

CINNAMON KITCHEN

Pairing carefully sourced Indian spices and regional flavours with seasonal ingredients from across the British Isles.

• STARTERS •

BATTERSEA BHEL PAPDI	crisp wheat & puffed rice chaat (vg)(n)(g)	6.00	INDO-CHINESE CHILLI PANEER	Szechuan pepper and soy (v)(g)	10.50	
SAMOSA CHAAT	Punjabi vegetable samosa, curried chickpeas, chutney (vgo)(g)	7.50	SALT BAKED BEETROOT HUMMUS	feta, caramel walnut (v)(n)	7.00	
SMOKED SWEET POTATO CAKE	roast butternut squash, tomato chutney (vg)	8.00	GRILL			
CHAR-GRILLED ACHARI LAMB FILLET	smoked paprika raita, anchovy chutney	12.00	POWER STATION MIXED GRILL			
SOFIANI MURG TIKKA	chicken breast with fennel and coriander	10.50	Chicken Breast Tikka, Lamb Fillet, King Prawn, Tandoori Salmon			19.00
KASUNDI TANDOORI SALMON	mustard and honey, curried yoghurt	10.00	Smoked Sweet Potato Cake, Samosa, Chilli Paneer, Tandoori Cauliflower(v)(g)			16.00
CHILLI SHRIMP COCKTAIL	gem lettuce, green mango, curry leaf lime crumble	11.00				

MAINS

ROAST PORTOBELLO MUSHROOMS	tamarind glazed vegetables, bell pepper sauce (vg)	15.50	TANDOORI CHICKEN BREAST	dill & cardamom, beetroot coconut korma	18.00
PANEER BUTTER MASALA	paneer & peas in rich onion sauce, garlic naan (v)(n)(g)	14.50	CHAR-GRILLED CAULIFLOWER	spinach & nutmeg sauce, lemon rice (vg)	15.50
BAKED SEA BREAM FILLET	on banana leaf, shallot & mango sauce, vermicelli	19.00	KASHMIRI ROGANJOSH	lamb shank, pilau rice	21.00
SEARED KENTISH SADDLE OF LAMB	keema saag, Chettinad sauce	24.00	LUCKNOWI CHICKEN BIRYANI	Nawab style, burhani raita	16.50
GRILLED KING PRAWNS	chilli garlic sambal, lemon rice	25.00			

DESSERTS

SORBET OR ICE CREAM	Selection of the day	6.00
BENGALI SWEET COCONUT ROLLS	palm jaggery sauce (vg)(g)	7.00
SHRIKHAND CHEESECAKE	seasonal berries	6.50
GARAM MASALA STICKY TOFFEE PUDDING	cinnamon ice cream (g)	7.50
ROYAL PUNJABI MALAI KULFI	saffron & cardamon	6.75
CHOCOLATE PAAN	mousse with nutmeg & rose, sweet paan ice cream	8.00

SIDES & BREADS

House black lentils (v)	5.50
Curried chickpeas (vg)	5.00
Pilau or steamed rice (vg)	3.50
Turmeric and lemon rice (vg)	4.00
Hot garlic chutney (vg)	2.00
Kachumber salad (vg)	3.50
Duck heart & liver tak-a-tak	8.00
Kadhai spiced stir-fried broccoli (vg)	5.50
Tandoori Roti or Plain Naan (g)	3.50
Selection of tandoori house breads (v)(g)	8.50
Garlic and coriander naan (v)(g)	4.00
Peshawari naan (v)(n)(g)	5.50
Chicken tikka & cheese naan (g)	6.00

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

#CINNAMONKITCHENBATTERSEA

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION

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.

