

GLUTEN FREE MENU

Chaat (cold starter) Indian Street Food

BHEL POORI £4.95
Puffed rice with vegetables and home made chutneys.

Hot Starters

KALE ONION BHAJIYA £4.75
Crispy fried curly kale & onion fritters, signature chutney.

MINI UTTAPAM £5.75
Four pieces of lentil pizza topped with masala, tomatoes, onion and chilli. Served with coconut chutney and sambhar.

HOT IDLI £4.95
Steamed rice and lentil patties served with chutney and sambhar.

Tandoori Starter From the Clay Oven

PANEER TIKKA £6.95
Subtle cottage cheese, marinated then gently charred with Red and Green Capsicum. Served with mint chutney.

TANDOORI BROCCOLI £6.25
Spiced broccoli florets, cooked in a clay oven and served with raw mango yoghurt dip.

TANDOORI SOYA CHAAP £6.75
Marinated yoghurt and cheese with traditional Indian spices with the rich flavour of green cardamom.

TANDOORI BABY CORN £6.75
Tandoori masala marinated baby corn from the Tandoor.

KATHAL KEBAB £6.75
Jackfruit, marinated with Indian spices and touched with Tandoori Masala.

TEMPTATION PLATTER £12.50
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 £8.25
Traditional dosa, filled with seasoned potatoes and green peas.

DOSA £7.75
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 £22.00
Steamed Idli, masala dosa, varli baingan, sambhar, chutney, baby spinach with garlic, kofta, lemon rice and dessert.

Vegetable Speciality

VARLI BAINGAN	£9.75
Baby aubergine cooked with sesame seeds and homemade masala garnish with roasted poppy seeds.	
VEGETABLE KORMA	£9.75
Asparagus, courgette, baby corn, butternut squash, snow peas with south Indian spices and coconut milk.	
HARI BHARI BHINDI	£9.75
Fresh okra tossed in onion, tomato and ginger, tempered with green chilli and fresh coriander.	
MUSHROOM BELL PEPPER MASALA	£9.75
Button mushrooms and bell pepper tossed with Indian spices.	
PANEER BUTTER MASALA	£10.25
Homemade paneer in rich onion, tomato and cashew nut sauce.	
SAAG PANEER	£10.25
Spinach, home made cottage cheese cooked with garlic, tomato and onion.	
BABY SPINACH WITH GARLIC	£9.75
Can be served with a choice of cottage cheese, potato, sweet corn.	
VEGETABLE JALEFRAZI (FAIRLY HOT)	£10.25
Mixed vegetables cooked in our chef's special homemade spices.	
CHANNA MASALA	£8.95
Chickpeas cooked in a special blend of aromatic spices.	
DAL MAKHANI	£10.25
Slow cooked rich, creamy black lentils.	
DAL TADKA	£8.95
Lentil stew cooked with ginger, garlic, onion tempering with royal cumin seeds.	
ALOO GOBI MASALA	£8.95
A classic combo of potato and cauliflower in temptation masala sauce.	

Side Dishes

BOMBAY ALOO	£5.25
Tender potatoes spiced with Indian herbs.	
GOBI MASALA	£5.25
Florets of cauliflower cooked in homemade masala.	
PLAIN YOGHURT	£3.25
RAITA	£3.75
Mixed with cucumber and carrots. Finished with cumin.	

Rice

BROWN RICE	£3.95
Boiled brown rice.	
SADA CHAWAL	£3.75
Boiled Basmati rice.	
KESAR PULAO	£4.25
Basmati rice cooked with Saffron and bay leaf.	
SPECIAL BIRYANI	£9.95
Our Biryani is made with saffron spiced Basmati rice, flavoured with cardemoms, cinnamon, cloves with fresh vegetables. Served with Raita.	
LEMON RICE	£4.25
Basmati rice tossed in lime, tempered with crushed curry leaves and dried lentils.	
GINGER RICE	£4.25
Long grain rice tossed with chef's special ginger sauce.	

Dessert

GAJAR HALWA	£4.50
Warm carrot fudge infused with cardamom and studded with raisins.	
RICE PUDDING	£4.50