

biryani dishes

Central Asian origin, these dishes are rich, very aromatic but mild, they consist of special saffron rice cooked together with chicken, lamb, prawn or vegetable in spice. Served with vegetable curry to suit your taste.

CINNAMONS SPECIAL (MIXED)	£11.90
CHICKEN OR LAMB	£8.00
CHICKEN OR LAMB TIKKA	£9.00
KING PRAWN	£11.00
VEGETABLE	£7.00

massala

The Nations favourite dish, done to perfection.

CHICKEN OR LAMB TIKKA	£8.00
TANDOORI KING PRAWN	£12.00
VEGETABLE MASSALA	£6.00
MUSHED POTATO MASSALA	£6.50

korai dishes

Korai Fry Gosht: This is the north west frontier style of cooking using chopped ingredients, coarsely crushed spices and prepared with a heavy wok type utensil, the Korai is used to stir fry food.

CHAPPLI KORAI	£8.50
CHICKEN OR LAMB TIKKA	£8.00
DUCK KORAI	£9.00
KING PRAWN KORAI	£9.50
KORAI TROPICAL MULTI-VEGETABLE	£6.00

balti dishes

Cooked with ground garam masala, ground coriander, secret herbs and spices to suit every palate. It is medium in strength and rich in flavour.

CHICKEN OR LAMB BALTI	£7.00
PRAWN BALTI	£7.50
BALTI TROPICAL	£8.90
TANDOORI KING PRAWN BALTI	£11.50
BALTI TROPICAL MULTI VEGETABLE	£6.00
DUCK BALTI	£8.90

side dishes

MIXED VEG BHAJI	£3.00	KHUMBU MOTTOR	£3.00
MUSHROOM BHAJI	£3.00	TARKA DALL	£3.00
CAULIFLOWER BHAJI	£3.00	BHINDI JAIPURI	£3.00
BOMBAY ALOO	£3.00	CHANA MASALA	£3.00
SAAG BHAJI	£3.00	MOTTOR PANEER	£3.00
ALOO GOBI	£3.00	ALOO KEEMA	£3.00
SAAG ALOO	£3.00	BRINJOL BHAJI	£3.00
PUMPKIN BHAJI	£3.00	MIXED VEG CURRY	£3.00

rice

PLAIN RICE	£2.00	PILAU RICE	£2.20
SAFFRON RICE	£3.00	SPECIAL RICE	£3.00
MUSHROOM RICE	£3.00	EGG RICE	£3.00
LEMON RICE	£3.00	VEGETABLE RICE	£3.00

sundries

PARATHA	£2.00	STUFFED PARATHA	£2.20
CHAPATI	£1.50	PAPADOM	£0.70
SPICY PAPADOM	£0.70	RAITHA	£2.20
GREEN SALAD	£3.00		

tandoori bread

NAN	£1.95	PESHWARI NAN	£2.40
KEEMA NAN	£2.40	GARLIC NAN	£2.40
KALCHE NAN	£2.40	GARLIC & CHILLI NAN	£2.40

cinnamon

restaurant & takeaway

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Opening Times

Daily 12 - 2.30pm and 5.30 - 11pm

10% discount on collection only

Free home delivery to local areas (minimum £15)

Ingredients may be deducted from the dishes if requested (eg. nuts)

All prices are subject to price alteration without notice.

All major credit cards are accepted.

Cheques are accepted with valid banker's card only.

Management reserves the right to refuse service without giving any reason.



starters

CROCODILE TEARS	£4.90
CHICKEN / LAMB TIKKA	£3.50
MEAT OR VEGETABLE SAMOSA	£3.00
MIXED KEBAB	£4.60
GINGER LAMB CHOPS	£4.00
ONION BHAJI	£3.00
SPICY GARLIC MUSHROOMS	£3.00
PRAWN PURI	£3.90
KING PRAWN PURI	£5.90
TANDOORI CHICKEN	£3.50
PRAWN COCKTAIL	£3.90
SEEKH KEBAB	£3.50
FISH KEBAB	£3.50
CINNAMON PATTIES	£4.00
KING PRAWN BUTTERFLY	£5.90
TIGER FISH TIKKA	£3.50
SALMON TIKKA	£4.00

tandoori specialities

These dishes are prepared in a charcoal fired vertical clay oven called Tandoori

TANDOORI CHICKEN (HALF)	£6.50
CHICKEN TIKKA	£6.50
LAMB TIKKA	£6.50
TANDOORI MIXED GRILL	£11.50
CHICKEN OR LAMB SHASHLICK	£7.50
TANDOORI KING PRAWN	£11.95
BATAKH SHASHLICK (DUCK)	£9.50

fish dishes

FISH KUFTA	£8.90
<i>Sweet water fish, very popular in Bangladesh. Cooked with ginger, garlic, spring onions, herbs and medium spices</i>	
SEA BASS	£11.90
<i>A whole fish on the bone, fried and soured with chefs special sauce.</i>	
FISH BHUNA OR FISH CHILLI MOSSALA (MEDIUM OR HOT)	£8.90
<i>A very popular dish with green chilli (medium hot), boneless Bengal sweet water fish, charcoal roasted with fresh herbs and cherry tomatoes.</i>	
SALMON BHUNA	£10.90
<i>Cooked with diced capsicums, spring onions, curry leaves, coriander, a sprinkle of garlic and the chefs own recipe.</i>	

jalfrezi

Hot and spicy dish prepared in a spicy sauce of diced onions, diced capsicums, fresh green chillis & then garnished with julienees of ginger & a sprinkle of fresh coriander.

CHAPPLI JALFREZI (MIXED)	£8.50
CHICKEN OR LAMB TIKKA	£8.00
KING PRAWN JALFREZI	£9.50
BEEF OR DUCK JALFREZI	£9.00
JALFREZI TROPICAL MULTI VEG	£6.00

chef's specials

CROCODILE TEARS	£8.50
<i>Chunks of Chicken breast matured in rich, spicy marinade of dill, fennel, black pepper, honey and a trace of mustard oil, then roasted in the tandoor with shallots, bell peppers and cherry tomatoes. Finished with a sweet pineapple sauce.</i>	
LAMB SHANK	£8.50
<i>This is the chef's signature dish. Slow roasted tender shank served in a medium spice sauce with baby potatoes.</i>	
LAMB NEHARI	£8.00
<i>Medium delicately flavoured with ginger, garlic, curry leaves, spring onions, coriander, chick peas and topped with roasted red chilli.</i>	
KING PRAWN PUMPKIN	£10.00
<i>A very popular dish in Bangladesh, cooked with Tandoori King Prawn, prepared with garlic, spring onion, green herbs, and medium spiced.</i>	
JAIPUR CHICKEN	£8.50
<i>Very popular in India, cooked with tomatoes, punch puron, garlic, green chilli, coriander, chopped onions and chef's own recipe.</i>	
DRUNKEN DUCK	£8.50
<i>Crispy Duck cooked in spiced with fresh garlic, ginger, bell peppers, red chillies and liquor.</i>	
SHAHI REZELLA	£8.50
<i>Cooked with spring Lamb, yoghurt, butter, onion, taramind, codamon, cinnamon, ginger, garlic, sultana, green chilli, saffron, rose water and specially prepared thick sauce.</i>	

house specials

WEST MEETS EAST	£10.90
<i>King Prawn from the Bay of Bengal, treated with lime and turmeric tossed in a pepper onion and fennel massala, tempered with curry and fenugreek leaves.</i>	
CINNAMON SPECIAL	£9.90
<i>Chicken, Lamb & King Prawn prepared with ginger, garlic, black pepper, cinnamon stick, garam massala, coriander, spring onion served in a rich thick, spicy sauce.</i>	
EASTERN PUNCH (CHICKEN OR LAMB)	£8.50
<i>Prepared hot chettinad (South Indian) Chicken or Lamb curry with lots of fresh coriander, green chilli, black pepper and sweet sundried pineapple.</i>	
TETUL DUCK	£8.90
<i>Chef's own recipe - a special chargrilled Duck breast cooked in tammind sauce.</i>	
NORTH INDIAN GARLIC CHILLI CHICKEN OR LAMB	£8.90
<i>Chicken or Lamb cooked with a whole garlic, ginger, green chilli, fresh coriander, spring onion and curry leaves (medium hot dish).</i>	
BENGAL FLAME (CHICKEN OR LAMB)	£8.50
<i>A hot curry, cooked with new potatoes in a special chilli sauce. (Madras or vindaloo)</i>	
CHICKEN OR LAMB SHOGONDHA	£8.50
<i>Medium delicately flavoured with herbs and fresh coriander, spring onions in a specially prepared thick sauce.</i>	
WEEPING TIGER	£10.90
<i>Succulent whole tiger King Prawns with shell cooked in a pan with a variety of spices including liquor, releasing aromatic flavours.</i>	
HYDERABAD DALCHA (CHICKEN, LAMB OR VEG)	£8.50
<i>Prepared chana dall tamarind sauce, ginger, garlic, onion, cumin powder, curry leaves, cinnamon, olive oil, curry powder, red chilli and pumpkin.</i>	
PURPLE TIGER	£8.50
<i>Tangy parsi style of Prawn massala using a combination of Tiger King Prawns, aubergines and green coriander sauce.</i>	
SAAG CHICKEN MASALA	£8.00
<i>Chicken cooked with spinach, seasoned yoghurt and cream, topped with cheese.</i>	

classic curries

Please select a style of cooking you would like and then select a main ingredient (such as Chicken, Lamb, Vegetable or King Prawn).

CHICKEN OR LAMB	£6.50
PRAWN	£6.00
VEGETABLE	£6.00
KING PRAWN	£9.00

KORMA

Most suitable for beginners, a delicate preparation of cream and spices producing a very mild but rich, creamy texture. A flavour palatable for every constitution.

BHUNA

A thoroughly garnished dish with onion, garlic, tomato and a few selected spices extensively treated to provide a dish of medium strength. Condensed but one of the tastiest.

DUPIAZA

Medium dish, prepared with diced onions & peppers, seasoned in ginger & coriander

ROGON JOSH

The classic curry of kashmir, braised in a concentrated broth and finished in a rich gravy of tomatoes and a myriad of spices that provide a host of suitable flavours.

SAAGWALA

Cooked with delightfully simple green masala spinach, mint and spiced with green cardamons, pepper, coriander leaves and cloves.

MADRAS

Another popular dish of Southern Indian origin, a rich fairly hot taste, extensively prepared with garlic, chilli and tomato puree.

VINDALOO

A firey dish from Goa, there is only one word that adequately describes this dish - HOT!

MALAYA

A mild, sweet dish cooked with pineapple, ground and coconuts in a creamy sauce.

DHANSAK

A spiced, sweet citric sauce with lentils and pineapples, producing a medley of hot, sweet and sour tastes.

PATHIA

Garlic, onion, tomato, puree, red chilli and lemon are extensively used to give a hot taste.

makhani

An aromatic makhani dish made with almonds, cashews, cream & butter.

CHICKEN OR LAMB TIKKA	£8.00
TANDOORI KING PRAWN	£12.00
VEGETABLE MAKHANI	£6.00

pasanda

Rich and mild, cooked with almond nuts, cream, yoghurt & coconut liquor.

CHICKEN OR LAMB TIKKA	£8.00
TANDOORI KING PRAWN	£10.00
VEGETABLE PASANDA	£6.00