CINNAMON SOHO INDIAN KITCHEN

NIBBLES

| Punjabi whitebait with lime pickle mayonnaise Crab and curry leaf balls | 4.50 4.50 | Potato bonda: Curry leaf and chilli mash in chickpea batter (v) | 4.50 |
|---|--------------|---|--------------|
| Lamb Shammi Kebabs Bangla-scotch eggs: Quail's eggs wrapped in Calcutta spiced beetroot (v) | 4.50 5.50 | Chana masala hummus, chilli garlic flatbread (v) Kadhai spiced 'bullet' chillies, poppy seed gun powder (v)(df) | 4.50 4.50 |
| | | Selection of Balls for TWO | 9.00 |

SOHO PLATES

| Papdi Chaat: Crisp wheat, tangy tamarind and chickpea vermicelli (v) | 4.50 | Chettinad spiced grilled lamb fillets, curry leaf-lime salt (gf) | 12.00 | |
|--|-------|---|-------|--|
| Quinoa and watermelon salad, | 6.00 | Lamb Roganjosh shepherd's pie (gf) | 12.00 | |
| masala cashews (v)(n)(df)(gf) | | Vindaloo of ox cheek, masala mash, | 14.00 | |
| Indo-Chinese stir-fried chicken with burnt chillies (n) | 6.50 | pickled radish (gf) | | |
| | | Spinach dumpling, tomato | 10.00 | |
| Tandoori chicken malai tikka, | 8.80 | fenugreek sauce (v)(gf) | | |
| mace and cardamom (gf) | | Chargrilled cauliflower with pickling | 9.50 | |
| Kolkata spiced cod, mustard and red onion, | 9.00 | spices, sumac crumble (v)(gf) | | |
| red rice flakes (gf) | 7 00 | Paneer 65: stir-fried with curry | 11.50 | |
| Pepper Fry: Curry leaf and pepper fried shrimp | 7.80 | leaf & green chilli (v)(gf) | 12.00 | |
| Double cooked Pork belly 'Koorg' style, | | Kerala style boatman haddock curry with tomato and tamarind | 12.00 | |
| curried yoghurt (gf) | 7.00 | Tanjore style grilled king prawns, | 17.00 | |
| Keema Paratha: smoky spiced lamb mince filled | 5.75 | spinach porial (gf) | 17.00 | |
| flatbread, pomegranate raita, house pickle | 5.75 | House Curry | 12.00 | |
| Kadhai spiced chicken liver on toasted brioche | 7.50 | (ask your server for today's curry) | | |
| Chicken korma: Tandoori chicken breast, | 12.50 | Biryani: Hyderabad style lamb or | 14.00 | |
| cashew korma, kadhai veggies (n) | | Lucknow chicken, Burhani raita (gf) | | |
| For every dish ordered, we will donate £1 towards Acti Against Hunger's Love Food, Give Food campaign | ion | | | |
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SIDES

House black dal (v)(gf) 4.00 Homemade sorbet or ice cream Pilau rice (v)(gf)(df) 2.00 Masala mash or chips (v)(gf) 3.00 Stir-fried greens 3.50 with garlic and chilli (v)(gf)(df) Garlic or plain naan, roti 3.00 Paratha or Peshwari naan 4.00 SWEET TREATS

| Malabar plum cake | 2.90 |
|--|------|
| Bitter chocolate tartlet, dates and ginger | 2.20 |

SET DINNER MENU

2 courses 16.00 | 3 courses 19.00

Including one delicious Cinnamon Soho cocktail

Available Mon-Sat: 5.30pm-6.30pm & 9.30pm onward

See our fabulous daily Lunch and Dinner selection overleaf

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.

PUDDINGS

1 scoop 1.50

| | | 3 scoops | 4.00 |
|---|---|----------|------|
| | Chocolate Golis: Chocolate chilli and white chocolate cardamom | | 2.00 |
| | Chilled rice kheer, honey parfait, rose and pistachio | | 4.75 |
| | Pistachio kulfi on a stick (n) | | 5.50 |
| - | Malabar plum cake with cinnamon ice cr | eam | 5.25 |
| | Bitter chocolate tartlet with an orang and mint salad | е | 6.50 |

LUNCH MENU

2 courses 12.00 | 3 courses 15.00 Available 12pm-4pm every day

SET



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SET DINNER MENU

2 courses 16.00 | 3 courses 19.00 Including one delicious Cinnamon Soho cocktail

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STARTERS

Punjabi whitebait with lime pickle mayonnaise Crab and curry leaf balls Lamb Shammi Kebabs Green pea hummus, chilli garlic flatbread (v) Indo-Chinese stir-fried chicken with burnt chillies (n) House Curry (as for today's curry) Pepper Fry: Curry leaf and pepper fried shrimp

MAINS

Chicken Biryani – Lucknow chicken, burhani raita (gf)

Double cooked Pork belly 'Koorg' style, curried yoghurt (gf)

Chargrilled cauliflower with pickling spices, sumac crumble (v)(gf)

PUDDINGS

Bitter chocolate tartlets, dates and ginger

Malabar plum cake with cinnamon ice cream

Selection of homemade ice cream or sorbet

Chilled rice kheer, honey parfait, rose and pistachio

CINNAMON SOHO JUNIOR MENU For 10 years and under | £8.00 including a soft drink or fresh juice

Potato bonda: Curry leaf and chilli mash in chickpea batter (v) Tandoori chicken malai tikka *or* Spinach dumpling, tomato fenugreek sauce (v)(gf) Scoop of homemade ice cream – ask for today's flavours

HIGH CHAI -AFTERNOON TEA TWISTED

3pm-6pm | 12.50 per person Tea for two 25.00 | or add two glasses of Cinnamon Bellini for 35.00

A pot of tea for two from a selection of the finest Jing Teas Green | Assam | Earl Grey | Silver Needle Indian Masala Chai

Freshly brewed in-house using ginger and cardamom

Bombay potato bonda and green chutney (v) Hyderabadi caramelised onions and mint samosa (v) Tandoori chicken and chutney sandwich Bhangra lamb slider

Vegetarian alternatives: Paneer naan pizza and Bengali beetroot burger (v)

Malabar Plum Cake

Bitter chocolate tartlets, dates and ginger