		9.50

with Tonic

## BRANDY/ RUM / LIQUOR

Hennessey VS	5.25	9.50
Baileys (50 ml)		6.50
Tia Maria	3.75	6.50
Old Monk	4.00	7.50
Wild Tiger Spiced Rum (IND)	4.00	7.50
Bacardi	3.75	6.50
Captain Morgan	3.75	6.50
Disaronno (50ml)	3.75	6.50
Jose Cuervo Silver Tequila	3.75	6.50
Sambuca White		6.50

## VODKA

Smirnoff Red Label	3.25	5.75
Grey Goose	4.95	9.50
Desi Daru Vodka (Indian)	4.95	9.50

## LASSI

Salted Lassi D	£3.75
Cardamom Lassi D	£3.75
Mango Lassi D	£3.75

## BEERS & CIDERS

White Rhino Lager 330ml	£5.95
White Rhino IPA 330ml	£5.95
White Rhino Pale Ale 330	£5.95
Cobra Lager 660ml	£7.95
Kingfisher Lager 660ml	£7.95
Peacock Cider 500ml (IND)	£6.50
Kingfisher Zero (0% Alc)	£4.50

## SOFT DRINKS

Water (Small bottle)	2.25
Water (Large bottle)	4.50
Coke/Zero Coke	3.75
Sprite/Fanta Orange	3.75
Appletiser	3.50
Ginger Beer	3.95
Tonic/Soda/Lemonade	3.25
Ginger Ale	3.25
Juice	3.00
Warm Lemon Water	1.00

## TEA/COFFEE

Liqueur coffee D	£8.00
Masala Chai D	£3.50
Espresso	£2.25
Double Espresso	£3.25
Latte/Cappuccino/Americano D	£3.25
Mint Tea	£2.50

# DASTAAN

## Going Places

Now available for events catering  
Please ask your server for more details  
Or send us an email on [info@dastaan.co.uk](mailto:info@dastaan.co.uk)

## 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!



All prices are inclusive of VAT. A discretionary service of 10% will be added to your bill for the party of 6 or more.

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 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