

Side Dishes

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

Rice

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

Fresh Bread

TANDOORI ROTI	£2.95
NAAN	£3.25
BUTTER NAAN	£3.50
GARLIC NAAN	£3.75
CHEESE NAAN	£4.75
KULCHA (onion and potato mix)	£3.95

PARATHA Delicious flaky, unleavened bread, cooked in the Tandoor.	£4.25
PUDINA PARATHA Dry, mint flavoured bread, cooked in the Tandoor.	£4.50
BREAD BASKET Tandoori roti, naan and kulcha.	£8.95
PESHWARI NAAN Soft naan filled with almond powder, sultanas, coconut and cashew nut.	£4.95
TEMPTATION NAAN Naan filled with cheese, chilli and garlic.	£4.95

CHUTNEYS AND DIPS

(Green chutney, Mango chutney, Coconut chutney, Chilli Garlic Chutney and Sambhar) - **50p each**

Dessert

GULAB JAMUN Golden condensed milk dumplings in saffron syrup.	£4.50
RASSMALAI Soft cheese patties in a reduced milk syrup.	£4.50
GAJAR HALWA Warm carrot (fudgy in texture) infused with cardamom and studded with raisins.	£4.50
SHEERA Semolina, sugar, saffron and raisins.	£5.00
RICE PUDDING	£4.50

When placing your order, please inform us of any allergies.
While we can advise of the ingredients we cannot 100% guarantee the absence of any allergens



We take orders for outdoors catering and parties.

Please contact us on:

Tel: 012 25464631

TAKE AWAY MENU



Tel: 012 25464631

INDIAN TEMPTATION

9-10 High Street (Cheap Street) Bath, Avon, BA1 5AQ

www.indianttemptation.com

Nibbles

POPPADOMS	£2.50
Poppadoms served with freshly made dips.	

Chaat (cold starter)

Indian Street Food

DELHI SAMOSA CHAAT	£4.95
Spicy potato with pastry turnovers topped with sev, yoghurt, coriander, tamarind chutney and chickpeas.	

Hot Starters

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

PUNJABI SAMOSA	£5.25
Seasoned potato filled in crisp patty, served with tamarind chutney.	

HAKKA CHILLI PANEER	£6.95
Fiery, Indo Chinese dish with cottage cheese, Indian red chilli sauce and garlic.	

CORN POTATO KEBAB	£5.75
Lightly seasoned mashed potato and corn coated in bread crumbs.	

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 cake served with chutney and sambhar.	

GARLIC MUSHROOMS	£6.95
Button mushrooms tossed in a chilli and garlic sauce.	

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 mint chutney.	

TANDOORI SOYA CHAAP	£6.75
Mock-meat marinated in 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 and lentil batter. It is a staple diet in South India. 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)	

Vegetable Speciality

VARLI BAINGAN	£9.75
Baby aubergine cooked with sesame seeds and homemade masala garnish with roasted poppy seeds.	

TEMPTATION KOFTA	£9.75
Chef's speciality served with a rich creamy sauce.	

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.	

KAJU CURRY	£12.00
Roasted whole cashew nut with rich, thick, creamy sauce, flavoured by green cardamom and mace (javitri).	

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 potato, sweet corn or plain.	

VEGETABLE JALFREZI (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.	