

Vegetable Speciality

VARLI BAINGAN Baby aubergin cooked with Sesame seeds and homemade masala garnish with roasted poppy seeds.	£7.50
TEMPTATION KOFTA Chefs speciality served with rich creamy sauce.	£7.50
VEGETABLE KORMA Asparagus, courgette, baby corn, butternut squash, snow peas with south Indian spices and coconut milk.	£7.50
HARI BHARI BHINDI Fresh okra tossed in an onion, tomato and ginger tempered with green chilli and fresh coriander.	£7.95
MUSHROOM BELL PEPPER MASALA Vegetables cooked in home style.	£7.95
PANEER BUTTER MASALA Home made paneer in rich onion & tomato, cashewnut sauce.	£7.95
SAAG PANEER Spinach, home-made cottage cheese cooked with garlic, tomato and onion	£7.95
BABY SPINACH WITH GARLIC Can be served with a choice of cottage cheese potato sweet corn.	£7.50
VEGETABLE JALEFRAZI (FAIRLY HOT) Mixed vegetables cooked in our chef's special homemade spices	£7.95
CHANNA MASALA Chickpeas cooked in a special blend of aromatic spices.	£6.95
DAL MAKHANI A slow cooked rich creamy black lentils.	£7.95
DAL TADKA Lentil stew cooked with ginger, garlic, onion tempering with royal cumin seeds.	£6.25
ALOO GOBI 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 cardamoms, cinnamon, cloves added with fresh vegetables. Served with raita.	£6.95
LEMON RICE Basmati rice tossed in lime tempred with crushed curry leaves, greenpeas and dried lentil.	£3.95
GINGER RICE Long grain rice tossed with chef's special ginger sauce.	£3.95

Fresh Bread

TANDOORI ROTI	£2.50
NAAN	£2.75
BUTTER NAAN	£3.10
GARLIC NAAN	£3.25
CHEESE NAAN	£3.50
KULCHA (onion or potato)	£3.25
PARATHA Delicious flaky unleavened wheat flour bread,	£3.50
PUDHINA PARATHA Dry mint flavoured bread, cooked in Tandoori	£3.75
BREAD BASKET Tandoori roti, naan & kulcha	£6.95
PESHAWARI NAAN Soft naan filled with almond powder, Sultanas and coconut.	£3.95
TEMPTATION NAAN Naan filled with cheese, chilli and garlic.	£3.95

Dessert

GULAB JAMUN Golden condensed milk dumplings in saffron syrup	£3.95
RASSOMALAI Miniature poached dumplings of fresh cottage cheese from condensed milk in a topped saffron flavoured, reduced milk sauce.	£3.50
KULFI A rich creamy Indian ice cream with Pista/Mango.	£3.50
GAJAR HALWA Warm carrot fudge infused with cardamom and studded with nuts and raisins.	£3.50
SHEERA Semolina, sugar, saffron, raisins and cardamom.	£3.25

Nibbles

PAPADUMS £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 home made chutneys

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

DAHI POORI £4.25
Puffed hollow biscuits filled with chickpea and mashed potato, splashed with yoghurt and chutney.

DELHI SAMOSA CHAAT £4.50
Spicy potato with pastry turnovers topped with sev, yoghurt, coriander, tamarind chutney and chickpeas.

GRAZING PLATTER £6.95
Sharing platter for two. Combination of Bhel Poori, Sev Poori & Dahi Poori

Hot Starters

KALE ONION BHAJIYA £3.75
Crispy fried curly kale & onion fritters, signature chutney

PUNJABI SAMOSA £4.50
Potato and green peas filled with crisp patty, chana, tamarind chutney.

HAKKA CHILLI PANEER £5.50
Fiery Indo Chinese warm cottage cheese with red chilli sauce and garlic, finished with spring onion.

CORN POTATO KEBAB £4.50
Lightly seasoned mashed potato and corn coated in bread crumbs

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 & lentil patties served with chutney and sambhar.

GARLIC MUSHROOMS £5.95
Button mushrooms tossed in a chilli and garlic sauce

Tandoori Starter
From the Clay Oven

PANEER TIKKA £5.95
Subtle cottage cheese to make, marinated then gently charred with Red and Green Capsicum. Served with mint chutney.

TANDOORI BROCCOLI £5.25
Spiced Broccoli Florets cooked in clay oven served with raw mango yoghurt dip.

PHIR WOHI MOTI £5.95
Stuffed mushrooms marinated with creamy cheese yoghurt and cooked fresh in clay oven.

TANDOORI BABY CORN £5.25
Tandoori masala marinated baby corn from the tandoor

KATHAL KEBAB £5.25
Jackfruit marinated with Indian spices and touched with Tandoori Masala.

TEMPTATION PLATTER £9.95
Tandoori broccoli, Tandoori baby corn, Kathal kebab, Paneer Tikka

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 and greenpeas.

DOSA £5.95
Rice and lentil pancake. With your own Filling, Spinach potato chilli jalapino cheese paneer and capsicum. (Each £0.50)

UTTAPAM £6.95
South Indian rice pancake with choice of toppings. Served with coconut chutney and sambhar. TOPPING: Onions, Green chilli, Tomato, Cheese, Jalapeno. (Each £0.50)

Thali
(INDIAN TAPAS)



TEMPTATION THALI £15.95
Steamed Idli, masala dosa, varli baingan, sambhar, chutney, baby spinach with garlic, kofta, lemon rice and Dessert.



GRAND THALI £15.95
Equal to a starter and main course served with papadums, paneer butter masala, Bombay aloo channa masala, bhindi masala an Indian canapé, raita, naan, rice and Dessert.