

### VEGETABLE JALFREZI

Assorted vegetables cooked with fresh tomatoes, capsicum and spices.

### DAL TARKA

Assorted yellow lentil Traditional herbs tempered and with garlic & tomatoes and spices.

### BOMBAY ALOO

Diced potatoes Tempered with cumin seed & curry leaves with spices.

### ALOO GOBHI MASALA

Cauliflower and potato cooked with cumin seeds, turmeric and with fresh herbs and spices

### DAAL MAKHANI

Black lentil&red kidney beans cooked with rich butter and cream with exotic spices.

### PANEER TIKKA MASALA

Tender cube of cottage cheese cooked with traditional tomato gravy with bell pepper,

### CHANNA MASALA

Boiled chickpeas cooked with garlic, ginger, tomato gravy fresh herbs and a selection of spices.

## NAANS (BREADS)

### CHEESE & GARLIC NAAN

Naan bread stuffed with cheddar cheese and garlic.

### CHEESE NAAN

Stuffed with cheddar cheese.

### GARLIC NAAN

Naan topped with garlic and baked in a clay oven.

### PLAIN NAAN

Leavened plain naan bread with butter.

### BUTTER NAAN

Layered naan bread with butter.

### MAKAI ROTI /GLUTIN FREE ROTI

Gluten free Roti mixed flour of maize and gram flour with ,spices baked in a clay oven

### KASHMIRI NAAN

Naan stuffed with nuts and raisins &cheese.

### CHICKEN & CHEESE NAAN

stuffed with spiced chicken and cheese baked in a clay oven.

### KEEMA NAAN

stuffed with spiced minced lamb & cheese.

### WHOLE MEAL ROTI

bread made of whole wheat flour.

### OLIVE AND GARLIC NAAN

Naan bread coated with green olive and chopped garlic.

### LACCHA PARATHA

Flaky bread made of wheat flour,baked in a clay oven.

### CHILLI & GARLIC NAAN OR CHEESE

Chilli flake & garlic,baked in a clay oven.

\$18.99

\$18.99

\$15.59

\$18.99

\$19.99

\$19.99

\$18.99

\$5.50

\$5.00

\$4.50

\$4.00

\$5.00

\$6.00

\$6.00

\$7.00

\$7.00

\$4.00

\$6.00

\$6.00

\$5.50

## RICE AND BIRYANI

### PLAIN RICE

Steamed premium basmati rice

### COCONUT RICE

Basmati rice with coconut,curry leaves and spices.

### KASHMIRI PULAO

long grain rice with mixed dry fruits

### VEGETABLE BIRYANI

basmati rice loaded with veggies warm spices saffron and rose water.

### CHICKEN BIRYANI

marinated chicken with premium basmati rice and biryani masala & saffron,rose water.

### LAMB BIRYANI

Dice of lamb, parboiled premium basmati rice and biryani masala cooked together.

\$4.00

\$6.50

\$6.50

\$19.99

\$20.99

\$21.99

## KIDS MENU

### KIDS BUTTER CHICKEN WITH RICE

\$10.00

### CHICKEN TENDER AND CHIPS

\$10.00

### KIDS FISH & CHIPS

\$10.00

### BASKET OF FRIES

\$5.99

## ACCOMPANIMENTS

### PAPAD RAITA

\$0.80 EACH

### TAMARIND SAUCE

\$3.00

### MIXED PICKLE

\$3.00

### MANGO CHUTNEY

\$3.00

### MINT CHUTNEY

\$3.00

### GREEN SALAD

\$8.00

## NON ALCOHOLIC BEVERAGES

### COKE

\$3.50

### COKE NO SUGAR

\$3.50

### SPRITE

\$3.50

### L&P

\$3.50

### GINGER BEER

\$4.50

### MANGO LASSI

\$5.99

### PLAIN LASSI

\$5.00



## INDIAN RESTAURANT

## Takeaway Menu

## LUNCH SPECIAL \$15.00

CHOOSE SELECTED SMALL CURRY FROM CLASSIC MENU ONLY

WITH PLAIN NAAN AND DRINK

\*EXCEPT SEAFOOD

Online ordering available at

[www.cinnammonkitchen.co.nz](http://www.cinnammonkitchen.co.nz)

## Cinnammon Kitchen Takeaway Strandon (Fitzroy)

451 devon street East , New Plymouth 4312

**PH - 06 758 4034**

Email- [cinnammonkitchennp@gmail.com](mailto:cinnammonkitchennp@gmail.com)

## Cinnammon Kitchen Restaurant & Bar

101 devon street East central, New Plymouth 4310

**PH - 06 769 9115**

Email- [cinnammonkitchencity@gmail.com](mailto:cinnammonkitchencity@gmail.com)

## OPENING HOURS

TUESDAY-THURSDAY

11.30AM 2.00PM--5.00PM -9.00PM

FRIDAY-SATARDAY – 2.00PM - 9.00PM

SUNDAY--4.00PM -9.00PM



## ENTREE'S

<b>MIXED PLATTER FOR TWO</b> Includes two samosa, Malai chicken tikka, veg pakora, lamb kabab.	<b>\$21.99</b>
<b>VEGETARIAN PLATTER FOR TWO</b> Includes two samosa, onion bhaji, vegetable pakora, and aloo tikki.	<b>\$21.99</b>
<b>VEGETABLE SAMOSA</b> Savory filling of potatoes, peas and wrapped in flaky pastry and deep fried. spices	<b>\$8.00</b>
<b>ONION BHAJI</b> Onion rings chickpea flour, herbs & spices mixed together and deep fried.	<b>\$8.00</b>
<b>VEGETABLE PAKORA</b> Selected vegetable bites, chickpea flour mixed together and deep fried.	<b>\$8.99</b>
<b>MUSHROOM PAKORA (4 PIECES)</b> Button mushroom stuffed with cheddar cheese and deep fried with chickpeas batter.	<b>\$12.99</b>
<b>ALOO TIKKI</b> crispy potatoes patties with chickpea & mix of home made sauce.	<b>\$11.99</b>
<b>SAMOSA CHAAT</b> 2pc of samosa mashed, mint sauce, temariand with chickpea and sweet yoghurt sauce.	<b>\$11.99</b>
<b>CHICKEN PAKORA</b> boneless chicken in a wonderful chickpeas batter & deepfried	<b>\$14.99</b>
<b>CHICKEN TIKKA (4 PCS) HALF \$13.99 FULL \$22.99</b> Chicken marinated with selected spices and yogurt, and cooked in a tandoor.	
<b>MALAI CHICKEN TIKKA (4 PCS) HALF \$13.99 FULL \$22.99</b> Chicken marinated with fresh cream, cheese, garlic and traditional herbs and spices, skewered cooked in a clay oven.	
<b>TANDOORI CHICKEN HALF \$13.99 FULL \$22.99</b> Tender spring chicken with bone on marinated with yoghurt and spice.	
<b>FISH PAKORA</b> fish dipped in chickpeas batter and herbs, spices and deep fried.	<b>\$15.99</b>
<b>PANKO PRAWNS (8 PIECES)</b> King prawns dipped in batter of bread crumb & deep fried	<b>\$15.99</b>

## CHICKEN MAINS

<b>BUTTER CHICKEN</b> All-time favorite chicken pieces cooked tomato sauce, cashew and fresh cream.	<b>\$19.50</b>
<b>CHICKEN TIKKA MASALA</b> A roasted chicken cooked with onion, capsicum & tomato gravy & spices.	<b>\$19.99</b>
<b>CHICKEN KORMA</b> Clay oven cooked pieces of chicken, braised in a creamy, cashew sauce.	<b>\$19.99</b>
<b>MANGO CHICKEN</b> chicken cooked with real mango plup & mild cashew gravy & cream.	<b>\$19.99</b>
<b>CHICKEN BHUNA</b> boneless chicken prepared semi dry with onions, ginger, garlic, capsicum, and spices.	<b>\$19.99</b>
<b>CHICKEN KORMA</b> Clay oven cooked pieces of chicken, braised in a creamy, cashew sauce.	<b>\$19.99</b>
<b>MANGO CHICKEN</b> Chicken cooked with real mango plup & mild cashew gravy & cream.	<b>\$19.99</b>
<b>CINNAMON CHICKEN</b> A typical curry from the indian subcontinent consists of chicken stew.	<b>\$21.99</b>
<b>CHICKEN PEPPER FRY</b> Semi Dry chicken cooked with black peppercorn, garlic, curry leaves & coconut milk.	<b>\$19.99</b>
<b>CHICKEN SAAG</b> Chicken tempered with garlic, tomatoes spices, onion, spinach paste and finish with fresh cream	<b>\$19.99</b>
<b>KADAI CHICKEN</b> All time favorite chicken with onion tomato capsicum & roasted kadai spices.	<b>\$19.99</b>
<b>CHICKEN JALFREZI</b> sweet and sour semi dry dish with bell pepper, onion, garlic, tomatoes.	<b>\$19.99</b>
<b>METHI CHICKEN</b> Home made chicken curry with cashew gravy, fresh cream & fenugreek leaves.	<b>\$19.99</b>
<b>MADRAS CHICKEN</b> A favourite south indian dish with onion, tomato, curry leaves & coconut cream	<b>\$19.99</b>

## LAMB MAIN

<b>KORMA LAMB/BEEF</b> Tender diced lamb braised with creamy, cashew sauce, traditional herbs and spices.	<b>\$20.99</b>
<b>ROGAN JOSH LAMB/BEEF</b> Lamb cooked with aromatic spices and fennel, ginger with onion and tomatoes.	<b>\$20.99</b>
<b>VINDALOO LAMB/BEEF</b> A hot dish from the subcontinents of India cooked with vindaloo masala, vinegar and spice.	<b>\$20.99</b>
<b>SAAG LAMB /BEEF</b> Tender diced of lamb tempered with spices, garlic and spinach paste.	<b>\$20.99</b>

<b>MADRAS LAMB/BEEF</b> A dish from the subcontinents with exotic ground spices and coconut milk.	<b>\$20.99</b>
<b>KADAI LAMB/ BEEF</b> Sami dry meat dish cooked with onion, garlic, and pepper, finished with kadai masala and fresh cream.	<b>\$21.99</b>
<b>JALFREZI LAMB/BEEF</b> Semi dry lamb cooked with sweet and sour sauce, onion bell pepper and tomato gravy.	<b>\$21.99</b>
<b>LAAL MAANS OR LAMB RARRA</b> Traditional & famous lamb dish from Jaipur which is rich flavor of roasted garlic.	<b>\$21.99</b>
<b>BHUNNA LAMB/ BEEF</b> semi dry lamb, which is nicely roasted until thick gravy	<b>\$21.99</b>
<b>LAMB NAWABI/ HYDRABADI LAMB</b> A World famous rich flavour lamb curry with aromatic spice.	<b>\$21.99</b>

## SEAFOOD MAIN

<b>SEAFOOD CURRY</b> A dish mix of prawn, fish, and scallops cooked with coconut milk and tangy tomato sauce.	<b>\$23.99</b>
<b>BUTTER PRAWNS/SCALLOPS</b> simmered in a mild butter sauce and finished with fenugreek leaves and cream.	<b>\$22.99/\$23.99</b>
<b>PRAWN JALFRIZI</b> Semi dry jumbo prawn with bell pepper, cooked onion, tomato, garlic and spice mix.	<b>\$22.99</b>
<b>MALABARI FISH/PRAWN</b> cooked with tangy mixture of coconut cream and tamarind, tomatoes.	<b>\$22.99</b>
<b>KADAI PRAWN/FISH</b> Semi Dry dish is cooked with crushed coriander and kadai masala.	<b>\$22.99</b>

## VEGETARIAN MAIN

<b>SAAG /ALOO/MUSHROOM/ PANEER</b> Freshly blended spinach cooked with homemade cottage cheese and exotic spices.	<b>\$19.99</b>
<b>KADAI PANEER</b> Homemade cottage cheese cooked with tomatoes, onions, capsicum, and blend of spices.	<b>\$19.99</b>
<b>MALAI KOFTA</b> Deep fried dumplings made of cottage cheese, potatoes and simmered in a creamy sauce.	<b>\$19.99</b>
<b>VEGETABLE KORMA</b> Assorted vegetables cooked with rich creamy cashew gravy and blend	<b>\$19.99</b>
<b>BUTTER PANEER</b> cottage cheese and cashew, tomato and finished with fresh cream.	<b>\$19.99</b>
<b>METHI MATTAR MALAI</b> green peas cooked with Fenugreek leaves, ginger, garlic and creamy cashew gravy.	<b>\$18.99</b>

