

VEGETABLE SIDE DISHES 🌱

Selection of delicious vegetarian side courses, when the fancy takes you. From a range of culinary dishes, seasoned with fresh coriander, touch of mild spices and olive oil dressing.

	Small	Large
Vegetable Curry with medium spices, crushed garlic and fresh herbs	£3.95	£6.50
Bombay Aloo cooked potato dressed with medium spices	£3.95	£6.50
Aloo Gobi potato and cauliflower tossed with spiced garlic	£3.95	£6.50
Saag Aloo fresh spinach and potato with spicy seasoning	£3.95	£6.50
Saag Bhaji lightly seasoned spinach in garlic and onion	£3.95	£6.50
Mushroom Bhaji stir fried with fresh herbs and spices	£3.95	£6.50
Matar Paneer indian cheese with peas in spiced gravy	£3.95	£6.50
Saag Paneer indian cheese with spinach and ground spices	£3.95	£6.50
Chana Masala chickpeas tossed with pickled ginger and tamarind	£3.95	£6.50
Dhal Tarka pureed lentils with spiced garlic and fresh herbs	£3.95	£6.50
Bindi Bhaji quick fried lady fingers tossed with spices and herbs	£3.95	£6.50

RICE AND SUNDRIES

A selection of sweet and savoury rice, and side dishes to compliment every meal.

Boiled Rice	£2.25
Pilau Rice	£2.50
Egg Fried Rice	£3.25
Mushroom Pilau	£3.25
Coconut Rice	£3.25
Vegetable Pilau	£3.25
Onion Pilau	£3.25
Keema Pilau	£3.25
Garlic and Coriander Pilau	£3.25
Chips	£2.25
Cucumber/ Onion Raita	£1.50
Side salad	£1.95
Lime Pickle	£1.00

BREAD SELECTION

A varied selection of breads to complement every meal.

Chapati	£0.95
Tandoori Roti	£1.50
Paratha	£1.25
Onion Paratha	£1.50
Naan	£2.25
Garlic Naan	£2.50
Keema Naan	£2.50
Peshwari Naan	£2.50
Chilli and Garlic Naan	£2.50
Cheese Naan	£2.95

Light bites / kids

Chicken Salad	£7.95
Fish Grill Salad	£7.95
Garlic Chicken Grill Salad	£7.95
Following dishes are served with chips	
Chicken Nuggets	(5pc £4.95) (8pc £7.95)
Chicken Strips	(5pc £4.95) (8pc £7.95)
Fish Fingers 5pc	£4.95
Omelette Chicken/plain	£7.95



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Food facts

Although we aren't a vegetarian restaurant, our kitchen aims to keep non-meat products separate from meat products. We can't, however, guarantee this. If you have concerns please speak to the manager.

We take great care to remove bones and cartilage from our boneless chicken, meat and fish but there is a slim chance of finding one.

Please be aware that nuts are ingredients in some of our dishes, so there may be trace nuts in all our dishes.

Prices include VAT at 20%, service charge is not included.

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ENTREÉS

Poppadum with Chutney	£0.50 each	Pickle Tray £1.00
Mixed Starter (for 1 person)	£5.50	
Consists of seekh kebab, onion bhaji, chicken and lamb tikka.		
Mixed Platter (for 2 people)	£9.95	
Consists of seekh kebab, chicken tikka, lamb tikka, king prawn tikka and onion bhajis		
Seekh Kebab	£3.50	
Freshly spiced mincemeat barbecued in the tandoor.		
Shami Kebab	£3.50	
Spicy mincemeat patties		
Tandoori Lamb Chops	£4.95	
Tender pieces of lamb marinated in spices and cooked in the tandoor.		
Samosa (meat or veg)	£3.50	
Chicken or Lamb Tikka	£3.95	
Chicken Pakora	£3.95	
Chicken Chaat on Puri	£3.95	
Diced pieces of chicken pan-fried with onions, tomatoes and cucumber in thick dry sauce with a special tangy 'chaat' spice mixture and served on puri.		
Boti Kebab	£4.50	
Skewered barbecued pieces of marinated lamb gently cooked with added sweet flavour of grilled onions, tomatoes and capsicums.		
King Prawn Tikka	£7.50	
Garlic King Prawn	£5.95	
King prawns lightly fried, garnished with onion and capsicums.		
King Prawn Puri	£5.95	
King Prawn Butterfly	£5.95	
King prawns coated in a mint and spice batter and gently deep fried.		
Prawn Cocktail	£4.50	
Prawn Puri	£3.95	
Fresh water shrimps fried with onions and tomatoes.		
Machili Sukka	£4.50	
Fish of the day laced with sweet & sour sauce and deep fried in a crispy batter.		
Pan Fried Salmon	£5.95	
Lightly spiced with onions and peppers		
Onion Bhaji	£3.50	
Aloo Chaat Puri	£3.95	
Diced potatoes cooked with roasted cumin seeds and a blend of our divine chaat massala.		

HOT OR NOT?

Shows the usual spice rating for each dish, but most of these dishes can be tailored to your requirements, Please ask the waiter when ordering.

	Mild
	Medium
	Hot
	Very hot

Please note: Some of our products contain shellfish, flour, egg, nuts, rape seed oil, mustard seeds and milk. Fish may contain bones. Please seek advice.

CHEFS SPECIALITIES

Tandoori Dishes

The clay oven or 'tandoor' is a traditional Indian barbeque used for cooking various meats and fish. The main ingredient is marinated overnight in a sauce of special mixed spices, fresh mint, yoghurt and mustard oil to derive the unique flavour of Tandoori dishes. These dishes are all served with a fresh mixed salad and curry sauce.

Tandoori Chicken	£8.95	Chicken or Lamb Tikka	£7.95
Tandoori King Prawns	£13.95	Chicken Shashlick	£8.95
Tandoori Lamb Chops	£8.95	Lamb Shashlick	£8.95
Tandoori Mixed Grill £10.95		Cooked with grilled onions, peppers and tomatoes and served with a fresh mixed salad.	
Comprising of Chicken Tikka, Lamb Tikka, Tandoori Chicken, Seekh Kebab and Tandoori Lamb Chops.		Fish Tikka	£8.95

Biryani

This is a fried rice dish served with a separate vegetable curry sauce or a sauce of your choice. The biryani is ideal for the inexperienced diner but with a strong sauce it appeals to the hardened addict.

Chicken or Lamb Tikka	£9.95	Special Mixed	£10.95
Lamb, Chicken or Prawn £8.95		With Chicken Tikka, Lamb Tikka and mushrooms.	
King Prawn	£13.95	Vegetable or Mushroom	£7.95

Jalfrezi

A fairly hot dish prepared with mustard oil, fresh ground spices, ginger, garlic, tomatoes and fresh green chillies.

Karahi

Aromatic spices, capsicums, onions, tomatoes and ginger are used in a traditional cooking method to create a dish of delightful character. Garnished with coriander and served in an iron pot or 'Karahi'.

Saagwala

A spicy dish prepared with mustard oil, fresh spices, ginger, garlic, tomatoes and coriander in a leaf spinach base.

Balti

Originating from Northern India this dish is prepared in a unique wok like pan used to cook the dish slowly resulting in a succulent spicy dish. Using a myriad of herbs and spices this dish has a distinctive saucy consistency.

Chicken or Lamb Tikka	£8.95	Special Mixed	£9.95
Lamb, Chicken or Prawn £7.95		With Chicken Tikka, Lamb Tikka and mushrooms.	
King Prawn	£12.95	Vegetable or Mushroom	£6.95

Masala (sweet medium)









Widely acknowledged as the nations favourite curry dish, the main ingredient is marinated overnight, barbequed in the tandoor before cooking in a sauce of yoghurt, cream, fresh mint and a special spice mixture creating the rich tangy flavour.

Chilli Masala

With added chillies, garlic and coriander lending a more fiery taste to its richness.


Chicken Tikka	£8.95	King Prawn	£12.95
Lamb Tikka	£8.95	Special Mixed	£9.95
		With Chicken Tikka, Lamb Tikka and mushrooms.	

TRADITIONAL CURRYS


Madras 	Korma 	Bhuna 	Dopiaza 
Dhansak 	Patia 	Vindaloo 	Rogan Josh 


Chicken	£7.50	Prawn	£7.50
Lamb	£7.50	Tikka	£8.50
Vegetable	£6.50	King Prawn	£12.50

CINNAMON LOUNGE SPECIALITIES

Cinnamon Special Balti  **£9.95**
Lamb or chicken tikka marinated in a delicious saffron mango sauce. Cooked with medium balti spices.


Shashlick Bhuna Thawa (medium)  **£10.95**
Pieces of chicken or lamb cooked with spices in a dry sauce with grilled onion, tomatoes and Peppers


Steak Masala  **£15.95**
Sirloin steak in masala spices topped with sautéed mushrooms and onions and served with chips or pilau rice


Rajastani Lalmos  **£11.95**
Pan fried salmon fillet cooked in a lightly spiced curry sauce with tomatoes topped with stir fried peppers


Sea Bass  **£11.95**
With spicy potatoes and Asian green beans on a bed of rocket


Benghal Shorshe Mas  **£11.95**
Chunky cod fish in a mustard and kalonji sauce


Maachli Dilkush  **£10.95**
Fillet of fish cooked in light, delicate spices marinated in a spicy sauce.


Keema Chilli Rezala  **£9.95**
Spicy minced lamb cooked with tomatoes and chilli beans topped with melted cheese


Gorkali - Chicken or Lamb  **£9.95**
Hot, sweet and sour curry with coconut and ginger


Cinnamon Amchor  **£8.95**
Tender pieces of chicken or lamb cooked in a creamy mango sauce.

Akbari - Chicken or Lamb  **£9.95**
Preparation of garlic, onions and green peppers fried in a spicy hot sauce and garnished with sautéed onions, peppers, fresh tomatoes and coriander leaves.

Lozeez Mattar Paneer - Chicken or Lamb  **£9.95**
Cooked in the Karahi style, the dish is a preparation of garden peas and tender cubes of Indian cheese in a special aromatic sauce with onions and tomatoes.

Bahar-E-Murgh  **£10.95**
Delicate pieces of barbecued chicken fillets in a medium spicy sauce with onions, tomatoes and coriander and topped with richly flavoured mincemeat and mushrooms.


South Indian Garlic Achari - Chicken or Lamb  **£9.95**
Freshly prepared in a dry thick tangy garlic sauce with lime, fried onions, spices and coriander.

Tandoori Butter Chicken  **£9.95**
Marinated and barbecued in the tandoor and finally cooked with fresh mint, yoghurt, cream, spices and coriander in a rich butter sauce.

East Indian Jalani - Chicken or Lamb  **£10.95**
A dish of fiery character and discernable flavours using green chillies in a spicy sauce garnished with diced potatoes and Indian cheese, sprinkled with sun dried red chillies.

Kazana Dall - Chicken or Lamb  **£9.95**
Using whole lentils flavoured with a special blend of five spices the dish is of medium strength and provides satisfaction through a combination of texture and depth of flavour.

Shahi Kofta - Chicken or Lamb  **£10.95**
Fragrant meat balls cooked with fiery spices in a mint and tomato sauce.

Sylheti Nihari - Chicken or Lamb  **£10.95**
Originating from the Moghul kitchens, a mixture of boned and boneless meats are cooked in a spicy moorish stew with cloves and dried long pepper.

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