

VEGAN MENU

Nibbles

PAPADUMS (per person) £2.10
Assorted papadums served with freshly home made dips.

Chaat (cold starter) Indian Street Food

BHEL POORI £3.95
Puffed rice with vegetables and homemade chutneys.

SEV POORI £3.95
Whole wheat biscuits filled with spice mashed and three fresh chutneys.

Hot Starters

KALE ONION BHAJIYA £3.50
Crispy fried curly kale and onion fritters, signature chutney.

PUNJABI SAMOSA £3.50
Potato and green peas filled with crisp patty, tamarind chutney.

MINI UTTAPAM £4.50
Four pieces of lentil pizza topped with masala, tomatoes, onion and chilli. Served with coconut chutney and sambhar.

HOT IDLI £4.25
Steamed rice and lentil patties served with chutney and sambhar.

GARLIC MUSHROOM £4.50
Button mushrooms tossed in a chilli and garlic sauce.

Tandoori Starter From the Clay Oven

TANDOORI BROCCOLI £5.25
Spiced broccoli florets cooked in clay oven served with indian chutney.

Garam Tave Se From the Hot Plate

Dosa is a fermented crepe, 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 £6.50
Traditional dosa filled with seasoned potatoes.

DOSA £5.95
Rice and lentil pancake. With your own filling, spinach/potato/chilli/jalapino and capsicum. (Each topping £0.35).

UTTAPAM £6.95
South Indian lentil pizza with choice of toppings. Served with coconut chutney and sambhar.
TOPPING: Onions, Green chilli, Tomato, Jalapino (Each topping £0.35)

Thali (INDIAN TAPAS)

TEMPTATION THALI (SOUTH INDIAN) £15.95
Steamed Idli, masal dosa, baby aubergine, sambhar, coconut chutney, baby spinach with garlic, bombay aloo, lemon rice and dessert.

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
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
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

Rice

BROWN RICE Boiled brown rice.	£3.50
SADA CHAWAL Boiled Basmati rice.	£3.25
LEMON RICE Basmati rice tossed in lime tempered with crushed curry leaves.	£3.95
GINGER RICE Long grain rice tossed with chef's special ginger sauce.	£3.95

Fresh Bread

TANDOORI ROTI	£2.50
PARATHA Delicious flaky unleavened wheat flour bread, cooked in tandoori.	£3.50
PUDHINA PARATHA Dry mint flavoured bread, cooked in tandoori.	£3.75

Dessert

SHEERA Semolina, sugar, saffron, raisins, cardamom and coconut.	£3.25
---	-------