



STARTERS

- TANDOORI CHICKEN THIGH TIKKA Kashmiri red chillies, yoghurt & house garam masala marinade(d) £7.50
INDO-CHINESE CHILLI PANEER garlic, soya and peppers (v)(d)(s)(g) £7.00
PUNJABI SAMOSA (2pcs) Add Curried chickpeas (+2.50) tamarind chutney (vg)(g) £4.50
TANDOORI LAMB SEEKH KEBAB coriander chutney, salad (2pcs) £8.00/ (4pcs) £15
STIR-FRIED KERALA SHRIMPS curry leaf and black pepper (c) £9.50
CHICKEN AND CHEESE FILLED NAAN (d)(g)(e) £5.00

MAINS

- KARAHI SPICED PANEER peppers & onions (v)(d) £11.00
HOME-STYLE CAULIFLOWER AND POTATO CURRY ginger and coriander (vg) £9.00
KERALA FISH CURRY curry leaf, coconut & kokum £14.00
ROGAN JOSH WELSH LAMB CURRY (d) £13.50
CHICKEN TIKKA BUTTER MASALA tomato & fenugreek (d)(n) £12.50
LUCKNOW CHICKEN BIRYANI dairy raita (d) £14.50
HYDERABAD SPICED LAMB BIRYANI raita and sesame tamarind sauce (d)(se)(n) £15.50

SIDES

- House Black lentils £4.00 (d) | Curried Chickpeas £3.50 | Pilau rice £3.00 | Steamed Rice £2.00
Vegan Turmeric & Lemon Rice £3.00 | Hot garlic chutney £ 1.50 | Kachumbar salad £2.00

BREADS

- Plain Tandoori Roti £2.00 (g) | Plain naan £2.50 (g)(d)(e) | Potato stuffed paratha £3.00 (g)(d)
Garlic & Coriander Naan £3.00 (g)(d)(e) | Peshawari Naan £4.00 (g)(d)(n)(e)(su)

DESSERT

- SHRIKHAND WITH MANGO hung yoghurt, cardamom (d) £3.00
STICKY GINGER TOFFEE PUDDING (g)(d)(n)(e)(su) £3.50

(d)diary (n)nuts (e)egg (g)gluten (s)soya (su)sulphites (se)sesame

(v)vegetarian (vg)vegan



CINNAMON KITCHEN

C K