

APPETISERS

Railway Style Vegetable Cake Beetroot and raisin, kasundi mustard (v)	7.00
Char-grilled Achari Cauliflower Hot garlic chutney (v)(gf)	6.50
Bombay Street Food Vada pao, tapioca cake and chilli paneer (v)	8.50
Ceviche of Black Bream Mango, nigella and pomegranate (gf) (df)	9.00
Malabar Mussel and Date Pickle Toasted brioche, curried yoghurt	7.50
Tandoori Chicken Breast Tikka Red chilli and fenugreek, coriander chutney (gf)	8.00
Spice crusted Lamb Fillet Tomato salsa, smoked paprika raita (gf)	9.00
Kerala spiced Lobster Soup Flamed with Cognac (gf)	12.50

GRILLS

Pink Aubergine Sesame, tamarind and peanut crumble ✓ (gf) (n)	7.50
Bharwan Courgette Filled with spiced vegetable ratatouille ✓ (gf)	7.00
Banana leaf wrapped Sea Bass Chilli, tomato and kokum crust (gf)	9.00
Wild African Prawn Coriander & garlic crust (gf)	17.50
Char-grilled Pork Rib Chilli honey glaze, curried yoghurt	8.50
Iberico Pork Presa Kadhai spices, vindaloo sauce (gf)(df)	10.00 per 100g (Check with your server for today's sizes)
Keema Littis Rustic lamb doughball with anchovy chutney	6.75

SIDES

Keema Paratha	6.00
Pilau rice or plain steamed rice ✓ (gf)	3.50
Kachumber Salad ✓ (gf)	3.75
Stir-fried Greens with Cumin and Garlic ✓ (gf)	4.50
Lucknow Style Chicken Biryani, Burhani Raita (gf)	15.00
Duck Liver and Heart Tak-a-Tak (gf)	7.50
DAL – trio of yellow Lentils, black Lentils and Chickpeas (gf)	7.00
24 Hour simmered Black Lentils (gf)	5.50

MAINS

Bitter Melon Filled with spiced soya ragout, coriander coconut sauce ✓ (gf)	14.00
Kale and Quinoa Kofta Date and ginger, tomato lemon sauce ✓ (gf)	15.50
Kadhi Pithod Saag Spiced chickpea gnocchi in yoghurt and spinach sauce (v)(gf)	15.00
Char-grilled Pollock Pickling spices, yellow lentils, bitter melon chutney (gf) (df)	18.00
King Prawns in Bengali Turmeric Curry Ghee rice and spinach poriyal (gf)	25.00
Tandoori Chicken Breast Zingy mint chilli korma and pilau rice (gf) (n)	17.00
Clove smoked Lamb Rump Fennel and nutmeg sauce, saffron rice (gf)	24.00
35 day dry aged Hereford Beef Rump Steak Tellicherry pepper sauce, masala chips (df)	29.00

BREADS

Plain naan / Garlic Naan	3.50
Tandoori Roti	3.00
Potato Paratha	4.00
Peshwari Naan	5.50
Chicken Tikka and Cheese Naan	5.50

DESSERTS

Homemade Ice Cream or Sorbet Taster shot glass (gf)	2.00
Homemade Ice Cream or Sorbet Selection of the day (gf)	6.50
Hot Dark Chocolate Mousse Cinnamon ice cream (gf)	8.00
Sticky Ginger Toffee Pudding Garam masala ice cream	7.00
Lassi Panna Cotta mango mint salad (gf)	6.50
Double Ka Meetha Spiced bread and butter pudding, rasmalai sauce	7.00
The Himalayan Queen (n)	7.50 per person Trio of pistachio kulfi, mango and thandai ice cream covered with spiced meringue, flamed with rum
Selection of English Farmhouse Cheeses from Neal's Yard (n)	12.50 Served with quince chutney and Peshwari naan

✓ Vegan (v) Vegetarian (n) Contains nuts (gf) Gluten-free (df) Dairy-free

WE DO NOT LEVY SERVICE CHARGE.

Prices include VAT @ 20%. We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at info@cinnamon-kitchenbattersea.com. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.



CINNAMON
Kitchen

