

## STARTERS

<b>Cinnamon Treat</b>	<b>£5.95</b>	<b>Achari Murgh Tikka</b>	<b>£3.50</b>
A mixed starter of Achari Murgh Tikka, Lamb Tikka, Onion Bhaji, Aloo Bora and Fish Tikka.		Chicken with tamarind and spices then charcoal baked in the clay oven.	
<b>Patishapta Nadan Dosa (India)</b>	<b>£3.25</b>	<b>Chicken or Lamb Tikka</b>	<b>£2.95</b>
Is a very thin & soft pani bread made of rice & lentil with egg flavours. (sweet or normal)		Chicken or lamb charcoal roasted in the tandoor oven.	
<b>Golda Chingri Special</b>	<b>£4.95</b>	<b>Chicken or Aloo Chat</b>	<b>£2.95</b>
A giant prawn from the bay of Bengal, cooked delicately in Cinnamons own special sauce		Juicy pieces of chicken or potatoes spiced or medium spiced.	
<b>Goan Chingri Baza</b>	<b>£4.95</b>	<b>Chicken Momo</b>	<b>£3.95</b>
King prawn in various spices wrapped in fresh spinach and deep fried. Superb crispy king prawn.		Minced chicken mixed with herbs and cooked with butter with fresh spring onion and coriander	
<b>King Prawn Puri</b>	<b>£4.95</b>	<b>Shish Kebab</b>	<b>£3.25</b>
Goan spicy king prawns served with deep fried brown bread.		From the tandoor, minced lamb mixed with herbs.	
<b>Achari King Prawn</b>	<b>£5.95</b>	<b>Tandoori Chicken</b>	<b>£2.95</b>
Tamarind flavoured king prawns cooked in the tandoor.		Spring chicken marinated in the specially prepared tandoori sauce and then cooked on skewers over charcoal	
<b>Prawn Puri</b>	<b>£3.50</b>	<b>Chot Poti (V)</b>	<b>£3.50</b>
Goan spicy prawns served with deep fried brown bread.		A Chick peas and potato in a lemon based sauce	
<b>Sula Salmon</b>	<b>£3.95</b>	<b>Aloo Bora (V)</b>	<b>£2.95</b>
Tender pieces of skillfully charcoal roasted salmon, cooked with peppers and onion in the clay oven.		Mashed potato stuffed with mint and ginger then deep fried.	
<b>Crab Piri Piri</b>	<b>£3.50</b>	<b>Vegetable (V) or Meat Samosa</b>	<b>£2.95</b>
Crab meat in fiery red hot chillies, rice vinegar, spring onion and Goan spices fused together.		Fresh vegetables or minced meat cooked with five different spices and presented in traditional Indian triangular samosas.	
<b>Chicken 65</b>	<b>£3.50</b>	<b>Goan Mochmochay Bindi (V) (Hot &amp; crispy okra)</b>	<b>£3.25</b>
Diced chicken cooked Hyderabad style with curry leaves and green chilli.		<b>Onion Bhaji (V)</b> <b>£2.50</b>	
<b>Adraki Lamb Chop</b>	<b>£3.50</b>	Chopped onion mixed with cabbage and black pepper.	
Tender pieces of lamb chop marinated in ginger, then charcoal roasted for a marvellous flavour.		<b>Raj Duck Roasted (Bilati)</b>	<b>£5.25</b>
		Breast of tender pieces of duck roasted in clay oven.	

## BIRYANIS

Biryani dishes are cooked with Basmati Rice and served with a vegetable curry.

<b>Chicken or Lamb Tikka Biryani</b>	<b>£8.95</b>	<b>Prawn Biryani</b>	<b>£8.95</b>
<b>King Prawn Biryani</b>	<b>£10.95</b>	<b>Vegetable Biryani (V)</b>	<b>£6.95</b>

## CHEF'S SPECIALITIES

<b>Chicken Peshwari</b>	<b>£6.95</b>	<b>Hara Murgh</b> Hot and spicy.	<b>£6.95</b>
Diced chicken marinated in mango pulp, cream, almond and sultanas.		Fresh pieces of chicken marinated with garlic, ginger and chilli paste, cooked with specially made hara (Herb) sauce.	
<b>Murgh Sagrana</b>	<b>£7.95</b>	<b>Loknai Gosht</b>	<b>£6.95</b>
An exceptional chicken dish unique to the Cinnamon. Cooked with cream and spices this dish is our chef speciality and is often served at special occasions		Tender chunks of lamb cooked loknai style, covered in a rich onion and tomato sauce A fairly hot dish.	
<b>Chicken Tikka Massala</b>	<b>£6.95</b>	<b>Kadi Gosht</b>	<b>£6.95</b>
The famous chicken tikka massala, Cinnamon makes this famous dish with a specially made massala sauce - mild in taste.		A medium hot lamb stew made to a Indian recipe sauce made with a whole coriander seed & bulb chilli for a highly distinctive flavour	
<b>Chef's Special Chicken Curry</b>	<b>£7.95</b>	<b>Sathkora Chicken or Lamb</b>	<b>£6.95</b>
An exceptional chicken curry unique to the Cinnamon. Our chef's special sauce is hot, sweet, sour and spicy		Chicken or lamb cooked in calamansi juice (wild lemon), lemon leaf & naga chilli. A medium hot dish with lots of flavour.	
<b>Stuffed Chicken Massala</b>	<b>£8.95</b>	<b>Lamb or Chicken Sil Sila</b>	<b>£8.95</b>
Chicken breast stuffed with spices, tangy potatoes, onion and flaked almonds the cooked in yogurt. Complimented by a medium hot sauce. One of the most popular dish.		Lamb or chicken cooked with mushroom & potatoes Medium.	
<b>Chicken Jalfrezi</b>	<b>£6.95</b>	<b>Lamb or Chicken Pasanda</b>	<b>£6.95</b>
Pieces of chicken cooked with specially prepared sauce slightly hot, garnished with onions, peppers & green chillies.		Pieces of marinated lamb or chicken cooked in cream ground almond and delicate herbs.	
<b>Murgh Methi Chaman</b>	<b>£6.95</b>	<b>Gosht Shimia Mirch</b>	<b>£6.95</b>
Chicken cooked with fresh fenugreek & flavoured with Indian spices		Tender pieces of lamb cooked with capsicum, tomato & onion gravy.	
<b>Xacuti Chicken</b>	<b>£6.95</b>	<b>Haesh Hyderabad</b> Medium hot	<b>£9.95</b>
A chicken curry that is highly spiced and fairly hot using fresh coconut, it combines flavour from Goa and South India.		Duck breast cooked in the clay oven, prepared with mustard seeds, curry leaf and Cinnamons own special sauce.	
<b>Nowabi Chicken Massala</b>	<b>£6.95</b>	<b>Duck Tikka Bhuna</b>	<b>£11.95</b>
Tender pieces of chicken cooked with whole fried garlic cloves and red massala sauce		Fried duck with garlic, ginger, red onion, carrots, cucumber and green chilli bhuna sauce.	

## FROM THE CLAY OVEN

<b>Tandoori Chicken</b>	<b>£6.95</b>	<b>Thawa Gosht Lahori</b>	<b>£8.95</b>
Spring chicken marinated in the specially prepared tandoori sauce and then cooked on skewers over charcoal.		Grilled lamb cooked with dry sauce. Madras hot.	
<b>Tandoori Mixed Grill</b>	<b>£9.95</b>	<b>Garlic Chicken Tikka</b> Medium hot	<b>£7.95</b>
An imaginative and delightful mixed grill of chicken tikka, tandoori chicken, lamb tikka, shish kebab and fish tikka.		Tender pieces of chicken cooked green chilli, fresh garlic, mint sauce charcoal roasted in the oven	
<b>Tandoori King Prawn</b>	<b>£9.95</b>	<b>Chicken or Lamb Tikka</b>	<b>£6.95</b>
Bengals famous king prawns marinated & cooked in the clay oven.		Chicken or lamb charcoal roasted in the tandoor oven.	
<b>Chicken Shaslik</b>	<b>£6.95</b>	<b>Sula Salmon</b>	<b>£8.95</b>
Tender pieces of chicken with tomatoes, peppers and garlic roasted on a skewer in the tandoor.		Tender pieces of skillfully charcoal roasted salmon, cooked with peppers & onion in the clay oven	
		<b>Adraki Lamb Chop</b>	<b>£7.95</b>
		Tender pieces of lamb marinated in garlic, ginger and spices and slowly cooked in the tandoor.	

## CLASSIC FAVOURITES

<b>Chicken or Lamb Korma</b>	<b>£6.25</b>	<b>Golda Chingri Pardanishi</b>	<b>£11.95</b>
Mild and sweet, cooked in ground almonds and cream sauce.		In typical Goan style, this spicy coconut flavoured pardanishi features giant prawns served in the shell of baby coconut.	
<b>Chicken or Lamb Madras or Vindaloo</b>	<b>£6.25</b>	<b>King Prawn Piri Piri</b>	<b>£11.95</b>
Chicken or lamb curry. Medium or hot.		Fried king prawns, red chilli paste, fried onions and a dry curry sauce.	
<b>Chicken or Lamb Dansak</b>	<b>£6.25</b>	<b>Golda Chingri Massala</b>	<b>£9.95</b>
Chicken or lamb slightly sweet & sour with lentils and herbs		Giant prawns fresh from the bay of Bengal, baked in the clay oven then gently simmered in a spicy red massala sauce.	
<b>Chicken or Lamb Bhuna</b>	<b>£6.25</b>	<b>Jheenga Malai</b>	<b>£9.95</b>
Chicken or lamb medium spicy curry.		Fresh giant prawns marinated with cheese, freshly ground spices, tomatoes and onion finished with smooth cream	
<b>Jeera Chicken or Lamb</b>	<b>£6.95</b>	<b>Dahi Dover Sole</b>	<b>£12.95</b>
Cooked in a thick sauce with cumin seeds and fried onions		Dover sole served in tangy yogurt and curry sauce. A Cinnamon special.	
<b>Chicken or Lamb Dupiaza</b>	<b>£6.25</b>	<b>Goan Fish Hara Massala</b>	<b>£8.95</b>
Chicken or lamb cooked with fried onions and tomatoes. Slightly spicy		Oven baked fish together with a specially made sauce using fresh coriander leaves, chilli, spinach, ginger and mustard seeds, a truly superb fish curry.	
<b>Chicken or Lamb Korai</b>	<b>£6.95</b>	<b>Moni Purl Machli Massala</b>	<b>£8.95</b>
Well fried, highly flavoured with herbs & spices (medium).		Stuffed with garlic, black pepper, red and green chillies	
<b>Chicken or Lamb Saag</b>	<b>£6.95</b>	<b>Kerala Crab Bhuna</b>	<b>£7.95</b>
Chicken or lamb cooked with spinach Medium hot		Fresh minced crab Goan style. Deep fried & medium spiced.	
<b>Chicken or Lamb Rogan Josh</b>	<b>£6.25</b>	<b>King Prawn Korma</b>	<b>£9.95</b>
Chicken or lamb cooked in tomato, onion green pepper and various herbs and spices.		Mild and sweet, cooked in ground almonds and cream sauce	
<b>Chicken or Lamb Balti</b> Medium hot	<b>£6.95</b>	<b>Prawn Saag</b> Cooked with spinach. Medium hot.	<b>£6.95</b>
Cooked with special sauce, onion & capsicum, tomatoes.		<b>Prawn Bhuna</b> Cooked in medium hot spicy sauce.	<b>£6.95</b>
<b>Chicken or Lamb Pathia</b>	<b>£6.95</b>	<b>Prawn Korma</b>	<b>£6.95</b>
Hot, sweet & sour cooked with herbs and served in a thick sauce.		Mild and sweet, cooked in ground almonds and cream sauce	
<b>Chicken Malai</b>	<b>£6.95</b>	<b>Cochin Tiger Prawn</b>	<b>£9.95</b>
Chicken marinated with cheese, tomato, onion, freshly ground spices and finished with smooth cream.		Tiger prawns cooked in a coriander, black pepper and bay leaf sauce with mangoutout. A mouth watering favourite of Cochin Portuguese.	
<b>Butter Chicken</b>	<b>£6.95</b>		
Morsels of chicken marinated with ginger and yogurt, served in a creamy butter sauce.			
<b>Garlic Chilli Chicken</b>	<b>£6.95</b>		
Diced pieces of chicken cooked with chilli, garlic and herbs.			
<b>Chicken Rezala</b>	<b>£6.95</b>		
Tender pieces of chicken cooked in a rich thick sauce of coconut cream, butter, garlic and aromatic spices.			

### VEGETARIAN MAIN COURSE

<b>Korma Rogni (V)</b>	<b>£5.95</b>
An curry of fresh seasoned vegetables cooked in a delectable cream and yogurt gravy	
<b>Vegetable Jalfrezi (V)</b>	<b>£5.95</b>
Stewed vegetables with capsicum, onion, tomatoes, green chillies and chat massala.	
<b>Sabzi Hariali (V)</b>	<b>£5.95</b>
Fresh vegetables cooked with mint and coriander.	
<b>Sabzi Roshney (V)</b>	<b>£5.95</b>
Vegetables cooked with tomatoes, green peppers and onions with garlic and green chilli. Dry curry.	
<b>Satzi Jai Puri (V)</b>	<b>£5.95</b>
Fresh vegetables in a jai puri style sauce. Medium curry.	
<b>Sabji Niramish Bhaji (V)</b>	<b>£5.95</b>
Enticing vegetable curry tempered with our Chef's special recipe.	
<b>Korai Motor Paneer (V)</b>	<b>£6.95</b>
Cheese & peas cooked with onion, capsicum, tomato in a tamarind flavoured sauce.	

#### BANQUETING NIGHT £11.95

EVERY WEDNESDAY

Choose a 5 Course meal from our selection of dishes.

Birthdays Party

Wedding Party

Private Party

Any Occasional Party

(V) Suitable for vegetarian

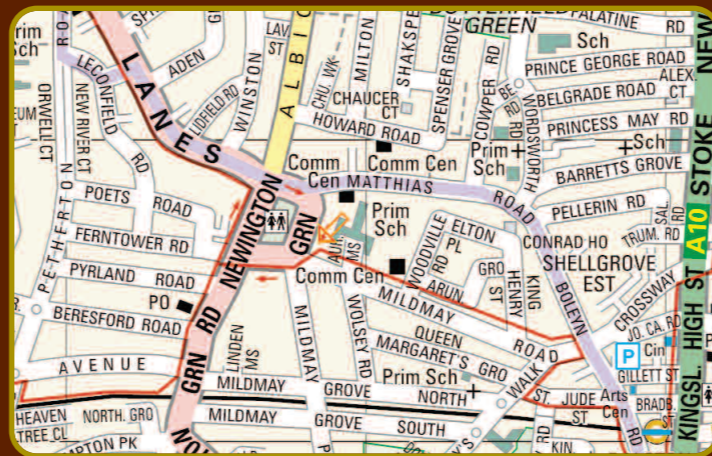
### SIDE ORDERS

<b>Sabzi Curry (V)</b>	<b>£2.95</b>
Fresh vegetables cooked with little spice, using several vegetables, Bengal style.	
<b>Bombay Aloo (V)</b>	<b>£2.95</b>
Potatoes cooked Bombay style.	
<b>Saag Aloo (V)</b>	<b>£2.95</b>
Spinach and potatoes.	
<b>Saag Bhaji (V)</b>	<b>£2.95</b>
Spinach cooked in garlic and aniseed.	
<b>Saag or Mottor Paneer (V)</b>	<b>£2.95</b>
Spinach or chick peas and cheese.	
<b>Chana Massala (V)</b>	<b>£2.95</b>
Chick peas cooked with lemon and tamarind sauce.	
<b>Aloo Gobi (V)</b>	<b>£2.95</b>
Potatoes and cauliflower cooked in spices.	
<b>Spicy Bindi (V)</b>	<b>£2.95</b>
Spicy fried okra, in a traditional Indian style.	
<b>Spicy Begun (V)</b>	<b>£2.95</b>
Aubergine cooked Bengal style.	
<b>Garlic Mushroom (V)</b>	<b>£2.95</b>
Spicy fried button mushroom with garlic.	
<b>Spicy Broccoli (V)</b>	<b>£2.95</b>
Broccoli cooked with onions and spices.	
<b>Tarka Dall (V)</b>	<b>£2.95</b>
Pink lentils cooked with garlic.	
<b>Mixed Green Salad (V)</b>	<b>£1.95</b>
<b>Raitha (V)</b>	<b>£1.95</b>
Yogurt with cucumber.	
<b>Onion Bhaji (V)</b>	<b>£1.95</b>
Chopped onion mixed with cabbage and black pepper.	

### RICE AND BREADS

<b>Special Fried Rice</b>	<b>£2.95</b>
<b>Lemon or Mushroom Rice</b>	<b>£2.95</b>
<b>Coconut or Peas Rice</b>	<b>£2.95</b>
<b>Pulao Rice or Plain Rice</b>	<b>£1.95</b>
<b>Flavoured Naan</b>	<b>£1.95</b>
Choice of Garlic, Peshwari, Keema, Onion, Chilli or Plain.	
<b>Paratha Plain or Stuffed</b>	<b>£1.95</b>
<b>Tandoori Roti or Chapati</b>	<b>£1.50</b>
<b>Papadom Plain or Spicy</b>	<b>£0.50</b>
<b>Chutney Per person</b>	<b>£0.50</b>

Our dishes are cooked with  
**Olive Oil & Organic Vegetables**



#### Opening Hours

Sun - Thu 12:00 Noon - 2:30pm & 5:30pm - 11:30pm  
Fri - Sat 12:00 Noon - 2:30pm & 5:30pm - 12:00 Midnight

20 Newington Green, Islington, London N16 9PU

**020 7241 2222**

[www.cinnamonlounge.biz](http://www.cinnamonlounge.biz)



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