

Dastaan

MODERN INDIAN CAFE AND BISTRO

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# Food Menu

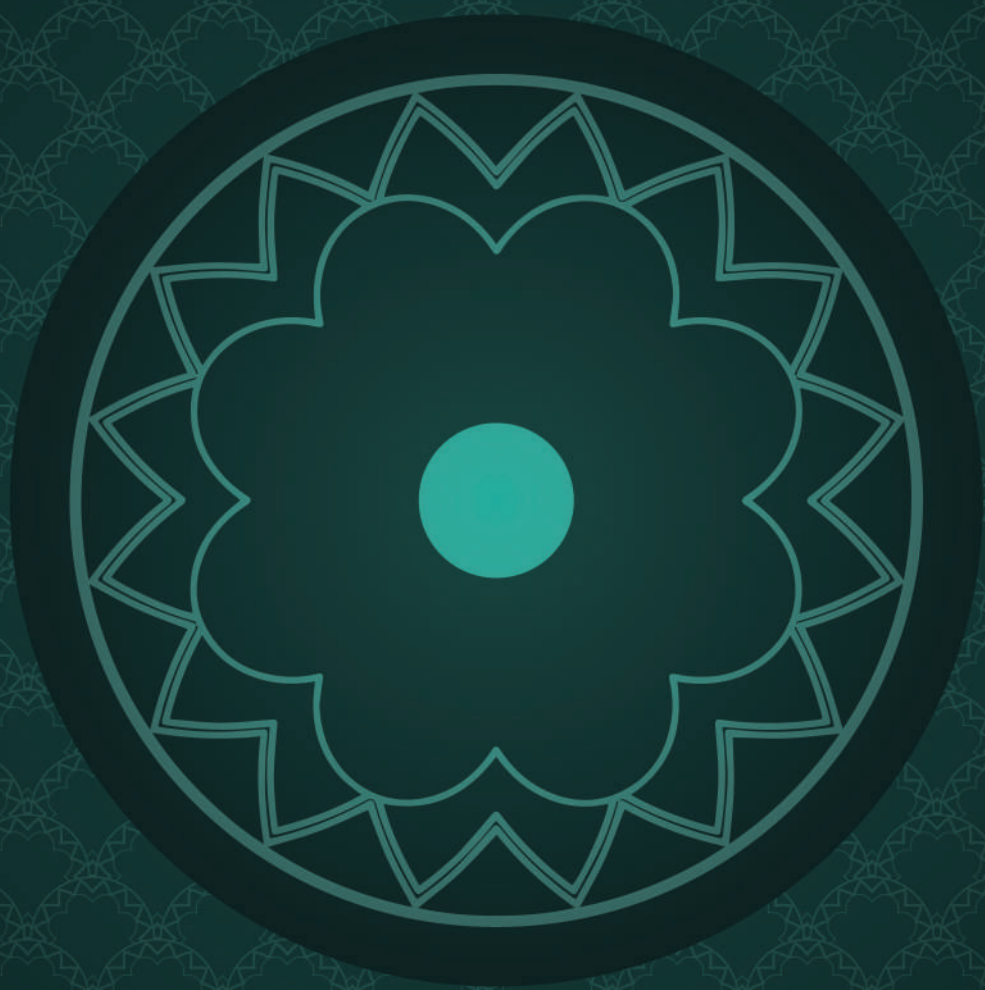
14989, MARINE DRIVE, WHITE ROCK

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# Dastaan Special



<b>DAL ARANCINI (Chef Special) ●</b>	<b>\$21.00</b>
<i>Experience a burst of flavors in every bite! This dish features a base of rice and lentils formed into savory balls, complemented with cheese, mint chutney, and tomato chutney.</i>	
<b>PAPDI CHAAT ●</b>	<b>\$14.00</b>
<i>In the Old Delhi style, Papdi chaat is authentically crafted using crispy fried dough wafers, or papdi, combined with boiled chickpeas, potatoes, yogurt, tamarind chutney, chat masala, and sev (thin gram flour noodles) for a flavorful delight.</i>	
<b>AMRITSARI ALOO TIKKI ● ③</b>	<b>\$14.00</b>
<i>Aloo Tikki chaat, a favored Indian street snack, features fried potato patties adorned with yogurt and a blend of tangy-sweet and spicy chutneys. The patties are crafted from boiled, mashed potatoes, infused with the Chef's secret ingredients.</i>	
<b>GOBHI PATAKA ●</b>	<b>\$15.00</b>
<i>In the Old Delhi style, Papdi chaat is authentically crafted using crispy fried dough wafers, or papdi, combined with boiled chickpeas, potatoes, yogurt, tamarind chutney, chat masala, and sev (thin gram flour noodles) for a flavorful delight.</i>	
<b>CAJUN SPICED POTATO COCKTAIL KEBABS ●</b>	<b>\$16.00</b>
<i>Cajun Spiced Potato Cocktail Kebabs are delectable appetizers featuring bite-sized potato cubes seasoned with zesty Cajun spices. Skewered and grilled to perfection, these kebabs offer a flavorful and satisfying start to any meal or gathering.</i>	
<b>SPICY CHICKEN BYTES ●</b>	<b>\$16.00</b>
<i>The ideal fried chicken boasts a crispy exterior, featuring a Chef's special flavor-infused crust that harmonizes with the succulent, perfectly seasoned meat, tender yet moist.</i>	
<b>FISH PAKORA ●</b>	<b>\$15.00</b>
<i>Fish Pakora is a popular Indian snack or appetizer made by coating fish pieces in a spiced chickpea flour batter and deep-frying until golden brown and crispy. It's a delicious and crunchy treat, often served with chutneys or sauces for dipping.</i>	
<b>DASTAAN SPECIAL FRIES ● ③</b> (Makhani Sauce / Chef Special Masala)	<b>\$12.00</b>
<i>French fries are universally loved, prompting team Dastaan to offer a unique twist. A must-try experience awaits!</i>	
<b>PAHADI MAGGI ●</b>	<b>\$12.00</b>
<i>"Pahadi Maggi" combines classic Maggi noodles with fresh vegetables, aromatic herbs, and optional cheese for a comforting taste of the hills.</i>	
<b>SARSON KA SAAG- MAKKI DI ROTI ●</b>	<b>\$16.00</b>
<i>"Sarson da Saag" is a flavorful mustard greens curry, paired with "Makki di Roti," a crispy cornmeal flatbread, epitomizing Punjabi cuisine's essence.</i>	



# Chit Chat

## REHRI STYLE CHANA/ ALOO TIKKI KULCHA ● \$9.00

Rehri/Street Style Chana/Aloo Tikki Kulcha is a delightful street food offering commonly found in Indian markets and streets. It features crispy and flavorful Aloo Tikki (potato patties) and Spicy Chana (chickpea curry), served with soft and fluffy Kulcha bread. This savory and satisfying dish is a popular choice for those looking for a quick and tasty meal on the go.

## GOLGAPPA PANI PURI STYLE ● \$12.00

Pani Puri, a beloved Indian street food from Uttar Pradesh, India, features crispy puris filled with boiled potatoes or chickpeas, tangy water, and sweet chutney, offering a flavorful experience.

## SWEET AND TANGY BHALLA ● \$14.00

Commonly known as Dahi Bhalla, a popular street food of Indore, India, this delicacy features soft lentil fritters immersed in velvety yogurt. Topped with tangy tamarind chutney, refreshing coriander chutney, and garnished with Chef's special spices.

## DAHI PURI ● \$15.00

A beloved Mumbai Street food, Dahi Puri is a delightful chaat blending sweet, spicy, and tangy flavors. It features crispy whole wheat crackers topped with potatoes, onions, tomatoes, assorted chutneys, and a generous sprinkling of sev (thin gram flour noodles).

## JHAL MURI ● \$14.00

Among Kolkata's cherished street food offerings, Jhalmuri reigns supreme. In Bengali, "Jhal" denotes "spicy" while "Muri" translates to "puffed rice". However, Jhalmuri is not merely spicy puffed rice; it's a symphony of flavors and textures, a delectable blend that tantalizes the taste buds.

## SAMOSA CHANA CHAAT ● \$14.00

Indulge in a tantalizing chaat recipe featuring samosas, chana masala, assorted chutneys, and spices. This iconic North Indian snack promises to be a satisfying and flavorful treat.

## AMRITSARI CHOLEY WITH KULCHE ● \$15.00

An epitome of Punjabi culinary tradition, the Amritsari kulcha is a crispy, spiced mashed potato-stuffed bread, generously layered with butter, and cooked to perfection in a tandoor for a delightful crunch. Accompanied by mildly spicy chole, enriched with green chilies and aromatic spices, simmered in a rich onion and tomato gravy.

## PAV BHAJI ● \$15.00

Pav Bhaji, a beloved Indian street food, features a spicy mashed vegetable medley topped with butter, cilantro, and lemon juice, served with soft pav bread.

## MIX PAKORA ● \$14.00 (Gobi, Onion, Potato, Paneer & Spinach)

Enjoy a delightful mix of crispy pakoras. This assortment includes Gobi, onion, potato, paneer, and spinach, perfect for a cozy snack.

## VADA PAV SLIDERS ● \$14.00

Andheri - Bombay Vada Pav Sliders offer a delightful twist on the iconic street food. These mini sandwiches feature spicy potato vada patties sandwiched between soft buns, served with tangy chutneys for a burst of flavor in every bite.

## PANEER FINGERS ● \$18.00

Paneer Fingers are a tantalizing vegetarian appetizer made by coating strips of paneer (Indian cottage cheese) in a seasoned batter and then frying them until golden and crispy. These delicious finger foods are perfect for snacking or as a starter for parties and gatherings. Serve them with chutneys or sauces for dipping for an extra burst of flavor.

## CHILLI PANEER ● \$18.00

Chilli Paneer is a popular Indo-Chinese dish featuring cubes of paneer (Indian cottage cheese) stir-fried with bell peppers, onions, and green chilies in a flavorful sauce. It offers a perfect balance of spicy, tangy, and sweet flavors, making it a favorite among paneer lovers.

## CHILLI MUSHROOM ● \$18.00

Chilli Mushroom is a delectable Indo-Chinese dish consisting of tender mushroom pieces stir-fried with bell peppers, onions, and green chilies in a spicy and tangy sauce. It offers a perfect balance of flavors and textures, making it a favorite among mushroom enthusiasts.

## CHILLI CHICKEN ● \$18.00

Chilli Chicken is a popular Indo-Chinese dish featuring tender chicken pieces stir-fried with bell peppers, onions, and green chilies in a spicy and tangy sauce. It offers a delightful balance of flavors and textures, making it a favorite among chicken lovers.

## FISH (SALT & PEPPER) ● \$17.00

Fish (Salt & Pepper) is a simple yet flavorful dish consisting of fresh fish filets seasoned with salt and pepper, then lightly fried until crispy on the outside and tender on the inside. This dish highlights the natural flavor of the fish while adding a subtle kick of spice from the pepper.

## MANCHURIAN ● \$17.00

Manchurian is a popular Indo-Chinese dish consisting of deep-fried vegetable or meatballs tossed in a flavorful sauce made from soy sauce, garlic, ginger, and other spices. It offers a delightful combination of sweet, savory, and tangy flavors, making it a favorite among lovers of Chinese cuisine in India.

## MOMOS ● \$15.00 (Tandoori/Fried/Steamed)

Momos are popular Asian dumplings available in tandoori, fried, or steamed versions, featuring flavorful fillings encased in thin dough wrappers.



# Combos

## VEGETABLE MANCHURIAN WITH FRIED RICE ●

\$17.00

Indulge in a delightful combo of Veg Manchurian paired with fragrant rice. Enjoy vegetable balls dunked in a sauce with hot, sweet, sour, and salty flavors alongside fluffy rice.

## EGG BHURJI WITH LACHHA PARANTHA ● \$17.00

Egg Bhurji with Lachha Parantha offers a delightful fusion of flavors and textures. Enjoy fluffy scrambled eggs infused with aromatic spices, paired perfectly with flaky, multi-layered Lachha Parantha.

## KADI CHAWAL ● \$17.00

Kadi Chawal is a popular North Indian dish consisting of a tangy yogurt-based curry, thickened with gram flour (besan), and seasoned with a blend of spices such as fenugreek seeds, turmeric, and mustard seeds. It is typically served with steamed rice (chawal), offering a comforting and wholesome meal option.

## CHILLY CHICKEN WITH TOSSED RICE ● \$17.00

Delight in a tantalizing combo featuring tender chicken tossed with crispy fried onions and peppers, all bathed in a lip-smacking sauce, served alongside fragrant rice for a satisfying meal.

## PARANTHA WITH BUTTER/CURD ● (Choice of Aloo/ Gobhi/ Paneer/ Mix) \$17.00

Indulge in a comforting Parantha, accompanied by your choice of butter or curd. Choose from a delectable selection including Aloo, Gobhi, Paneer, or Mix, for a satisfying and flavorful meal.

## RAJMA CHAWAL ● \$17.00

Rajma Chawal is a beloved North Indian dish featuring red kidney beans (rajma) cooked in a flavorful tomato-based gravy, infused with aromatic spices like cumin, coriander, and garam masala. It's traditionally served with steamed rice (chawal), offering a hearty and comforting meal option.

# Soups

## TOMATO & DHANIYA SHORBA ● ③ \$12.00

Tomato & Dhaniya Shorba soup is a vibrant blend of ripe tomatoes and fresh coriander, simmered to perfection with aromatic spices. This comforting soup offers a burst of tangy and herby flavors, perfect for warming up on chilly days.

## LEMON & CORIANDER SOUP ● ③ \$12.00

Lemon & Coriander Soup is a refreshing and aromatic blend featuring zesty lemon and fragrant coriander, harmoniously combined with savory broth. This light yet flavorful soup is sure to tantalize your taste buds and invigorate your senses.



# Kebab House (Veg)

## PANEER SHOLA KEBAB ● ③ \$18.00

Paneer Tikka, also known as Paneer Shola or Chhena Shola, is a popular Indian dish crafted from chunks of paneer or chhena marinated in a flavorful blend of spices and grilled to perfection in a traditional tandoor oven.

## SAUNFIYANA PANEER TIKKA ● ③ \$18.00

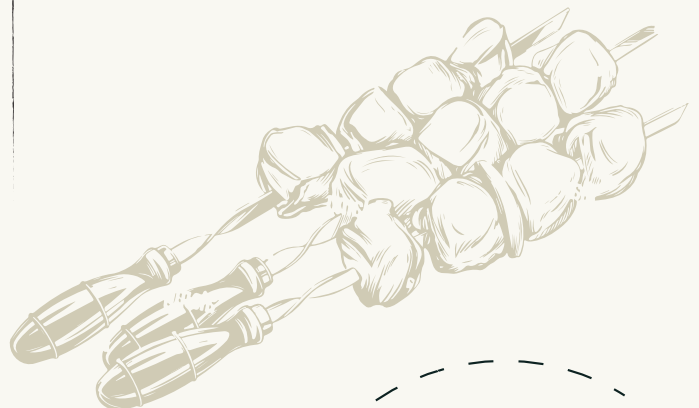
Indulge in a tantalizing Paneer Tikka coated with a luscious saunf paste (fennel seed) and spicy yogurt-based marinade, expertly grilled to perfection in a traditional tandoor oven.

## METHI PANEER TIKKA ● ③ \$18.00

Methi Paneer Tikka is a beloved tandoori snack featuring Paneer cubes marinated in a spiced yogurt-based blend, infused with the distinctive flavor of fenugreek leaves, and grilled to perfection in a traditional tandoor oven.

## SOYA CHAAP TIKKA ● (TANDOORI/ MALAI) \$17.00

Methi Paneer Tikka is a beloved tandoori snack featuring Paneer cubes marinated in a spiced yogurt-based blend, infused with the distinctive flavor of fenugreek leaves, and grilled to perfection in a traditional tandoor oven.



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# Kebab House (Non-Veg)

## CHICKEN TIKKA ● 🌱

\$17.00

*Tandoori Chicken Tikka, a cherished dish from North Indian cuisine, also known as Murgh Tikka, features succulent chicken chunks marinated in a special blend of yogurt and spices by our chef, then grilled to perfection.*

## KAFIR MURG TIKKA ● 🌱

\$18.00

*Kafir Murg Tikka is a delectable dish featuring tender pieces of chicken marinated in a flavorful blend of Kafir lime leaves and spices, then grilled to perfection, offering a delightful fusion of aromatic flavors*

## LEHSUNI MALAI TIKKA ● 🌱

\$17.00

*Lehsuni Malai Tikka is a delectable Indian dish where succulent pieces of chicken or paneer are marinated in a creamy mixture infused with garlic (lehsun) and cream (malai), imparting a rich and flavorful taste. These marinated pieces are then grilled to perfection, resulting in a dish that is both creamy and aromatic, making it a favorite among food enthusiasts.*

## TANDOORI JHINGA ● 🌱

\$21.00

*Tandoori Jhinga, also known as Tandoori Prawns, is a mouthwatering dish originating from Indian cuisine. Succulent prawns are marinated in a blend of spices, yogurt, and lemon juice, then grilled in a tandoor oven until perfectly charred and infused with smoky flavor. The result is a deliciously tender and flavorful seafood delicacy, perfect for satisfying cravings for a taste of India.*

## MAHI TIKKA ● 🌱

\$18.00

*This popular Indian street food delicacy features boneless fish pieces coated in a rich and flavorful tandoori marinade, then expertly grilled in a traditional oven, known as a tandoor. The result is a succulent and aromatic grilled seafood dish that delights the senses with every bite.*

## LAMB CHOPS ● 🌱

\$28.00

*Lamb chops are a succulent and flavorful cut of meat, prized for their tenderness and rich taste. Whether grilled, roasted, or pan-seared, lamb chops offer a satisfying dining experience, with their juicy texture and robust flavor profile. Enjoyed as a standalone dish or paired with a variety of sides and sauces, lamb chops are a favorite choice for meat lovers seeking a delicious and satisfying meal.*

# Flavorful & Delightful Dining (Veg)

## DAL DASTAAN ● 🌱

\$18.00

*Dal Dastaan is a comforting and creamy lentil dish where pulses are cooked until smooth, then layered with aromatic flavors, creating a rich and indulgent culinary experience.*

## DAL TADKA ●

\$17.00

*Dal Tadka is a classic Indian dish consisting of cooked lentils tempered with aromatic spices and herbs. It's known for its comforting texture and robust flavor, making it a staple in Indian cuisine.*

## PANEER MAKHANI ●

\$19.00

*It is an Indian dish originating in New Delhi, featuring paneer in a rich gravy made with butter, tomatoes, and cashews. Spices like red chili powder and garam masala add depth and flavor to this creamy delicacy.*

## PANEER BHURJI ●

\$20.00

*Paneer Bhurji is a delicious and versatile Indian dish made by scrambling paneer (Indian cottage cheese) with onions, tomatoes, and spices. It's a quick and easy recipe, bursting with flavors, and can be enjoyed as a filling for sandwiches, wraps, or served with roti or rice as a main dish.*

## MIXED VEGETABLES ●

\$18.00

*Mixed Vegetables is a versatile and nutritious dish comprising a medley of assorted vegetables such as carrots, beans, peas, cauliflower, and bell peppers, cooked together in a flavorful sauce or seasoned lightly with herbs and spices. It's a wholesome and colorful option that can be served as a side dish, incorporated into curries, stir-fries, or salads, catering to a wide range of tastes and dietary preferences.*

## CHANA MASALA DRY INDIAN STYLE ● \$18.00

*Chana Masala Dry Indian Style is a flavorful dish featuring chickpeas (chana) cooked with a blend of aromatic spices, onions, tomatoes, and herbs. This dry version of the popular Indian curry is rich in flavor, offering a perfect balance of tangy and spicy notes.*

## SAAG PANEER ●

\$19.00

*Saag Paneer is a traditional Indian dish featuring cooked spinach mixed with fried paneer cheese cubes. Cream or coconut milk is added for richness, resulting in a hearty, and satisfying vegetarian meal.*

## KADAI PANEER ●

\$18.00

*Aromatic and bold, this dish is among the most beloved paneer recipes. Paneer and bell peppers are cooked in a fragrant, freshly ground spice powder, resulting in a spicy and flavorful culinary delight*

## PANEER LABABDAAR ●

\$19.00

*Paneer Lababdaar is a delectable Indian dish showcasing paneer cubes cooked in a rich and creamy tomato-based gravy, infused with aromatic spices and herbs. It's a flavorful and indulgent vegetarian delight that pairs perfectly with naan or rice.*

## BHINDI MASALA ●

\$21.00

*Bhindi, also known as okra or ladies' finger, takes center stage in this staple Indian dish. Bhindi Masala features tender okra cooked with a blend of whole and ground spices, herbs, onions, and tomatoes for a flavorful and satisfying meal*

## ALOO GOBHI ●

\$18.00

*Aloo Gobhi is a classic North Indian dish featuring potatoes (aloo) and cauliflower (gobhi) cooked together with aromatic spices such as cumin, turmeric, and coriander. This comforting and flavorful dish is often enjoyed as a side dish with roti or rice, offering a delicious blend of textures and flavors.*

## JEERA ALOO ●

\$14.00

*Jeera Aloo is a popular North Indian dish made with potatoes (aloo) seasoned with cumin seeds (jeera) and aromatic spices. The potatoes are typically boiled, diced, and then sautéed with cumin seeds, turmeric, coriander, and other spices until golden and fragrant.*

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# Flavorful & Delightful Dining (Non- Veg)

## BUTTER CHICKEN ● 🌱 \$18.00

Butter Chicken, also known as Murgh Makhani, is a beloved Indian dish featuring tender chicken cooked in a rich and creamy tomato-based sauce infused with butter and aromatic spices. Known for its luscious texture and flavorful taste, Butter Chicken is often compared to Chicken Tikka Masala, another popular Indian curry dish. It's a comforting and indulgent option that is enjoyed by many around the world.

## SAAG MURG ● 🌱 \$18.00

Chicken Saag is a traditional Indian dish featuring tender chicken simmered with fresh spinach and an array of aromatic spices. The addition of sour cream adds richness and creaminess to this flavorful curry, making it a beloved choice in Indian cuisine.

## COCONUT PRAWN CURRY ● 🌱 \$21.00

Traditionally, Goan Style Prawn Curry with Coconut Milk is a delightful recipe featuring succulent king prawns cooked in a creamy coconut milk base, infused with aromatic Indian spices and fresh herbs. This classic dish offers a perfect balance of flavors, with the richness of coconut milk complementing the spices and enhancing the natural sweetness of the prawns. It's a flavorful and comforting dish that is sure to please seafood lovers and curry enthusiasts alike.

## BALTI GOSHT ● 🌱 \$20.00

Mutton Handi is a quintessential dish boasting rich and robust flavors. This traditional stew features tender mutton cooked slowly in a velvety, spice-infused gravy, offering a tantalizing blend of spices and aromatics. It's a hearty and comforting dish that embodies the essence of Indian cuisine.

## KADAHI MURG ● 🌱 \$18.00

Kadai Chicken is a flavorful and spicy dish, traditionally prepared in a cast iron wok. Tender chicken is cooked with a blend of freshly ground spices, creating a fragrant and aromatic curry that is beloved in Indian cuisine.

## MATKA MURG ● 🌱 \$19.00

Matka Chicken, also known as Handi Chicken, is a traditional Indian dish prepared in a clay pot, imparting a unique and delicious flavor to the dish. This cooking method allows the chicken to cook slowly, allowing the flavors to meld together beautifully. The result is a rich and aromatic chicken curry that is incredibly flavorful and satisfying.

## FISH CURRY PUNJABI STYLE ● 🌱 \$19.00

Traditionally, Punjabi Indian Style Fish Curry is a mouthwatering recipe featuring boneless fish filets cooked in a rich and aromatic gravy made with classic Indian spices and fresh herbs. This flavorful dish showcases the bold flavors of Punjab, with the spices infusing the fish with warmth and depth of flavor.

## RAILWAY LAMB CURRY ● 🌱 \$22.00

Railway Lamb Curry offers a milder variation of the classic spicy Lamb Curry. It consists of tender lamb pieces simmered in a flavorful gravy made with onions, tomatoes, and potatoes, with the addition of coconut milk to balance the spices and create a creamy texture.

## Breads

Roti (Tandoori/ Butter/ Garlic/ Chilli)	\$3/ \$4/ \$4/ \$4
Naan (Plain/ Butter/ Garlic/ Chilli)	\$4/ \$5/ \$5/ \$5
Parantha (Lachha/ Pudina/ Chilli)	\$6/ \$6/ \$6
Misi Roti 🌱	\$6

## Sides

Green Salad/ Sirka Onion	\$6
Raita (Plain/ Mix Veg)	\$6
Pickel (Mix/ Mango/ Lime)	\$2
Steamed Rice/ Jeera Rice	\$6
Masala Papad (Qty. 2)	\$8
Plain Papad	\$4
Extra Pav	\$2
Extra Butter	\$3

## Desserts

Ice Cream Homemade Blend (Vanilla/Chocolate/Mango)	\$12
Gulab Jamun	\$12
Gajrela	\$12
Kesar Rasmalai	\$14
Kulfi Faluda	\$15



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A double-line decorative border with rounded corners and a slight inward curve at the top and bottom.

# Dastaan

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