

# दिल्लाल लोके

Indian Cuisine

## Dine-In Menu

No Split Billing - Corkage \$17



# Cocktail Menu

<b>Kamasutra</b>	19.9
Gin, Triple Sec, Vodka, Rum, Tequila, Lime Juice & Lime Cordial with a dash of Coke. Served with lots of Ice	
<b>Espresso Martini</b>	17.9
Frangelico, rich coffee liqueur, vodka and caramel syrup & a shot of fresh coffee - shaken. Served in Martini Glass	
<b>Cinnamon Club Masala Iced Tea</b>	17.9
Special Cinnamon Club Homemade Masala spices, Bombay Sapphire Gin, Cointreau, pomegranate juice, lemon, lime and caster sugar - shaken. Served in Martini Glass	
<b>Indian Mystery</b>	17.9
Cognac, Grand Mariner, Angostura Bitters, fresh lime topped with Champagne. Served in Champagne Glass	
<b>Masala Mar Ke (Spicy)</b>	17.9
Imagine this: Absolute Vodka and Bacardi Rum with a dash of CHILLI with fresh lemon juice. This sure will leave the Aussie palate wanting more! Spicy and Zingy	
<b>Cinnamon Club Fire Ball</b>	17.9
Tequila, Cointreau, freshly squeezed lemon with shot of Fireball Cinnamon Whisky.	
<b>British Raj</b>	17.9
Pimms and Gin shaken with passionfruit, fresh mint and lemon, topped with Ginger Beer.	
<b>Cinnamon Club Painkiller</b>	17.9
White Bacardi Rum, pineapple juice, coconut cream and fresh orange juice.	
<b>Punjabi Fling</b>	17.9
Absolute Vodka, Cointreau, fresh lime, mint leaves and lychees stirred.	
<b>Mojito</b>	17.9
An explosion of fresh mint and lime with rum, lime juice, soda and sugar served over ice.	
<b>Cosmopolitan</b>	17.9
Vodka, Triple Sec, cranberry juice with a dash of lime juice, shaken and served with a slice of lime.	
<b>Rajasthani Annapurna</b>	17.9
Vodka, Rum, lychee, fresh lime, sugar and lime leaves shaken.	
<b>Bollywood to Hollywood</b>	17.9
Campari, Cinzano Rosso and Vodka, stirred with orange juice and fresh orange wedges topped with Indian tonic water	
<b>Dry Martini</b>	17.9
Signature Gin & Vodka with Vermouth. Garnished with olives.	
<b>Basil Mango Sling</b>	17.9
Vodka, Apricot Liqueur, Mango Pulp, mango juice and basil	
Also available as a Mocktail (without the alcohol)	11.9
<b>Mirch Mumtaz</b>	17.9
Vodka, Tequila, Ice, orange juice & chilli, finished in Tall Glass with Rose syrup.	
Also available as a Mocktail (without the alcohol)	11.9
<b>Indian Pina Colada</b>	17.9
Malibu, Bacardi Rum, Coconut cream, fresh pineapple, pineapple juice, coconut milk, vanilla ice cream & crushed ice.	
Also available as a Mocktail (without the alcohol)	11.9
<b>Fruit Punch (Mocktail)</b>	11.9
Mix of assorted juices, berries and fruit.	



# Wine List

## Sparkling Wine

	Glass	Bottle
NV Pauletts 'Trillians' Sparkling White Piccolo 200ml Clare Valley SA		11.9
Lagioiosa NV Prosecco Superiore Piccolo 200ml Veneto Italy		11.9
NV Pauletts 'Trillians' Sparkling Red Piccolo 200ml Clare Valley SA		11.9
The Lane Lois NV Blanc de Blancs Adelaide Hills SA		44
Clover Hill NV Sparkling Cuveé Tasmania		52
The Lane NV 'Brut Rosé' Adelaide Hills SA		44
Champagne Charles Heidsieck Brut Réserve Champagne, France		110

## Rose

	Glass	Bottle
Luna Rosa Rosado (Served Chilled) Central Ranges	9.5	38
Pikes Luccio Sangiovese Rosé (Served Chilled) Clare Valley SA		42
Rockford Alicante (Served Chilled) Barossa Valley SA		49

## Sweet & Dessert Wine

	Glass	Bottle
Fiore Moscato Mudgee, NSW	9.5	36
Bremerton Mistelle Botrytis (dessert wine) Langhorne Creek SA		28

## B.Y.O

		Bottle
Corkage		17



## White Wine

	Glass	Bottle
Hancock & Hancock Fiano McLaren Vale SA		42
The Lane Block 2 Pinot Gris Adelaide Hills SA	10	45
The Lane Block 1A Chardonnay Adelaide Hills SA	10	45
Giesen Vineyard Selection Sauvignon Blanc Marlborough NZ	9.5	42
The Lane Sauvignon Blanc Adelaide Hills SA	10	45
Wilson Watervale Riesling Clare Valley SA	10	45
Pikes 'Traditionale' Riesling Clare Valley SA		47
Joseph Drouhin Domaine Chablis France		75

## Red Wine

	Glass	Bottle
Robert Oatley Signature Pinot Noir Yarra Valley VIC	9.5	42
Josef Chromy Pepik Pinot Noir Tasmania		45
Bremerton Tamblyn Cab/Shiraz/Malbec/Merlot Langhorne Creek SA		42
Argento Classic Malbec Mendoza, Argentina		42
Gemtree Cinnabar GSM (Organic) McLaren Vale SA	9.5	42
Hentley Farm Villain & Vixen Grenache Barossa Valley SA		44
Rockford 'Frugal Farmer' Grenache / Mataro Barossa Valley SA		49



# Wine List (continued)

## Red Wine

	Glass	Bottle
Elvarado Tempranillo Grenache McLaren Vale SA		39
Rymill Dark Horse Cabernet Sauvignon Coonawarra SA	9.5	42
Hentley Farm Cabernet Sauvignon Barossa Valley SA		52
Four In Hand Shiraz Barossa Valley, SA	9.5	42
Gemtree Uncut Shiraz (Organic) McLaren Vale SA		43
The Lane Block 5 Shiraz Adelaide Hills SA	10	44
Hentley Farm Shiraz Barossa Valley SA		52

## Premium Selection

	Bottle
The Lane Block 14 Basket Press Shiraz Adelaide Hills	70
Rymill Cabernet Sauvignon Coonawarra, SA	75
Clayvin Pinot Noir Marlborough, NZ	80
Bremerton Old Adam Shiraz Langhorne Creek, SA	85
Hentley Farm The Beauty Shiraz Barossa Valley, SA	89
Rockford Basket Press Shiraz Barossa Valley SA	110



# Drinks List

## Spirits including Mixers

Base Spirits	8.5
Premium Spirits	9.9

## Beers & Ciders

Cascade Light - Hobart, TAS	9.0
Coopers Pale Ale - Adelaide, SA	9.5
Coopers Dark Ale - Adelaide, SA	9.9
The Hills Cider Co. Apple Cider - Adelaide Hills, SA	9.5
The Hills Cider Co. Pear Cider - Adelaide Hills, SA	9.5
Hahn Super Dry - Australia	9.5
James Boags Lager - Launceston, TAS	9.9
Kingfisher - India	9.9
Heineken - Holland	9.9
Corona - Mexico	9.9
Taj Mahal Premium Lager - Fully imported authentic Indian beer	10.9
Stockade Brew Co. 8 Bit IPA - Sydney, NSW	11.9

## Non-alcoholic

Soft Drinks	4.9
Lemon, Lime & Bitters OR Soda, Lime & Bitters	4.9
Sparkling or Still Water	4.9
Small	4.9
Large	8.9
Juices	4.9
Apple, Orange or Pineapple	4.9
Iced Tea	4.9
Mango, Peach or Lemon	4.9
Ginger Beer	4.9
Cinnamon Club Yoghurt Lassi	6.9
Choose from:	
Mango Lassi	
Mixed Berri Lassi	
Caramel Lassi	
Cinnamon Sugar Lassi	
Salty Masala Lassi	

## Tea, Coffee & Chai

Selection of Coffees & Teas	4.5
Cinnamon Spice Masala Chai Tea	4.5
Cinnamon Club Special Madras Coffee	4.5
Fresh shot of coffee + your choice of liqueur	12.9

## Liqueurs, Ports & Fortifieds

Choose from our selection	from 8.5
---------------------------	----------



# Starters

<b>PAPADUM ROLL (STUFFING OF CHICKEN OR PANEER)</b> Roasted Papadum Roll with Filling	GF/NF	6.90
Served with <b>TOMATO RASAM SHORBA</b> South Indian Tomato Pepper Broth	NF/DF/GF	
<b>CHANDNI CHOWK KE PUCHKE</b> Crispy semolina parcels filled with potatoes, chickpeas and tangy sauces served with aromatic Matka pani shot	NF	3 Pieces 9.90 6 Pieces 16.90
<b>PAPADUMS PLATTER - 6 Pieces</b> Comes with assorted chutneys	DFP/GF/NF	10.90

# Quick Bites Entree

All served with either tamarind or mint coriander chutney

<b>COCKTAIL VEGETABLE SAMOSA - 4 Pieces</b> Pastry triangle with vegetable fillings	NF/DFP	14.90
<b>ASSORTED VEG PAKORA - 6 Pieces</b> Fried vegetable dumpling in Chickpea flour batter	NF/GF/DFP	14.90
<b>HARA BHARA KEBAB - 4 Pieces</b> Crispy spinach and peas patties enriched with coarse spice mixes	NF/DFP	14.90
<b>SAMOSA CHAAT</b> A famous street food made with scrambled samosa topped with Chaat chutneys	NF/DFP	16.90
<b>COCKTAIL LAMB SAMOSA - 4 Pieces</b> Pastry triangles with lamb filling	NF/DFP	15.90
<b>CHICKEN 65 - 4 Pieces</b> Fried curry Leaf South Indian chicken, one of the favourite dishes of South India	NF/GF/DFP	16.50
<b>AJWAINI FISH AMRITSARI - 4 Pieces</b> Mouth watering fried fish prepared with aromatic spices, is a popular street food of Amritsar	GF/DFP/NF	17.50

# Club Mixed Platters for two

All platters served with green garden salad and assorted chutneys

<b>MIXED VEGETARIAN PLATTER</b> Selection of vegetarian kebabs and entrees	NFP	28.90
<b>ASSORTED CHICKEN PLATTER</b> Unique melange of mixed tandoori chicken kebabs	GF/NFP	32.90
<b>COMBINATION PLATTER</b> Combination of chicken and meat kebabs	GF/NFP	39.90
<b>EXTRAVAGANZA PLATTER</b> A variety of chicken, meat and seafood	GF/NFP	44.90

NF = nuts free	NFP = nuts free possible	GF = gluten free
DF = dairy free	DFP = dairy free possible	



# Specialties from India

## A regional culinary journey of Royal Indian Cuisine... take it or leave it!!

<b>BHATTI KI CHAAMPE (LAMB CHOPS)</b> Lamb chops marinated and tenderised in Bhatti spices, a signature dish	(medium)	NF	33.90
<b>PERI PERI DUCK &amp; MUSHROOM VINDALOO</b> Sibling of Vindaloo served with Spicy naan.	(hot)	DFP/NFP	32.90
<b>MAPPAS DUCK &amp; POTATO MALVANI WITH BHAJA EGGPLANT</b> (mild-med) Specialty from Malwani region		GF/NFP/DFP	32.90
<b>FOUR FACES OF VINDALOO</b> A treat for Vindaloo lovers, lamb beetroot, pepper beef, Kundan chicken and stuffed green chilli. Everyone's favourite.	(hot)	NFP/GF	33.90
<b>TRIO OF FISH</b> Assorted fish platter cooked in 3 different styles; steam, fried and Tandoori.	(medium)	NF/GF	33.90
<b>SHIMLA KUKKAD WITH SPINACH FRITTERS</b> Roasted chicken on the bone tossed with peppers and onion with gravy, dhaba style	(medium)	GF/NFP	29.90
<b>LAAL MAAS WITH MISSI ROTI</b> Hot lamb delicacy from Rajasthan served with spiced wheat and lentil bread.	(hot)	NF	29.90
<b>BEEF XACUTI</b> Goan spices, fiery and loaded with flavour served with Salli Sorpotel Hyderabadi potato crunchies.	(hot)	NF	29.90
<b>CHANA BHATURA</b> Spiced tangy chickpea curry served with fresh onion and pickle and puffed bread.	(medium)	NF/DF	27.90
<b>KEEMA ROOMALI ROTI</b> Spicy lamb mince served with handkerchief bread, served with pickled onion	(medium)	NF/DFP	27.90

NF = nuts free      NFP = nuts free possible      GF = gluten free  
DF = dairy free      DFP = dairy free possible





# From the Tandoori Oven

(A HEALTHY OPTION)

All served with fresh garden green salad and mint coriander chutney

<b>TANDOORI PANEER TIKKA</b>	(medium)	GF/NF	24.90
Cottage cheese cubes marinated overnight in rich garlic and yoghurt sauce			
<b>MURGH MALAI TIKKA</b>	(mild)	GF	24.90
Afghan originated boneless flattened creamy and cheese chicken breast kebabs cooked with herbs			
<b>TANDOORI CHICKEN TIKKA</b>	(medium)	GF/NF	24.90
Roasted boneless chicken prepared with yoghurt and spices			
<b>TANDOORI CHICKEN ON THE BONE</b>	(hot)	GF/NF	24.90
The quintessential chicken pieces with bone marinated in yoghurt, ginger, garlic, lemon juice & spices cooked to perfection			
<b>TANDOORI HARIYALI FISH TIKKA</b>	(medium)	GF/NF	29.90
Delectable fish cubes in a marinade of herbs and spices			
<b>TANDOORI ACHARI PRAWNS</b>	(mild)	GF/NF	29.90
Prawns in a delicate pickling marinade cooked in the tandoor			

## Cinnamon Club Biryanis GF/NFP

All biryani comes with onion, mint, coriander, chilli and thick yoghurt chutney on the side and boiled egg

<b>DUM PUKHT SUBZ BIRYANI</b>		22.90
A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices (no egg)		
<b>CHICKEN TIKKA BIRYANI</b>		27.90
Indo-British layered biryani cooked with 32 different ingredients		
<b>HYDERABADI CHICKEN BIRYANI</b>		27.90
A delicious authentic Hyderabadi biryani with chicken, yoghurt and spices garnished with nuts		
<b>SLOW COOKED GOAT BIRYANI</b>		29.90
A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourful nuts and orange strands of exotic saffron		
<b>AWADHI DUM GHOSHT BIRYANI</b>		29.90
Pearl rice cooked with selected pieces of lamb with chef's own blend of spices		

NF = nuts free      NFP = nuts free possible      GF = gluten free  
DF = dairy free      DFP = dairy free possible



# Kid's Meal

18.90

Choice of 1 small curry, small rice, cheese naan, raita, a salad & a vegetable samosa  
Choose from: Butter Chicken, Lamb Korma or Mixed Vegetables.

# Southern Delicacies Of India

## (FROM THE HOT PLATE) DOSA

Fermented paper thin crisp pancake made from rice batter and lentils  
All served with tomato chutney, coconut chutney, mixed vegetable sambhar

PLAIN DOSA	GF/NF/DFP	Main 18.90
MASALA DOSA	GF/DFP/NF	22.90
EGG PEPPER MASALA DOSA	GF/NF/DFP	26.90
MYSORE MASALA DOSA	GF/NF/DFP	26.90
PANEER DOSA	GF/NF	26.90
CHICKEN TIKKA MASALA DOSA	GF/NF	26.90
LAMB KEEMA DOSA	GF/NF/DFP	26.90

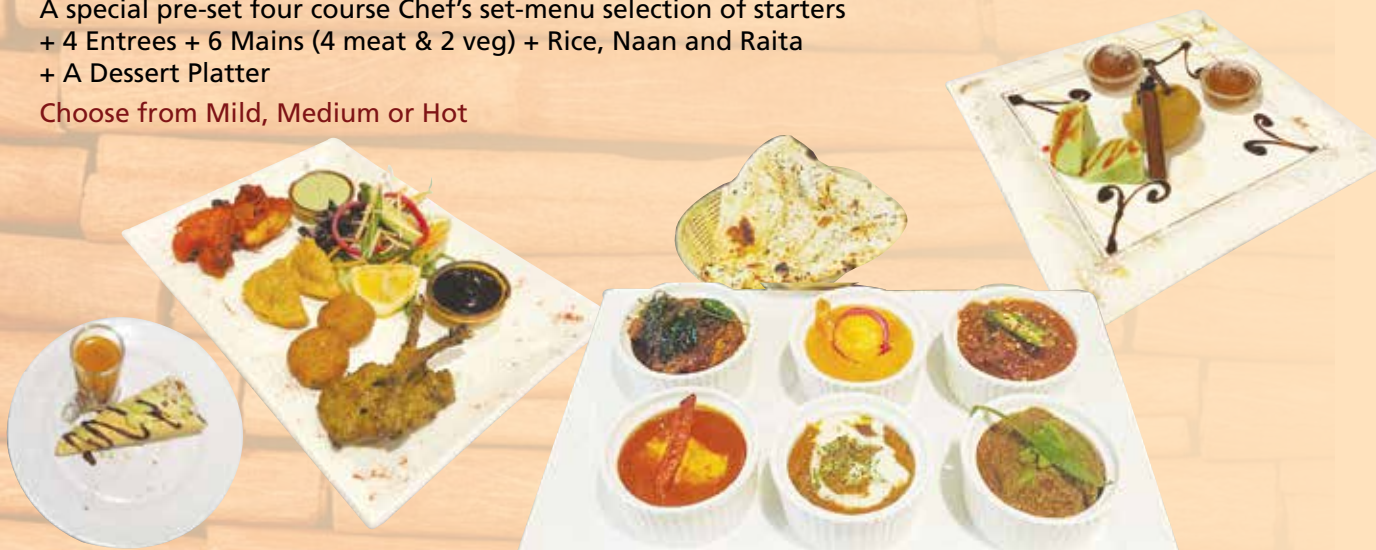


# Banquet Minimum 2 people

59.90 per person

A special pre-set four course Chef's set-menu selection of starters  
+ 4 Entrees + 6 Mains (4 meat & 2 veg) + Rice, Naan and Raita  
+ A Dessert Platter

Choose from Mild, Medium or Hot



NF = nuts free      NFP = nuts free possible      GF = gluten free  
DF = dairy free      DFP = dairy free possible

# Mini-Banquet Minimum 2 people

44.90 per person

A special pre-set three course Chef's set-menu selection with:

A Papadum Platter

+ 3 Entrees (meat & veg)

+ 4 Mains (3 meat & 1 veg)

+ Rice, Naan and Raita

(No Seafood, No Duck, No Speciality Dishes)

Choose from Mild, Medium or Hot

## Cinnamon Club Curries

### Chicken

Main

**CHICKEN KORMA** (mild) GF 23.50

Mughlai delicacy, a rich creamy almond curry finished with aromatic spices.

**BUTTER CHICKEN** (mild) GF/NF 23.50

Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream

**CHICKEN TIKKA MASALA** (med) GF/NFP 23.50

Tandoori chicken tikka cooked with onion, tomato and capsicum gravy

**CHICKEN SAAGWALA** (medium) GF/NF/DFP 23.50

Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach

**RAJASTHANI CHICKEN MASALA** (medium) GF/DF/NF 23.50

Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices

**CHETTINAAD KALIMIRCH CHICKEN** (hot) GF/DFP/NF 23.50

Chettinaad Chicken cooked in a black pepper gravy

**CHICKEN VINDALOO** (hot) GF/DF/NF 23.50

A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy

### Beef

Main

**BEEF MADRAS** (mild) GF/NF 24.50

Beef cooked in special South Indian coconut gravy

**BHUNA BEEF KOLHAPURI** (medium) GF/NF 24.50

Tender boneless pieces of beef with special blend of Maharashtrian spices

**BEEF JALFREZI** (medium) GF/NF 24.50

Spiced and tangy dish made with capsicum, onions and tomatoes

**BEEF LABABDAR** (medium) GF/NFP 24.50

All-time favourite with chickpea Kachumber

**BEEF VINDALOO** (hot) GF/NF/DF 24.50

Spicy marinated beef cooked with vinegar, fresh ginger and spices



# Lamb

				Main
<b>BADAMI LAMB KORMA</b>	(mild)	GF	25.90	
A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water				
<b>DHANIWAL NILGIRI LAMB</b>	(mild)	GF	25.90	
Spring lamb delicately cooked in spices, nuts, mint and coconut.				
<b>KASHMIRI LAMB ROGAN JOSH</b>	(medium)	GF/NF	25.90	
Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies				
<b>HARE MASALA KA GOSHT</b>	(medium)	GF/NF	25.90	
Spring lamb braised in a mint and coriander gravy				
<b>RAILWAY MUTTON CURRY</b>	(medium)	GF/NF	25.90	
Indo British curry from the Colonial era served with pickled onions				
<b>LAMB DO PYAZA</b>	(medium)	GF/NFP	25.90	
Juicy tenderised lamb cooked in double onions.				
<b>BEHTEREN CHUKANDAR GOSHT</b>	(hot)	GF/NF	25.90	
Beetroot lamb				

# Goat

				Main
<b>LUCKNOWI GOAT CURRY</b>	(medium)	GF/NF	25.90	
Traditional nawabi curry prepared in a sauce of yoghurt and hot spices such as red chillies and cloves. This dish is typically medium hot and rich in garlic				

# Fish/Prawn

(Choose mild, medium or hot)

			Fish	Prawn
<b>CREAMY MUSTARD MOILEE</b>		GF/NF	27.90	29.90
Yellow and black mustard curry leaves tempered sauce touched with mild spices and finished with cream				
<b>FIVE SPICE TOMATO JHAL SAUCE</b>		GF/NF/DF	27.90	29.90
Thick tomato five spice sauce flavoured with garlic and red chillies				
<b>GOAN SPECIALITY SAUCE</b>		GF/NF/DF	27.90	29.90
Delicious, tangy staple from Goa cooked with coconut, tamarind and chillies				
<b>MIX SEAFOOD CURRY WITH YOUR CHOICE OF SAUCE</b>				29.90

NF = nuts free      NFP = nuts free possible      GF = gluten free  
DF = dairy free      DFP = dairy free possible

# Vegetarian

Main

<b>DAL PALAK</b> Yellow dal tempered and cooked with fresh spinach	(mild)	GF/NF/DFP	15.90
<b>DAL TADKA</b> Yellow dal with fresh tempering	(mild)	GF/NF/DFP	15.90
<b>JEERA ALOO</b> Sauteed potatoes cooked with cumin seeds and healthy tumeric	(mild-med)	GF/NF/DF	15.90
<b>SEASONAL MIX VEGETABLE CURRY</b> Assorted seasoned vegetables cooked with fresh spices	(mild-med)	GF/NF/DF	15.90
<b>ALOO SHIMLA MIRCH</b> Potato cubes tossed with capsicum flakes with mild spices.	(mild)	GF/NF	15.90
<b>CASHEW CORN GOBHI MASALA</b> Wok tossed cauliflower florets, cashew and corn with ginger, tomato and cumin	(mild)	GF/DFP	18.90
<b>MAVEY AUR PALAK KE KOFTE</b> Cottage cheese and shredded spinach dumplings simmered in a rich tomato gravy	(mild)	NFP	19.90
<b>NAVRATAN VEGETABLE KORMA</b> Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region	(mild)	GF/NFP	16.90
<b>TANDOORI PANEER MAKHANI</b> Charcoal grilled cottage cheese cooked in tomato, butter and creamy gravy	(mild)	GF/NFP	19.90
<b>AMRITSARI CHOLE</b> A tangy tribute of chickpeas cooked with spices of Punjab	(medium)	GF/NF/DFP	15.90
<b>DHABA DAL</b> A common dal from highway hotels	(medium)	GF/NF	15.90
<b>DAAL PANCHRATNI</b> Home style slow cooked five lentils with a blend of spices	(medium)	GF/NF	15.90
<b>KABULI PALAK</b> Slow cooked chickpeas with pureed tempered spinach	(medium)	GF/NF/DFP	15.90
<b>ALOO GOBHI BIKANERI</b> Roasted cauliflower and potatoes in Rajasthani marinade topped with Bikaneri Sev	(medium)	GF/NF/DFP	16.90
<b>KALONJI AUR SAUNFIYANI ALOO BAINGAN</b> Onion seed & fennel based eggplant & potato preparation.	(medium)	GF/NFP/DFP	19.90
<b>BHINDI DO PYAAZA</b> Okra tossed with shallots and freshly ground spices	(medium)	GF/NF/DFP	17.90
<b>SAAG PANEER</b> Fresh low fat cottage cheese served in spinach base gravy	(medium)	GF/NF	19.90
<b>PANEER JAIPURI</b> Pink city preparation from Royal kitchens	(medium)	GF/NFP	19.90
<b>PATIALA SHAHI KHUMB KHADA MASALA</b> Chunky mushroom preparation with stir fried vegetables tossed in a wok	(medium)	GF/NFP/DFP	19.90
<b>CHUTNEY WAALI DAL</b> Lentils with a hand pounded spiced chutney	(hot)	GF/NF	15.90
<b>KADHAI PANEER</b> Home made cottage cheese and capsicum stir fried with coriander and chillies	(hot)	GF/NF	19.90

NF = nuts free      NFP = nuts free possible      GF = gluten free  
DF = dairy free      DFP = dairy free possible



# Cinnamon Club Thali

For 1 person only - not for sharing. Pre-set Thali menu.

Not available on Friday and Saturday nights between 6 - 8pm



**CLUB VEGETARIAN THALI** 31.90  
(Served Mild - Medium)

Assortment of 4 vegetarian dishes with rice, raita, salad & naan served on a Thali platter

**CLUB NON-VEGETARIAN THALI** 34.90  
(Mild or Medium)

Assortment of chicken, lamb, beef & vegetarian dishes with rice, raita, salad & naan served on a Thali platter

## Breads From The Tandoori Oven

**PLAIN NAAN** 4.50

The traditional leavened bread from the clay oven

**TANDOORI ROTI** DFP 4.50

Whole wheat flour bread

**GARLIC NAAN** 4.50

**ONION SEED NAAN** 4.50

**CHEESE NAAN** 6.00

**CHEESE & GARLIC NAAN** 6.00

**MASALA KULCHA** 6.00

Leavened tandoori bread filled with herbs & paneer cheese

**POTATO KULCHA** 6.00

**LACCHHA PARANTHA** DFP 6.50

Multi-layered wholewheat bread

**METHI PARANTHA** (fenugreek leaves) DFP 6.50

**MINT PARANTHA** DFP 6.50

**KASHMIRI NAAN** 6.50

Leavened bread with a stuffing of exotic nuts and raisins

**ROOMALI ROTI** 6.50

Handkerchief thin bread made with flour cooked on an inverted wok

**KEEMA KULCHA** 6.50

Minced lamb filled bread

**CHICKEN TIKKA & CHEESE NAAN** 6.50

## Accompaniments

**CINNAMON BASMATI PULAO RICE** 5.00

**PAPADUMS** 4.00

**GARDEN GREEN SALAD** 9.90

**SPICED SLICED ONION SALAD** 9.90

**CUCUMBER RAITA (YOGHURT SALAD)** 5.00

**MANGO CHUTNEY** 4.00

**MINT CHUTNEY** 4.00

**TAMARIND CHUTNEY** 4.00

**HOT VINDALOO CHUTNEY** 4.00

**LIME PICKLE** 4.00

**MIXED PICKLE** 4.00

**TOMATO CHUTNEY** 4.00

# Desserts

**KULFI (Traditional Indian home made ice cream)** GF 12.90  
Accompanied with Indian Style Cinnamon Churros  
Choose from: Figs & Walnut,  
Mango,  
Apricot & Pistachio  
Mixed Berry with Rosé

**AFFOGATO** GF 17.90  
Shot of coffee with your choice of Kulfi

**COFFEE & FRANGELICO KULFI** GF 17.90  
Served with shot of Frangelico liqueur

**SAFFRON & BAILEYS KULFI** GF 17.90  
Served with shot of Baileys

**CHOCOLATE SAMOSAS** NF 14.90  
Served with Shrikhand (sweet yoghurt pudding)



**GULAB JAMUN** 14.90  
Sweet dumplings in a rose syrup served with Phirnee (sweet rice pudding)



**CINNAMON CLUB POACHED PEAR GAJRELLA** GF/NFP 14.90  
Pears poached in sparkling wine served with Gajrella (Carrot Pudding)

**MIXED DESSERT PLATTER FOR TWO** 24.90  
Chef's pick of platter selections of dessert



**BYO CAKE or DESSERT** 10



# दिल्लाल लोके

Indian Cuisine

## Dine-In Menu

No Split Billing - Corkage \$17

