

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, and a selections of dips. Served with naan bread or pilau rice and a glass of house wine or beer. (1) (2) (3) (4) (6)

SMALL BITES

LAMB CHOPS 🍴 10.00

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

SEEKH KEBAB 🍴 10.00

Minced lamb marinated in freshly ground Indian spices. (4)

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 🍴 9.00

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 15.00 Lamb 19.00

Chicken 18.00 Prawns 20.00

COCONUT CURRY 🍴 Mild and creamy

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

Vegetable 15.00 Lamb 19.00

Chicken 18.00 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 16.00 Lamb 19.00

Chicken 18.00 Prawns 20.00

LAMB & SPINACH 🍴 19.00

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 15.00.

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 & MANGO CHUTNEY 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.