



APERITIFS & SNACKS

(All wines by 125ml glass)

I CASTELLI 'LOVE STORY'	6.00
Prosecco DOC Veneto, Italy	
AUTREAU-ROUALET BRUT RÉSERVE NV	8.00
Champagne, France	
PINOTGRIGIO, 2016	5.50
La Maglia Rosa, Italy	
SHIRAZ, 2016	5.20
The Old Press, Australia	
LA PICOUTINE ROSE CINSAULT GRENACHE	5.00
2016, France	
TOMATO LASSI (Non-alc)	5.00
Caramelized tomato, yoghurt, fenugreek leaf	
CORIANDER SEED OLD FASHIONED	9.00
Amrut Indian whisky, coriander seed, Angostura Bitters	
CK OXFORD G&T	8.00
Bombay Sapphire gin, Franklin & Sons tonic water, lime	
MASALA POPCORN (v)	2.90
CURRY LEAF & CHILLI PEANUT (v)	3.50
SPICED LAMB KEEMA on sheermal bread	4.80
CHANA MASALA HUMMUS (v)	5.00
toasted seeds, celery sticks	
FIRECRACKER CHICKEN WINGS	5.80
chilli garlic sauce	



MUZZEH

(Try any 3 for 12.50)

CHICKEN TIKKA AND CHEESE NAAN	5.00
coriander chutney	
KOLKATA FISH CAKE	5.50
beetroot & raisin, kasundi mustard	
MEDU VADA (v)	4.50
spiced lentil doughnut, coconut chutney	
VADA PAO	4.50
masala potato mini burger, tamarind chutney	
SAMOSA CHAAT (v)	6.00
Punjabi vegetable samosa, curried chickpeas, chutneys	
MADRAS HOT SHRIMP PEPPER FRY	7.00
BULLET CHILLIES, lentil gunpowder (v)	4.75
INDO-CHINESE CHILLI PANEER (v)	6.50
garlic and soy	

TANDOOR & GRILL

TANDOORI LAMB FILLET	9.00
smoky raita	
GRILLED PORK RIBS	8.00
chilli and honey glaze, curried yoghurt	
CHICKEN LEG HARIYALI TIKKA	7.00
green spices, labna & pomegranate	
BANANA LEAF WRAPPED SEA BASS	11.50
coconut & green mango chutney, masala rice flakes	
TANDOORI CHICKEN BREAST	12.00
fennel & coriander, korma sauce	
CHAR-GRILLED BROCCOLI (v)	6.50
spiced almond flakes, rose petal	

CURRIES & BIRYANIS

CHICKEN JALFREZI WITH	10.75
ONION & PEPPERS	
TANDOORI SUBZ SAAG (v)	8.50
tandoori root vegetables in spinach sauce	
CHETTINADU SHRIMP CURRY	14.00
rock moss & peppercorn	
STIR-FRIED BABY AUBERGINES	8.00
coriander sauce	
KERALAN POLLOCK MOILEE CURRY	12.50
HYDERABADI STYLE LAMB BIRYANI.....	14.00
with 24 month aged basmati	

SIDES & BREADS

Pilau rice or plain steamed rice	3.00
24 hour simmered black lentils	4.50
Punjabi style curried chickpeas	4.00
Vegetable poriyal with coconut and curry leaf	4.25
Potato paratha/garlic naan	3.00
Peshawari naan	4.50

CINNAMON KITCHEN CLASSICS

TANDOORI TRIO – paneer tikka, achari cauliflower, Padrón pepper (v)	14.75
CHAR-GRILLED RUMP OF LAMB spiced keema, spinach and nutmeg sauce, pilau rice	24.00
TANDOORI KING PRAWNS, Bengali turmeric curry, vegetable poriyal, ghee rice	25.00
RAJASTHANI SMOKED VENISON ESCALOPE, black lentils, paprika raita, pilau rice	27.50
CK OXFORD SIGNATURE GRILL PLATTER – lamb fillet, chicken leg, king prawn, pork ribs (for two)	24.00

VEGAN

URULAI CHOPS	4.00
baby potatoes with garlic & spices	
HOT-SWEET GOBHI	3.75
cauliflower stir-fried with garlic and chilli	
PINK ONION BHAJI	4.50
house chutneys	
MASALA UTTAPPAM	11.00
potato podimas, lentil sambhar & chutney	
GRILLED LONG AUBERGINE	6.00
with sesame, tamarind & peanut crumble	
GREEN PEA KICHRI	12.00
pickled root vegetables	

DESSERTS

MANGO CARDAMOM KULFI	6.00
mango salad	
SALTED CARAMEL TART	6.50
wild berry sorbet	
STICKY GINGER TOFFEE PUDDING	7.00
garam masala ice cream	
DARK CHOCOLATE MOUSSE	7.50
white chocolate crumble, milk chocolate ice cream	
SAFFRON POACHED PEAR (vegan)	7.00
lemon thandai sorbet	
SORBET OR ICE CREAM	6.50
selection of the day	

— EXPRESS LUNCH —

Ready in 15 minutes or less
(served 12 to 3pm, Monday to Friday)

£10.00 for any dish + 1 side

Please ask your server to see a copy of the menu

— SET MENU —

LUNCH / 12PM-5PM

2 courses £16.00 · 3 courses £19.00

DINNER / 5PM-6PM, 9PM ONWARDS

2 courses £19.00 · 3 courses £22.00

Please ask your server to see a copy of the menu

Prices include VAT @ 20%.

Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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. Game dishes may contain shot.

We do not levy service charge for groups of up to 8 people.

(v) Vegetarian (n) Contains nuts (gf) Gluten-free (df) Dairy-free

— WEEKEND — BRUNCH

Served from 11AM - 5.00PM,
SATURDAY & SUNDAY

Please ask your server to see a copy of the menu

To receive information about our **Supper Clubs**
and **Special Events**, please sign up at
www.cinnamon-kitchen.com

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