

## MAIN COURSES

### Balti Dishes

This genuine and authentic Balti is cooked with chunky onions and peppers with an exotic collection of herbs distinctly blended in the traditional way of Punjab and Bengal. We carefully grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok which enhances the flavour of this type of cuisine.

Any one of the following may be added complimentary, additional ingredients are £1 extra

Mushroom, Spinach, Chickpeas, Potatoes.

Balti Garlic Lamb Saag 🌿	£13.95
Balti Chicken 🌿	£12.45
Balti Garlic Chicken Saag 🌿	£12.95
Balti Chicken Tikka 🌿	£12.95
Balti Chicken Garlic Chilli 🌿	£12.95
Balti Lamb 🌿	£12.95
Balti King Prawns 🌿	£17.45
Balti Hanah (duck) 🌿	£13.95
Balti Garlic Tandoori King Prawns 🌿	£17.95

## MAIN COURSES

### Authentic Classics

#### CHOOSE FROM:

Chicken £10.95 | Chicken Tikka £11.95 | Lamb £12.95 | King Prawn £16.95

#### CHOOSE A DISH FROM:

#### MILD DISHES 🌿🍴

Korma • Pasanda • Massala • Exotica • Badami • Biryani

#### MEDIUM DISHES 🌿

Bhuna • Sagwala • Duplaza • Rogan • Agni Karahi • Dansak

#### HOT DISHES 🌿

Madras • Chilli Massala • Vindaloo • Phall

## STEAK DISHES

All steaks can be cooked rare, medium or well done and are served with wild mushrooms, caramelized onions and chips.

Filler Steak	£20.95
Sirloin Steak	£16.95

## KIDS MEALS

- Korma and pilau rice 🍴
- Grilled chicken salad and chips
- Massala and pilau rice 🍴
- Chicken nuggets and chips

INCLUDING ICE CREAM

£7.95

## RICE & NAN BREADS

### RICE DISHES

Steamed Rice	£4.20
Pilau Rice	£4.50
Vegetable Pilau	£4.75
Coconut Rice 🍴	£4.75
Lemon and Cashew Nut Rice 🍴	£4.95
Mushroom Rice	£4.75
Garlic Rice	£4.75
Special Egg Fried Rice	£4.95

### NAN BREADS

Plain Nan 🍴	£3.45
Fuffy leavened bread made from refined flour	
Peshwari Nan 🍴🍴	£3.95
Sweet nan stuffed with almonds, pistachio and mango	
Keema Nan 🍴	£3.95
Stuffed with minced meat	
Garlic Nan 🍴	£3.95
Topped with fresh garlic	
Cheese Nan 🍴	£3.75
Stuffed with mozzarella and cheddar	
Chilli Cheese Nan 🌿🍴	£3.95
Tandoori Roti 🍴	£2.95
Unleavened whole wheat bread	
Stuffed Paratha 🍴	£4.95
Leavened whole wheat bread stuffed with vegetables and topped with butter	

### POPADOMS, CHUTNEYS & SUNDRIES

Popadam	£0.75
Spicy Popadam	£0.85
Chutney (per person)	£0.75
Raitcha	£1.95
Chips (homemade)	£2.50
Spicy Massala Chips (homemade) 🌿	£3.50

#### INDICATORS

🌿 Mild | 🌿 Medium | 🌿 Hot | 🍴 Vegetarian

🥜 Contains Nuts | 🐣 Gluten

Our food may contain traces of nuts, dairy, gluten or other allergens. If you suffer from any food allergy or intolerance, please let your server know upon placing your order.

CINNAMON  
Spice CLUB

Luxurious Indian Cuisine  
and Champagne Bar



a la carte  
menu



At Cinnamon Spice Club we believe in great tasting fresh food, this is why we cook all our dishes from freshly ground Indian spices and only make it when an order is placed which may lead to longer waiting times. Please have patience and remember that good things come to those who wait.

www.cinnamon-club.com

## STARTERS

Inevitably with the quality of the main courses offered by Cinnamon Spice Club, cooking times may take a little while, as all of our dishes are cooked to order. While waiting for your main meal why not experience one of our excellent range of starters. Choose from succulent chops, delicious mussels, tasty tandoori king prawns and also vegetarian options.

<b>Cinnamon Spice Club Platter</b> Chef's special selection of paneer chaat, smoked salmon, sheek kebab & chicken tikka	£6.95
<b>Prawn Cocktail</b>	£4.95
<b>Chef Special Kebab</b> Onion bhaji, chicken tikka, sheek kebab	£5.95
<b>Tandoori King Prawns</b> Super king prawns cooked in tandoor	£7.95
<b>Kachi Chops</b> Succulent chops in ginger, mint and kashmiri spices	£7.95
<b>Chicken Tikka</b> Chicken cooked in tandoor	£5.45
<b>Lamb Tikka</b> Lamb cooked in tandoor	£4.95
<b>Sheek Kebab</b> Minced lamb cooked in tandoor	£4.95
<b>Tikka Kebab</b> Strips of chicken tikka stir fried with chunky onions and peppers	£5.95
<b>Boti Kebab</b> Strips of lamb tikka stir fried with chunky onions and peppers	£4.95
<b>Liver Tikka</b> Fresh liver cooked in tandoor	£4.95
<b>Mussels</b> Fresh water mussels cooked with spices in shell (cream or curry sauce)	£6.95
<b>Smoked Salmon</b> Salmon marinated with dill honey and mustard	£5.95
<b>Chicken Tikka Paneer</b> Marinated boneless chicken cooked in tandoor, with cheese	£5.95
<b>Garlic Mushroom Chicken</b>	£5.45
<b>Chicken Momo</b> 🍱 Chicken, chilli, coriander snack served wrapped in a light bread	£5.45
<b>Bhuna Chicken/Prawn on Pur</b> 🍱 Chicken or prawn cooked in a medium sauce, served with bread	£5.45
<b>Shabzi Mirchi V</b> Grilled pepper stuffed with vegetables and garnished with mozzarella cheese	£4.95
<b>Onion Bhaji V</b> Light, shallow fried onion and lentil based snack	£4.95
<b>Kashti Baingan V</b> Stuffed aubergines with wild mushrooms and mozzarella cheese	£5.45
<b>Garlic Mushrooms V</b> Garlic and mushrooms cooked in a mild sauce	£4.95
<b>Paneer Chut V</b> Indian cottage cheese cooked with spices	£5.45
<b>Chingri Mango</b> Super king prawn with fresh mango	£10.45

## SPECIAL CHEF'S TABLES

Want to be surprised? Why not go for one of our chef's tables. Our chef will select and cook a fantastic four course meal to suit your palette.

**Chef's Table for 2 £69.95**

**Chef's Table for 4 £135.00**

## MAIN COURSES

### TANDOORI SPECIALTIES

<b>Tandoori Mix Grill</b> Tandoori chicken, chicken tikka, sheek kebab & tandoori king prawn served with green salad	£16.95
<b>Presidential Platter</b> Tandoori chicken, chicken tikka, sheek kebab, tandoori king prawn, lamb chop & grilled garlic king prawn served with green salad	£18.95
<b>Kachi Grilled Chops</b> Succulent chops in ginger, mint and kashmiri spices served with salad	£17.95
<b>Chingri Kachari Sizzler</b> King prawns cooked in a clay oven, served on a sizzler	£17.95
<b>Tandoori King Prawns</b> Super king prawns marinated and cooked in a flaming tandoor, served on a sizzler	£16.95
<b>Chicken Tikka</b> Chicken breast, diced, marinated and cooked in tandoor, served on a sizzler	£11.95
<b>Tandoori Chicken</b> Half chicken on the bone, marinated and cooked in tandoor, served on a sizzler	£11.95
<b>Chicken Tikka Shashleek</b> 🍴 Chicken cooked with capsicum and onions in tandoor, served on a sizzler	£12.95

### CHICKEN SPECIALTIES

<b>Chicken Tikka Jalrezi</b> 🍴 Tikka chicken cooked in a special sauce with garlic, green chillies, capsicum, onions, served on a sizzler	£11.95
<b>Chicken Tikka Lanka Plaza</b> 🍴 Tikka chicken cooked in a delightful sauce combination of fried green peppers, chillies, garlic and fresh coriander. Very Hot	£11.95
<b>Makani</b> 🍴 Tikka chicken in a rich creamy sauce, butter, fresh cream, mango, ground almonds and coconut	£11.95
<b>Desi Bhuna Tikka</b> 🍴 Traditional style curry cooked with cauliflower, onions, spices	£11.95
<b>Zeei Tikka</b> 🍴 Traditional style curry cooked with generous amounts of green chillies and garlic	£11.95
<b>Garlic Chilli Chicken Massala</b> 🍴 Chicken cooked with herbs, spices, green chillies and garlic	£11.95
<b>Chicken Tikka Razala</b> 🍴 Tikka chicken cooked with green peppers, chillies, garlic, fresh coriander, capsicum	£11.95
<b>Chicken Achar</b> 🍴 Tender cuts of chicken simmered with pickles and cooked in a sauce	£11.95
<b>Nawabi</b> 🍴 Tender pieces of chicken breast, marinated and barbecued over flaming charcoal and then cooked again in subtle mango flavoured creamy sauce	£12.95
<b>Harioli</b> 🍴 Lean chicken breast, marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. This dish is of distinctive colour, hence the name Harioli (green)	£13.95

### DUCK SPECIALTIES

<b>Jal-Jhool-Hansh</b> 🍴 Breast of duck cooked in spicy sauce	£13.95
<b>Imildar Mishri Hansh</b> 🍴 Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce	£13.95
<b>Roshuni-Hansh</b> 🍴 Duck breast cooked with a generous use of garlic, green pepper and fresh herbs	£13.95

### LAMB SPECIALTIES

<b>Lamb Saag Gosht</b> 🍴 Spring lamb cooked with fresh spinach, herbs and spices, flavoured with garlic and coriander	£12.95
<b>Lamb Roshuni</b> 🍴 Fresh lamb cooked with lots of garlic in a sauce	£12.95
<b>Lamb Sabzi Bahar</b> 🍴 Diced lamb, stir fried with capsicum, tomato and exotic vegetables in a sauce	£12.95
<b>Jal-Jhool-Lamb</b> 🍴 Diced lamb cooked in a spicy sauce, very hot - a traditional Bengal curry	£12.95
<b>Lamb Kandhari</b> 🍴 Highly flavoured barbecued lamb cooked with mince meat and cheese	£12.95
<b>Cinnamon Exclusive Lamb</b> 🍴 A special cut of spring lamb cooked in a traditional method to preserve the flavour and authenticity of the dish, full of flavour, medium strength, served with rice	£17.95
<b>Staff Curry</b> 🍴 A home style dish cooked very slowly for a distinctive taste, ask what is cooked on the day	£14.95

### SEAFOOD SPECIALTIES

<b>Ayre Mass Massala</b> 🍴 Fillet of Ayre fish, marinated and served in a wonderful onion flavoured sauce	£12.95
<b>Ayre Jalrezi</b> 🍴 Fillet of Ayre in a terrific, hot spicy sauce of green chillies, turmeric, garlic and ginger	£12.95
<b>Ayre Agni Karahi</b> 🍴 Fillet of Ayre cooked in the karahi with green chilli, fresh ginger, garlic, tomatoes and onions	£12.95
<b>Chilli Chingri Massala</b> 🍴 Super king prawns first barbecued then cooked with a special blend of hot spices and fresh chillies	£17.95
<b>King Prawn Zinga</b> 🍴 Super king prawns cooked with olive oil and garlic, peppers, raj naga pickle, mango chutney, chef's own spices, garnished with green beans, served with rice and vegetables	£17.95
<b>Zafron King Prawn</b> 🍴 King prawns cooked with a special blend of spices, aromatic saffron and fresh herbs served with rice and a vegetable side dish	£17.95
<b>Grilled King Prawns</b> 🍴 King prawns, cooked with garlic sauce, served with salad	£17.95

### VEGETARIAN SPECIALTIES AND SIDES

<b>Wild Mushroom and Spinach V</b> Cooked in a garlic butter fusion sauce	Side / Main	£5.45/£9.45
<b>Bindi Dhaal Gata V</b> Okra lentil fusion		£5.45/£9.45
<b>Dhaal Makhani / Tarka Dhaal V</b> In a sweet or traditional lentil sauce		£5.45/£9.45
<b>Palak Paneer V</b> Spinach and home made cottage cheese in chef's fusion tomato sauce		£5.45/£9.45
<b>Broccoli Bhaji V</b> Broccoli, onions, spices in chef's fusion sauce		£5.45/£9.45
<b>Courgette Bhaji V</b> Courgette, onions, spices in chef's fusion sauce		£5.45/£9.45
<b>Bombay Aloo/Sag Aloo V</b> Potatoes, onions, spices in chef's fusion sauce		£5.45/£9.45