

CINNAMON KITCHEN

BATTERSEA BRUNCH

SERVED SATURDAY, SUNDAY

NOON to 4:30PM

ADD BOTTOMLESS WINE, PROSECCO, BEER, SELECT COCKTAILS AT £29 PER PERSON**

PUNJABI POTATO PARATHA (v)(g) black lentils, pomegranate raita, house pickle	7.50	TANDOORI CHICKEN TIKKA AND CHEESE TOASTIE (g) coriander chutney	8.50
SAMOSA CHAAT (vg)(g) Punjabi vegetable samosa, curried chickpeas, chutneys	8.50	LUCKNOWI CHICKEN BIRYANI Nawab style, burhani raita	17.00
SALT BAKED BEETROOT HUMMUS (v)(n) feta, caramel walnut and endive	7.00	KADHAI CHICKEN CURRY onion, peppers and kadhai spices, pilau rice	19.00
CHOLE KULCHE (v)(g) Punjabi style curried chickpeas with masala filled naan	14.50	LAMB SHANK NIHARI slow braised lamb shank with aromatic spices, saffron pilau	30.00
DAHI BHALLA CHAAT (v)(g) lentil dumpling, spiced yoghurt sorbet, tamarind	9.00	HYDERABADI LAMB KEEMA PARATHA (g) chutney, black lentils	9.50
KOLKATA STYLE EGG CURRY (v) pilau rice	12.50	RARHA LAMB ROGANJOSH aromatic Kentish lamb and mince curry, pilau rice	20.00
AKURI MASALA SCRAMBLED EGGS (v)(g) sourdough toast	12.00	LAMB SHANK PURDAH BIRYANI (g)(n) burhani raita and black lentils (for two)	48.00
BENGALI SPICED FISH CAKE (g) kasundi ketchup, chilli pickle mayo	9.50		
PAN SEARED POLLOCK lentil and coconut sauce, lemon rice	18.00		

DESSERTS

HOMEMADE SORBET OR ICE CREAM selection of the day	6.00
RASMALAI TRES LECHES CAKE pistachio nougat (n)(g)	6.50
C-A-R KULFI cardamom, almond & rose (n)	6.75
CARROT HULWA & GINGER TOFFEE PUDDING cinnamon ice cream (g)	7.50

SIDES

24 hour cooked black lentils (v)	6.50
Curried chickpeas (vg)	5.00
Pilau or steamed rice (vg)	3.50
Aloo chips with CK red salt seasoning (vg)	4.00
Onion and chilli salad (vg)	3.50

NOVEL NAANS

Garlic and coriander naan (v)(g)	4.00
Peshawari naan (v)(g)(n)	5.50
Tandoori roti or Plain naan (v)(g)	3.50
Chicken tikka & cheese naan (g)	6.00

(v) VEGETARIAN (vg) VEGAN (g) CONTAINS GLUTEN (n) CONTAINS NUTS
- Full allergen guide available

** Available for 90 minutes from time of booking / seating

Prices include VAT at prevailing rate. 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 Game dishes may contain shot.



CINNAMON KITCHEN

Rajasthan
GREAT INDIAN DESERT

Gujurat
UNJHA
cumin

Norfolk
SHROPHAM
chicken

Odisha
turmeric

GARDEN OF ENGLAND
Kent
GILLINGHAM
asparagus

Kerala
jack fruit

RAMGANJ MANDI
chickpeas

MANGALORE
bread fruit

NILGIRIS
Tamil Nadu
Ooty
COIMBATORE
curry leaves

Karnataka
KOORG
Andhra Pradesh
long pepper

MUNNAR
GUNTUR
kashmir chilli
MUNNAR
Kerala
cinnamon
coconut
jack fruit

WESTERN GHATS
Aberdeenshire
BALMORAL ESTATE
venison

Goa
banana leaves
broccoli
Lincolnshire
BOSTON
cauliflower

CHINDWARA
Madhya Pradesh
tamarind
maize

cardamom

THRISUR
nutmeg

Arunachal Pradesh
ITANAGAR
star anise

INDO-GANGETIC PLAINS
Leicestershire
paneer

HIMALAYAS
Jammu & Kashmir
KAREWA
saffron

cardamom

SHETLAND

South Yorkshire
BARNSELEY
lamb

Buckinghamshire
CHALFONT ST. PETER
yoghurt

Uttar Pradesh
BALLIA
mustard
mango

West Bengal
TOOR
lentils

Shetland
BURRAYOE
mussels
Suffolk
kale
NACTON

