

CINNAMON CLUB BIRYANIS

GF/NFP

All biryanis come with raita

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| DUM PUKHT SUBZ BIRYANI (mild to medium) | 16.90 |
| A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices | |
| CHICKEN TIKKA BIRYANI (medium) | 19.50 |
| Indo-British layered biryani cooked with 32 different ingredients | |
| HYDERABADI CHICKEN BIRYANI (hot) | 18.90 |
| A delicious authentic Hyderabad biryani with chicken, yoghurt and spices garnished with nuts | |
| SLOW COOKED GOAT BIRYANI (hot) | 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 (mild) | 21.90 |
| Pearl rice cooked with selected pieces of lamb with chef's own blend of spices | |

BREADS FROM TANDOORI OVEN

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| PLAIN NAAN | 4.00 |
| The traditional leavened bread from the clay oven | |
| TANDOORI ROTI | 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 | |
| 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

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| PAPADUMS | 3.00 |
| CUCUMBER RAITA (YOGHURT SALAD) | 5.00 |
| MANGO CHUTNEY | 4.00 |
| HOT VINDALOO CHUTNEY | 4.00 |
| MIXED PICKLE | 4.00 |

DESSERTS

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| KULFI (Traditional Indian home made ice cream) | GF | 6.00 |
| Choose from: | | |
| • Paan (Betel Leaf) | | |
| • Mango | | |
| • Pistachio & Apricot | | |
| 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.

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

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| 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

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| 5 SPICE PICKLED PANEER TIKKA - 6 Pieces | GF/NF | 17.90 |
| Cottage cheese cubes marinated overnight in pickling and yoghurt sauce | | |
| TANDOORI CHICKEN TIKKA - 6 Pieces | GF/NF | 17.90 |
| Boneless roasted chicken prepared with yoghurt and spices | | |
| HARIYALI CHICKEN TIKKA - 6 Pieces | GF | 17.90 |
| Boneless chicken cubes in a marinade of herbs and spices | | |
| TANDOORI CHICKEN ON THE BONE - 6 Pieces | GF/NF/DF | 17.90 |
| The quintessential chicken pieces with bone marinated in 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 | | |

FISH CURRY - OR - PRAWN CURRY

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

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| 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 | | | |
| JALFREZI | GF/NF | 21.90 | 24.90 |
| Spicy and tangy dish made with capsicum, onions and tomatoes | | | |
| 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

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| 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

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| 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

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| * 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 | | | |
| RAILWAY MUTTON CURRY | (medium) | GF/NF | 18.90 |
| Indo British curry from the Colonial era | | | |
| 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

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| 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

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| * 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. | | | |
| 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

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| 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