

SEAFOOD DISHES

Cinnamon Special £14.95

Seafood Karahi
(Medium or hot) Seafood cooked in a very rich sauce with a variety of flavours.

Garlic Chilli King Prawn £14.95

(Hot) Highly flavoured with fresh garlic, green chillies, peppers and tomatoes.

King Prawn Rajala £14.95

Cooked with almonds, coconut, sultanas and sprinkled over with nuts and poppy seeds.

King Prawn Delight £14.95

Our chef's creation to suit the weaker palate. Cooked in a mild sauce with lots of flavours

King Prawn Agni £14.95

(Medium) Cooked in our chef's own special thick sauce with garlic, ginger, peppers

Stir Fry Fish £14.95

Marinated in our chef's special sauce and served with fried onions, peppers and green chillies.

King Prawn Haandi £14.95

A traditional dish cooked with spring onions, red onions, peppers and the chef's own spices giving a medium to hot taste.

Karahi Fish £12.95

Cooked with traditional herbs & spices with fresh green chillies, coriander, pomegranate and spring onions.

Nawabi King Prawn £14.95

The most complex of all great curries; 21 ingredients each roasted individually before being grained to help bring deep rich brown colour to this mouth-watering dish.

King Prawn Jalfrezi £14.95

Cooked with fresh lemon juice, onions and fresh green chillies.

FAMOUS CURRY DISHES

Madras

A South Indian dish, with a hot tangy spicy taste, prepared with fresh spices, tomato puree & herbs

Korma

The korma dish is prepared with mild spices, cooked in a creamy mixture, with coconut giving it a distinctive flavour. (Sweet Flavoured) MILD

Dhansak

Dansak is prepared with oriental spices, a mild yet tangy with a delicious piquant richness. Cooked with garlic, pineapples & lentils. (Sweet, Sour & Hot)

Bhuna

A combination of a special blend of spices & tomatoes, fried & cooked together in a firm dry sauce of medium consistency.

Rogan Rosh

Delicious spiced, cooked with sweet pimentos, capsicum & tomatoes. An original authentic Indian dish with a great aroma, highly recommended & a very satisfying dish. (Tomato Flavoured)

Dopiazza

A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices. (Onion Flavoured Medium)

Pathia

Lightly fried onions in a thick sweet & sour sauce. Hot dish with a distinctive aroma & garnished with fresh coriander.

Vindaloo

These dishes are highly flavoured & are not toned down, prepared with garlic, ginger, lemons & several strong spices to give a very hot taste. Not for the beginner. (Very Very Hot)

Lamb	£11.95
Chicken	£11.95
King Prawn	£13.95
Vegetable	£9.95
Tikka	£11.95

VEGETABLE DISHES

Cinnamon Special £9.95

Vegetable Karahi

Tropical vegetables cooked with fresh herbs & spices to create a mouth-watering dish.

Vegetable Haandi £9.95

Chickpeas, mushroom, cauliflower and aubergine cooked Asian style.

Shahi Vegetable Masala £9.95

Potato, chick peas and aubergine cooked in tandoori sauce with almond and coconut. Mild and creamy.

Vegetable Shashlick £9.95

Marinated vegetables cooked in a clay oven with onions, peppers and tomatoes. Served sizzling.

Jeera Aloo £9.95

Potatoes stir fried with cumin and tossed in fresh coriander.

Special Vegetable £9.95

Bhuna

Mushroom, aubergine, cauliflower and chickpeas cooked in a medium spiced sauce.

Vegetable Delight £9.95

Our chef's own creation to suit the weaker palate.

Special Veg Rogan Josh £9.95

Our chef's choice of vegetables garnished with fresh tomatoes.

Saag Paneer £9.95

Spinach cooked with Indian cheese.

Special Vegetable Balti £9.95

Our chef's choice of vegetables garnished with fresh tomatoes.

A BIT ON THE SIDE

Vegetable Bhaji £4.50

Tarka Dall £4.50

Sag Aloo £4.50

Bombay Aloo £4.50

Cauliflower Bhaji £4.50

Mushroom Bhaji £4.50

Bhindi Bhaji £4.50

Sag Bhaji £4.50

Sag Paneer £4.50

Channa Masala £4.50

SUNDRIES

Steamed Rice £2.95

Pilau Rice £2.95

Mushroom Pilau £3.25

Egg Pilau £3.25

Lemon Rice £3.25

Keema Rice £3.25

Special Rice £3.25

Plain Nan £2.95

Garlic Nan £3.25

Kulcha Nan £3.25

Keema Nan £3.25

Peshwari Nan £3.25

Hot & Spicy Nan £3.25

Chapati £0.90

Tandoori Roti £2.50

Popadom £0.85

Family Nan £7.95

Family Garlic Nan £8.95

French Fries £2.70

Pickle Tray £2.70

Paratha £3.25

Cinnamon

LOUNGE

ALLERGY ADVICE

Some dishes contain nuts, seeds and other allergens. If you have any special dietary requirements or restrictions please inform a member of our staff and we will do our utmost to meet your request. Also please note that our fish dishes may contain bones.

thecinnamonlounge.co.uk



APPETISERS

Darren Gough	£6.95
Special Platter (Per person)	
Sizzling Mix (Per person)	£5.95
Chicken Pakora	£4.95
Liver Tikka	£4.50
Lamb Chops	£5.95
King Prawns Tandoori	£6.95
King Prawn Butterfly	£6.50
Masala Fish	£4.95
Prawn Puree	£4.95
Chicken Chaatt Puree	£4.95
Samosa (Meat / Veg)	£3.50

TANDOORI DISHES

Tandoori Fish	£12.95
Chicken Shashlick	£12.95
Marinated chunks of breast cooked in a clay oven with onions, peppers, tomatoes.	
Tandoori Mixed Grill	£14.95
Chicken, lamb, king prawns and seekh kebab cooked over charcoal.	
Chicken Tikka	£12.95
Chicken marinated and cooked in a clay oven.	
Lamb Tikka	£12.95
Lamb marinated and cooked in a clay oven.	
Tandoori King Prawn	£15.95
Marinated king prawns cooked over charcoal.	

DELICATE & MILD DISHES

Tikka Masala	£11.95
Chicken or Lamb (Very mild) The UK's most popular dish, cooked with our own special tandoori sauce, almond powder, coconut powder & fresh cream.	
Passanda	£11.95
Chicken or Lamb delicately cooked with almonds, fresh cream and yoghurt.	
Shalimar Karahi	£11.95
Our own creation. Slightly spiced to taste the flavour of the curry with fresh peppers, garlic, ginger, a touch of cream and plenty of love.	
Kashmiri Khana	£11.95
This is one of the most aromatic dishes from the subcontinent. A fragrant dish of spring chicken fillets slightly sweetened by the addition of pineapple, lychee & creamed coconut.	
Chicken Tikka Bhari	£11.95
Cooked in a mild and medium sauce with fresh cream and lightly spiced.	
Posh Spice	£11.95
An amazing mixture of chicken with fresh cream, sugar, egg, mango pulp and coconut give a sumptuous richness to this lightly spiced curry. Sprinkled over with coriander.	
Gulstani Tikka Special	£11.95
Chicken breast cooked with creamed coconut and drizzled in honey.	

King Prawn on Puri	£6.95
Mixed Kebab	£5.95
Onion Bhaji	£3.50
Garlic Mushroom	£3.50
Chicken Tikka	£4.95
Lamb Tikka	£5.95
Seekh Kebab	£3.95
Shami Kebab	£3.95
Tandoori Chicken	£4.95
Mushroom Pakora	£3.50
Fish Pakora	£4.95

Tandoori Chicken	£12.95
Chicken marinated and cooked in a clay oven on the bone.	
King Prawn Shashlick	£15.95
Marinated king prawns cooked in a clay oven with onions, peppers and tomato.	
Stir Fry King Prawn	£15.95
Stir Fry Mixed	£15.95
Stir Fry Chicken	£12.95
Healthy and nutritious dishes that are extremely delicious. Chicken, fish or king prawns marinated in herbs & spices, and stir fried with onions, peppers, carrots and potatoes. Slightly spiced and garnished with green chillies.	

Murgh Rajala	£11.95
Chicken cooked over charcoal with almonds, coconut powder and sultanas. Sprinkled over with cashew nuts and poppy seeds.	
Chicken Delight	£11.95
(very mild) Grilled pieces of chicken cooked with ground coconut, ground almonds, cream and mango pulp.	
Hawaiian	£11.95
(Chicken or Lamb) Exceptionally smooth in taste. Cooked with ground coconut, pineapple, mango chutney; sprinkled with fresh coriander and spring onion.	
Healthy Choice	£11.95
Can be cooked with chicken breast, boneless lamb or fresh mixed vegetables. A special dish cooked with absolutely no oils or fat, just water and its own stock. With garlic, spices, onion and herbs. This is a must for all health conscious diners!	
Tandoori Butter Chicken	£11.95
Grilled succulent chicken cooked in pure butter and lightly spiced leaving a soothing buttery taste.	
Mackhani	£11.95
Chicken or Lamb Cooked in butter, cheese. Rich Creamy & cheesy	

SAMMY'S SPECIAL FUSIONS

Sammy's Special	£14.95
King prawn, chicken and lamb cooked in a clay oven then cooked in Sammy's Special Sauce, and served with plain basmati rice.	
Boss Special	£14.95
Desi style chicken marinated in boss special fusion sauce. Made with extra love and care from the Boss (Medium Hot) Served with pilau rice.	
Naga Shatkani	£12.95
Chicken or lamb cooked bhuna - style with shatkara (Indian tangy lemon) and Naga pickle. (Very Hot)	
King Prawn Sharabee	£15.95
Cooked in coconut milk, cream and Malibu, flavoured with ginger, garlic, green chilli curry leaves and mustard seeds (Medium).	
Pride of Yorkshire	£14.95
Our chef's latest creation! Delicious King prawn (Fairly hot) Chicken and lamb with rhubarb. Cooked in Sammy's special sauce and sprinkled. Served with pilau rice.	
Grilled Seabass	£13.95
Fillet of seabass marinated with pickling spices, cooked on a grill, served with spicy potato, asparagus and tangy mango sauce. Served with Fried Rice.	

MEDIUM TO SPICY DISHES

Deluxe Thali	£18.95
(Mild, medium and very spicy, or a selection of strengths) For those who can't decide which dish to choose why not let our chef spoil you with your own personal banquet? An amazing combination of dishes of the chef's choice.	
Special Karahi	£14.95
Lamb, chicken, prawns, peas and chana dall in a very rich sauce, neatly spiced with many different flavours.	
Nawabi Khana	£11.95
(Chicken or Lamb) The most complex of all great curries; 21 ingredients each roasted individually before being grained to help bring a deep rich brown colour to this mouth-watering dish.	
Murgh Rajasthani	£11.95
Selected Kashmiri herbs & spices with fresh tomatoes,peppers, lemon, spring onion garlic and ginger, green chilli and eggs. The result is an astonishing blend of flavours. Eat with roti or nan bread. It's dry, spicy and gorgeous!	
Bengali Style	£11.95
Classic Bengali dish of lamb or chicken which considering the expense and effort involved is normally made only for royalty. The meat is cooked very gently in a rich sauce with chopped spring onions, and topped with cucumber and tomatoes.	
Multani	£11.95
(Chicken or Lamb) Comprising of a lightly spiced sauce a variety of fresh herbs & spices, tomatoes, garden mint, plain yoghurt.	
Garlic Chilli Flavour	£11.95
Breast of chicken cooked in a clay oven and highly flavoured with fresh garlic, green chilli, peppers and tomatoes.	

Salmon Shundoree	£13.95
Fillet of salmon marinated with chat massalla, fennel seeds cooked on a grill. Served sizzling.	
King Prawn Hashnaji	£15.95
This astonishing dish is similar to what you would eat at an Asian family's home as a guest. Cooked with fresh green chilli, bullet chilli and a mixture of coloured peppers, spring onions, garlic, ginger and spinach. Neatly spiced. (Served with Tandoori Roti)	

Andari Raat (After Dark)	£12.95
Indian curry has no boundary as you will experience with the mild taste of Balti. Experience the two tastes in one dish (mild to medium).	
Monkfish	£16.95
Marinated in cumin, coriander, turmeric and paprika cooked in a clay oven and smothered with a stunning sauce of fresh tomatoes, peppers, spring onions and traditional herbs, spices. Served with plain basmati rice.	
Jalpuri	£14.95
Diced Pieces of tender chicken breast cooked with fresh capsicum, garlic, special herbs and spices. Served on a Puri. Medium hot.	

Zara Flavour	£11.95
(Medium) An amazing mixture of tender lamb curried with minced chicken breast, spinach and tomatoes. Spiced with garlic and ginger, and garnished with crumbled egg.	
Garlic Chilli Flavour	£11.95
Breast of chicken cooked in a clay oven and highly flavoured with fresh garlic, green chilli, peppers and tomatoes.	
Darren Gough's Chicken Jalfrezi	£11.95
Diced chicken cooked with fresh lemon juice, onion and fresh green chilli.	
Pancha Rangia	£11.95
(Chicken or Lamb) (Fairly hot) A speciality from Hyderabad. Diced pieces of chicken or lamb marinated and cooked in tantalising mixed pickles, masala laced with fresh green chillies and fresh coriander.	

Karahi	£11.95
Chicken or lamb charcoal grilled, and cooked with onions, peppers, garlic, ginger and fresh coriander.	
Parsi	£11.95
(Chicken or Lamb) A famous Persian dish spring onion, ginger, green chillies, tomatoes, lemon and chana dall.	
Goan Curry	£11.95
(Chicken or Lamb) Cooked with red chilli, spring onions, garlic, ginger and cardamom simmered with coconut milk and garnished with fresh coriander.	

TRADITIONAL HOMESTYLE SPECIALITIES

Hashnaji Flavour	£11.95
(Chicken /Lamb) This astonishing dish is similar to what you would eat at an Asian family's home as a guest. Cooked with fresh green chilli, bullet chilli and a mixture of coloured peppers, spring onions, garlic, ginger and spinach. Neatly spiced.	
Haandi	£11.95
(Chicken or Lamb) A relatively sophisticated dish developed by the Mongol emperors. The once all powerful Shah of Asia said that eating with a knife and fork was like making love through an interpreter. A traditional dish with a spicy sauce to give a unique flavour. Young mea is used so it is easy to break with yourfingers, meaning it can be eaten easily with chapattis' or nan bread.	
Chicken Masala Desi	£11.95
Lamb Masala Desi	£11.95
Keema Masala Desi	£11.95
Saag Gosht	£11.95
Saag Chicken	£11.95
Royal Thali	£11.95
An amazing array of lamb, chicken, seafood and vegetable dishes complemented with a selection of sundries.	
Mogline Taste	£11.95
(Very hot) Marinated in aphrodisiac, this dish is cooked with lots of fresh herbs & spices to a fairly strong strength being cooked with fresh green chillies – might have after effects.	
Lemon Chilli Chicken	£11.95
Marinated chicken cooked in a delightful spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste and black pepper.	
Chicken Tikka Masala Desi	£11.95
(Medium spicy) Marinated chicken in special Asian-style sauce.	
Ginger	£11.95
(Chicken or Lamb)(Medium) Highly flavoured with fresh ginger and lots of fresh herbs & spices	
Biryani	£13.95
(Chicken, Lamb or Prawn) Specially cooked basmati rice with herbs & spices, garnished with tomatoes, cucumbers and red onions.	
Special Biryani	£14.95
(Chicken, Lamb or Prawn) Specially cooked basmati rice with herbs & spices, garnished with tomatoes, cucumbers and red onions.	
Karahi, Asian Style	£12.95
(Chicken or Lamb) Hot & Spicy Chicken or Lamb cooked with onions, peppers, garlic, ginger, fresh coriander and garam masala.	

BALTI DISHES

King Prawn Balti	£14.95
Cooked in a medium spiced sauce with tomatoes, onions and peppers.	
Pathan Balti	£11.95
Lamb cooked with fresh spinach leaves, ginger and peppers.	
Cinnamon Tandoori Balti	£11.95
Lamb, chicken and mincemeat cooked in a clay oven, and re-cooked in a balti style.	
Cinnamon Special Balti	£11.95
Chicken, prawns and meat.	
Garlic Tikka Balti	£11.95
Chicken, Lamb, Prawns or chicken tikka	
Garlic Chilli Balti	£11.95
Lamb or chicken, green chillies and garlic.	
Shensha Balti	£11.95
(Medium to mild) Chicken or lamb, fresh tomatoes, slightly spiced with a touch of cream.	
Balti Masala	£11.95
(Mild to medium) Chicken tikka cooked with balti spices in a masala sauce.	
Chicken Balti	£11.95
Lamb Balti	£11.95
Chicken Tikka Balti	£11.95
Chicken Tikka	£11.95
Sag Keema Chilli Balti Cooked with fresh green chilli – Fairly Hot, Recommended with Tandoori Roti	