

## SIGNATURE APPETISERS



<b>KALONGEE KING PRAWNS</b> <i>King Prawns and peppers on skewers-lightly spiced cooked in a honey and mustard sauce</i>	<b>£7.50</b>
<b>GINGER 66</b> <i>King Prawns tossed in a blend of medium herbs &amp; spices with garlic in an unforgettable sauce</i>	<b>£7.50</b>
<b>LAMB CUTLETS</b> <i>Lamb cutlets marinated overnight in yoghurt, fresh herbs &amp; spices to achieve the deep flavours, grilled on skewers</i>	<b>£7.50</b>
<b>CHILLI FISH</b> <i>Tender pieces of fillet fish infused with fresh herbs &amp; spices, pan fried in a onion &amp; chilli sauce</i>	<b>£6.95</b>
<b>SKEWERED SALMON</b> <i>Lightly spiced Salmon fillets grilled in the Tandoor</i>	<b>£7.50</b>
<b>HYDERABADI KEBAB</b> <i>If you like Sheek Kebab you will love this! Minced lamb marinated with ginger &amp; coriander, grilled on skewers</i>	<b>£6.95</b>
<b>CINNAMON MIX</b> <i>A mixture of Chicken Tikka, Duck Tikka &amp; Sheek Kebab</i>	<b>£6.95</b>
<b>LAMB ON PUREE</b> <i>Tender lamb cooked in fresh herbs &amp; spices - medium, served on Puree</i>	<b>£6.95</b>
<b>LAHOREE SAMOSA</b> <i>A fantastic alternative to Vegetable Samosa, crisp pastry stuffed with lightly spiced vegetables</i>	<b>£5.95</b>
<b>CHILLI PANEER</b>	<b>£6.95</b>

## CLASSIC APPETISERS



<b>CHICKEN TIKKA</b> <i>Marinated using light spices &amp; yoghurt, grilled in the Tandoor</i>	<b>£5.25</b>
<b>LAMB TIKKA / DUCK TIKKA</b> <i>Marinated using light spices &amp; yoghurt, grilled in the Tandoor</i>	<b>£5.75</b>
<b>SHEEK KEBAB</b> <i>Minced lamb marinated using light spices &amp; yoghurt, grilled in the Tandoor</i>	<b>£5.75</b>
<b>TANDOORI CHICKEN</b> (On the bone) <i>Marinated using light spices &amp; yoghurt, grilled in the Tandoor</i>	<b>£5.75</b>
<b>JHINGA RAJ PUREE</b> <i>King Prawns tossed in a blend of fresh herbs &amp; spices served on a Puree</i>	<b>£7.50</b>
<b>JHINGA RAJ BUTTERFLY</b> <i>King prawn lightly spiced coated with egg &amp; breadcrumb- Deep Fried</i>	<b>£7.50</b>
<b>JHINGA PUREE / CHICKEN TIKKA PUREE</b> <i>Succulent Prawns or Chicken Tikka tossed in a blend of fresh herbs &amp; spices served on a Puree</i>	<b>£5.95</b>
<b>CHICKEN CHAT</b> <i>Chicken cooked with cucumber &amp; chat masala in a thick sauce</i>	<b>£5.95</b>
<b>ALOO CHAT</b> <i>Potato cooked with cucumber &amp; chat masala in a thick sauce</i>	<b>£4.95</b>
<b>MEAT OR VEGETABLE SAMOSA</b> <i>Crisp fried pastry filled with lightly spiced meat or vegetables</i>	<b>£4.50</b>
<b>ONION BHAJEE</b> <i>Spicy onions, crisp, coated in gram flour- deep fried till golden brown</i>	<b>£4.50</b>
<b>SKEWERED PANEER TIKKA</b> <i>Lightly spiced Indian cheese, grilled in the Tandoor</i>	<b>£5.95</b>
<b>KEBAB PUREE</b> <i>Sheek Kebab rolled in a puri, served with salad &amp; sauce</i>	<b>£6.50</b>

## CHEFS SIGNATURE DISHES



<b>JINGHA RAJ NAWABI</b> <i>3 Large King prawns fragranced with garlic, onion &amp; fresh herbs. Medium bursting with aroma</i>	<b>£16.95</b>
<b>NARYAL KING PRAWNS</b> <i>Infused with herbs &amp; spices, garnished with a sauce cooked with onion, peppers and coconut milk</i>	<b>£16.95</b>
<b>MASALA CHINGRI</b> <i>King prawns stir fried with fresh herbs &amp; spices, garnished with a sauce</i>	<b>£15.95</b>
<b>MACHLI MASALA</b> <i>Salmon fillets grilled and then cooked with fresh herbs &amp; spices with a touch of the popular Masala sauce</i>	<b>£14.95</b>
<b>TILAPIA FISH BHUNIANA</b> <i>Fillet fish marinated in garlic &amp; fresh herbs, cooked in a medium sauce with peppers &amp; onions</i>	<b>£15.95</b>
<b>THE CINNAMON SPECIAL</b> <i>Chicken &amp; lamb cooked in rich garlic and onion sauce alongside fresh herbs &amp; peppers - Medium</i>	<b>£13.95</b>
<b>AKBARI KHAZANA</b> <i>Chicken stripped off the bone cooked with peppers, fresh herbs &amp; onions with the Masala sauce - Medium</i>	<b>£12.95</b>
<b>KAJU BADAMI</b> <i>Chicken Tikka cooked in a smooth mild sauce with ground almond &amp; pistachio, garnished with Cashew Nuts</i>	<b>£12.95</b>
<b>CHILLI PANEER</b> (Served with Naan) <i>Indian cheese cooked in a spicy &amp; tangy sauce using green chillies &amp; peppers served with Nan bread</i>	<b>£11.95</b>
<b>SHAHI ZEERA LAMB</b> <i>Lamb cooked in a rich sauce slowly simmered using fresh herbs, served moist-dry</i>	<b>£13.95</b>
<b>CHICKEN JHATKAA</b> <i>Chicken cooked in a home-made sauce using fresh herbs and spices, chillies and peppers. Garnished with sesame seeds.</i>	<b>£12.95</b>
<b>MOGHUL MURGH</b> <i>Grilled chicken cooked with mince lamb, in a sauce with fresh onions and peppers, infused with subtle flavours.</i>	<b>£14.95</b>



*Chef's Signature dish continued with your choice of Meat or Seafood..*

<b>DILROOBA</b> <i>Medium curry cooked in the traditional style onion &amp; tomato sauce fairly rich, old flavours with a modern flair</i>	
<b>XACUTI</b> <i>A very popular Goan dish, that needs no introduction cooked with chillies &amp; coconut milk</i>	
<b>AJWANI</b> <i>Medium hot, flavoured using fresh herbs &amp; spices cooked with fresh okra &amp; peppers</i>	
<b>ACHAARI</b> <i>A melange of fresh spices and pickle creating a sharp taste in a medium sauce</i>	
<b>MIRCHI</b> (Served Madras or Vindaloo Hot) <i>Cooked in a rich sauce using onion, peppers, fresh herbs &amp; spices and the ever popular Naga Chilli - A dish full of flavour</i>	
<b>CHICKEN TIKKA</b>	<b>£10.95</b>
<b>DUCK TIKKA</b>	<b>£13.95</b>
<b>KING PRAWN</b>	<b>£15.95</b>
<b>LAMB</b>	<b>£11.95</b>
<b>FISH FILLET</b>	<b>£12.95</b>

## HOUSE SPECIAL DISHES



<b>MASALA</b> <i>Slightly above mild in strength cooked with tandoori spices, almond, cream &amp; yoghurt</i>	
<b>CHEENI AAM</b> <i>An exquisite dish blending mangoes &amp; coconut cream - A rich smooth taste</i>	
<b>BUTTER</b> <i>A mild dish cooked with yoghurt, cream and butter</i>	
<b>PESHWAR</b> <i>A mild to medium dish cooked using fresh herbs &amp; onions with a touch of the ever popular Masala sauce</i>	
<b>PASSANDA</b> <i>Mild &amp; subtle cooked using ground almond, pistachio and cream garnished with pistachio nuts</i>	
<b>METHI</b> <i>Cooked with Fenugreek alongside fresh herbs &amp; spices in a medium sauce</i>	
<b>DANSAK</b> <i>A thick textured dish of Persian origin, cooked using Lentils, sweet, sour &amp; hot</i>	
<b>PATIA</b> <i>A thick textured dish of Persian origin, sweet, sour &amp; hot creating a sharp taste</i>	
<b>SAGWALA</b> (Can be served without cheese). <i>Cooked in a medium sauce with spinach, garnished with grated cheese</i>	
<b>MUSHROOM PYAZA</b> <i>Mushroom &amp; Onions cooked with fried garlic - Medium</i>	
<b>GARLIC OR GARLIC CHILLI</b> <i>Tossed with chopped garlic &amp; green chillies slowly simmered in an onion sauce</i>	
<b>REZALA</b> <i>Cooked in rich spices with green chillies &amp; yoghurt topped with coriander</i>	
<b>JALFRAZI</b> <i>A hot dish consisting of peppers, green chillies &amp; a hint of ginger</i>	
<b>SHORISHAR MODU</b> <i>Medium in strength cooked using honey, mustard &amp; roasted almonds</i>	
<b>JALALI</b> <i>Medium in strength cooked with fresh ginger, lemon rind &amp; fresh herbs</i>	
<b>BADAMI</b> <i>A thick textured medium dish cooked with fresh herbs &amp; spices and chick peas</i>	
<b>BOLLYWOOD BLAST</b> <i>A rich throat warming curry using the finest Naga chilli cooked in a thick sauce</i>	

<b>CHICKEN TIKKA</b>	<b>£9.50</b>	<b>LAMB</b>	<b>£10.95</b>
<b>DUCK TIKKA</b>	<b>£12.95</b>	<b>FISH FILLET</b>	<b>£11.95</b>
<b>KING PRAWN</b>	<b>£15.95</b>	<b>PANEER TIKKA</b>	<b>£10.95</b>
<b>VEGETABLE</b>	<b>£7.95</b>		

## CLAY OVEN



*Tandoori grill preparations entail meat that is marinated in delicate spices with yoghurt and mint sauce cooked on skewers in the clay oven, served sizzling on a bed of onions, accompanied by a fresh salad and mint yoghurt - a very healthy choice*

<b>CHICKEN TIKKA</b>	<b>£8.95</b>
<b>CHICKEN TIKKA SHASHLICK</b>	<b>£10.95</b>
<b>LAMB TIKKA</b>	<b>£9.95</b>
<b>LAMB TIKKA SHASHLICK</b>	<b>£11.95</b>
<b>DUCK TIKKA</b>	<b>£10.95</b>
<b>DUCK TIKKA SHASHLICK</b>	<b>£12.95</b>
<b>TANDOORI CHICKEN</b>	<b>£9.95</b>
<b>PANEER TIKKA</b>	<b>£8.95</b>
<b>PANEER TIKKA SHASHLICK</b>	<b>£10.95</b>
<b>SALMON TIKKA</b>	<b>£13.95</b>
<b>SALMON TIKKA SHASHLICK</b>	<b>£15.95</b>
<b>CINNAMON MIXED GRILL</b> (Includes Naan Bread)	<b>£13.95</b>
<b>TANDOORI KING PRAWNS</b>	<b>£15.95</b>
<b>GRILLED LAMB CUTLETS</b>	<b>£16.95</b>

## ALL TIME FAVOURITES



- KORMA** A delicate preparation of cream, coconut and almond very mild  
**CURRY** A simple medium spiced curry  
**MADRAS** Fairly hot & spicy with a touch of lime  
**VINDALOO** A very hot curry cooked with a selection of spices and potato  
**BHUNA** Medium highly seasoned with fresh herbs & spices cooked using onions & tomato  
**ROGAN** Medium highly flavoured with aromatic spices topped with tomatoes  
**DOPYAZA** Medium cooked using Do Pyaza (2 onions) in a thick sauce  
**CEYLON** Fairly hot an exotic dish cooked with spices and coconut  
**KEEMA & PEAS** Minced lamb cooked with green peas in a medium sauce. Served with minced lamb Only

CHICKEN	£7.95	CHICKEN TIKKA	£9.50
LAMB	£9.50	DUCK TIKKA	£12.95
KING PRAWN	£14.95	PANEER TIKKA	£10.95
VEGETABLE	£7.95	FISH FILLET	£11.95

## BIRIYANI



Biriyani is a classic Mogul dish of Basmati rice cooked with saffron, garam masala and a selection of subtle spices stir fried to give a very healthy yet flavoursome taste - served with a Vegetable curry

CHICKEN	£10.95	CHICKEN TIKKA	£11.95
LAMB	£11.95	DUCK TIKKA	£12.95
TANDOORI SALMON	£15.95	KING PRAWN	£15.95
MIXED BIRYANI	£14.95	VEGETABLE	£9.95

## BALTI



A thick textured dish cooked using Kashmiri spices with plenty of fresh herbs and a touch of home made tamarind sauce creating a medium-hot curry - served with a plain Naan bread

CHICKEN TIKKA	£10.95	LAMB	£11.95
DUCK TIKKA	£12.95	FISH FILLET	£12.95
PANEER TIKKA	£11.95	KING PRAWN	£15.95
VEGETABLE	£9.95		

## VEGETABLES



VEGETABLE CURRY	£4.25	VEGETABLE BHAJEE	£4.25
SAG BHAJEE	£4.25	SAG ALOO	£4.25
BOMBAY ALOO	£4.25	BOMBAY NAGA	£4.25
BRINJAL BHAJEE	£4.25	CHANA MASALA	£4.25
CAULIFLOWER BHAJEE	£4.25	ALOO GOBI	£4.25
ONION BHAJEE	£4.25	TARKA DALL	£4.25
BINDI BHAJEE	£4.25	BINDI ALOO	£4.25
MUSHROOM BHAJEE	£4.25	GARLIC & MUSHROOM	£4.25
SAG DALL	£4.50	SAG CREAM	£4.50
SAG PANEER	£4.50	MOTOR PANEER	£4.50
HARYALI BHAJEE	£4.75	SESAME SABZEE	£4.75

*Sag, chickpeas & butternut squash*  
*Courgettes, shallots & sesame seeds*

## RICE



STEAMED RICE	£3.25
PILAU RICE	£3.50
LEMON RICE	£4.50
COCONUT RICE	£4.50
EGG RICE	£4.50
VEGETABLE RICE	£4.50
MUSHROOM RICE	£4.50
GARLIC RICE	£4.50
GARLIC & MUSHROOM RICE	£4.50
KEEMA RICE	£4.50
SPECIAL RICE <i>Egg &amp; peas</i>	£4.50
PYAZA RICE <i>Fried spring onion</i>	£4.50
CHICKEN TIKKA RICE	£4.95

## NAAN & SUNDRIES



NAAN	£3.10
PESHWARI NAAN	£3.25
GARLIC NAAN	£3.25
CHEESE NAAN	£3.25
CHILLI NAAN	£3.25
KEEMA NAAN	£3.50
VEGETABLE NAAN	£3.50
GARLIC & CORRIANDER NAAN	£3.50
GARLIC & CHILLI NAAN	£3.50
KEEMA & CHILLI NAAN	£3.50
CHICKEN TIKKA NAAN	£3.95
PARATHA	£3.50
STUFFED PARATHA	£4.50
CHAPATI	£1.95
TANDOORI ROTI	£2.95
CHIPS	£3.50
POPODOMS	£0.80
RELISHES <i>Per item</i>	£0.80
RAITHA <i>Plain or cucumber</i>	£2.95

## OPENING TIMES

7 DAYS A WEEK, INCLUDING BANK HOLIDAYS  
 Lunch 12:00pm - 2:00pm - Evening 5.30pm - 11:00pm

All Major credit cards excepted, We do not except cheques  
 Minimum Card Transaction £10.00

## ALLERGY & INTOLERANCES

Always mention when ordering about allergies and intolerances.  
 The following known allergens are used in our kitchen.



Celery



Gluten



Crustacean



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame Seeds



Soya



Sulphur Dioxide



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