

THE CINNAMON

SIGNATURE APPETISERS

KALONGEE KING PRAWNS	£ 6.95
<i>King Prawns and peppers on skewers-lightly spiced cooked in a honey and mustard sauce</i>	
GINGER 66	£ 6.95
<i>King Prawns tossed in a blend of medium herbs & spices with garlic in an unforgettable sauce</i>	
LAMB CHOPS	£ 6.95
<i>Lamb Chops marinated overnight in yoghurt, fresh herbs & spices to achieve the deep flavours, grilled on skewers</i>	
CHILLI FISH	£ 6.25
<i>Tender pieces of fillet fish infused with fresh herbs & spices, pan fried in a onion & chilli sauce</i>	
SKEWERED SALMON	£ 6.25
<i>Lightly spiced Salmon fillets grilled in the Tandoor</i>	
HYDERABADI KEBAB	£ 5.95
<i>If you like Sheek Kebab you will love this! Minced lamb marinated with ginger & coriander, grilled on skewers</i>	
CINNAMON MIX	£ 5.95
<i>A mixture of Chicken Tikka, Duck Tikka & Sheek Kebab</i>	
LAAMPURI	£ 5.95
<i>Tender lamb cooked in fresh herbs & spices- medium, served on Puree</i>	
SHINGARA	£ 4.95
<i>A fantastic alternative to Vegetable Samosa, Crisp pastry stuffed with lightly spiced vegetables</i>	
CINNAMON PLATTER (Serves 2)	£13.95
<i>A Mixture of Chicken Tikka, Lamb Tikka, Spiced potato garlic mushroom & Onion Bhajee</i>	

CLASSIC APPETISERS

CHICKEN TIKKA	£ 4.50
<i>Marinated using light spices & yoghurt, grilled in the Tandoor</i>	
LAMB TIKKA / DUCK TIKKA	£ 4.95
<i>Marinated using light spices & yoghurt, grilled in the Tandoor</i>	
SHEEK KEBAB	£ 4.95
<i>Minced lamb marinated using light spices & yoghurt, grilled in the Tandoor</i>	
TANDOORI CHICKEN (On the bone)	£ 4.95
<i>Marinated using light spices & yoghurt, grilled in the Tandoor</i>	
JHINGA RAJ PUREE	£ 6.50
<i>King Prawns tossed in a blend of fresh herbs & spices served on a Puree</i>	
JHINGA RAJ BUTTERFLY	£ 6.50
<i>King prawn lightly spiced coated with egg & breadcrumb- Deep Fried</i>	
JHINGA PUREE / CHICKEN TIKKA PUREE	£ 4.95
<i>Succulent prawns or Chicken Tikka tossed in a blend of fresh herbs & spices served on a Puree</i>	
CHICKEN CHAT	£ 4.95
<i>Cooked with cucumber & chat masala in a thick sauce</i>	
ALOO CHAT	£ 4.50
<i>Cooked with cucumber & chat masala in a thick sauce</i>	
ROSHAN ALOO CHATA	£ 4.95
<i>Lightly spiced mushroom and potato sautéed in a garlic sauce</i>	
MEAT or VEGETABLE SAMOSA	£ 3.95
<i>Crisp fried pastry filled with lightly spiced meat or vegetables</i>	
ONION BHAJEE	£ 3.95
<i>Spicy onions, crisp, coated in gram flour- deep fried till golden brown</i>	
SKEWERED PANEER TIKKA	£ 4.95
<i>Lightly spiced Indian cheese, grilled in the Tandoor</i>	
GRILLED CHICKEN SALAD	£ 5.95
<i>A fresh mixed salad topped with sliced Chicken tikka, laced with honey</i>	
KEBAB ROLL	£ 5.95
<i>Sheek Kebab rolled in a Puree, served with salad & sauce</i>	

THE CINNAMON

CHEFS SIGNATURE DISHES

JINGHA RAJ NAWABI	£16.95
<i>3 Large King prawns fragrancd with garlic, onion & fresh herbs- Medium bursting with aroma</i>	
NARYAL KING PRAWNS	£15.95
<i>Infused with herbs & spices, garnished with a sauce cooked with onion, peppers and coconut milk</i>	
GRILLED LAMB CHOPS	£15.95
<i>Marinated overnight in yoghurt & spices to achieve the deep flavours, served sizzling</i>	
LAMB CHOPS ZARDANI	£17.95
<i>Grilled Lamb Chops cooked in a tantalising medium sauce using red chillies & fresh herbs and spice</i>	
LA'JAWAB LAMB SHANK	£15.95
<i>Oven cooked lamb served with a rich tantalising sauce using fresh herbs, spices- garnished with red chillies</i>	
MASALA CHINGRI	£14.95
<i>King prawns stir fried with fresh herbs & spices, garnished with a thick sauce</i>	
MACHLI MASALA	£13.95
<i>Salmon fillets grilled and then cooked with fresh herbs & spices with a touch of the popular Masala sauce</i>	
TILAPIA FISH BHUNIANA	£14.95
<i>Fillet fish marinated in garlic & fresh herbs, cooked in a rich medium sauce with peppers & onions</i>	
THE CINNAMON SPECIAL	£12.95
<i>Chicken & lamb cooked in rich garlic and onion sauce alongside fresh herbs & peppers- Medium</i>	
AKBARI KHAZANA	£11.95
<i>Chicken stripped off the bone cooked with peppers, fresh herbs, onions & the ever popular masala sauce- Medium</i>	
KAJU BADAMI	£11.95
<i>Chicken Tikka cooked in a smooth mild sauce with ground almond & pistachio, garnished with Cashew Nuts</i>	
SHAHLICK KOFTA	£11.95
<i>Minced kebab balls grilled with onion & pepper then cooked in a medium sauce- Served sizzling</i>	
CHILLI PANEER (Served with Naan)	£10.95
<i>Indian cheese cooked in a spicy & tangy sauce using green chillies & peppers, Served with a salad</i>	
SHAHI ZEERA LAMB	£11.95
<i>Tender lamb cooked in rich sauce using fresh herbs, spices & Cumin, slowly simmered- served moist-dry</i>	

Chef's Signature dishes continues with your choice of Meat & Seafood

DILROOBA	<i>Medium curry cooked in the traditional style, onion & tomato sauce, fairly rich, old flavours with modern flair</i>		
XA CUTI	<i>A very popular Goan dish that needs no introduction, cooked with chillies and coconut milk</i>		
AJWANI	<i>Medium hot, flavoured using fresh herbs & spices, cooked with fresh Okra & peppers</i>		
ACHAARI	<i>A melange of fresh spices and home made pickle creating a sharp taste in a medium sauce</i>		
MIRCHI (Served Madras or Vindaloo Hot)	<i>Cooked in a rich sauce using fresh herbs, spices, onion and peppers and the ever popular Naga Chilli- A dish full of flavour</i>		

CHICKEN TIKKA	£ 9.95	LAMB	£10.95
DUCK TIKKA	£11.95	FISH FILLET	£11.95
KING PRAWN	£14.95	TANDOORI KING PRAWN	£15.95

THE CINNAMON

HOUSE SPECIAL

- METHI** Cooked with Fenugreek alongside fresh herbs & spices in a medium sauce
- DANSAK** A thick textured dish of Persian origin, cooked using Lentils, sweet, sour & hot
- PATIA** A thick textured dish of Persian origin, sweet, sour & hot creating a sharp taste
- SAGWALA** Cooked in a medium sauce with spinach, garnished with grated cheese *(Can be served without cheese)*
- MUSHROOM PYAZA** Mushroom & Onions cooked with fried garlic- Medium
- GARLIC or GARLIC CHILLI** Tossed with chopped garlic & green chillies slowly simmered in an onion sauce
- REZALA** Cooked in rich spices with green chillies & yoghurt topped with coriander
- JALFRAZI** A hot dish consisting of peppers, green chillies & a hint of ginger
- SHORISHAR MODU** Medium in strength cooked using honey, mustard & roasted almonds
- JALALI** Medium in strength cooked with fresh ginger, lemon rind & fresh herbs
- BADAMI** A thick textured medium dish cooked with fresh herbs & spices and chick peas
- BOLLYWOOD BLAST** A rich throat warming curry using the finest Naga chilli cooked in a thick sauce
Madras or Vindaloo hot

CHICKEN TIKKA	£ 8.95	LAMB	£ 9.95
DUCK TIKKA	£10.95	VEGETABLE	£ 7.50
FISH FILLET	£10.95	TANDOORI KING PRAWN	£15.95
KING PRAWN	£14.95		

CLAY OVEN

Tandoori grill preparations entail meat that is marinated in delicate spices with yoghurt and mint sauce cooked on skewers in the clay oven, served sizzling on a bed of onions, accompanied by a fresh salad and mint yoghurt - a very healthy choice

CHICKEN TIKKA	£ 8.50
LAMB TIKKA	£ 9.50
DUCK TIKKA	£ 9.95
TANDOORI CHICKEN	£ 9.50
PANEER TIKKA	£ 7.95
CHICKEN TIKKA SHASHLICK	£ 9.95
LAMB TIKKA SHASHLICK	£10.95
DUCK TIKKA SHASHLICK	£11.95
TANDOORI KING PRAWNS SHASHLICK	£14.95
SALMON TIKKA SHASHLICK	£15.95
SALMON TIKKA	£12.95
CINNAMON MIXED GRILL Inc Naan Bread	£12.95
TANDOORI KING PRAWNS	£14.95
GRILLED LAMB CHOPS	£15.95
CINNAMON GRAND PLATTER	£16.95

Lamb Chop, King Prawn, Sheekh Kebab, Tandoori Chicken, Duck Tikka

THE CINNAMON

MILD SPECIALS

MASALA *Slightly above mild strength cooked with tandoori spices, almond, cream and yoghurt*

CHEENI AAM *An exquisite dish blending lush mangoes & coconut cream- A rich smooth taste*

BUTTER *A mild dish cooked with yoghurt, cream and butter*

PESHAWAR *A mild to medium dish cooked using fresh herbs & onions with a touch of the ever popular Masala sauce*

PASSANDA *Mild and subtle cooked using ground almond, pistachio and cream garnished with pistachio nuts*

CHICKEN TIKKA	£ 8.95	LAMB	£ 9.95
DUCK TIKKA	£10.95	VEGETABLE	£ 7.50
FISH FILLET	£10.95	TANDOORI KING PRAWN	£15.95
KING PRAWN	£14.95		

ALL TIME FAVOURITES

KORMA *A delicate preparation of cream, coconut and almond very mild*

CURRY *A simple medium spiced curry*

MADRAS *Fairly hot & spicy with a touch of lime*

VINDALOO *A very hot curry cooked with a selection of spices and potato*

BHUNA *Medium highly seasoned with fresh herbs & spices cooked using onions & tomato*

ROGAN *Medium highly flavoured with aromatic spices topped with tomatoes*

DO PYAZA *Medium cooke using Do Pyaza (2 onions) in a thick sauce*

CEYLON *Fairly hot an exotic dish cooked with spices and coconut*

KEEMA & PEAS *Minced Lamb cooked with green peas in a medium sauce*

Served with Minced Lamb Only

CHICKEN	£ 7.50	LAMB	£ 8.95
CHICKEN TIKKA	£ 8.95	DUCK TIKKA	£10.95
VEGETABLE	£ 6.50	FISH	£10.95
KING PRAWN	£13.95	TANDOORI KING PRAWN	£15.95



THE CINNAMON

BIRIYANI

Biriyani is a classic Mogul dish of Basmati rice cooked with saffron, garam masala and a selection of subtle spices stir fried to give a very healthy yet flavoursome taste- served with a Vegetable curry

CHICKEN	£ 9.95	LAMB	£10.95
CHICKEN TIKKA	£10.95	DUCK TIKKA	£11.95
KING PRAWN	£14.95	VEGETABLE	£ 8.50
MIXED BIRIYANI	£13.95	TANDOORI SALMON	£14.95

Chicken Tikka, Lamb & Prawns

BALTI

A thick textured dish cooked using Kashmiri spices with plenty of fresh herbs and a touch of home made tamarind sauce creating a medium-hot curry- served with a plain Naan bread

CHICKEN TIKKA	£ 9.95	LAMB	£10.95
DUCK TIKKA	£11.95	VEGETABLE	£ 8.50
FISH FILLET	£11.95	TANDOORI KING PRAWN	£15.95
KING PRAWN	£14.95		

VEGETABLES

Lightly Spiced

VEGETABLE CURRY	£3.75	VEGETABLE BHAJEE	£3.75
SAG BHAJEE	£3.75	SAG ALOO	£3.75
BOMBAY ALOO	£3.75	BOMBAY NAGA	£3.75
BINDI BHAJEE	£3.75	BINDI ALOO	£3.95
BRINJAL BHAJEE	£3.75	CHANA MASALA	£3.75
CAULIFLOWER BHAJEE	£3.75	ALOO GOBI	£3.75
ONION BHAJEE	£3.75	TARKA DALL	£3.75
GARLIC MUSHROOM BHAJEE	£3.95	MUSHROOM BHAJEE	£3.95
SAG DALL	£3.95	SAG CREAM	£3.95
SAG PANEER	£4.25	MOTOR PANEER	£4.25
HARYALI BHAJEE	£4.50	SESEMI SABZEE	£4.50
Sag, chick peas & butternut squash		Courgettes, shallots & sesame seeds	
SAG & GOBI	£4.50	SAG & MUSHROOM	£4.50
Spinach and Cauliflower		Spinach and Mushroom	

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RICE

STEAMED RICE	£2.95
PILAU RICE	£3.10
LEMON RICE	£3.95
COCONUT RICE	£3.95
EGG RICE	£3.95
VEGETABLE RICE	£3.95
MUSHROOM RICE	£3.95
GARLIC RICE	£3.95
GARLIC & MUSHROOM RICE	£3.95
KEEMA RICE	£4.25
SPECIAL RICE	£4.25
PYAZA RICE	£3.95
SHORISHA RICE (Wholegrain Mustard)	£3.95
CHICKEN TIKKA RICE	£4.95

NAAN & SUNDRIES

PLAIN NAAN	£2.75
PESHWARI NAAN	£2.95
GARLIC NAAN	£2.95
CHEESE NAAN	£2.95
CHILLI NAAN	£2.95
KEEMA NAAN	£3.10
VEGETABLE NAAN	£2.95
GARLIC & CORRIANDER NAAN	£2.95
GARLIC & CHILLI NAAN	£2.95
KEEMA & CHILLI NAAN	£3.10
CHICKEN TIKKA NAAN	£3.50
PARATHA	£2.95
STUFFED PARATHA	£3.95
CHAPATI	£1.75
TANDOORI ROTI	£2.50
CHIPS	£2.95
POPODOM	£0.75
RELISH	£0.75
RAITHA Plain / Cucumber	£2.50

PLEASE ADVISE US OF ANY ALLERGIES

THE CINNAMON

CHAMPAGNE & SPARKLING WINE

DOM PERIGNON	£150.00
Fresh, crystalline & sharp, reveals a unique vegetal aquatic world	
MOET & CHANDON ROSE IMPERIAL	£69.95
Rose imperial combines the vivacity & finesse with generosity & structure	
MOET & CHANDON BRUT IMPERIAL NV	£54.95
The brand leader with remarkable consistent & quality, thick with delicate flavours	
PROSECCO	200ml £6.50 750ml £23.95
A classic sparkling wine, fresh, clean & fruity with refreshing bubbles	

RED WINE

PINOT NOIR	£16.95
Deep & rich with juicy dark berry & plum in medium bodied conservative style	
MEDOC CHATEAU HAURTERIVE CRU	£17.95
Traditional style of claret smooth & satisfying that develops well	
INCAVAL MALBEC	£18.95
A reserve Malbec, full bodied tangy & spicy fruit with tannic structure	
SHIRAZ CRANSWICK ESTATE BAROSSA VALLEY	£20.95
Light with subtle tannin, delicious flavours of vanilla & raspberry	
D'UARO PORTAL TINTO	£21.95
A ripe & soft wine with dark cherry fruit	
RIOJA MARTINEZ ALESANCO	£23.95
Matured for 16 months in oak barrels further aged in bottles for 20 months	
VACQUEYRAS CHATEAU MONTMIRAIL	£25.95
A rich & robust with good length, spicy flavours of dark fruits	

WHITE WINE

LA TASTE UGNI BLANC	£17.95
A fruity wine with a bouquet of citrus fruit, dry white	
SAUVIGNON BELLE JARDIN	£18.95
A light crisp blend made with a trio of fresh vibrant grapes	
PIEDRO NEGRA PINOT GRIS	£19.95
A full bodied yet smooth wine, intense and varied	
GAVI NUOVA QUADRO ARALDICA	£21.95
Thick, soft with an initial prick on the tongue	
TINDALL SAUVIGNON BLANC	£22.95
Fresh & lively aromas, a vibrant palate with delicious mineral complexity	
CHABLIS J MOREAU & FILS	£24.95
Fresh Chardonnay bouquet, subtle & elegant on the palate with crisp acidity	
SAVIGNY LES BEANE VERMOTS DESSUS	£26.95
Thick & crisp with buttery undertones, light use of oak	

ROSE WINE

MIRABELLO PINOT GRIGIO ROSE	£17.95
A fresh, dry and full of flavour Rose wine	
MATEUS ROSE	£16.95
A light medium sweet frizzante Rose	

THE CINNAMON

HOUSE WINE

HOUSE WHITE		£15.95
HOUSE RED		£15.95
HOUSE ROSE		£15.95
WHITE / RED WINE BY THE GLASS	175ml	£ 5.50
ROSE WINE BY THE GLASS	175ml	£ 5.50
SAUVIGNON BY THE GLASS	175ml	£ 6.50
PROSECCO BY THE GLASS	200ml	£ 6.50
SPRITZER		£ 6.50

BEER & LAGER

COBRA	£4.25	COBRA Half	£2.50
KINGFISHER	£4.25	KINGFISHER Half	£2.50
COBRA Bottle 660ml	£4.75	SPITFIRE	£4.50
CIDER	£4.50	FULLERS LONDON PRIDE	£4.50

APERITIFS 50ml

MARTINI EXTRA DRY	£3.95
MARTINI ROSSO	£3.95
CAMPARI	£3.95
PIMMS	£3.95
CINZANNO BIANCO	£3.95

SPIRITS 25ml

BELLS WHISKEY	£4.95
JAMESON	£4.95
SOUTHERN COMFORT	£4.95
JACK DANIELS	£4.95
BACARDI	£4.25
SMIRNOFF VODKA	£4.25
GORDONS GIN	£4.25
BOMBAY SAPPHIRE	£4.95
MALIBU	£4.25
CAPTAIN MORGAN	£4.25
GLENMORANGIE	£5.95
HENDRICKS GIN	£5.95

LIQUEURS 25ml

ARCHERS	£3.95
TIA MARIA	£3.95
COINTREAU	£3.95
KAHLUA	£3.95
SAMBUCA	£3.95
DRAMBUIE	£3.95
GRAND MARNIER	£3.95
TEQUILA	£3.95
DISARONNO	£4.95
BAILEYS 50ml	£5.95

COGNACS 25ml

MARTEL V S	£5.50
REMY MARTIN VSOP	£6.50
HENNESEY 1765	£7.50

SHERRY & PORT

TIO PEPE	£4.25
BRISTOL CREAM	£4.25
COCKBURNS PORT	£4.25

SOFT DRNKS

COKE	£2.25	DIET COKE	£2.25
LEMONADE	£2.25	SODA	£1.95
TONIC	£2.25	SLIMLINE TONIC	£2.25
BITTER LEMON	£2.25	GINGER ALE	£2.25
ORANGE JUICE	£2.95	CRANBERRY JUICE	£2.95
J20 APPLE & RASPBERRY	£2.95	J20 ORANGE & PASSION FRUIT	£2.95
J20 APPLE & MANGO	£2.95	APPLETISER	£2.95
WATER STILL 750ml	£3.50	WATER SPARKLING 750ml	£3.50