




CINNAMON
Kitchen
INDIAN BAR & GRILL

पहलवान
मेक वार्लो की
पुरानी दुकान

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Deals in
All Kind
of
RIBBON

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APERITIFS & SNACKS

(All wines by 125ml glass)

PROSECCO NV 7.50 Vaporetto, Italy	BRUT RESERVE NV 12.00 Palmer&Co, France
PINOT GRIGIO DELLA VENEZIE IGT 6.00 Conti di Reforte 2016, Italy, organic practice	SHIRAZ, 2017 5.20 The Old Press, Riverland, Australia
CINAULT GRENACHE ROSÉ, 2017 5.00 La Picoutine, France	PEACH & CHILLI ICED TEA (Non-alc) 5.75 Peach and guava juice, iced tea, a hint of chilli
CITY LIGHTS 11.50 Bacardi Carta Blanca, Amaretto, guava juice, vanilla sugar	CK CITY G&T 9.00 West Winds gin, Franklin&Sons tonic water, lime
MASALA POPCORN (v) 2.90	CURRY LEAF & CHILLI PEANUT (v)(n) 3.50
SPICED LAMB KEEMA on sheermal bread 4.80	AVOCADO HUMMUS (v)(vegan) 5.00 toasted seeds, celery sticks
FIRECRACKER CHICKEN WINGS 5.80 chilli garlic sauce	

EXPRESS LUNCH

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

£12.00 for any dish + 1 side

Please ask a team member for the copy of the menu.

SET MENU

LUNCH / 12PM-5PM

2 courses **£16.00** · 3 courses **£19.00**

DINNER / 5PM-6PM, 9PM ONWARDS

· 2 courses **£24.00**
· 3 courses (incl. a cocktail) **£29.00**

Please ask a team member for the copy of the menu.

Prices include VAT @ 20%.

Please inform one of our team members of your allergies or special dietary requirements before placing your order as all ingredients cannot be listed. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of allergens, we cannot guarantee that our dishes will be totally allergen 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.



MUZZEH

(Try any 3 for 12.50)

CHICKEN TIKKA AND CHEESE NAAN 5.00 coriander chutney	CHICKEN LIVER AND PEAS 5.50 with kadhai spices
BREADFRUIT SHAMMI KEBAB (v) 4.50 paprika raita	KALE AND SPINACH CHAAT (v) 6.00
MADRAS HOT SHRIMP PEPPER FRY 7.00	BULLET CHILLIES, lentil gunpowder (v) 4.75
INDO-CHINESE CHILLI PANEER (v) 6.50 garlic and soy	

TANDOOR & GRILL

TANDOORI BARNESLEY LAMB CHOP 14.00 smoky raita	GALLOWAY BEEF SEEKH KEBAB 8.00 with onion & peppers
CHICKEN LEG TIKKA 7.00 red Rajasthani soola spices	CHAR-GRILLED BROCCOLI (v) 6.50 spiced almond flakes and rose petal
BANANA LEAF WRAPPED SEA BASS 11.50 coconut & green mango chutney, masala rice flakes	TANDOORI CHICKEN BREAST 12.00 fennel & coriander, bay leaf and pepper sauce
LAMB GALOUTI KEBAB (n) 9.00 saffron bread, coriander chutney	GRILLED WILD PRAWN 18.50 (each) coconut and kasundi mustard, tomato lemon sauce

CURRIES & BIRYANIS

CHETTINADU STYLE MUTTON CURRY 12.50	PUNJABI KURCHAN CHICKEN LEG CURRY 10.75
TANDOORI SUBZ SAAG (v) 8.00 tandoori root vegetables in spinach sauce	SHRIMP MALAI CURRY 14.00 coconut and cardamom
KERALA BOATMAN'S HADDOCK CURRY ... 12.50	LUCKNOW STYLE CHICKEN BIRYANI 12.00 with 24 month aged basmati rice
KOORG STYLE DOUBLE COOKED 12.00 PORK BELLY, kokum berries, curried yoghurt	

SIDES & BREADS

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

CINNAMON KITCHEN CLASSICS

TANDOORI TRIO – paneer tikka, achari cauliflower, Padrón pepper (v) 15.50
TANJORE STYLE KING PRAWNS coconut coriander sauce, ghee rice 26.50
CHAR-GRILLED SADDLE OF LAMB with Rajasthani corn and yoghurt sauce, pilau rice 24.00
TANDOORI SPICED VENISON with roast root vegetables, pickling sauce 28.00
CK CITY SIGNATURE KEBAB PLATTER – lamb chop, chicken leg, king prawn, beef seekh (for two) 39.50

12.5% discretionary service will be added to groups of 8 and above.

(v) Vegetarian (n) Contains nuts Full allergen guide available.

VEGAN

URULAI CHOPS 4.00 baby potatoes with garlic & spices	HOT-SWEET GOBHI 5.75 cauliflower stir-fried with garlic and chilli
PINK ONION BHAJI 4.50 house chutneys	MASALA UTTAPPAM 11.00 artichoke podimas, lentil sambhar & chutney
GRILLED LONG AUBERGINE (n) 7.50 with sesame, tamarind & peanut crumble	KALE & QUINOA KOFTA 12.00 tomato lemon sauce

DESSERTS

MALAI KULFI 6.00 honeycomb crumble	WHITE CHOCOLATE TART 7.50 wild berry sorbet
GINGER TOFFEE PUDDING 6.50 cinnamon ice cream	PASSION FRUIT PARFAIT 7.00 with chocolate chilli ice cream
SHRIKHAND CHEESECAKE 6.00 salted caramel nougat	SAFFRON POACHED PEAR (vegan) 7.00 coconut rice payasam
SORBET OR ICE CREAM 6.50 selection of the day	

10TH ANNIVERSARY TASTING MENU

— £70 PER PERSON —

Please ask a team member for the 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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