

**APPETISERS****Darren Gough Special Platter**

(per person) £4.25

**Sizzling mix** (per person)

£3.25

**Chicken pakora** £2.95**Liver tikka** £2.95**Lamb chops** £3.95**King prawns tandoori** £4.10**King prawn butterfly** £4.10**Masala fish** £3.10**Prawn puree** £3.10**Chicken chaatt puree** £3.10**Samosa (meat / veg)** £2.85**King prawn on puri** £4.10**Mixed kebab** £3.75**Onion bhaji** £2.85**Garlic mushroom** £2.85**Vegetable pakora** £2.85**Chicken tikka / lamb tikka**

£3.25

**Seekh kebab** £2.95**Shami kebab** £2.95**Tandoori chicken** £3.25**Mushroom pakora** £2.95**Fish pakora** £3.25**Fish puri** £3.25**Famous Curry Dishes**

Madras / korma / bhuna / rogan

josh / dhansak / dopiaza /

pathia / vindaloo –

Chicken, lamb, prawn or

vegetable £5.95

King prawn £8.25

**Delicate & Mild Dishes****Chicken or lamb tikka masala**

(very mild) £6.50 The UK's most popular dish, cooked with our own special tandoori sauce, almond powder, coconut powder, sultanas &amp; fresh cream.

**Chicken or lamb passanda**

£6.50 Delicately cooked with almonds, fresh cream and yoghurt.

**Shalimar karahi** £6.50 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** £6.50 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, and garnished with sliced banana.**Chicken tikka bhari** £6.50

Cooked in a mild and medium sauce with fresh cream and lightly spiced.

**Posh spice** £6.50 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.**Chicken la jawab** £6.50

Almond and coconut give a richness to this slightly spiced curry of lean chicken and a touch of sugar and herbs &amp; spices.

**Balti masala** (mild to medium)

£6.50 Chicken tikka cooked with balti spices in a masala sauce.

**Gulstani tikka special** £6.50

Chicken breast cooked with creamed coconut and drizzled in honey.

**Murgh rajala** £6.50

Chicken cooked over charcoal with almonds, coconut powder and sultanas. Sprinkled over with cashew nuts and poppy seeds.

**Chicken delight** (very mild)

£6.50 Grilled pieces of chicken cooked with ground coconut, ground almonds, cream and mango pulp.

**Hawaiian** – chicken / lamb

£6.50 Exceptionally smooth in

taste. Cooked with ground coconut, pineapple, mango chutney; sprinkled with fresh coriander and spring onion.

**Healthy choice** £6.50

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!

**Goan curry** – chicken / lamb

£6.95 Cooked with red chilli, spring onions, garlic, ginger and cardamon simmered with coconut milk and garnished with fresh coriander.

**Tandoori Dishes****Tandoori fish** £7.95**Chicken shashlick** £7.50

Marinated chunks of breast cooked in a clay oven with onions, peppers, tomatoes. Served sizzling!

**Tandoori mixed grill** £8.50

Chicken, lamb, king prawns and seekh kebab cooked over charcoal. Served sizzling!

**Chicken or lamb tikka** £7.50

Chicken or lamb marinated and cooked in a clay oven. Served sizzling!

**Tandoori king prawn** £8.95

Marinated king prawns cooked

over charcoal. Served sizzling!

**Stir fry king prawn** £8.95**Stir fry mixed** £8.50**Stir fry chicken** £7.50

Healthy and nutritious dishes that are extremely delicious. Chicken, fish or king prawns marinated in herbs &amp; spices, and stir fried with onions, peppers, carrots and potatoes. Slightly spiced and garnished with green chillies. Served sizzling!

**Tandoori chicken** £7.50

Chicken marinated and cooked in a clay oven on the bone.

**King prawn shashlick** £8.95

Marinated king prawns cooked in a clay oven with onions, peppers and tomato. Served sizzling!

**Traditional Homestyle****Specialities****Hashnaji flavour** – chicken /

lamb £6.95 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.

**Haandi** – chicken / lamb £6.95

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 meat is used so it is easy to break with your fingers, meaning it can be eaten easily with chapatis or nan bread.

**Mirchi korma** – chicken / lamb (spicy) £6.25**Chicken masala desi** £6.25**Lamb masala desi** £6.25**Keema masala desi** £6.25**Saag gosht** £6.25**Saag chicken** £6.25**Keema aloo** £6.25**Chicken chana** £6.25**Bhindi gosht** £6.25**Mushroom gosht** £6.25**Chicken aloo** £6.25**Royal thali** £13.95 An amazing array of lamb, chicken, seafood and vegetable dishes complemented with a selection of sundries.

**Mogline taste** (very hot) £6.50  
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!

**Chutney** – chicken / lamb (medium) £6.50 A speciality dish made with tomatoes, garlic, spring onions and garnished with fresh coriander and covered in a mint sauce.

**Lemon chilli chicken** £6.50  
Marinated chicken cooked in a delightful spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste and black pepper. Sprinkled with fresh coriander. It might sound a lot hotter than it actually is!

**Chicken tikka masala desi** (medium spicy) £6.95  
Marinated chicken in special Asian-style sauce.

**Ginger** – chicken / lamb (medium) £6.95 Highly flavoured with fresh ginger and lots of fresh herbs & spices.

**Biryani** – chicken / lamb / prawn £7.95 Specially cooked basmati rice with herbs & spices, garnished with tomatoes, cucumbers and red onions.

**Special biryani** – chicken / lamb / prawn £8.95 Specially cooked basmati rice with herbs & spices, garnished with tomatoes, cucumbers and red onions.

**Gulbark kofta** £7.50 Balls of minced chicken neatly spiced to a medium strength with a thick sauce. Recommended with a roti or nan bread.

**Sammy's Special** £9.95  
King prawn, chicken and lamb cooked in a clay oven then cooked in Sammy's Special Sauce, and served with plain basmati rice.

**Pride of Yorkshire** (fairly hot) £8.95 Chicken and lamb with rhubarb cooked in Sammy's Special Sauce and sprinkled over with cherry tomatoes.

### **Medium To Spicy Dishes**

**Deluxe thali** £11.95 For those who can't decide which dishes to choose why not let our chef spoil you with your own personal banquet? An amazing combination of dishes of the chef's choice (mild, medium and very spicy, or a selection of strengths).

**Special karahi** £8.50 Lamb, chicken or prawns, peas and chana dall in a very rich sauce, neatly spiced with many different flavours.

**Nawabi khana** – chicken / lamb £6.95 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.

**Bengali style** £6.95 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** – chicken / lamb £6.50  
Comprising of a lightly spiced sauce with a variety of fresh herbs & spices, tomatoes, garden mint and plain yoghurt.

**Tikka rogan josh** £6.50

A lamb or chicken tikka of Kashmir, undoubtedly the prince among curries.

**Garlic chilli flavour** £6.50  
Breast of chicken cooked in a clay oven and highly flavoured with fresh garlic, green chilli, peppers and tomatoes.

**Sirloin steak special** £11.95  
Marinated steak cooked in a traditional Asian sauce.

**Karahi** £6.50 Chicken or lamb charcoal grilled, and cooked with onions, peppers, garlic, ginger and fresh coriander.

**Darren Gough's Chicken Jalfrezi** £6.50

Diced chicken cooked with fresh lemon juice, onion and fresh green chilli.

**Zara flavour** (medium) £7.75  
An amazing mixture of tender lamb curried with minced chicken breast, spinach and tomatoes. Spiced with garlic and ginger, and garnished with crumbled egg.

**Murgh Rajasthani** £6.95  
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!

**Pancha rangia** – chicken / lamb (fairly hot) £6.95

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.

**Sylheti taste** £6.50 Unique Sylheti dish; a must at almost any function or celebration. Made with fresh green chillies, cloves, cumin seeds, black pepper and chicken sprinkled with coriander.

**Parsi** – chicken / lamb £6.50 A famous Persian dish lavishly flavoured with fresh garlic and spring onion, ginger, green chillies, tomatoes, lemon and chana dall.

### **Balti Dishes**

**King prawn balti** £8.50  
Cooked in a medium spiced sauce with tomatoes, onions and peppers.

**Pathan balti** £6.95  
Lamb cooked with fresh spinach leaves, ginger and peppers.

**Cinnamon tandoori balti** £7.25  
Lamb, chicken and mince meat cooked in a clay oven, and re-cooked in a balti style.

**Cinnamon special balti** £7.25  
Chicken, prawns and meat. Lamb / chicken / prawn / chicken tikka / garlic tikka balti £6.95

**Garlic chilli balti** £6.95  
Lamb or chicken cooked with green chillies and garlic.

**Shensha balti** (medium to mild) £6.95  
Chicken or lamb cooked with fresh tomatoes, slightly spiced with a touch of cream.

### **Seafood**

**Cinnamon Special Seafood Karahi** (medium or hot) £9.50  
Seafood cooked in a very rich sauce with a variety of flavours.

**Garlic chilli king prawn** (hot) £8.50  
Highly flavoured with fresh garlic, green chillies, peppers and tomatoes.

**King prawn rajala** £8.50  
Cooked with almonds, coconut, sultanas and sprinkled over with nuts and poppy seeds.

**King prawn delight** £8.50  
Our chef's creation to suit the weaker palate. Cooked in a mild sauce with lots of flavours.

**King prawn agni** (medium) £8.50  
Cooked in our chef's own special thick sauce with garlic, ginger, peppers tomatoes and finely chopped spring onions.

**Stir fry fish** £7.95

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

**King prawn haandi** £8.50

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

**Karahi fish** £7.25

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

**Fish kofta** (medium) £7.95

A popular Bengali dish with fish minced into small balls and neatly spiced with a thick sauce.

**Nawabi king prawn** £8.50

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.

**King prawn jalfrezi** £8.50

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

**Monkfish** £11.95 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.

**Cinnamon's Selection of Vegetable Dishes****Cinnamon Special****Vegetable Karahi** £5.95

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

**Vegetable haandi** £5.95

Chick peas, mushrooms, cauliflower and aubergine cooked Asian style.

**Shahi vegetable masala** £5.95

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

**Vegetable shashlick** £5.95

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

**Jeera aloo** £5.95 Potatoes stir fried with cumin and tossed in fresh coriander.

**Special vegetable bhuna**

£5.95 Mushroom, aubergine, cauliflower and chick peas cooked in a medium spiced sauce.

**Vegetable delight** £5.95

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

**Special vegetable rogan josh**

£5.95 Our chef's choice of vegetables garnished with fresh tomatoes.

**Saag paneer** £5.95 Spinach cooked with Indian cheese.

**Special vegetable balti** £5.95

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

**Sundries**

**Steamed rice** £1.95

**Pilau rice** £2.10

**Mushroom pilau** £2.20

**Egg pilau** £2.20

**Lemon rice** £2.20

**Keema rice** £2.20

**Special rice** £2.35

**Plain nan** £1.95

**Garlic nan** £2.20

**Kulcha nan** £2.20

**Keema nan** £2.20

**Peshwari** £2.20

**Hot & spicy nan** £2.20

**Chapati** £0.60

**Popadom** £0.45

**Family nan** £4.50

**A Bit On The Side**

**Vegetable bhaji** £2.95

**Tarka dall** £2.95

**Sag aloo** £2.95

**Bombay aloo** £2.95

**Cauliflower bhaji** £2.95

**Mushroom bhaji** £2.95

**Bhindi bhaji** £2.95

**Sag bhaji** £2.95

**Sag paneer** £2.95

**French fries** £1.70

**Pickle tray** £1.70

**Paratha** £2.10

**Channa masala** £2.95

**We are open every day**

Mon – Sat: 5.30pm to 11pm

Sun: 3pm to 10.30pm

Ask for details of the  
**Cinnamon  
Lounge Diners Club.**

Complementary birthday cake for your **birthday party** when you book in advance at one of our restaurants.