CINNAMON KITCHEN

Pairing carefully sourced Indian spices and
regional flavours with seasonal ingredients

STARTERS

PRESSED WATERMELON CHAAT amaranth seeds, masala cashew nut (vg)(n) 8.00

GRILLED TENDERSTEM BROCCOLI kadhai spices, burnt tomato salsa (vg) 8.50

CHINJABI CHILLI PANEER honey, sesame, garlic & soy (v)(g) 11.00

HARA BHARA KEBAB edamame & green pea cake, coconut & apricot chutney (vg) 9.50

DAHI BHALLA PAPDI CHAAT chilled lentil dumpling, yoghurt sorbet, chutneys (v)(g) 9.50

MACHER CHOP Kolkata style fish croquettes, roast garlic mayo, kasundi ketchup (g) 12.00

UDIPI SHRIMPS South Indian stir-fried shrimps, pineapple & coconut sauce 14.00

GRILLED KERALAN SPICED SQUID dried lime and chilli crumble 13.50

KASTURI CHICKEN CHOP chicken thigh, Kashmiri chilli, dried fenugreek leaf 12.50

CHAR GRILLED LAMB FILLET Rajasthani soola spices, kachri chutney 14.50

◆ OUR CLASSICS ◆

SIGNATURE KEBAB PLATTER (for two) 48.00
Lamb fillet, kasturi chicken chop, king prawn, pork belly (g)

BHARWAN KARELA 18.50
Bitter gourd filled with spiced potatoes, yellow lentils (vg)

SMOKED KENTISH SADDLE OF LAMB 28.50
Keema karela, Rajasthani corn and yoghurt sauce

GRILLED CHINGRI POSTO 27.50
Grilled king prawns, poppy seeds, tomato lemon sauce, veg poriyal

HYDERABADI VENISON PATHAR KEBAB As Starter 17.50 | As Main 32.00
Charred venison escalope, sesame tamarind sauce (n)

MAINS

TANDOORI TRIO 17.50
Achari cauliflower, Padrón pepper, baby potato, spinach garlic sauce (v)

KALE AND QUINOA KOFTA 16.00
Beetroot korma sauce, lemon rice (vg)

PANEER ACHARI 17.50
paneer in pickling sauce, masala cashew (v)(n)

KASHMIRI CHICKEN BIRYANI 18.50
Dried fruits, burhani raita

CHAR-GRILLED CHICKEN BREAST 22.00
Awadhi korma sauce, pilau rice (n)

GONGURA SALMON 24.00
Char-grilled salmon with sorrel & green chilli, kaffir lime sauce

KODAGU PORK BELLY 21.00
Kokum berry and curry leaf, masala mash (g)

AHUNA GOSHT 28.00
Slow cooked lamb in sealed pot, pilau rice (limited availability)

SIDES & BREADS

House black lentils (v) 6.50
Yellow lentils with cumin and garlic (vg) 4.50
Stir fried seasonal greens with garlic and chilli (vg) £6.00
Pilau or steamed rice (vg) 3.50
Turmeric and lemon rice (vg) 4.00
Roast corn kachumber (vg) 6.00
Tandoori roti (vg)(g) / Plain naan (v)(g) 3.50
Potato paratha (v)(g) / Garlic & coriander naan (v)(g) 4.50

NOVEL NAANS

Peshawari naan (v)(g)(n) 7.50
Chicken tikka and cheese filled naan (g) 7.50
Extra mature cheddar cheese & chilli naan (v)(g) 6.00

DESSERTS

SORBET OR ICE CREAM selection of the day 6.50

COFFEE CREAM PROFITEROLE spiced chocolate feuilletine (g) 9.50

COCONUT CRÈME CARAMEL marinated berries 8.50

RASMALAI TRES LECHES CAKE pistachio nougatine (g)(n) 9.00

PISTACHIO KULFI (n) 8.50

DATE PANCAKE coconut lime sorbet (vg)(g) 9.50

RUM JAMUN vanilla shrikhand (g) 7.00

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

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.

#CINNMONKITCHENCITY CINNAMON-KITCHEN.COM @THECINNAMONCOLLECTION

CINNAMON KITCHEN

Rajasthan
RAMGANJ MANDI
GREAT INDIAN DESERT
chickpeas
coriander
MANGALORE
WESTERN GHATS
bread fruit
banana leaves
Goa
Lincolnshire
brocolli
kokum
Aberdeenshire
BALMORAL ESTATE
venison
Arunachal Pradesh
ITANAGAR
star anise
South Yorkshire
lamb
BARNSLEY
Buckinghamshire
CHALFONT ST. PETER
yoghurt
INDO-GANGETIC PLAINS
Uttar Pradesh
BALLIA
mustard
Leicestershire
paneer
Madhya Pradesh
tamarind
mango
BOSTON
cauliflower
Gujurat
UNJHA
cumin
CHHINDWARA
maize
PEAK DISTRICT
mutton
Cumbria
Norfolk
SHROPHAM
chicken
NILGIRIS
Tamil Nadu
tea
OOTY
coffee
HIMALAYAS
Jammu & Kashmir
beef
Odisha
turmeric
CARDAMOM HILLS
curry leaves
COIMBATORE
TIRUNELVELI
cloves
KAREWA
saffron
GANJAM
GARDEN OF ENGLAND
Karnataka
coriander
Kent
GILLINGHAM
asparagus
KOORG
long pepper
cardamom
West Bengal
TOOR
lentils
Andhra Pradesh
kashmir chilli
GUNTUR
Shetland
BURRAVOE
mussels
MUNNAR
Kerala
jack fruit
cinnamon
coconut
THRISSUR
nutmeg
Suffolk
kale
NACTON