



DINE IN MENU

————— *the* —————
CINNAMON COURT
RESTAURANT & BAR

Meat Starters

Chicken Tikka	£3.50
Succulent bite sized pieces of chicken marinated in tikka yoghurt and then cooked in a clay oven.	
Lamb Tikka	£3.50
Succulent bite sized pieces of lamb, marinated in fresh ground spices, roasted in the tandoor on a skewer.	
Sheek Kebab	£3.50
Delicately spiced mince lamb, cooked in the clay oven.	
Tandoori Selection	£3.95
Consists of Chicken Tikka, Lamb Tikka and Sheek Kebab.	
Lamb Chops	£3.95
These grilled lamb chops are marinated in an Indian style marinade and cooked hot and fast.	
Lamb Samosa	£3.50
A classic Indian snack of delicious minced lamb in a crisp filo pastry.	
Lamb/Chicken Shashlick	£3.50
Barbecued on charcoal with Tomatoes, Green pepper and Onions.	
Tandoori Chicken	£3.50
Young spring chicken, marinated in yoghurt, spiced and then cooked in the tandoor on the bone.	
Chicken Chaat	£3.50
Slow cooked chicken in a reduced sauce, served on a light puree.	
Chicken Pakora	£3.50
Bite size chicken pieces dipping in a light batter of gram flour and then deep fried.	
Tandoori Cottage Salad	£3.95
Skewered Chicken tikka with peppers, onions and tomato and panner (Indian cheese)	



Sea Food Starters

Tandoori King Prawn	£3.95
King Prawns marinated in yoghurt and seasoned with tandoori massala before being cooked in the tandoor.	
Fish Chattr	£3.50
Fresh fish cooked in a chattr massala sauce served on a light puree bread.	
Prawn Puree	£3.50
Prawns cooked in a chattr massala sauce served on a light puree bread.	
Fish Pakora	£3.95
Fresh fish deep fried in a light spicy gram flour batter.	
Massala Fish	£3.50
Spicy Marinated fish deep fried for a full flavour.	
Salmon Tikka	£3.95
Delicately spiced Salmon skewered and cooked in the tandoor.	
Amchur Fish Kebab	£3.50
Hand made Fish cakes gently flavoured with mango and ground spices.	
Crispy King Prawn with Sesame Seeds	£3.95
King Prawns coated with sesame seeds and deep fried to perfection.	

Vegetarian Starters

Vegetable Cutlet	£3.50
Mixed vegetable cutlets coated with bread crumbs and deep fried.	
Aloo Chop	£3.50
Potato cakes with a soft vegetable filling, coated with breadcrumbs and deep fried.	
Vegetable Chaat	£3.50
Fresh vegetables cooked in a chattr massala sauce served on a light puree bread.	
Vegetable Samosa	£2.50
A popular Indian snack of Mixed vegetables in a crisp filo pastry.	
Garlic Mushroom	£3.95
Button mushrooms tossed in spices and infused with garlic.	
Paneer/Vegetable Roll	£3.50
An un-aged, non-melting Indian farmers cheese in a crisp filo roll.	
Onion Bhaji	£2.95
A favourite Indian dish consisting of Onions with herbs in a rice and gram flour dough that is deep fried until golden brown.	

Biriyani

Saffron Rice stir fried with spices and flavoured with nuts and sultanas. Served with a vegetable curry side dish.

Chicken Biriyani	£7.50
Lamb Biriyani	£8.95
Prawn Biriyani	£7.50
King Prawn Biriyani	£10.95
Chicken Tikka Biriyani	£8.50
Lamb Tikka Biriyani	£8.95
Vegetable Biriyani	£7.50
Special Biriyani	£9.95

Sundries

Club Special Rice	£2.95
Steamed Basmati Rice	£2.00
Pilau Rice - Saffron	£2.50
Shahi Pilau - Fruits	£2.95
Shabji Pilau - Vegetables	£2.95
Keema Pilau - Mince Lamb	£2.95
Kabuli Rice - Chick Peas	£2.95
Mushroom Rice	£2.95
Fried Rice	£2.50
Egg Fried Rice	£2.95
Raita - Cucumber Yoghurt	£2.50
Chips	£2.00

Nan Breads

Nan bread is a leavened bread traditionally baked in the Tandoor and is a staple accompaniment to every Indian meal.

Plain Nan	£2.00
Keema Nan	£2.50
Garlic Nan	£2.50
Shabji Nan	£2.50
Paneer Nan	£2.50
Kulchi Nan	£2.50
Club Special Nan	£2.95
Tandoori Roti	£2.50
Parata	£2.50
Stuffed Parata	£2.95
Popadoms	£0.50
Spiced Popadoms	£1.00





Vegetable Dishes

	main	side
Shahi Bhaji	£5.95	£3.50
Sag Paneer	£5.95	£3.50
Sag Aloo	£5.95	£3.50
Mushroom Bhaji	£5.95	£3.50
Aloo Gobi	£5.95	£3.50
Dhum Aloo	£5.95	£3.50
Motar Paneer	£5.95	£3.50
Dhall Special	£5.95	£3.50
House Dhall	£5.95	£3.50
Bindi Bhaji	£5.95	£3.50
Pineapple Samba	£5.95	£3.50
Afgan Bhaji	£5.95	£3.50
Spiced Potato & Garlic Mushroom	£5.95	£3.50

European Dishes

Chicken Salad	£5.50
Prawn Salad	£5.50
Sirloin Steak	£9.95
Fillet Steak	£9.95
Scampi & Chips	£8.50
Omelette (Chicken or Mushroom)	£6.95

Signature Dishes

Rada Ghost	£8.50
Slow cooked Lamb infused with fresh ginger, chilli and coriander served on a sizzler.	
Ghustabo Lamb	£8.50
Braised lamb kebabs cooked with chopped onions, tomatoes and yoghurt flavoured with ground spices and herbs for a wholesome flavour.	
Jardaloo Gosht	£8.50
A Parsee dish cooked with tender lamb in an apricot sauce for a tinge of sweet and sour flavour.	
Palack Gosht	£8.50
A traditional Panjabi dish cooked with fresh spinach and lamb infused with mustard and fenugreek seeds.	
Dhaba Murgh	£7.50
An exquisite dish from the Punjab, chicken braised in a spicy massala of garlic, ginger, onions, tomatoes and capsicum With a light coating of crushed herbs.	
Makhani Chicken	£7.50
A North Indian Classic. Tandoori chicken cooked in mild butter sauce with a hint of mild spice.	
Parsee Red Chicken Curry	£7.50
A Parsee dish cooked with grated coconut and dry red kashmiri chilli's, spiced with cumin, sesame, peppercorn seeds and coriander.	
Chicken Tikka Delight	£7.50
Cooked with coconut cream, almonds, fresh cream, mild ground herbs and topped with coconut delight.	
Red Fort Chicken	£8.00
Exotic chicken, cooked in rich buttery sauce, with specially prepared red fort spices.	
Achari Chicken Garlic	£8.50
Barbecued chicken cooked in pickle, chilli, coriander and fresh garlic topped with crispy red chillies.	
Khairabadhi Lamb	£8.50
Barbecued lamb in a reduced marinade cooked with garlic, onion, coriander and served with curried potato.	
Chicken Muskat	£8.50
Chicken tikka chopped into cubes and prepared in a fresh spicy sauce with minced lamb & green peas blended in a medium thick sauce.	
Chicken Chilli Garlic	£7.50
A south Indian favorite. Cooked with fresh green chillies in a buttery sauce.	
Lamb Salami	£8.50
Tender pieces of lamb cooked with peaches, fresh herbs & spices to create a rich flavour of peach blended with spicy sauce.	
Chicken Rangeen	£8.50
Crispy shredded chicken tikka cooked in a specially prepared sauce with mango chutney, coriander, fresh herbs & cinnamon.	





Sea Food Specialities

- Jaipuri King Prawn Special** £12.95
Jumbo King Prawns, delicately spiced and then cooked dry in a light but spicy sauce. Served on a sizzler.
- Madras Fish Curry** £7.95
Fresh fish marinated in a citrus lime marinade infused with coconut, ginger and crushed poppy seeds, garnished with fenugreek and cumin.
- Green Fish Curry** £8.95
A Parsi Fish curry cooked with ground poppy seeds, coconut, chilies, onion, garlic and cashew nuts flavoured with coriander and mint.
- Goan Fish Curry** £8.95
A light, coconutty fish curry from south-west India made from fish marinated in lime juice and fresh coriander in a rich, aromatic sauce made with coconut, tamarind and ginger warmly spiced with Kashmiri chilli.
- Doi Maach (Bengali Fish Curry)** £7.95
Doi Maach is a mildly spicy fish curry made from fresh fish with ground spices infused with ginger and garlic before being slow cooked in a yoghurt sauce.
- Jheengi Methi Hyderabad** £11.95
A delectable dish from Hyderabad of spicy marinated king prawns cooked with fenugreek (methi) and spring onions.
- Malabar Prawn Curry** £7.95
Fresh ground spices infused with mustard seeds and curry leaves spiced with tamarind pulp and red chilli.
- Salmon Bahar** £9.95
Dialectally cooked salmon cooked with coriander, onion & garlic in a Bengali fish broth spiced with mustard and fresh coriander leaf.
- Panfried Salmon** £9.95
Salmon marinated with lime and turmeric, served with garlic potato's in a Bengali Fish Broth.
- Seafood & Vegetable Dhaba** £8.95
A combination of sea foods cooked with fresh vegetables in a spicy massala of garlic, ginger, onions, tomatoes and capsicum. With a light coating of crushed herbs.
- King Prawn Sagwalla** £11.95
King prawns (in shell) cooked with fresh spinach spiked with garlic and chilli.

Traditional Main

- Bhoona**
This dish is prepared with tomatoes, onions, garlic and special herbs with the minimum amount of moisture to produce a spicy flavoured thick sauce.
- Rogan Josh**
Flavoured with herbs and spices in a medium sauce and garnished with garlic, tomatoes & onions to create a unique Rogan taste.
- Malayan**
Medium to mild curry cooked in a sweet and sour sauce with pineapple.
- Kurma**
Very mild dish cooked with butter, coconut cream & almonds to create a unique sweet taste.
- Dansak**
A finely flavoured dish prepared with lentils & pineapple. Served in a sweet and sour sauce.

- Dupiza**
Cooked with diced onions, green peppers and medium hot spices in a heavy sauce.
- Pathia**
Slightly sweet, hot & sour, prepared with garlic, onions & heavy tomato puree sauce.
- Jalfrazi**
Cooked in a medium/hot spicy sauce chopped onions & green chillies
- Balti**
Traditional North Indian dish with chopped onion, green peppers & tomato, blended with balti massala spices.
- Masalla**
The nations favorite dish. A rich creamy sauce with almonds, coconut in a yoghurt and tomato base.

Chicken	£6.95
Chicken Tikka	£7.50
Lamb	£7.50
Lamb Tikka	£7.50
Vegetable	£5.95
Paneer (Indian Cheese)	£7.95
Prawn	£5.95
King Prawn	£8.95
Tandoori King Prawn	£12.95

