

Rice

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| BROWN RICE | £3.95 |
| Boiled brown rice. | |
| SADA CHAWAL | £3.95 |
| Boiled Basmati rice. | |
| KESAR PULAO | £4.50 |
| Basmati rice cooked with Saffron and bay leaf. | |
| VEGETABLE BIRYANI with JACKFRUIT | £10.95 |
| Our Biryani is made with Saffron spiced Basmati rice, flavoured with cardamoms, cinnamon, cloves with fresh vegetables and Jackfruit. Served with raita. | |
| LEMON RICE | £4.50 |
| Basmati rice tossed in lime, tempered with crushed curry leaves and dried lentils. | |
| GINGER RICE | £4.50 |
| Long grained rice tossed with chef's special ginger sauce. | |

Fresh Bread With Butter

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| TANDOORI ROTI | £3.00 |
| BUTTER TANDOORI ROTI | £3.25 |
| NAAN | £3.25 |
| BUTTER NAAN | £3.50 |
| GARLIC NAAN | £3.95 |
| CHEESE NAAN | £4.95 |
| KULCHA (onion and potato mix) | £4.50 |
| PARATHA | £4.25 |
| Delicious flaky, unleavened bread, cooked in the Tandoor. | |
| PUDINA PARATHA | £4.50 |
| Dry, mint flavoured bread, cooked in the Tandoor | |
| BREAD BASKET | £9.25 |
| Tandoori roti, naan and kulcha. | |
| PESHWARI NAAN | £5.25 |
| Soft naan filled with almond powder, sultanas, coconut and cashew nut. | |
| TEMPTATION NAAN | £5.50 |
| Naan filled with cheese, chilli and garlic. | |

Dessert

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| GULAB JAMUN | £4.95 |
| Golden condensed milk dumplings in saffron syrup. | |
| RASSMALI | £4.95 |
| Soft cheese patties in a reduced milk syrup. | |
| KULFI | £4.95 |
| A rich creamy Indian ice cream with Pistachio/Mango. | |
| GAJAR HALWA | £4.95 |
| Warm carrot (fudgy in texture) infused with cardamom and studded with raisins. | |
| SHEERA | £5.50 |
| Semolina, sugar, saffron and raisins. | |
| RICE PUDDING | £4.95 |

Please inform our servers if you have any allergies before placing an order. While we can advise of the ingredients, we cannot 100% guarantee the absence of allergen traces.

For a smoother dining experience, we kindly request customers place all orders for dishes and sides at the outset. Additional items may have a longer preparation time than expected.

Minimum spend £15 per cover

We are also available for catering events.
Call us on 01225 464 631
or email anand@indantemptation.com to find out more.



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Nibbles

POPPADOMS £2.75
Poppadoms served with freshly made dips.

Chaat

(cold starter)
Indian Street Food

BHEL POORI £5.50
Puffed rice with chopped onions and home made chutneys.

SEV POORI £5.50
Whole wheat biscuits filled with spiced, mashed potatoes and three fresh chutneys.

DAHI POORI £5.50
Puffed hollow biscuits filled with mashed potatoes, splashed with yoghurt and chutney.

DELHI SAMOSA CHAAT £5.50
Spicy potato with pastry turnovers topped with sev, yoghurt, coriander, tamarind chutney and chickpeas.

GRAZING PLATTER £9.50
Sharing platter for two. Combination of Bhel Poori, Sev Poori and Dahi Poori.

Hot Starters

KALE ONION BHAJIYA £5.25
Crispy fried curly kale & onion fritters, signature chutney.

PUNJABI SAMOSA £5.50
Seasoned potato, filled in crispy patty, served with tamarind chutney.

HAKKA CHILLI PANEER £7.50
Fiery, Indo Chinese dish with cottage cheese, Indian red chilli sauce and garlic.

CORN POTATO KEBAB £5.95
Lightly seasoned mashed potato and corn coated in bread crumbs.

MINI UTTAPAM £6.25
Four pieces of lentil pizza topped with masala, tomatoes, onion and chilli. Served with coconut chutney and sambhar.

HOT IDLI £5.25
Steamed rice and lentil cake served with chutney and sambhar.

GARLIC MUSHROOMS £7.50
Button mushrooms tossed in a chilli and garlic sauce.

Tandoori Starter

From the Clay Oven

PANEER TIKKA £7.50
Subtle cottage cheese, marinated then gently charred with red and green Capsicum. Served with mint chutney.

TANDOORI BROCCOLI £6.95
Spiced broccoli florets, cooked in a clay oven and served with mint chutney.

TANDOORI SOYA CHAAP £7.25
Mock-meat marinated in yoghurt and cheese with traditional Indian spices with the rich flavour of green cardamom.

TANDOORI BABY CORN £7.25
Tandoori masala marinated baby corn from the Tandoor.

KATHAL KEBAB £7.25
Jackfruit, marinated with Indian spices and touched with Tandoori Masala.

TEMPTATION PLATTER £14.00
Tandoori broccoli, Tandoori baby corn, Kathal kebab, Paneer Tikka.

Garam Tave Se

From the Hot Plate

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

MASALA DOSA £8.95
Traditional Dosa, filled with seasoned potatoes, carrots, onions and a touch of cabbage.

DOSA £7.95
Rice and lentil pancake. With your own choice of filling, spinach, potato, chilli, jalapeno, cheese, paneer and capsicum. (Each £0.50).

Thali

(INDIAN TAPAS)



TEMPTATION THALI £24.00
Steamed Idli, masala dosa, varli baingan, sambhar, chutney, baby spinach with garlic, kofta, lemon rice and dessert.



GRAND THALI £24.00
With poppadoms, corn potato kebab, paneer butter-masala, Bombay aloo, channa masala, bhindi masala, raita, naan, rice and dessert.

Vegetable Speciality

VARLI BANGAN £10.75
Baby aubergine cooked with sesame seeds and homemade masala garnish with roasted poppy seeds.

TEMPTATION KOFTA £10.75
Chef's speciality served with a rich creamy sauce.

VEGETABLE KORMA £10.75
Asparagus, courgette, baby corn, butternut squash, snow peas with South Indian spices and coconut milk.

HARI BHARI BHINDI £10.75
Fresh okra tossed in onion, tomato and ginger, tempered with green chilli and fresh coriander.

MUSHROOM BELL PEPPER MASALA £10.75
Button mushrooms and bell pepper tossed with Indian spices.

PANEER BUTTER MASALA £11.50
Homemade paneer in rich onion, tomato and cashew nut sauce.

KAJU CURRY £12.95
Roasted whole cashew nut with rich, thick, creamy sauce, flavoured by green caramom and mace (javitri).

SAAG PANEER £11.50
Spinach, homemade cottage cheese cooked with garlic, tomato and onion.

BABY SPINACH WITH GARLIC £10.75
Served with choice of potato, sweet corn or as plain.

VEGETABLE JALFREZI (FAIRLY HOT) £11.25
Mixed vegetables cooked in our chef's special homemade spices.

CHANNA MASALA £9.50
Chickpeas cooked in a special blend or aromatic spices.

DAL MAKHANI £11.50
Slow cooked rich, creamy black lentils.

DAL TADKA £9.50
Lentil stew cooked with ginger, garlic, onion tempering with royal cumin seeds.

ALOO GOBI MASALA £9.50
A classic combo of potato and cauliflower in temptation masala sauce

ONION, CHILLI AND LEMON £1.50



Side Dishes

BOMBAY ALOO £5.75
Tender potatoes spiced with Indian herbs.

GOBI MASALA £5.75
Florets of cauliflower cooked in homemade masala.

PLAIN YOGHURT £3.75

RAITA £4.25
Mixed with cucumber and carrots. Finished with cumin.