



STARTERS

TANDOORI CHICKEN LEG TIKKA £9.50

Pieces of chicken thighs in mustard and honey marinade (m)(d)

SMOKED PANEER TIKKA £9.00

Tandoori paneer tikka with coriander chutney (d)

PUNJABI SAMOSA £6.00

Two samosas with tamarind & coriander chutney (ve)(g) (add curried chickpeas for £2.50)

TANDOORI LAMB SEEKH KEBAB £11.00

Two pieces of lamb seekh kebab with coriander chutney & green salad (d) (4 pieces for £20.00)

CHETTINAD STIR-FRIED SHRIMPS £11.00

Stir fry of shrimps with cracked pepper and curry leaf (cr)

CHICKEN AND CHEESE FILLED NAAN £6.50

Naan filled with diced tandoori chicken & cheddar cheese (d)(g)(e)

MAINS

PANEER BUTTER MASALA £13.50

Punjabi style paneer and peas in rich sauce (v)(d) (n-cashew)

HYDERABADI AUBERGINE CURRY £12.75

Hyderabadi style curry of aubergines simmered in sesame tamarind sauce (ve)(n-cashew)

KERALA FISH CURRY £16.50

Keralan style fish curry with coconut and curry leaf (f)(m)

WELSH LAMB ROGANJOSH £16.00

Kashmiri style roganjosh of Welsh lamb leg (d)

OLD DELHI BUTTER CHICKEN CURRY £15.00

Tandoori chicken tikka in rich tomato and fenugreek leaf sauce (d)

LUCKNOWI CHICKEN BIRYANI £15.50

Lucknowi Nawab style biryani of chicken thighs with aged basmati rice and raita (d)

HYDERABAD SPICED LAMB BIRYANI £17.50

Traditional Hyderabad style biryani of lamb with aged basmati rice and raita (d)

SIDES

House Black lentils £5.50 (v)(d) | Curried Chickpeas £4.50 (ve) | Pilau rice £3.50 (ve) | Steamed Rice £3.00 (ve)

Turmeric & Lemon Rice £3.50 (ve) | Hot garlic chutney £2.50 (ve)

BREADS

Tandoori Roti £3.00 (ve)(g) | Plain naan £3.00 (v)(g)(d)(e) | Potato stuffed paratha £3.50 (g)(d)(v)

Garlic & Coriander Naan £3.50 (g)(d)(e) | Peshawari Naan £5.50 (g)(d)(n)(e)(su)

DESSERT

SHRIKHAND WITH SEASONAL BERRIES (d) £4.50

GINGER TOFFEE PUDDING (g)(d)(e)(su) £4.75

(d)diary (n)nuts (e)egg (g)gluten (s)soya (su)sulphites (se)sesame (m)mustard (f)fish (cr)crustacean
(v)vegetarian (ve)vegan



CINNAMON KITCHEN.

