

NIBBLES

Punjabi whitebait with lime pickle mayonnaise Crab and curry leaf balls	4.50 5.50	Potato bonda: Curry leaf and chilli mash in chickpea batter (v)	4.75
Lamb Shammi Kebabs	4.95	Chana masala hummus, chilli garlic flatbread (v	
Bangla-scotch eggs: Quail's eggs wrapped in Calcutta spiced beetroot (v)	5.75	Kadhai spiced 'bullet' chillies, poppy seed gun powder (v)(df)	4.75
Kadhai spiced Greek olives	2.50	Selection of Balls for TWO	9.90

SOHO PLATES

Papdi Chaat: Crisp wheat, tangy ta and chickpea vermicelli (v)	amarind	4.50	Chettinad spiced grilled lamb fillets, curry leaf-lime salt (gf)	14.95
Quinoa and watermelon salad,		6.00	Lamb Roganjosh shepherd's pie (gf)	12.90
masala cashews (v)(n)(df)(gf)			Vindaloo of ox cheek, masala mash,	14.00
Indo-Chinese stir-fried chicken with burnt chillies (n)		7.25	pickled radish (gf)	
Tandoori chicken malai tikka,		11.50	Spinach dumpling, tomato fenugreek sauce (v)(gf)	10.00
mace and cardamom (gf)			Chargrilled cauliflower with pickling	9.50
Kolkata spiced cod, mustard and re	ed onion,	9.90	spices, sumac crumble (v)(gf)	
red rice flakes (gf)			Paneer 65: stir-fried with curry	11.50
Pepper Fry: Curry leaf and		7.80	leaf & green chilli (v)(gf)	
pepper fried shrimp			Kerala style boatman haddock curry	13.00
Double cooked Pork belly 'Koorg' s	style,	7.00	with tomato and tamarind	40.50
curried yoghurt			Tanjore style grilled king prawns, spinach porial and lemon rice (gf)	19.50
Keema Paratha: smoky spiced lamb m flatbread, pomegranate raita, hous		5.75	House Curry	12.00
Roast root vegetables, mushroom a	•	10.50	(ask your server for today's curry)	12.00
spinach curry (v)		10.50	Biryani: Hyderabad style lamb or	14.50
Chicken korma: Tandoori chicken br cashew korma, kadhai veggies (n)	reast,	12.90	Lucknow chicken, Burhani raita (gf)	

SIDES

SWEET TREATS

Malabar plum cake (n)	2.90
Bitter chocolate tartlet, dates and ginger	2.20

SET LUNCH MENU

2 courses 15.00 | 3 courses 18.00 Available Mon-Sat 12pm-4pm

Chocolate Golis: Chocolate chilli

PUDDINGS

1 scoop 1.50 3 scoops 4.00

Homemade sorbet or ice cream

Chocolate Golis: Chocolate chilli and white chocolate cardamom	2.50
Yoghurt and cardamom shrikhand, hot gulab jamun (n)	4.75
Pistachio kulfi on a stick (n)	5.50
Malabar plum cake with cinnamon ice cream (n)	5.25
Bitter chocolate tartlet with an orange and mint salad	6.50

SET DINNER MENU

2 courses 20.00 | 3 courses 23.00 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.



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STARTERS

Punjabi whitebait with lime pickle mayonnaise

Pepper Fry: Curry leaf and pepper fried shrimp

Lamb Shammi Kebabs

Chana Masala hummus, chilli garlic flatbread (v) Indo-Chinese stir-fried chicken

with burnt chillies (n)

MAINS

House Curry (as for today's curry)

- Kerala style boatman haddock curry
- with tomato and tamarind (gf) Chicken Biryani – Lucknow chicken,
- burhani raita (gf) Vindaloo of ox cheek, masala mash,
- pickled radish (gf)
- Roast root vegetables, mushroom and spinach curry (v)

PUDDINGS

Bitter chocolate tartlets, dates and ginger Malabar plum cake with cinnamon ice cream (n)

Selection of homemade ice cream or sorbet

Yoghurt and cardamom shrikhand, hot gulab jamun (n)

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 | 15.00 per person Tea for two 30.00 | or add two glasses of Cinnamon Bellini for 40.00

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 (n) Bitter chocolate tartlets, dates and ginger