

# Daata

## TO SHARE

### DAATA THAAL 22.00 SERVES 1 / 40.00 SERVES 2

Sharing board of lamb chops, seekh kebab, chicken tikka, chicken wings, tandoori prawn, chana chaat and mint chutney. Served with naan bread or pilau rice and a glass of house wine or beer. (1) (2) (3) (4) (6)

## SMALL BITES

### LAMB CHOPS 🍴 9.00

Tender lamb chops slowly cooked in garlic, turmeric and chilli. Served with mint yoghurt chutney. (4) (6)

### SEEKH KEBAB 🍴 9.00

Minced lamb marinated in freshly ground Indian spices.

### PRAWN PAKORA 🍴 12.00

Fresh juicy prawns in a featherlight batter of gram flour, lemon, black pepper and fenugreek leaves, lightly fried. (2)

### TANDOORI PRAWNS 🍴 12.00

Jumbo prawns in rock salt, fresh lime, mustard seed and black pepper marinade, grilled in the tandoor. (2) (4) (6)

### VEGETABLE SAMOSA 🍴 8.00

Spiced potatoes wrapped and fried in savoury pastry. (1) (vg)

### ONION BHAJI 🍴 8.00

Onion bound with a lightly spiced chick-pea flour batter. vg

### POTATO & SPINACH TIKKI 🍴 8.00

Spinach and potato filled tikki, golden fried, packed with Daata spice. (1) vg

### CHICKEN WINGS 🍴 9.00

Tender chicken wings grilled with garlic, ginger, black pepper, lemon juice, rock salt and mustard oil. (4) (6)

### CHICKEN TIKKA 🍴 7.00

Chicken marinated overnight in yoghurt, spices, and turmeric. (4)

## MAINS

*All main courses, except Biryani, served with your choice of pilau rice or plain naan*

### BALOCHI CHICKEN 🍴 19.00

Malai chicken tikka with a green herb gravy, made from onion seeds, coriander, mint, green chilli, spring onion and yoghurt, lightly spiced with garlic. (4) (5)

### FAMOUS AFGHANI CHICKEN 🍴 19.00

Creamy, spicy chicken curry with fresh tomatoes, fenugreek, black pepper and a hint of zesty lemon. (4)

### GARLIC CHILLI CHICKEN 🍴 19.00

Tender pulled chicken, with garlic and chilli, fresh tomato, ginger, crushed chillis and ground whole spices. (4)

### TIKKA MASALA 🍴 18.00

Tender chicken cooked in the clay oven with almond, fresh tomato, spices, and a dash of cream. (4) (5)

### TANDOORI CHICKEN 🍴 18.00

Half chicken, marinated overnight in fresh lime, black pepper, rock salt and chilli powder then cooked in the Tandoor oven. (4)

### DAATA TRADITIONAL CURRY 🍴

Made with fresh tomato, spices and garam masala. (2)

Vegetable 14.00 Lamb 18.00

Chicken 16.00 Prawns 20.00

### COCONUT CURRY 🍴 Mild and creamy

with a delicate hint of coconut. (2) (4) (5)

Vegetable 14.00 Lamb 18.00

Chicken 16.00 Prawns 20.00

### MUGHALAI PRAWN 🍴 20.00

Grilled prawns with cashew nuts, fresh tomato, fenugreek, and cream. (2) (4) (5)

### BIRYANI 🍴 Basmati rice with fragrant

whole spices cinnamon and cardamom with saffron and bay. (2) (4) (5)

Vegetable 14.00 Lamb 18.00

Chicken 16.00 Prawns 20.00

### LAMB & SPINACH 🍴 18.00

Tender lamb off the bone, with fresh spinach and tomatoes, garam masala, fenugreek, and whole spices.

### LAHORI SPICED LAMB 🍴 19.00

Tender lamb on the bone, slow cooked in ginger and Karahi masala, topped with crispy onion.

### LAHORI TAWA KEEMA 🍴 19.00

Tender lamb mince, cooked with ginger, garlic, onion seed, fenugreek, turmeric, and tomatoes. Topped with crispy onion and ginger slices.

## VEGAN & VEGETARIAN

Available as side 7.00 or main course 14.00.

**TADKA DHAAL 🍴 vg** Red split chana lentils cooked in Indian spices.

**ALOO BUJIA 🍴 vg** Diced potatoes cooked with fenugreek, cumin, and fried onions.

**SAAG BHAJI 🍴 vg** Pureed spinach with fresh herbs, fresh ginger, and fenugreek.

**CHANA MASALA 🍴 vg** Chickpeas sauteed with tomatoes, fresh ginger, garlic, fenugreek, black peppercorns, garam masala and fresh coriander.

**BHINDI BHAJI 🍴 vg** Chopped okra cooked with onions, fresh tomatoes, fresh ginger and garam masala.

### BANGAHN ALOO 🍴 vg

Aubergine and potatoes with fresh tomato, fresh ginger, garlic and kalwanji seed.

### VEGETABLE PANEER MASALA 🍴 v

Mixed vegetable dish with Indian cottage cheese (4)

**SAAG PANEER 🍴 v** Spinach with Indian spices cooked with Indian cottage cheese (4)

## SUNDRIES & DIPS

**STEAMED RICE vg 3.00 PILAU RICE vg 3.00**

**PLAIN NAAN (1) (3) (4) 3.00**

**GARLIC NAAN (1) (3) (4) 3.50**

**CORIANDER NAAN (1) (3) (4) 3.50**

**GARLIC & CORIANDER NAAN (1) (3) (4) 4.50**

**GARLIC, ONION & CORIANDER NAAN (1) (3) (4) 5.00**

**PESHWARI NAAN (1) (3) (4) (5) 5.00**

**CHILLI CHEESE NAAN (1) (3) (4) 5.00**

**ROTI (1) vg 2.50**

**MASALA FRIES 5.00 FRIES 4.00**

**CHANA CHAAT vg 1.00**

**TAMARIND vg 1.00**

**MINT YOGHURT (4) v 1.00**

**CHILLI SAUCE vg 1.00**

**MANGO CHUTNEY vg 1.00**

**MIXED PICKLE vg 2.00**

**RAITA v 3.00**

**POPPADOMS & DIPS vg 2.50**

🍴 MILD 🍴 MEDIUM SPICY 🍴 SPICY

**ALLERGENS** (1) wheat (gluten) (2) crustaceans (3) eggs (4) milk (dairy) (5) nuts (pistachio, cashew, almond) (6) mustard (7) fish v vegetarian vg vegan  
Our food is prepared in kitchens that contain gluten, dairy, nuts and soy; therefore, we cannot guarantee that dishes are safe to consume for people with these allergies.