

# CINNAMON KITCHEN

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

## STARTERS

HAKKA PANEER STIR-FRY honey, sesame, soy & chilli (v)(g)	11.00	CHETTINAD SHRIMPS stir fried with cracked pepper & curry leaf	13.50
ALOO MATTAR TIKKI CHAAT spiced green pea potato cake, chickpea vermicelli (v)	8.50	SALT BAKED BEETROOT HUMMUS Wensleydale cheese, marinated endives (v)(n)	7.50
DOUBLE-COOKED EASINGWOLD PORK BELLY 'Koorg' style, curried yoghurt (g)	12.00	SOFIANI MURG TIKKA tandoori free range chicken breast, fennel, coriander	10.50
RAILWAY BHEL PAPDI crisp wheat & puffed rice chaat (vg)(n)(g) (Make it a Tuna Bhel for additional £6)	6.00	PATHAR KA GOSHT grilled lamb escalope with coriander chutney	12.50

## CURRIES AND BIRIYANIS

### CLASSICS

OLD DELHI STYLE BUTTER CHICKEN dried fenugreek leaf, pilau rice	17.50	SHORSHE CHINGRI king prawns in mustard and yoghurt sauce, ghee rice	24.00
MALABAR BOATMAN'S FISH CURRY Kokum berry, curry leaf, steamed rice	19.50	LUCKNOWI CHICKEN BIRYANI Nawab style, burhani raita	16.50
PANEER BUTTER MASALA paneer escalopes, rich tomato cashew nut sauce (v)(n)	16.50	TELLICHERRY ROOT VEGGIE BIRYANI coconut cucumber raita, house pickle (vg)	15.50

## MAINS

LAMB ROGANJOSH SHEPHERD'S PIE Cinnamon Collection Classic	18.00	CHAR-GRILLED CAULIFLOWER Peshawari sauce, lemon rice (vg)	15.50
TANDOORI MUSHROOM spinach & garlic sauce (vg)	15.50	SEARED SYKES HOUSE FARM LAMB SADDLE keema saag, corn yoghurt sauce	24.00
VINDALHO CHICKEN char-grilled free range chicken breast, Goan chilli, vinegar sauce	19.00	GRILLED KING PRAWNS Colombo curry, ghee rice	25.00
MASALA GRILLED SALMON dried lime-chilli crumble, pea chutney, celeriac salad	22.00	TANDOORI SCOTTISH VENISON RUMP pickling sauce, roast root vegetables (n)	29.00

## SIDES

- Rhubarb kadhi — Roast Yorkshire rhubarb in spiced yoghurt sauce (v) 7.00
- House black lentils (v) 5.50
- Kachumber salad (vg) 3.50
- Kadhai spiced stir-fried broccoli (vg) 5.50
- Pilau or steamed rice (vg) 3.50
- Turmeric and lemon rice (vg) 4.00

## NOVEL NAANS

- Tandoori roti or plain naan (v)(g) 3.50
- Garlic and coriander naan (v)(g) 4.50
- Peshawari naan (v)(n)(g) 5.50
- Chicken tikka & cheese naan (g) 6.00

## DESSERTS

YORKSHIRE STYLE CURD & CARDAMOM TART passion fruit sorbet (v)(g)	7.25
SPICED PARKIN house spices, ginger, oatmeal, banana ice cream (v)(g)	7.50
SAFFRON & PISTACHIO KULFI (v)(n)	8.00
GARAM MASALA CRÈME BRULÉE (v)(g)	7.00
CHOCOLATE & COCONUT CARAMEL MOUSSE (v)(g)	8.75
SORBET OR ICE CREAM selection of the day	6.50

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

Prices include VAT at prevailing rate. A discretionary 12.5% service charge will be added to your bill. 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.

#CINNAMONKITCHENLEEDS

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**Rajasthan**  
**GREAT INDIAN DESERT**  
 RAMGANJ MANDI  
 chickpeas  
**MANGALORE**  
 coriander  
**WESTERN GHATS**  
 BANMORAL ESTATE  
 venison  
**South Yorkshire**  
 lamb  
**BARNSELEY**  
**Arunachal Pradesh**  
 ITANAGAR  
 star anise  
**Buckinghamshire**  
 CHALFONT ST. PETER  
 yoghurt  
**INDO-GANGETIC PLAINS**  
**Leicestershire**  
 paneer  
**Uttar Pradesh**  
 BALLIA  
 mustard  
**Madhya Pradesh**  
 tamarind  
**CHHINDWARA**  
 maize  
**PEAK DISTRICT**  
 mutton  
**Cumbria**  
 beef  
**Jammu & Kashmir**  
 saffron  
**KAREWA**  
**HIMALAYAS**  
**Norfolk**  
 SHROPHAM  
 chicken  
**NILGIRIS**  
 Tamil Nadu  
 OOTY  
 coffee  
 tea  
**COIMBATORE**  
 curry leaves  
**TIRUNELVELI**  
 cloves  
**Odisha**  
 turmeric  
**GANJAM**  
**GARDEN OF ENGLAND**  
**Kent**  
 coriander  
 asparagus  
**GILLINGHAM**  
**Karnataka**  
 KOORG  
 long pepper  
**Andhra Pradesh**  
 GUNTER  
 kashmir chilli  
**MUNNAR**  
**Kerala**  
 jack fruit  
 cinnamon  
**THRISUR**  
 nutmeg  
**West Bengal**  
 TOR  
 lentils  
**Shetland**  
 mussels  
**BURRAVOE**  
**Suffolk**  
 kale  
**NACTON**