

JOHOSOHO WEEKEND BRUNCH

11.30am-4.00pm Saturday & Sunday only

£24 for 3 courses | £28 for 4 courses | Kids eat half price (*under 12's*)

UNLIMITED SPARKLES

Add unlimited Prosecco or Mimosas for £20 per person*

*T&C's: Offer includes unlimited refills of 125ml glass of NV Prosecco Spumante Extra Dry DOC or Mimosas.
Valid for 2 hours. Available between 11.30-4.00pm on Saturday & Sunday when dining from our Weekend Brunch menu.
Cannot be used in conjunction with any other promotional offer or voucher.

STARTERS

Chilled lentil dumpling and papdi chaat
Shrimp skewer with chilli, garlic and soya (df)
Coriander chutney chicken tikka (gf)
Lamb mince kofta, Chettinadu spices (gf)

EGGS

DEEM CURRY: Calcutta boiled egg curry (gf)
BUN OMELETTE: Railway station style spicy masala omelette, folded and served on a home-baked brioche bun
KEDGEREE: Anglo Indian recipe of rice cooked and layered with flaked smoked haddock, egg and green chilli (gf)

MAINS

Kadhai style cauliflower and peas, naan bread
Pan seared cod, tomato lemon sauce (gf)(df)
Roganjosh lamb and egg bake (gf)
Chicken curry on the bone (gf)
A pot of vegetable biryani, black lentils and raita to share for the table

DESSERTS

Kulfi (n)
Hot gulab jamun with banana ice cream
Sorbet selection
Ginger toffee pudding

WEEKEND BRUNCH

Sundays 11.30am-4.00pm

PARATHAS

The Cinnamon Soho breakfast speciality - delicious warm homemade flatbreads that have been firm favourites in the Indian subcontinent since the 12th Century, filled and cooked to add a crispy edge.

Served with house pickle and pomegranate raita. Magical with Marmite.

Aloo (v) Potato with a hint of chilli	Keema Smoky spiced minced lamb	Bollyflower Cheese (v) Cauliflower & Keene's cheddar
4.75	5.75	4.95

SOHO PLATES

Crab and curry leaf balls	5.50	Chettinad spiced grilled lamb fillets, curry leaf-lime salt (gf)	14.95
Selection of Balls for TWO	9.90		
Papdi Chaat: Crisp wheat, tangy tamarind and chickpea vermicelli (v)	4.50	Vindaloo of ox cheek, masala mash, pickled radish (gf)	14.00
Quinoa and watermelon salad, masala cashews (v)(n)(df)(gf)	6.00	Paneer 65: stir-fried with curry leaf & green chilli (v)(gf)	11.50
Tandoori chicken malai tikka, mace and cardamom (gf)	11.50	Kerala style boatman haddock curry with tomato and tamarind	13.00
Pepper Fry: Curry leaf and pepper fried shrimp	7.80	Tanjore style grilled king prawns, spinach porial and lemon rice (gf)	19.50
		Biryani: Hyderabad style lamb or Lucknow chicken, Burhani raita (gf)	14.50

SIDES

House black dal (v)(gf)	4.00
Pilau rice (v)(gf)(df)	2.50
Masala mash or chips (v)(gf)	3.50
Stir-fried greens with garlic and chilli (v)(gf)(df)	3.50
Garlic or plain naan, roti	3.00
Paratha or Peshwari naan	4.00
Pomegranate raita	1.50

PUDDINGS

Homemade sorbet or ice cream	1 scoop	1.50
	3 scoops	4.00
Chocolate Golis: Chocolate chilli and white chocolate cardamom		2.50
Pistachio kulfi on a stick (n)		5.50
Malabar plum cake with cinnamon ice cream		5.25
Bitter chocolate tartlet with an orange and mint salad		6.50

(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.

WEEKEND BRUNCH DRINKS

Start your day the right way with one of our lassis, a cup of chai, or a coffee!
Or something a little stronger...highly recommended!

COFFEE & TEA

Americano, Espresso	Latte, Cappuccino	Earl Grey and Assam Tea	Green and Fresh Mint Tea	Masala Tea
2.50	2.75	2.20	2.20	2.75

COLD DRINKS

Natural & Nice Lassi	3.00
Fresh natural yoghurt - with your choice of a sprinkle of sugar or salt	
Bloody Mary	8.00
Hot & Spicy - kick start your day	
Virgin Mary	3.50
Still hot & spicy - but without the vodka	
Coca-Cola, Diet Coca-Cola, Lemonade	2.50
Tonic, Slimline Tonic	2.50
Soda, Ginger Ale, Bitter Lemon	2.50
Red Bull, Old Jamaican Ginger Beer	3.00

CHAMPAGNE

	125ml glass	750ml bottle
NV Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy	5.50	35.00
bright, clean with pleasant floral notes		
NV Rosato Spumate, Ca' di Alte, Veneto, Italy	6.90	40.00
a fresh, fruity and complex sparkling rosé		
NV Champagne Brut Grande Réserve, Sophie Baron, France		49.00
rich, with a crisp and vivacious fizz		
NV Grande Réserve, Devaux Champagne, France	12.90	65.00
a full, rounded and well balanced wine, with a lively finish		

JUICES & WATER

Cold-pressed juice 250ml	4.95
Orange <i>or</i> apple, pear & raspberry	
Breakfast juices	2.50
Orange, pineapple, apple, tomato, cranberry, grapefruit, pomegranate	
Coconut Water 250ml	4.95
Bottled water 750ml	2.50
Quietly still or gently sparkling	

SPARKLING COCKTAILS

Cinnamon Bellini	10.00
Cinnamon tea, Goldschläger and Prosecco	
Basil Lemonade	4.75
Fresh basil leaves, a hit of lime, fizzy lemonade and elderflower cordial	

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CINNAMON
SOHO
INDIAN KITCHEN

HIGH CHAI AFTERNOON TEA

3pm-5pm | 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

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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)

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Malabar Plum Cake

Bitter chocolate tartlets, dates and ginger

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

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