

GLUTEN FREE MENU

Chaat (cold starter)

Indian Street Food

BHEL POORI

Puffed rice with vegetables and homemade chutneys.

£3.95

Hot Starters

KALE ONION BHAJIYA

Crispy fried curly kale and onion fritters, signature chutney.

£3.75

MINI UTTAPAM

Four pieces of lentil pizza topped with masala, tomatoes, onion and chilli. Served with coconut chutney and sambhar.

£4.50

HOT IDLI

Steamed rice and lentil patties served with chutney and sambhar.

£4.25

Tandoori Starter

From the Clay Oven

PANNER TIKKA

Subtle cottage cheese to make, marinated then gently charred with Red and Green Capsicum. Served with mint chutney.

£5.95

TANDOORI BROCCOLI

Spiced broccoli florets cooked in clay oven served with indian chutney.

£5.25

PHIR WOHI MOTI

Stuffed mushrooms marinated with creamy cheese yoghurt and cooked fresh in clay oven.

£5.95

TANDOORI BABY CORN

Tandoor Masala marinated baby corn from the Tandoor.

£5.25

KETHAL KEBAB

Jackfruit marinated with Indian spices and touched with Tandoori Masala.

£5.25

TEMPATATION PLATTER

Tandoori broccoli, Tandoori baby corn, Kathal Kebab, Paneer tikka.

£9.95

Garam Tave Se

From the Hot Plate

Dosa is a fermented crepè, made from rice batter and lentils. It is a staple diet in South India. All Dosa and Uttapam served with coconut chutney and sambhar.

MASALA DOSA

Traditional dosa filled with seasoned potatoes.

£6.50

DOSA

Rice and lentil pancake. With your own filling, spinach/potato/chilli/jalapino/cheese /panner and capsicum. (Each topping £0.35).

£5.95

UTTAPAM

South Indian lentil pizza with choice of toppings. Served with coconut chutney and sambhar.

£6.95

TOPPING: Onions, Green chilli, Tomato, Cheese, Jalapino (Each topping £0.35)

Thali

(INDIAN TAPAS)

TEMPTATION THALI

Steamed Idli, masal dosa, baby aubergine, sambhar, coconut chutney, baby spinach with garlic, Dal Tadka, kofta, raita, lemon rice and dessert.

£15.95

Vegetable Speciality

(MAIN COURSE)

VARLI BAINGAN Baby aubergine cooked with sesame seeds and homemade masala, garnished with roasted poppy seeds.	£6.95
VEGETABLE KORMA Asparagus, courgette, baby corn, butternut squash, snow peas with southern Indian spices and coconut milk.	£7.25
HARI BHARI BHINDI Fresh okra tossed with pearl onion, tomato and ginger tempered with green chilli and fresh coriander.	£7.25
MUSHROOM BELL PEPPER MASALA Baby mushrooms cooked in Indian spice with bell peppers.	£7.95
PANEER BUTTER MASALA Home-made paneer in rich onion and tomato, cashewnut sauce.	£7.95
SAAG PANEER Spinach, home-made cottage cheese cooked with garlic, tomato and onion.	£7.50
BABY SPINACH WITH GARLIC Served with your choice of diced potato or sweetcorn.	£7.50
VEGETABLE JALEFRAZI (FAIRLY HOT) Mixed vegetables cooked in our chef's special homemade spices.	£6.95
CHANNA MASALA Chickpeas cooked in a special blend of aromatic spices with yoghurt.	£6.95
DAL MAKHANI A slow cooked rich creamy black lentils.	£7.50
DAL TADKA Lentil stew cooked with ginger, garlic, tomato, onion tempering with royal cumin seeds.	£6.25
ALOO GOBHI MASALA A classic combo of potato and cauliflower in Temptation masala sauce.	£6.95

Side Dishes

BOMBAY ALOO Tender potatoes spiced with Indian herbs.	£3.25
GOBI MASALA Florets of cauliflower cooked in home-made masala.	£3.25
PLAIN YOGHURT	£1.95
RAITA Mixed with cucumber and carrots. Finished with cumin.	£2.25

Rice

BROWN RICE Boiled brown rice.	£3.50
SADA CHAWAL Boiled Basmati rice.	£3.25
KESAR PULAO Basmati rice cooked with saffron, flavoured with cumin and bay leaf.	£3.50
SPECIAL BIRYANI Our Biryani is made with saffron-spiced, basmati rice, flavoured with cardemoms, cinnamon, cloves added with fresh vegetables. Served with raita.	£6.95
LEMON RICE Basmati rice tossed in lime tempred with crushed curry leaves.	£3.95
GINGER RICE Long grain rice tossed with chef's special ginger sauce.	£3.95

Dessert

GAJAR HALWA Warm carrot fudge infused with cardamom and studded with nuts and raisins.	£3.50
RICE PUDDING	£3.50