

GLUTEN FREE MENU

Chaat (cold starter) Indian Street Food

BHEL POORI

Puffed rice with vegetables and home made chutneys.

£5.50

Hot Starters

KALE ONION BHAIYA

Crispy fried curly kale & onion fritters, signature chutney.

£5.25

MINI UTTAPAM

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

£6.25

HOT IDLI

Steamed rice and lentil patties served with chutney and sambhar.

£5.25

Tandoori Starter From the Clay Oven

PANEER TIKKA

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

£7.50

TANDOORI BROCCOLI

Spiced broccoli florets, cooked in a clay oven and served with raw mango yoghurt dip.

£6.95

TANDOORI SOYA CHAAP

Marinated yoghurt and cheese with traditional Indian spices with the rich flavour of green cardamom.

£7.25

TANDOORI BABY CORN

Tandoori masala marinated baby corn from the Tandoor.

£7.25

KATHAL KEBAB

Jackfruit, marinated with Indian spices and touched with Tandoori Masala.

£7.25

TEMPTATION PLATTER

Tandoori broccoli, Tandoori baby corn, Kathal kebab, Paneer Tikka.

£14.00

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

Traditional dosa, filled with seasoned potatoes and green peas.

£8.95

DOSA

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

£7.95

Thali (INDIAN TAPAS)

TEMPTATION THALI

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

£24.00

Vegetable Speciality

VARLI BAINGAN	£10.75
Baby aubergine cooked with sesame seeds and homemade masala garnish with roasted poppy seeds.	
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.	
SAAG PANEER	£11.50
Spinach, home made cottage cheese cooked with garlic, tomato and onion.	
BABY SPINACH WITH GARLIC	£10.75
Can be served with a choice of cottage cheese, potato, sweet corn.	
VEGETABLE JALEFRAZI (FAIRLY HOT)	£11.25
Mixed vegetables cooked in our chef's special homemade spices.	
CHANNA MASALA	£9.50
Chickpeas cooked in a special blend of 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.	

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.	

Rice

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.	
SPECIAL BIRYANI	£10.95
Our Biryani is made with saffron spiced Basmati rice, flavoured with cardamoms, cinnamon, cloves with fresh vegetables. 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 grain rice tossed with chef's special ginger sauce.	

Dessert

GAJAR HALWA	£4.95
Warm carrot fudge infused with cardamom and studded with raisins.	
RICE PUDDING	£4.95