

CINNAMON CLUB BIRYANIS GF/NFP

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

DUM PUKHT SUBZ BIRYANI	16.90
A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices (no egg)	
CHICKEN TIKKA BIRYANI	19.50
Indo-British layered biryani cooked with 32 different ingredients	
HYDERABADI CHICKEN BIRYANI	18.90
A delicious authentic Hyderabad biryani with chicken, yoghurt and spices garnished with nuts	
SLOW COOKED GOAT BIRYANI	21.90
A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourful nuts and orange strands of exotic saffron (with bones)	
AWADHI DUM GHOSHT BIRYANI	21.90
Pearl rice cooked with selected pieces of lamb with chef's own blend of spices	

BREADS FROM TANDOORI OVEN

PLAIN NAAN	4.00
The traditional leavened bread from the clay oven	
TANDOORI ROTI	DFP 4.00
Whole wheat flour bread	
GARLIC NAAN	4.00
ONION SEED NAAN	4.00
CHEESE NAAN	5.50
CHEESE & GARLIC NAAN	6.00
MASALA KULCHA	6.00
Leavened tandoori bread filled with herbs & paneer cheese	
POTATO KULCHA	6.00
KASHMIRI NAAN	6.00
Leavened bread with a stuffing of exotic nuts and raisins	
LACCHHA PARANTHA	DFP 6.00
Multi-layered whole-wheat bread	
METHI PARANTHA (fenugreek leaves)	DFP 6.00
MINT PARANTHA	DFP 6.00
ROOMAALI ROTI	6.00
Handkerchief thin bread made with flour cooked on an inverted wok	
KEEMA KULCHA	6.00
Minced meat filled bread	
CHICKEN TIKKA & CHEESE NAAN	6.00

ACCOMPANIMENTS

PAPADUMS	3.00
GARDEN GREEN SALAD	8.00
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

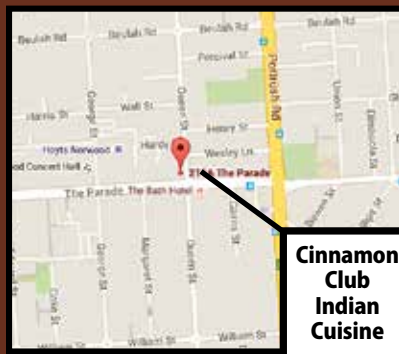
KULFI (Traditional Indian home made ice cream)	GF	6.00
Choose from:		
• Figs & walnut		
• Mango		
• Pistachio & Apricot		
• Mixed berries with Rose		
CHOCOLATE SAMOSAS - 4 Pieces	NF	10.00
GULAB JAMUN - 3 Pieces	NFP	10.00
Sweet dumplings in a rose syrup		

CINNAMON CLUB VALUE MEAL DEAL FOR ONE

\$15

Any 2 curries with rice, plain, garlic, roti or cheese naan with any soft drink

* Curries can only be selected from dishes on the menu with an asterisk *



Cinnamon Club Indian Cuisine

211A The Parade, Norwood S.A. 5067



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Indian Cuisine

TAKE AWAY MENU

TRADING HOURS

Monday: 5.00pm - 9.30pm
Tues-Sun: 12-2.30 & 5-9.30
Open Public Holidays



Deliveries are **FREE** within a 4km radius for orders more than \$40.00
 All curries are Preservative free, MSG & Gluten Free.
 We also sell spices.

Phone: (08) 8431 3311

www.cinnamonclub.net.au

email: info@cinnamonclub.net.au

211A The Parade, Norwood S.A. 5067

- Awards for Excellence**
- 2016 Best Indian Restaurant in Australia
 - 2017 Silver Medal Best Indian Restaurant in Australia
 - 2016 & 2017 Best Indian Restaurant in SA
 - The Advertiser Best Indian Restaurant 2014, 2015 & 2016
 - New Restaurant Finalist SA 2014

QUICK BITES ENTRÉE

All served with either tamarind or mint coriander chutney

VEGETABLE SAMOSA - 2 Pieces	NF/DF P	8.00
Pastry triangle with vegetable fillings		
ASSORTED VEG PAKORA - 5 Pieces	NF/GF/DFP	8.00
Fried vegetable dumpling in Chickpea batter		
SAMOSA CHAAT - 2 Pieces	NF/DFP	12.00
A famous street food made with scrambled samosa topped with Chaat chutneys		
CHICKEN 65 - 6 Pieces	NF/GF/DFP	16.00
Fried curry Leaf South Indian chicken, one of the favourite dishes of South India		
AJWAINI FISH AMRITSARI - 6 Pieces	GF/DFP/NF	18.90
Mouth watering fried fish prepared with aromatic spices is a popular street food of Amritsari.		

FROM THE TANDOORI OVEN (A HEALTHY OPTION)

All served with fresh garden green salad and mint coriander chutney

TANDOORI PANEER TIKKA - 6 Pieces	GF/NF	17.90
Cottage cheese cubes marinated overnight in rich garlic and yoghurt sauce		
TANDOORI CHICKEN TIKKA - 6 Pieces	GF/NF	17.90
Boneless roasted chicken prepared with yoghurt and spices		
MURGH MALAI TIKKA - 6 Pieces	GF	17.90
Afghan originated boneless flattened creamy and cheese chicken breast kebabs cooked with herbs		
TANDOORI CHICKEN ON THE BONE - 6 Pieces	GF/NF	17.90
The quintessential chicken pieces with bone marinated in yoghurt ginger, garlic, lemon juice & spices cooked to perfection		
TANDOORI ACHARI PRAWNS - 8 Pieces	GF/NF	24.90
Prawns in a delicate pickling marinade cooked in the tandoor		
TANDOORI HARIYALI FISH - 6 Pieces	GF/NF	24.90
Delectable fish cubes in a marinade of fresh herbs and spices		

FISH CURRY - OR - PRAWN CURRY

Choose from sauces (mild, medium or hot) Fish Prawn

CREAMY MUSTARD MOILEE	GF/NF	21.90	24.90
Yellow and black mustard curry leaves tempered sauce touched with mild spices and finished with cream			
FIVE SPICE TOMATO JHAL SAUCE	GF/NF/DF	21.90	24.90
Thick tomato five spice sauce flavoured with garlic and red chillies			
GOAN SPECIALITY SAUCE	GF/NF/DF	21.90	24.90
Delicious, tangy staple from Goa cooked with coconut, tamarind and chillies			

CINNAMON CLUB CURRIES

Chicken

* CHICKEN KORMA	(mild)	GF	15.90
* BUTTER CHICKEN	(mild)	GF/NF	15.90
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	(mild)	GF/NFP	15.90
Tandoori chicken tikka cooked with onion, tomato and capsicum			
* RAJASTHANI CHICKEN MASALA	(medium)	GF/DF/NF	15.90
Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices			
* CHICKEN SAAGWALA	(medium)	GF/NF/DFP	15.90
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves and spinach			
CHETTINAAD KALIMIRCH CHICKEN	(medium)	GF/NF/DFP	15.90
Chettinaad Chicken cooked in a black pepper gravy			
* CHICKEN VINDALOO	(hot)	GF/NF/DF	15.90
A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy			

Beef

BEEF MADRAS	(mild)	GF/NF	16.90
Beef cooked in special South Indian coconut gravy			
* BHUNA BEEF KOLHAPURI	(medium)	GF/NF	16.90
Tender boneless pieces of beef with special blend of maharashtrian spices			
BEEF LABABDAR	(medium)	GF/NFP	16.90
All-time favourite with chickpea Kachumber			
BEEF SAAG	(medium)	GF/NF	16.90
* BEEF JALFREZI	(medium)	GF/NF	16.90
Spicy and tangy dish made with capsicum, onions and tomatoes			
* BEEF VINDALOO	(hot)	GF/NF/DF	16.90
Spicy marinated beef cooked with vinegar, fresh ginger and spices			

Lamb

* BADAMI LAMB KORMA	(mild)	GF	18.90
A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water			
* KASHMIRI LAMB ROGAN JOSH	(medium)	GF/NF/DF	18.90
Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies			
LAMB DO PYAZA	(medium)	GF/NFP	18.90
Juicy tenderised lamb cooked in double onions.			
LAMB HARA MASALA KA GOSHT	(medium)	GF/NF/DF	18.90
Spring lamb braised in a mint and coriander gravy			
CHUKANDAR GOSHT	(hot)	GF/NF/DF	18.90
Beetroot lamb			

CINNAMON CLUB CURRIES

Goat

LUCKNOWI GOAT CURRY	(medium)	GF/NF	21.90
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 (with bones)			

Vegetarian

JEERA ALOO	(mild-med)	GF/NF/DF	11.00
Sauteed potatoes cooked with cumin seeds and healthy tumeric			
DAL PALAK	(mild)	GF/NF/DFP	13.90
Yellow dal tempered and cooked with fresh spinach			
* SEASONAL MIX VEGETABLE CURRY	(mild-med)	GF/NF/DF	13.90
Assorted vegetables cooked with fresh spices			
* ALOO SHIMLA MIRCH	(mild)	GF/NF/DFP	13.90
Potato cubes tossed with capsicum flakes with mild spices.			
TANDOORI PANEER MAKHANI	(mild)	GF/NFP	16.90
Charcoal grilled cottage cheese cooked in tomato, butter and creamy gravy			
MAVEY AUR PALAK KE KOFTE	(mild)	GF	16.90
Cottage cheese and shredded spinach dumplings simmered in a rich tomato gravy			
* NAVRATAN VEGETABLE KORMA	(mild)	GF/NFP	15.90
Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region			
ALOO PALAK	(medium)	GF/NF/DFP	13.90
Potato cooked with tempered spinach			
* DAAL PANCHRATNI	(medium)	GF/NF	13.90
Home style slow cooked lentils with a blend of spices			
AMRITSARI CHOLE	(medium)	GF/NF/DFP	13.90
A tangy tribute of chickpeas cooked with spices of Punjab			
DHABA DAL	(medium)	GF/NF	13.90
A Common Dal from highway hotels			
PANEER BUTTER MASALA	(medium)	GF/NFP	16.90
KABULI PALAK	(medium)	GF/NF/DFP	14.90
Slow cooked chickpeas with pureed tempered spinach			
ALOO GOBI BIKANERI	(medium)	GF/NFP/DFP	15.90
Roasted cauliflower and potatoes in Rajasthani marinade topped with Bikaneri Sev			
* SAAG PANEER	(medium)	GF/NF	15.90
Fresh low fat cottage cheese served in spinach base gravy			

RICE

CINNAMON BASMATI PULAO RICE	GF/NF/DF	4.50
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NF = nuts free NFP = nuts free possible GF = gluten free
DF = dairy free DFP = dairy free possible