

TEMPTINN

Indian Fusion

FUSION APPETIZERS

Fusion West South rolls \$12.99 (v)

Flaky rolls stuffed with mix vegetables, panner and rice served with avocado mint crema

Tamarind-Tomato Bruschetta \$9.99(v)

Crispy grilled bread topped with tomatoes, fresh herbs, and tamarind glaze.

Add Paneer+\$1.

Crispy Fried Chili Cauliflower \$11.99 (v)

Golden crispy cauliflower florets tossed in Indo-Chinese chili sauce with garlic, ginger, and soy. Garnished with scallions.

Fusion Clay oven Tacos - Paneer \$11.99 Chicken \$12.99

Grilled paneer marinated in yogurt, cumin, coriander, and tandoori spices. Served with mint-cilantro chutney. Panner or Chicken

Butter Chicken Empanada \$11.99

Four flaky empanadas stuffed with mozzarella and tandoori chicken. Served with butter sauce.

Majestic Chicken Bao Buns \$12.99

Three soft bao buns filled with Thai-seasoned chicken, topped with yogurt mint sauce.

.Masala Chicken Lollipops \$14.99

Crispy chicken drumettes marinated in garam masala and Szechwan chili sauce.

Golden Fried Jhinga (Prawns) \$15.99

Six crispy tempura prawns, marinated in turmeric and ginger. Served with sweet chili sauce.

Crispy Red Flake Calamari \$15.99

Golden, crispy calamari rings coated with red chili flakes for a subtle kick of heat.

Served with fresh lemon wedges and a zesty dipping sauce

Indian Spicy Crab Cake \$17.99

Succulent crab meat mixed with bold Indian spices, fresh herbs, and breadcrumbs, then pan-fried to golden perfection, served with curried coleslaw

Tikka Flatbread - Paneer \$11.99 Chicken \$13.99

Crispy flatbread topped with your choice of marinated chicken or paneer, tikka spices, mozzarella, red onions, and a drizzle of tamarind and white balsamic dressing

FUSION PASTA

Paneer Tikka Lasagna \$19.99 (v)

Layers of sautéed vegetables and paneer tikka with Italian cheeses.

Chicken Tikka Penne \$20.99

Penne with chicken tikka, bell peppers, and onions.

Korma Mushroom Ravioli \$23.99 (v)

Mushroom-filled ravioli in a korma sauce of Indian spices, coconut cream, and cashews.

Spaghetti & Meatballs \$21.99

Chicken meatballs with Indian spices over cilantro spaghetti, finished with butter sauce.

Lobster Ravioli with Tomato Spiced Cream \$23.99

Lobster-filled ravioli in tomato cream infused with Indian spices.

FUSION SEAFOOD

Grilled Vindaloo BBQ Glaze Salmon \$23.99

Grilled salmon with spicy vindaloo BBQ glaze. Served with curry mashed potatoes.

Grilled Shrimp with Turmeric Buttered Basmati Rice \$22.99

Eight grilled shrimp with turmeric garlic butter sauce. Served with basmati rice.

Tandoori-Chimichurri Shrimp \$22.99

Shrimp marinated in tandoori spices and chimichurri herbs.

Goan Recheado Masala Pompano \$20.99

Pan-fried pompano marinated in Recheado Masala of chilies, vinegar, and garlic.

FUSION CHICKEN AND LAMB ENTREES

Chicken Tikka Parmesan \$18.99

Lightly breaded chicken breast with tikka sauce, mozzarella, and parmesan.

Bombay Loaded Chicken Chili Fries \$18.99

Golden fries topped with spiced chicken chili masala, finished with mint yogurt and cilantro.

Lamb Chops with Vindaloo BBQ Sauce \$24.99

Three grilled lamb chops served on layered on Garbanzo beans with Saffron Sauce.

Tandoori Meat Platter \$24.99

A mix of tandoori chicken, lamb shish kabob, and seasonal vegetables.

Sizzling Chicken Cafreal- \$19.99

A Goan specialty with chicken marinated in green spices and grilled for a tangy, smoky flavor served on sizzler plate with side of small rice and spiced fries

FUSION VEGETARIAN ENTREES (v)

Crispy Fried Paneer with Tamarind Glaze \$17.99

Paneer crusted in sesame seeds, pan-fried and glazed with tamarind. Served over jasmine rice.

Indo-Thai Curry \$16.99

Fresh vegetables with your choice of curry (Red, Yellow, or Green). Served with jasmine rice.

Breaded Eggplant Parmesan – \$16.99

Breaded eggplant slices layered with butter sauce and melted mozzarella cheese, topped with Parmesan and drizzle of cilant

INSPIRED NAAN(BREAD) DELIGHTS

Plain Naan \$2.99

A classic, soft, and fluffy naan perfect for pairing with any dish.

Garlic Naan \$3.99

Infused with fresh garlic and herbs, offering an aromatic and savory delight.

Chili Naan \$3.99

For spice lovers, this naan packs a mild heat with chopped green chilies, enhancing every bite.

Kashmiri Naan \$4.99

An extra-spicy version with finely chopped green chilies and a touch of masala—an adventurous choice for heat seekers!

Cheese Naan \$4.99

Filled with a rich, melted cheese blend, this indulgent naan is a favorite for kids and adults alike.

Tandoori Roti \$3.99

A whole-wheat, healthier option, perfect for those seeking a light wholesome accompaniment.

Butter Naan \$3.99

Flour bread topped with butter

SOUPS AND SALADS(v)

Sweet Corn Soup \$5.99

Tender sweet corn kernels simmered in spiced broth.

Add Chicken +\$2.

Creamy Tomato Soup \$5.99

Velvety ripe tomatoes with aromatic herbs and cream. Brioche crouton.

Fried Goat Cheese Salad \$11.99

Crispy fried goat cheese on arugula with balsamic dressing.

Fresh Garden Salad \$7.99

Mixed greens, cucumber, cherry tomatoes, red onions. Dressing choices: balsamic, bleu cheese, or ranch

TEMPTINN

Indian Fusion

INDIAN APPETIZERS—MEAT

Kalmi Kebab- \$14.99

Juicy chicken drumsticks marinated in yogurt, ginger-garlic, and spices, grilled in a tandoor.

Chicken 65+ \$15.99

Indian classic chicken marinated with + chili, garlic, and spices

Murgh Malai Tikka- \$14.99

Creamy, tender chicken pieces marinated in yogurt, cheese, and mild spices, grilled.

Hariyali Chicken Tikka- \$14.99

Chicken marinated in fresh mint, coriander, and green chilies, grilled to give a refreshing flavor.

Tawa Fish Masala- \$17.99

Succulent fish fillets seared on a griddle and simmered in a rich, flavorful masala. Perfectly spiced and garnished with fresh herbs

Chicken Seekh Kebab- \$15.99

Ground chicken mixed with onions, chilies, and spices, skewered and grilled.

Murgh Shami Kebab- \$15.99

Minced chicken patties blended with lentils and spices, pan-fried until golden.

Chicken Sukka- \$14.99 /Lamb +2

Tender, spiced chicken stir-fried with roasted spices, coconut, and curry leaves in a dry-style masala.

Chicken Reshmi Kebab- \$13.99

Silky soft kebabs made from minced chicken marinated in yogurt, cream, and spices.

INDIAN GRAVY-CHICKEN/LAMB/SEAFOOD

Rogan Josh – Chicken \$14.99 Lamb \$16.99

A flavorful Kashmiri lamb curry slow-cooked with aromatic spices.

Classic Butter Chicken – \$15.99

Tender chicken cooked in a creamy, buttery tomato sauce with mild spices.

Chicken Xacuti – \$14.99

A Goan chicken curry featuring roasted coconut and tangy spices.

Bhuna Gosht – \$17.99

A hearty lamb curry stir-fried with tomatoes, onions, and spices for an intense, flavorful sauce.

TEMPTINN Chicken Tikka Special – \$16.99

Smoked succulent, marinated chicken skewers grilled to perfection and served with a flavorful blend of spices.

Indian Salmon Gravy – 19.99

Fresh salmon fillets cooked in a rich coconut-based curry, infused with flavors of mustard seeds, curry leaves, and aromatic spices

VEGETARIAN GRAVY (v)

Malai Kofta – \$14.99

A tangy yogurt-based curry with fried gram flour dumplings.

Paneer Methi Malai – \$14.99

Paneer cooked in a rich, creamy sauce with fenugreek leaves and mild spices.

Paneer Makhani – \$ 14.99

Soft, succulent paneer cubes simmered in a rich, creamy tomato-based gravy with butter and aromatic spices

Aloo Gobi Adraki \$13.99

A delicious combination of potatoes and cauliflower cooked with ginger, tomatoes, and aromatic spices.

Kadai Vegetable \$13.99

A spicy vegetable curry from Maharashtra made with bold spices and red chilies.

Chana Masala \$13.99

Hearty chickpeas cooked in a tangy and mildly spiced tomato-based sauce, infused with aromatic spices like cumin, coriander, and garam masala

INDIAN APPETIZERS-VEGETARIAN

Vegetable Samosa - \$8.99

Crispy golden pastry pockets stuffed with spiced potatoes, peas, and Indian herbs.

Hara Bhara Kebab – \$11.99

Spinach, peas, and potatoes shaped into patties, shallow-fried until crispy.

Gobi Manchurian – \$11.99

Crispy fried cauliflower tossed in a spicy and tangy sauce.

Vegetable Shami Kebab – \$11.99

Lentils and vegetables formed into patties, pan-fried to golden perfection.

Corn and Cheese Balls – \$9.99

Crispy on the outside, gooey on the inside, served with tangy dipping sauce.

Paneer Kurkure – \$12.99

Fried paneer fingers coated in spiced breadcrumbs, served with a mint dip.

Paneer Tikka – \$14.99

Soft, marinated paneer cubes grilled to perfection, infused with spices.

Soya Chaap – \$13.99

Soy-based mock meat marinated in spices and grilled, offering a rich and meaty texture for vegetarians.

BIRYANIS (RICE)

Paneer Biryani – \$14.99 (v)

Marinated paneer cubes with fragrant basmati rice, cooked with saffron, onions, and spices.

Peas Pulao – \$13.99 (v)

Sweet peas slow-cooked with basmati rice with select subtle spices for an aromatic mild flavor.

Kashmiri Biryani – \$11.99 (v)

Mixed vegetables, dried fruits, and nuts cooked with saffron-infused basmati rice or a mildly sweet and aromatic dish.

Classic Mild Chicken Biryani – \$14.99

Tender chicken marinated in yogurt and mild spices, slow-cooked with saffron and basmati rice.

Classic Mild Lamb Biryani – \$16.99

Succulent lamb cooked with gentle spices and basmati rice.

Goan Shrimp Biryani – \$17.99

Shrimp marinated in Goan spices and coconut milk, layered with basmati rice for tangy, mildly sweet flavor.

DESSERTS

Indian Cardamom Tiramisu – \$6.99

A classic Italian favorite infused with the warm, aromatic flavors of cardamom.

Gulab Jamoon Nest – \$6.99

A creative take on the traditional sweet, served in a delicate nest.

Rasmalai – \$5.99

Soft, spongy cheese patties soaked in flavored milk.

Matka Kulfi – \$5.99

Traditional Indian ice cream served in a clay pot for an authentic touch.

Fusion Gulab Jamoon Mousse – \$6.99

A delightful blend of mousse and Gulab jamoon for a modern twist.

Fusion Refreshing Paan Mousse – \$6.99

A refreshing blend of paan flavors in a smooth, creamy mousse.

Indian Spiced Chocolate Mousse – \$7.99

Rich chocolate mousse with a hint of traditional Indian spices.

Chocolate Brownie Sizzling – \$8.99

Served hot and sizzling, topped with vanilla ice cream.

Molten Lava Cake – \$6.99

A warm, gooey chocolate cake served with vanilla ice cream.

DRINKS

Please ask server for availability, we carry most sodas and water products.

Coffee and Masala Chai \$3.99