

## ENTREES

**SAMOSA \$7.00**  
Handmade triangular shaped crisp pastry, stuffed with spiced, potatoes, peas, served with tamarind sauce.

**ALOO TIKKI \$9.00**  
Homemade Crispy potato patties, served with mint, tamarind, and sweet yogurt sauce,

**ONION BHAJIA \$7.00**  
Thinly sliced onion fritters mix with chickpea batter.

**MUSHROOM PAKORA \$10.00**  
Mushrooms stuffed with cheddar cheese mixed spices. deep fried with chickpea batter.

**CHICKEN PAKORA \$13.00**  
Marinated chicken pieces dipped in a spicy batter and deep fried to an appealing gold perfection.

**CHICKEN TIKKA \$10.00**  
Boneless pieces of chicken in a wonderful mixture of special herbs and spices. Served with mint sauce.

**MIXED GRILL PLATTER \$10.00 P/P**  
Exhibitionism to flaunt cinnamon tandoori prowess in one package. Chicken tikka, murgh Seek kabab, samosa, onion bhaji, served with mint and tamarind sauce.

**TANDOORI PRAWN \$14.99**  
Jumbo prawn marinated with spices. Cooked in tandoor.

**FISH PAKORA \$13.90**  
Deep fried marinated ginger and garlic paste carom seed and gram flour. Served with homemade mint chutney.

**CHICKEN SEEK KABAB \$10.00**  
Chicken mince flavored with cinnamon, cardamom and cloves cooked on a skewer served with mint chutney.

**TANDOORI CHICKEN HALF/FULL \$11.00/\$20.00**  
Served half on the bone chicken marinated in hung yoghurt with North Indian herbs and spices with mint chutney.

**MAINS**

**LAL MAAS \$18.00**  
Laal maans is a meat curry from Rajasthan, India. It is a LAMB curry prepared in a sauce of yoghurt and hot spices.

**CINNAMON CHICKEN CURRY \$18.00**  
A typical curry from the Indian subcontinent consists of chicken stewed in an onion- and tomato-based sauce, flavored with ginger, garlic, tomato puree, chili peppers and a variety of spices,

**PEPPER FRY \$17.90**  
LAMB / BEEF Dry lamb OR beef dish pieces cooked and roasted with pepper, garlic, onion and spices, finished with coconut cream.

**BHUNA \$17.50**  
CHICKEN/LAMB Dry lamb as such is a process similar to braising where the meat is slowly cooked and simmered for long hours blended nicely with spices.

**CHICKEN TIKKA MASALA \$17.50**  
A world-famous Indian delicacy of boneless chicken in authentic tomato, based gravy.

**KADHAI \$17.50**  
CHICKEN/LAMB chicken tikka with peppers, garlic, freshly ground coriander seed, peppercorns in tomato and onion sauce.

**JALFREZI \$17.50 LAMB/ CHICKEN**  
Medium spice with bell peppers, onion, garlic and ginger. Garnished fresh coriander and fresh ginger.

**BUTTER CHICKEN \$17.00**  
Tender morsel of chicken roasted in the clay oven & tossed in a rich tomato creamy sauce.

**LAMB ROGANJOSH \$17.90**  
Lamb cooked with onion, tomato and chilli flavored with fennel seeds and dry ginger powder.

**GOAN VINDALOO \$17.90 LAMB / BEEF**  
Your choice meat with red chillies, apple cider vinegar and Goan spiced paste.

**KORMA LAMB \$17.90/ CHICKEN \$16.90/BEEF \$17.90**  
Your choice of meat cooked in a creamy sauce flavored with rose water and cardamom.

**MANGO CHICKEN \$16.90 /PRAWN \$19.90**  
Chicken or Jumbo prawn cooked with real mango pulp and mild Cashew gravy.

**SAAGWALA CHICKEN \$17.50 /LAMB OR BEEF \$17.90**  
An abundance of spinach, cooked with roasted garlic, ginger, onion tomato gravy.

**MADRAS CHICKEN \$16.50 / LAMB OR BEEF \$17.90**  
A favorite south Indian dish with onion garlic and spice, with those who enjoy their curry leaves with coconut milk.

**LAMB NAWABI \$17.90**  
Nabawi Korma Curry -a rich aromatic delicious lamb kormas with blend of spices, herbs,

**VEGETARIAN MALAI KOFTA \$16.90**  
Cottage cheese dumpling stuffed with raisins and pistachio in a creamy garlic tomato sauce.

**DAL MAKHANI \$16.90**  
whole black lentils cooked with butter and cream and simmered on low heat for that unique flavor.

**PANNER TIKKA MASALA \$16.90**  
Tender cubes of homemade cottage cheese cooked of traditional tomato gravy finished with fenugreek leave and fresh cream.

**KADAI PANEER \$16.90**  
A semi dry & colorful dish of homemade cottage cheese in Indian wok with fresh bell peppers and tomato, garnished with ginger and coriander leaves.

**VEGETABLE KORMA \$16.90**  
Mix vegetables cooked in creamy sauce made of cashew-gravy, fresh cream and Indian spice.

**DAAL TADKA \$16.90**  
Mix of five different lentils tempered with garlic asafetida, cumin and whole red chili.

**MATAR MUSHROOM \$16.90**  
Button mushroom cooked with peas, garlic and onion tomato sauce favorite for vegetarians.

**SAAG \$16.90 PANEER /ALOO**  
Your choice of cottage cheese or potatoes cooked spinach with chop garlic, onion and tomato sauce garnished with fresh ginger and fresh coriander.

**MATAR PANEER \$16.90**  
Cottage cheese cooked with, rich and delicious, made in a white gravy along with peas.

**ALOO GOBHI MASALA \$16.90**  
Cauliflower florets and potatoes with tempering of cumin, ginger and turmeric finished with fresh diced tomatoes.

**BOMBAY ALOO \$13.99**  
Diced potatoes cooked with cumin seed ginger garnished with fresh coriander leaves.

**SEA FOOD MALABARI PRAWN/ FISH \$19.00**  
Fresh fish or prawn cooked with tangy mixture of grated coconut, tamarind and green curry leaves.

**BUTTER PRAWN \$19.90 /SCALLOPS \$21.00**  
Prawn or scallops cooked in creamy tomato flavored sauce.

**SEA FOOD COCONUT CURRY \$22.00**  
Prawn, scallops, and fish, sautéed in a delicious sauce of coconut cream, tomato onion and fresh curry leaves.

**KADAI PRAWN/FISH \$19.00**  
This mouthwatering dish is cooked with crushed coriander seed bell-pepper with homemade kadai sauce.

**RICE AND BIRYANI I I biryani Served with cucumber raita,**

**VEGETABLE DUM BIRYANI \$16.90**  
Basmati Rice and veggies, crunchy cashews, warm spices like saffron, herbs cilantro and mint.

- All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$3.00 per portion.
- ALL THE CURRIES ARE GLUTEN FREE.

**CHICKEN DUM BIRYANI \$17.90**  
Basmati Rice Cooked with spicy marinated chicken, caramelized onions, and flavorful saffron rice.

**LAMB DUM BIRYANI \$17.90**  
casserole of tender lamb curry and fragrant saffron rice Mixed together.

**STEAMED RICE \$3.00**  
Plain steamed basmati rice.

**PULAO \$6.50 PEAS/ KASMIRI /JEERA**  
Pulao is a one pot meal made with basmati rice, spices and flavor.

**NAAN BREADS**

**OLIVE AND GARLIC NAAN \$5.50** Our homemade plain flour bread coated with chop garlic and olives.

**CHILLI AND GARLIC NAAN \$4.50**  
Naan bread topped with chilli flake and garlic.

**CHEESE AND GARLIC NAAN \$4.50**  
Naan bread stuffed with cheddar cheese and sprinkle with garlic.

**CHEESE NAAN \$4.5**  
Stuffed with cheddar cheese.

**GARLIC NAAN \$4.00**  
Our crispy bread topped with chop garlic.

**PESHWARI NAAN \$5.50**  
Naan bread stuffed with roasted coconut, almond raisins.

**CHICKEN AND CHEESE NAAN \$6.00**  
Chicken minced with coriander leaves cheddar cheese naan bread.

**PLAIN NAAN \$4.00**  
Leavened plain naan bread.

**BUTTER NAAN \$4.00**  
Unleavened whole meal flour bread layered with lashings of butter. Baked in the tandoor.

**ALOOPARANTHA \$5.00**  
Unleavened whole meal flour bread stuffed with potatoes, onions and spices.

**LACHHA PARATHA \$5.50**  
Layered whole wheat bread.

**ROTI \$4.00**  
Whole wheat flour bread \$

**MAKAI ROTI (gluten free bread) \$5.00**  
Mixed of Maize and gram flour bread.

## KIDS MENU

**KIDS BUTTER CHICKEN WITH RICE \$10.00**

**CHICKEN TENDER WITH CHIPS \$10.00**

**KIDS FISH AND CHIPS \$10.00**

**BASKET OF FRIES \$7.00**

## SIDE DISHES

**POPPADUM'S \$1.00 2pc**

**MANGO CHUTNEY \$3.00**

**MIX PICKLE \$3.00**

**GARDEN SALAD \$6.00**

**RAITA \$3.00**

## DRINKS

**MANGO LASSI \$5.50**

**PLAIN LASSI \$5.50**

**Fizzies \$3.50**

## COMBO DEAL

**CURRY COMBO \$20.00**  
Choose any regular curry with plain naan and drink, except seafood.

**FAMILY COMBO \$55.00**  
Choose any 3 curry with 3 plain naans and 3 Fizzies drinks, except seafood.



**CINNAMON KITCHEN**

**INDIAN Restaurant & Takeaway**



Lunch ----- 11.30am to 2.00pm

Dinner ----- 4.30pm to 9pm

(Tuesday- Friday)

Saturday-Sunday ----- 1.00pm – 9.00pm

451 Devon street East Strandon, New plymouth

Phone : **758-4034**

www.cinnamonkitchen.co.nz