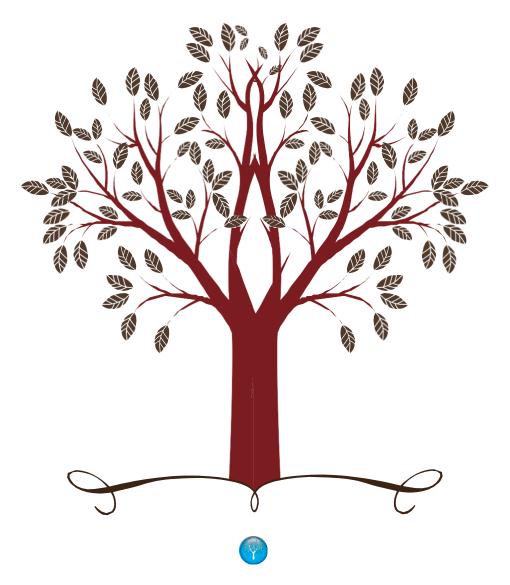
The

Cinnamon

TREE

www.thecinnamontree.co.uk



elcome to The Cinnamon Tree Restaurant. Established in 1998 we aim to provide not only a delicious meal but to enable you to experience an atmosphere second to none.

We have a grand variety of Traditional dishes, together with some exciting signature Cinnamon Tree dishes. If you have any questions please do not hesitate to ask a member of staff. We hope you will enjoy your experience.

Please note: Some meals may contain nuts. If you have any food allergies, please let us know. We will be happy to advise you. Although great care is taken to remove all bones, shells and whole spices some may remain.

Starters

MIXED THALIA PLATTER (Ideal to share) With onion bhajee, meat somosas, spicy kebab and chicken pakora	£12.50
PRAWN PUREE/ KING PRAWN PUREE Succulent small shrimps simmered in light spices, served on a thin fried bread	£6.95/ £9.50
SHAMEE KEBAB OR SHEEK KEBAB Mince meat fried with egg topping or roasted on skewers	£6.90
TANDOORI LAMB CHOPS Spicy marinated chops grilled in tandoori	£7.30
LAMB MIRPURI (Ideal to share) Spicy lamb dry roasted in a tandoori oven, shredded and pan stirred with fenugree peppers and coriander, served sizzling with a dash of lemon juice (ideal to share)	£13.50 k, onions,
FISH MIRPURI (Ideal to share) Lightly spiced fish shredded and pan stirred with fenugreek, onions, peppers and conserved sizzling with a dash of lemon juice (ideal to share)	£13.50 coriander,
KING PRAWN MALABARI King prawns coated with chilli and garlic, rolled in bread crumbs	£7.95
KING PRAWN DELIGHT Tandoori king prawn pan fried in a spicy massala sauce	£7.95
MIXED TANDOORI Chicken tikka, lamb tikka and spicy kebab	£7.30
CHICKEN PAKORA Strips of tender chicken, lightly spiced and deep fried in a chickpea flour batter	£6.50
KING PRAWN GARLIC King prawns in garlic sauce	£7.95
CHICKEN CHAT OR ALOO CHAT Chicken or potatoes in a thick, tangy spicy sauce	£6.50/ £5.25
GARLIC MUSHROOMS Stir fried in a butter sauce with garlic and fenugreek	£5.90
TANDOORI SALMON Salmon marinated and grilled in a tandoori oven	£8.50
ONION BHAJEES (V)	£4.95
SOMOSAS (MEAT or VEGETABLE)	£4.95
BOMBAY VEGETABLE THALIA PLATTER Allo Bora, kasoori, vegetable somosa and chana chat	£10.90
CHICKEN TIKKA or LAMB TIKKA Tender chicken pieces or lamb, marinated with yoghurt & spices roasted in tandoo	£6.80/£7.50 ri

Tandoori Main

(All served with salad)

CHICKEN TIKKA or LAMB TIKKA

£13.50/£14.90

Chicken or lamb chunks flavoured with whole spices, green chillies and garlic in a natural yoghurt marinade. Roasted in a tandoori

TANDOORI MIXED GRILL

£17.90

Chicken tikka, lamb chops, tandoori chicken and sheek kebab, served with nan bread and massala sauce

TANDOORI KING PRAWNS

£17.90

King prawns in a light spicy yoghurt marinade, grilled in a tandoori oven

TANDOORI SHASHLIC/ MIXED SHASHLIC

£16.50/£17.90

Chicken or lamb pieces grilled in a tandoori with onion, tomato and green pepper. Served with massala sauce

TANDOORI TROUT

£18.90

Whole trout marinated in a delicately herbed, medium spiced saffron yoghurt sauce

TANDOORI LAMB CHOPS

£15.90

Our chefs special preparation of spicy marinated lamb chops, grilled in a tandoori oven

TANDOORI KING PRAWN SHASHLIC

£19.50

King prawns grilled in a tandoori with onion, tomatoes and green pepper: Served with massala sauce

TANDOORI SALMON SHASHLIC

£19.50

Marinated salmon grilled in a tandoori oven. Served with onions, tomatoes and green pepper: Accompanied with a creamy garlic sauce

Biriani

Served with a mild to medium sauce. Choice on request

CHICKEN or LAMB BIRIANI	£14.90/£15.90
CHICKEN TIKKA BIRIANI	£15.90
PRAWN BIRIANI	£14.90
KING PRAWN	£18.90
VEGETABLE BIRIANI	£11.90
FISH BIRIANI	£14.90
MAHARAJAH BIRIANI	£15.95

Prepared with chicken tikka, lamb tikka and minced lamb served with a topping of crisp lettuce almonds and sultanas













Specialities

Duckling seasoned with whole red chillies, fresh coriander; fenugreek, mustard seeds, cooked in a thick spicy sauce. Served in Sambuca flame SUBZI AYR A fresh water; white fleshed fish from the sub-continent, lightly spiced using fresh spices & herbs. Cooked with seasoned Bengali vegetable GOAN SEA BASS Fillet of bass cooked in a spiced coconut milk,served on a bed of crushed potatoes with caramilised onions, roasted seeds and coriander TRADITIONAL FISH CURRY From the Bengal region. Fillet of tilapia cooked with tomatoes in a light bhuna sauce GREEN FISH CURRY \$16.5 Fish fillet served with grated coconut, coriander and mint. A real herbal flavour BEEF SATKORA Slow cooked with chickpeas lentils and Bangladeshi lime from Sylhet region MURG-E-BAHAR Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander; almond powder; kashmiri massala, fenugreek and tomato in a smooth creamy sauce HIRAN CHAMPAN Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lambor Beef £13.90/£14.9		
A fresh water; white fleshed fish from the sub-continent, lightly spiced using fresh spices & herbs. Cooked with seasoned Bengali vegetable GOAN SEA BASS Fillet of bass cooked in a spiced coconut milk, served on a bed of crushed potatoes with caramlised onions, roasted seeds and coriander TRADITIONAL FISH CURRY From the Bengal region. Fillet of tilapia cooked with tomatoes in a light bhuna sauce GREEN FISH CURRY Fish fillet served with grated coconut, coriander and mint. A real herbal flavour BEEF SATKORA Slow cooked with chickpeas lentils and Bangladeshi lime from Sylhet region MURG-E-BAHAR Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander; almond powder; kashmiri massala, fenugreek and tomato in a smooth creamy sauce HIRAN CHAMPAN Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lambor Beef £13.90/£14.9	Duckling seasoned with whole red chillies, fresh coriander; fenugreek, mustard seed	£19.90 ds,
Fillet of bass cooked in a spiced coconut milk, served on a bed of crushed potatoes with caramlised onions, roasted seeds and coriander TRADITIONAL FISH CURRY From the Bengal region. Fillet of tilapia cooked with tomatoes in a light bhuna sauce GREEN FISH CURRY Fish fillet served with grated coconut, coriander and mint. A real herbal flavour BEEF SATKORA Slow cooked with chickpeas lentils and Bangladeshi lime from Sylhet region MURG-E-BAHAR Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander; almond powder; kashmiri massala, fenugreek and tomato in a smooth creamy sauce HIRAN CHAMPAN Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA MURG MIRCH MASSALA Fender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lamb or Beef £13.90/£14.9	A fresh water; white fleshed fish from the sub-continent, lightly spiced using fresh	£17.90
From the Bengal region. Fillet of tilapia cooked with tomatoes in a light bhuna sauce GREEN FISH CURRY Fish fillet served with grated coconut, coriander and mint. A real herbal flavour BEEF SATKORA Slow cooked with chickpeas lentils and Bangladeshi lime from Sylhet region MURG-E-BAHAR Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander; almond powder; kashmiri massala, fenugreek and tomato in a smooth creamy sauce HIRAN CHAMPAN Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lambor Beef £13.90/£14.9	Fillet of bass cooked in a spiced coconut milk, served on a bed of crushed potatoes	£18.95
Fish fillet served with grated coconut, coriander and mint. A real herbal flavour BEEF SATKORA Slow cooked with chickpeas lentils and Bangladeshi lime from Sylhet region MURG-E-BAHAR Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander; almond powder; kashmiri massala, fenugreek and tomato in a smooth creamy sauce HIRAN CHAMPAN Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lamb or Beef £13.90/£14.9		£16.50
MURG-E-BAHAR Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander; almond powder; kashmiri massala, fenugreek and tomato in a smooth creamy sauce HIRAN CHAMPAN Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lamb or Beef £13.90/£14.9		£16.50
Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander; almond powder; kashmiri massala, fenugreek and tomato in a smooth creamy sauce HIRAN CHAMPAN Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lambor Beef £13.90/£14.9		£14.90
Diced venison, cooked in a medium spicy sauce with the finest spices, simmered with roasted garlic cloves, onions and coriander seeds MURG MIRCH MASSALA Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lambor Beef £13.90/£14.9	Marinated chicken breast rolled with spicy minced lamb, cooked with fresh coriander	
Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled in the tandoori and cooked in a red chilli & tomato sauce CALCUTTA STEAK: TURKEY The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lamb or Beef £13.90/£14.9	Diced venison, cooked in a medium spicy sauce with the finest spices, simmered	£22.95
The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna. Served with salad and spicy Bengali potato wedges DHAKA ACHARI (Chicken, Lambor Beef £13.90/£14.9	Tender pieces of chicken, delicately marinated in traditional tikka marinade, broiled	£12.90
	The healthy poultry option. Braised turkey fillets with spicy mushroom bhuna.	£15.90
then cooked with onions, ginger; garlic and lime pickle	From the capital of Bangladesh. Firstly marinated with turmeric and chilli and	£13.90/£14.90
LAMB SHANK SATKORA Slow cooked with chickpeas lentils and Bangladeshi lime from Sylhet region		£18.90
CHICKEN/LAMB KOLAPURI Strips of chicken or lamb cooked in onion,ginger,tamarind and chilli sauce £13.90/£14.9		£13.90/£14.90











Chefs Recommendations

PESHWARI JHING King prawns flavored with mustard seeds, onion seeds, fennel, coriander, tomatoes cooked with potatoes in a medium curry	£14.90
KARAHI CHICKEN TIKKA or LAMB TIKKA Cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh spices, served in an iron 'karahi' dish	£12.80/£13.80
CHICKEN TIKKA JALFREZI Succulent pieces of spring chicken cooked with capsicums, chopped onions, fresh green chillies and fresh herbs in a hot sauce	£12.80
CHICKEN TIKKA MASSALA Tender pieces of chicken cooked in a yoghurt sauce	£12.80
MAKAHANI CHICKEN A mild dish cooked with fresh cream, ground almonds & coconuts with a touch of massala spices.	£12.80
GOA GREEN CHICKEN Succulent pieces of tandoori chicken cooked in a variety of fresh green herbs and spices, green chillies and green beans	£12.80
MAHARAJAH BHUNA Tandoori chicken and minced lamb cooked with sliced onions, green pepper, ginger and garlic with fresh herbs in a medium curry	£13.50
CHICKEN TIKKA DANSAK A hot sweet and sour dish cooked with lentils, fenugreek and coriander	£12.80
CHICKEN TIKKA BHUNA Cooked with onions, freshly ground spices and green herbs in a thick medium curry sauce	£12.80
SOUTH INDIAN GARLIC CHILLI CHICKEN Cooked in fresh garlic & chilli sauce with crisp red chillies	£12.80
TANDOORI MAHARAJA MASSALA P Stripped tandoori chicken and minced lamb cooked in a thick spicy yoghurt sauce served on a bed of crisp salad with pilau rice	£15.90
KING PRAWN KARAHI Cooked with chopped onions, sliced ginger, capsicum, tomatoes & fresh spices. Served in an iron 'karahi' dish	£14.90











Vegetarian

Using Fresh Local Vegetables

PANEER TIKKA KARAHI

SIDE £5.50/ MAIN £10.90

Cottage cheese cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh spices

MISHTI KODU SIDE £4.95/ MAIN £9.90

Butternut squash cooked with light spices. Delicious combination

KATHRI KAI KARA KOZHUMBU

SIDE £5.50/ MAIN £10.90

Baby aubergine curry in a yoghurt flavoured sauce with fresh coriander; dry red chillies, bay leaves, mustard seeds and tamarind

KHUMB HARA PANKHI

£10.90

Large mushroom stuffed with cottage cheese and peas, fried in a rich flour then cooked in a mild to medium sauce

BALTI VEGETABLE MASSALA

SIDE £4.95/ MAIN £9.90

Mixed vegetables in a creamy mild yoghurt sauce

JALFREZI VEGETABLE PANEER



SIDE £4.95/ MAIN £9.90

Fairly hot, cooked with green chillies, fresh spices and cottage cheese

BALTI VEGETABLE MALAY



SIDE £4.95/ MAIN £9.90

Fresh vegetables in a mild to medium curry with pineapple

DANSAK VEGETABLE or CHANA



SIDE £4.95/ MAIN£9.90

Mixed vegetables or chickpeas in a hot sweet and sour curry with lentils

SAG PANEER



SIDE £4.95/ MAIN £9.90

Homemade cottage cheese with fresh shredded spinach

ALOO GOBI or SAG ALOO



SIDE £4.95/ MAIN £9.90

BRINJAL BHAJEE or SAG BHAJEE

SIDE £4.95/ MAIN £9.90

Aubergines or spinach

MUSHROOM BHAJEE or BINDI BHAJEE (okra)

SIDE £4.95/ MAIN £9.90

BOMBAY ALOO or CHANABHAJEE (chickpeas)

SIDE £4.95/ MAIN £9.90

Spicy potato or chickpea bhajees

DAL TARKA

SIDE £4.95 / MAIN £9.90









Traditional

The following dishes are served as a choice of Chicken, Lamb, Beef, Prawns, King Prawns & Vegetable

Traditional Mild 🛶

KORMA

Cooked with ground coconut & almond in a creamy sauce

MALAYA

Cooked with pineapple and sultanas in a smooth creamy sauce

KASHMIR KORMA

A fruity korma made with yoghurt, sultanas, nuts, cream & mango

Traditional Medium



BALTI

Cooked with plum tomatoes and coriander

BHUNA

Cooked with onions, green pepper, tomato and fresh herbs

ROGON

Cooked with green herbs and spices, garlic, onions and tomatoes

DUPIAZA

Chopped onions and green peppers in a thick spicy sauce

SAG

With spinach, garlic, ginger and tomatoes

SHALI

Cooked in a thick spicy sauce, with crispy straw potato topping

Traditional Hot

MADRAS or VINDALOO

Cooked in a fairly hot/ very hot spiced sauce

PATHIA

Cooked with onions, fresh herbs and spices in a hot sweet and sour sauce

DANSAK

With lentils and fenugreek in a thick, hot sweet and sour sauce

CHICKEN	- £11.90	PRAWN	- £11.90
LAMB	- £12.90	KING PRAV	VN -£14.90
BEEF	- £11.90	VEGETABL	E - £9.90

















Rice & Roti

BOILED RICE	£3.50
PILAU RICE	£3.95
MUSHROOM FRIED RICE	£4.50
LEMON RICE	£4.50
YELLOW RICE (with raisins and cashew nuts)	£4.50
KEEMA FRIED RICE	£5.50
SPECIAL FRIED RICE (eggs & peas)	£4.50
1/2CHIPS & 1/2 RICE (with boiled or pilau rice)	£3.50/ £3.95
CHIPS	£3.50
CHAPATTI	£2.50
NAN - KEEMA/ PESHWARI/ GARLIC/ ONION/ VEGETABLE	£3.90
NAN-PLAIN	£3.20
PARATHA	£3.20
PAPADOM - PLAIN or SPICY	£1.20
RAITHA - PLAIN NATURAL YOGHURT, CUCUMBER or ONION	£3.50

Set Meal

Papadoms with chutney, Mixed tandoori starter, Maharajah Bhuna, Chicken Tikka Massala, 2 Pilau Rice, 1 Nan Bread, 1 Aloo Gobi (side), Coffee

FOR 2 - £58.00 FOR 4 - £116.00

Please note: Some meals may contain nuts. If you have any food allergies, please let us know. We will be happy to advise you. Although great care is taken to remove all bones, shells and whole spices some may remain.