

APERITIFS & SNACKS

(All wines by 125ml glass)

I CASTELLI 'LOVE STORY' Prosecco DOC Veneto, Italy	6.00
AUTREAU-ROUALET BRUT RÉSERVE NV Champagne, France	8.00
PINOTGRIGIO, 2016 La Maglia Rosa, Italy	5.50
SHIRAZ, 2016 The Old Press, Australia	5.20
LA PICOUTINE ROSE CINSAULT GRENACHE 2016, France	5.00
TOMATO LASSI (Non-alc) Caramelized tomato, yoghurt, fenugreek leaf	5.00
CORIANDER SEED OLD FASHIONED Amrut Indian whisky, coriander seed, Angostura Bitters	9.00
CK OXFORD G&T Bombay Sapphire gin, Franklin & Sons tonic water, lime	8.00
MASALA POPCORN (v)	2.90
CURRY LEAF & CHILLI PEANUT (v)	3.50
SPICED LAMB KEEMA on sheermal bread	4.80
CHANA MASALA HUMMUS (v) toasted seeds, celery sticks	5.00
FIRECRACKER CHICKEN WINGS chilli garlic sauce	5.80



MUZZEH

(Try any 3 for 12.50)

CHICKEN TIKKA AND CHEESE NAAN coriander chutney	5.00
KOLKATA FISH CAKE beetroot & raisin, kasundi mustard	5.50
MEDU VADA (v) spiced lentil doughnut, coconut chutney	4.50
VADA PAO masala potato mini burger, tamarind chutney	4.50
SAMOSAS CHAAT (v) Punjabi vegetable samosa, curried chickpeas, chutneys	6.00
MADRAS HOT SHRIMP PEPPER FRY	7.00
BULLET CHILLIES, lentil gunpowder (v)	4.75
INDO-CHINESE CHILLI PANEER (v) garlic and soy	6.50

TANDOOR & GRILL

TANDOORI LAMB FILLET smoky raita	9.00
GRILLED PORK RIBS chilli and honey glaze, curried yoghurt	8.00
CHICKEN LEG HARIYALI TIKKA green spices, labna & pomegranate	7.00
BANANA LEAF WRAPPED SEA BASS coconut & green mango chutney, masala rice flakes	11.50
TANDOORI CHICKEN BREAST fennel & coriander, korma sauce	12.00
CHAR-GRILLED BROCCOLI (v) spiced almond flakes, rose petal	6.50

CURRIES & BIRYANIS

CHICKEN JALFREZI WITH ONION & PEPPERS	10.75
TANDOORI SUBZ SAAG (v) tandoori root vegetables in spinach sauce	8.50
CHETTINADU SHRIMP CURRY rock moss & peppercorn	14.00
STIR-FRIED BABY AUBERGINES coriander sauce	8.00
KERALAN POLLOCK MOILEE CURRY	12.50
HYDERABADI STYLE LAMB BIRYANI with 24 month aged basmati	14.00

SIDES & BREADS

Pilau rice or plain steamed rice	3.00
24 hour simmered black lentils	4.50
Punjabi style curried chickpeas	4.00
Vegetable poriyal with coconut and curry leaf	4.25
Potato paratha/garlic naan	3.00
Peshawari naan	4.50

CINNAMON KITCHEN CLASSICS

TANDOORI TRIO – paneer tikka, achari cauliflower, Padrón pepper (v)	14.75
CHAR-GRILLED RUMP OF LAMB spiced keema, spinach and nutmeg sauce, pilau rice	24.00
TANDOORI KING PRAWNS, Bengali turmeric curry, vegetable poriyal, ghee rice	25.00
RAJASTHANI SMOKED VENISON ESCALOPE, black lentils, paprika raita, pilau rice	27.50
CK OXFORD SIGNATURE GRILL PLATTER – lamb fillet, chicken leg, king prawn, pork ribs (for two)	24.00

VEGAN

URULAI CHOPS baby potatoes with garlic & spices	4.00
HOT-SWEET GOBHI cauliflower stir-fried with garlic and chilli	3.75
PINK ONION BHAJI house chutneys	4.50
MASALA UTTAPPAM potato podimas, lentil sambhar & chutney	11.00
GRILLED LONG AUBERGINE with sesame, tamarind & peanut crumble	6.00
GREEN PEA KICHRI pickled root vegetables	12.00

DESSERTS

MANGO CARDAMOM KULFI mango salad	6.00
SALTED CARAMEL TART wild berry sorbet	6.50
STICKY GINGER TOFFEE PUDDING garam masala ice cream	7.00
DARK CHOCOLATE MOUSSE white chocolate crumble, milk chocolate ice cream	7.50
SAFFRON POACHED PEAR (vegan) lemon thandai sorbet	7.00
SORBET OR ICE CREAM selection of the day	6.50

EXPRESS LUNCH

Ready in 15 minutes or less
(served 12 to 3pm, Monday to Friday)

£10.00 for any dish + 1 side

Please ask your server to see a copy of the menu

SET MENU

LUNCH / 12PM-5PM

2 courses £16.00 · 3 courses £19.00

DINNER / 5PM-6PM, 9PM ONWARDS

2 courses £19.00 · 3 courses £22.00

Please ask your server to see a copy of the menu

Prices include VAT @ 20%.
Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

We do not levy service charge for groups of up to 8 people.

(v) Vegetarian (n) Contains nuts (gf) Gluten-free (df) Dairy-free

WEEKEND BRUNCH

Served from 11AM - 5.00PM,
SATURDAY & SUNDAY

Please ask your server to see a copy of the menu

To receive information about our **Supper Clubs**
and **Special Events**, please sign up at
www.cinnamon-kitchen.com

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