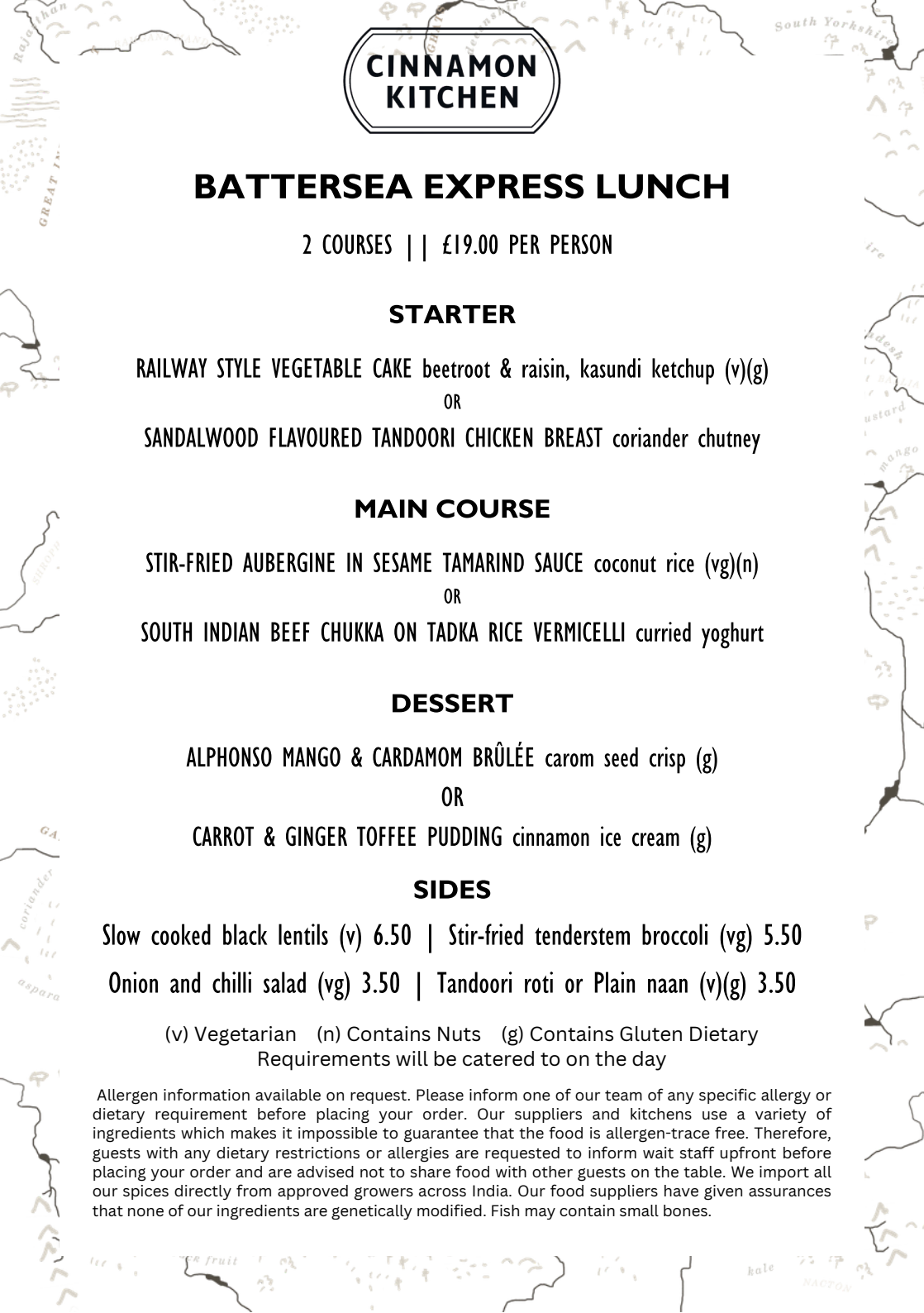




CINNAMON KITCHEN

BATTERSEA EXPRESS LUNCH

2 COURSES | | £19.00 PER PERSON

STARTER

RAILWAY STYLE VEGETABLE CAKE beetroot & raisin, kasundi ketchup (v)(g)
OR

SANDALWOOD FLAVOURED TANDOORI CHICKEN BREAST coriander chutney

MAIN COURSE

STIR-FRIED AUBERGINE IN SESAME TAMARIND SAUCE coconut rice (vg)(n)
OR

SOUTH INDIAN BEEF CHUKKA ON TADKA RICE VERMICELLI curried yoghurt

DESSERT

ALPHONSO MANGO & CARDAMOM BRÛLÉE carom seed crisp (g)
OR

CARROT & GINGER TOFFEE PUDDING cinnamon ice cream (g)

SIDES

Slow cooked black lentils (v) 6.50 | Stir-fried tenderstem broccoli (vg) 5.50

Onion and chilli salad (vg) 3.50 | Tandoori roti or Plain naan (v)(g) 3.50

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten Dietary
Requirements will be catered to on the day

Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones.



CINNAMON KITCHEN

POWER STATION CLASSIC

3 COURSES | | £28.00 PER PERSON

STARTER

SAMOSA CHAAT

Punjabi veg samosas, curried white peas, chutneys (vg)(g)

MAIN COURSE

TANDOORI CHICKEN BREAST

dill & cardamom, beetroot coconut korma, pilau rice

SIDES

Selection of tandoori breads (v)(g) | Slow cooked black lentils (v)

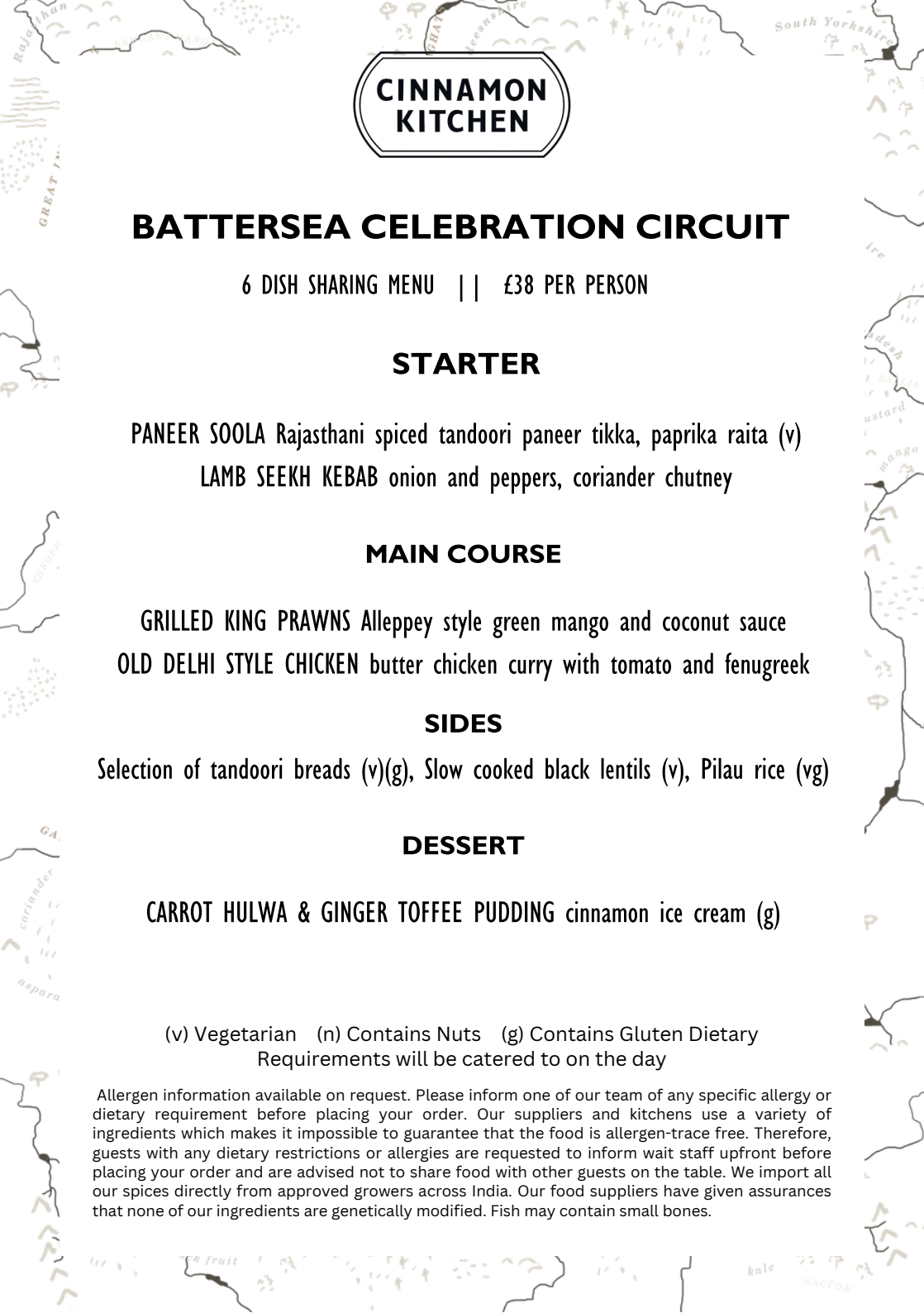
DESSERT

C-A-R KULFI

cardamom, almond & rose (n)

(v) Vegetarian (n) Contains Nuts (g) Contains Gluten
Dietary Requirements will be catered to on the day

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CINNAMON KITCHEN

BATTERSEA CELEBRATION CIRCUIT

6 DISH SHARING MENU || £38 PER PERSON

STARTER

PANEER SOOLA Rajasthani spiced tandoori paneer tikka, paprika raita (v)

LAMB SEEKH KEBAB onion and peppers, coriander chutney

MAIN COURSE

GRILLED KING PRAWNS Alleppey style green mango and coconut sauce

OLD DELHI STYLE CHICKEN butter chicken curry with tomato and fenugreek

SIDES

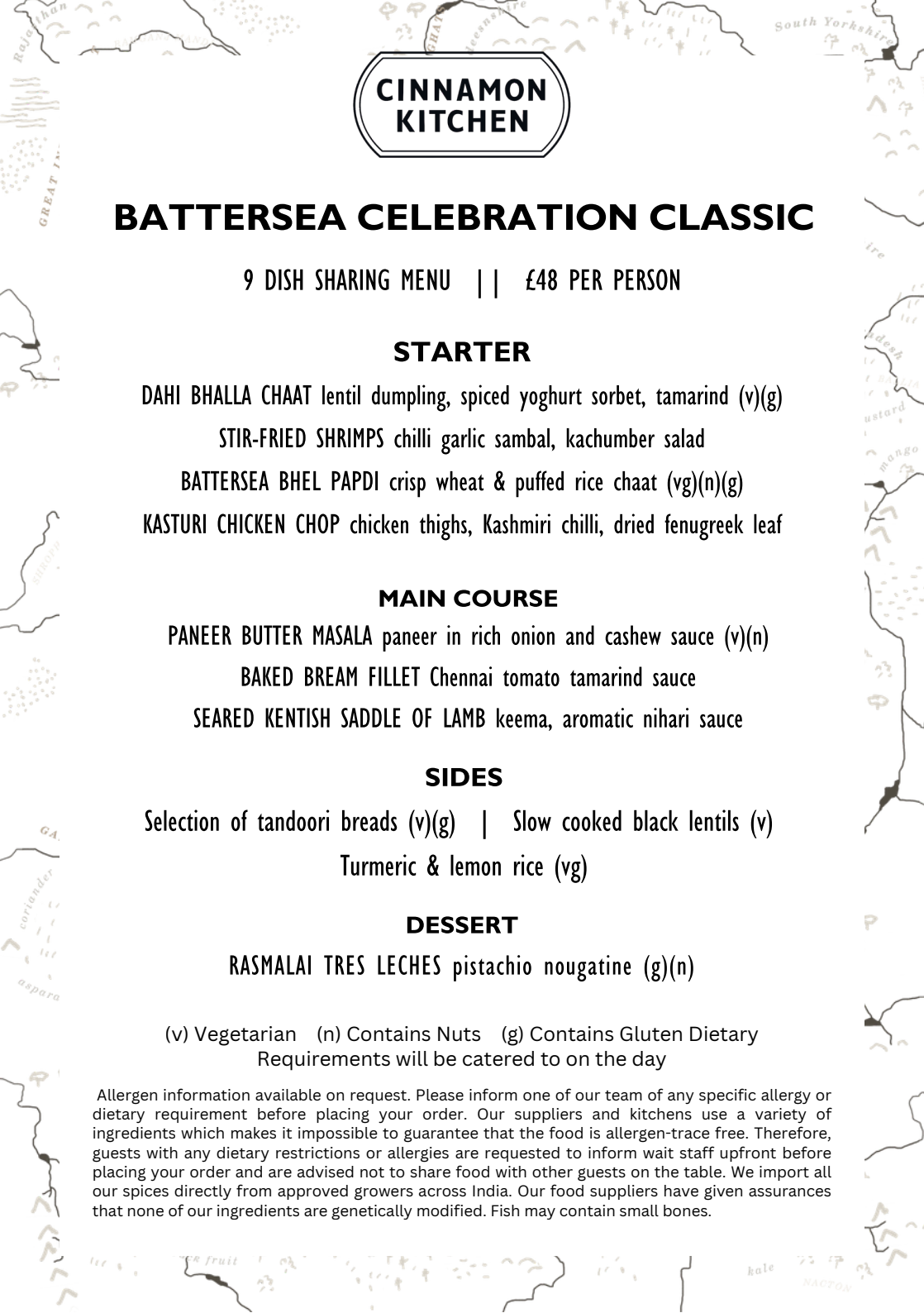
Selection of tandoori breads (v)(g), Slow cooked black lentils (v), Pilau rice (vg)

DESSERT

CARROT HULWA & GINGER TOFFEE PUDDING cinnamon ice cream (g)

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CINNAMON KITCHEN

BATTERSEA CELEBRATION CLASSIC

9 DISH SHARING MENU | | £48 PER PERSON

STARTER

DAHI BHALLA CHAAT lentil dumpling, spiced yoghurt sorbet, tamarind (v)(g)

STIR-FRIED SHRIMPS chilli garlic sambal, kachumber salad

BATTERSEA BHEL PAPDI crisp wheat & puffed rice chaat (vg)(n)(g)

KASTURI CHICKEN CHOP chicken thighs, Kashmiri chilli, dried fenugreek leaf

MAIN COURSE

PANEER BUTTER MASALA paneer in rich onion and cashew sauce (v)(n)

BAKED BREAM FILLET Chennai tomato tamarind sauce

SEARED KENTISH SADDLE OF LAMB keema, aromatic nihari sauce

SIDES

Selection of tandoori breads (v)(g) | Slow cooked black lentils (v)

Turmeric & lemon rice (vg)

DESSERT

RASMALAI TRES LECHES pistachio nougatine (g)(n)

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**CINNAMON
KITCHEN**

FESTIVE FEAST MENU

9 DISH SHARING MENU || £60 PER PERSON

STARTER

STIR FRIED SHRIMPS chilli garlic sambal, kachumber salad

CHAR- GRILLED TURKEY BREAST TIKKA coriander chutney

SALT BAKED BEETROOT HUMMUS feta, caramel walnut, purple endive (v)(n)

MAIN COURSE

SEARED KENTISH SADDLE OF LAMB keema methi gosht, nihari sauce

BUTTER POUSSIN CHICKEN ON THE BONE tomato fenugreek sauce

KASUNDI TANDOORI SALMON mustard and chilli

PANEER SOOLA Rajasthani spiced tandoori paneer tikka, paprika raita (v)

SIDES

Selection of tandoori breads (v)(g)

Black lentils (v) | Turmeric and lemon rice (vg)

DESSERT

FESTIVE GARAM MASALA PUDDING cinnamon ice cream (n)(g)

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CINNAMON KITCHEN

CANAPÉ SELECTION

Price £3.00 each || Minimum order of 12 pieces

GOLGUPPA crisp semolina shells, spiced potatoes, yoghurt, tamarind (v)(g)

KOLKATA FISH CAKE kasundi ketchup, chilli pickle mayo (g)

LENTIL DUMPLING coconut chutney and tamarind sauce (vg)

STIR-FRIED SHRIMPS chilli garlic sambal, curried yoghurt

LAMB SEEKH KEBAB onion & peppers, smoked paprika raita

PANEER SOOLA Rajasthani spiced paneer tikka, coriander chutney (v)

TANDOORI CHICKEN TIKKA Kashmiri chilli and fenugreek leaf

SALT BAKED BEETROOT HUMMUS on wheat crisp (v)(g)

SPICED GREEN PEA CAKE sweet tomato chutney (vg)

HAKKA CHILLI CHICKEN Indo-Chinese stir-fried chicken with honey, soy (g)

KADHAI SPICED PANEER SPRING ROLL green coriander chutney (v)(g)

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CINNAMON KITCHEN

DESSERT CANAPÉS

Price £3.00 each || Minimum order of 12 pieces

GULAB JAMUN pistachio crumble (g)(n)

CARROT & GINGER TOFFEE PUDDING caramel sauce (g)

SHRIKHAND CHEESECAKE tamarind glazed berries

CINNAMON MACARON sandwiched with saffron cream (n)

ALMOND CAKE raspberry and pink peppercorn (g)(n)

C·K

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CINNAMON KITCHEN

BOWL FOOD

£7.00 per bowl (minimum order of 12 bowls per selection)

CHENNAI FISH CURRY lemon rice

MASALA LAMB BURGER SLIDERS kasundi ketchup (g)

KASHMIRI LAMB ROGANJOSH pilau rice

SAAG PANEER pilau rice (v)

BUTTER CHICKEN CURRY pilau rice

KALE & QUINOA KOFTA pepper umami sauce (vg)

ALLEPPEY SHRIMP CURRY steamed rice

BIRYANIS

£8.00 each (minimum order of 12 bowls per selection)

Chicken / Lamb / Vegetable (v)

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