

SEAFOOD

Traditional Fish Curry 20	Kerala Prawn Curry 22
Cooked w/ roasted spices, tomato and onions.	A speciality of Kerala, cooked w/ fragrant spices and coconut milk.
Bengal Fish Curry 20	Prawn Butter Masala 22
Fish cooked w/ mustard seeds, coconut milk & traditional spices.	A rich delicacy w/ rich tomato based gravy.
Fish Vindaloo 20	Prawn Vindaloo 22
Hot chilli dish from Goa. Fish pieces cooked w/ vinegar & chillies.	Hot chilli dish from Goa. Prawns cooked w/ vinegar & chillies.
Fish Masala 20	Seafood Masala (Marinara) 22
Fish cutlets cooked in freshly made masala & spices.	Mixed seafood cooked to perfection w/ an assortment of Indian spices.
Goan Chilli Prawn 22	
Cooked in a mouthwatering gravy	

RICE & BIRYANI

Steamed Rice 4.5	Jeera Rice 6
Saffron Rice 4.5	Basmati rice cooked w/ cumin seeds & onions.
Fragrant rice cooked w/ saffron.	
Peas Pulao 6	Biryani (Chicken Lamb Goat) 12
Rice cooked w/ peas & cumin seeds.	A combination of meat & rice arranged in layers w/ fresh herbs & saffron. Served w/ Raita
Subzi Pulao 6	Veg Biryani 7
Mixed vegetables & nuts cooked w/ basmati rice.	A combination of Vegetables & rice arranged in layers w/ fresh herbs & saffron.
Kashmiri Rice 6	
Flavoured rice cooked w/ nuts.	
Coconut Rice 6	
Infused w/ coconut cream.	

TANDOORI BREADS

Plain Naan 3	Paneer Naan 5
Fine plain flour bread.	Fine plain flour bread stuffed w/ Cottage cheese.
Butter Naan 4	Plain Roti 3
Layers of soft butter naan cooked over a stove.	Wholemeal flour bread.
Garlic Naan 4	Butter Roti 4
Fine plain flour bread, w/ garlic.	Layers of soft butter naan cooked over a stove
Kashmiri Naan 5	Garlic Roti 4
Stuffed w/ a variety of nuts.	Wholemeal flour bread, w/ garlic
Cheese Naan 5	Paratha 4
Stuffed w/ cheese, onions & coriander.	Baked wholemeal bread.
Kheema Naan 5	Aloo Paratha 5
Stuffed w/ lamb mince	Stuffed w/ spicy potatoes.
Chilli Naan 4	Masala Kulcha 6
Fine plain flour bread, w/ chilli & onions.	Bread stuffed w/ homemade cheese, mashed potatoes, coriander & a pinch of spice.

SIDES

Roasted Pappadams 3
Chutney (Mango - Tamarind - Mint) 3
Raita 3
Garden Salad 5
Onion Salad 5
Chicken Salad 8

SWEETS

Gulab Jamun 6
Sweet Indian Dumpling
Gajar Halwa 6
Homemade warm Carrot Pudding.
Pistachio Kulfi 6
A creamy Indian style ice cream w/ pistachios & saffron.
Mango Kulfi 6
A creamy Indian style ice cream w/ mango & saffron.
Rasmalai 6
Indian style sweet rice pudding.
Ice Cream 6

CINNAMON VALUE PACKS

FAMILY \$35

Butter Chicken OR
Lamb Rogan Josh
Veg Korma
1 x Rice
2 x Naan
2 x Samosa
2 x Lamb Cutlets
Mint Sauce
Raita
Papadams
Gulab Jamun

GOURMET \$45

Butter Chicken
Lamb Rogan Josh
Veg Korma
1 x Rice
3 x Naan
2 x Samosa
2 x Chicken Tikka
2 x Seekh Kebab
Mint Sauce
Raita
Papadams
Gulab Jamun

Wednesday to Monday: 5.00 pm - till late
Tuesdays: Closed

(03) 9584 4774
cinnamonclub.com.au

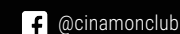


CINNAMONCLUB



(03) 9584 4774

1293/1291 Nepean Hwy, Cheltenham VIC 3192



ENTRÉE (VEG)

Samosa (2pcs) 5.5	Chilli Paneer 10
Homemade triangular pastry pockets filled w/ potatoes & peas	Cottage cheese stir-fried w/ chillies, garlic & onion in a indo-chinese style
Spinach Pakora (4pcs) 5.5	Tandoori Mushrooms (6pcs) 8.5
Spinach fritters dipped in a spicy batter & fried	Marinated in thick yoghurt & spices
Mixed Veg Pakora (6pcs) 8	Veg Cinnamon Platter 14
Seasonal vegetables dipped in spicy batter and fried	An assortment of Samosa, Pakora, Batata Wada & Tandoori Mushrooms
Onion Bhajia (4pcs) 5.5	Batata Wada (2pcs) 7
Onion fritters served w/ our homemade sauce	Spiced mashed potato parties coated w/ a lightly spiced batter & fried
Vegetable Manchurian 8	Aloo Tikki (4pcs) 7
An Indo-Chinese starter dish of fried veg balls in a spicy, sweet & tangy sauce	An Indian subcontinent snack (potato croquette) made of boiled
Paneer Tikka (4pcs) 10	Panipuri 8
Soft juicy chunks of Cottage Cheese marinated in tandoori masala, grilled w/ onion & capsicum	Round, hollow puri balls filled w/ flavoured water, chutney and masala
	Hara Bhara Kebab 8
	Vegetarian kababs made w/ spinach, potatoes & green peas

ENTRÉE (NON-VEG)

Chicken Tikka (4pcs) 11	Lamb Cutlets (4 pcs) 14
Chicken thigh fillets in a traditional tandoori marinade slow cooked in Tandoor.	A treat of succulent lamb chops marinated overnight in a mixture of yoghurt, garlic & Gavtram masala
Garlic Chicken Tikka (4pcs) 11	Tandoori Garlic Prawns (8pcs) 18
Chicken fillets marinated in a delicious blend of garlic, cream & mild spices	Prawns soaked in a marinade of ginger-garlic paste & garam masala.
Malai Chicken Tikka (4pcs) 11	Fish Tikka (5pcs) 18
Mouthwatering juicy grilled chicken pieces marinated in yoghurt, cream cheese, herbs & spices	Chunks of Rockling fillets marinated in Ajwain yoghurt and broiled in the tandoor
Chilli Chicken 12.5	Beef Rubada 10
Indo-Chinese style chicken pieces stir fried w/ chillies, garlic & onion	Thin slices of beef, panfried w/ onions, tomatoes & capsicum, delicately spiced
Tandoori Chicken H 12 / F 18	Amritsari Fish (6 pcs) 14
A tasty barbecued delight marinated overnight and gently roasted in the tandoor	Popular Indian street food. Fish pieces marinated in spice & deep fried
Lucknow Seekh Kebabs (4pcs) 11	Cinnamon Club Kebab Platter 20
An age old recipe of Moguls - Lamb mince skewered w/ deal combination of spices	Our Chefs selection of delicious tandoor grills accompanied by chutneys.

CHICKEN

Velvet Butter Chicken 14.5	Chicken Madras 14.5
A universal favourite. Barbequed chicken simmered in a rich tomato gravy.	Cooked in South indian spices w/ mustard seeds & a dash of coconut cream.
Balit Chicken Tikka Masala 14.5	Kadhai Chicken 14.5
Skillful blending of tandoori spices, herbs and cream	North Indian style tender chicken cooked w/ tomato, onion & capsicum.
Traditional Chicken Curry 14.5	Chicken Jalfrezi 14.5
Cooked in roasted spices, tomato and onions	Chicken pieces lightly spiced, cooked w/ capsicum, onions & tomatoes.
Chicken Vindaloo 14.5	Chicken Handi 14.5
Hot chilli dish from Goa, cooked w/ vinegar & chillies.	Boneless chicken pieces sautéed & simmered w/ aromatic spices.
Chicken Korma 14.5	Mango Chicken 14.5
Cooked in yoghurt, cream, nuts & fragrantly spiced w/ saffron & aromatic spices.	(Kids Special) Chefs special slow cooked in a mango puree, w/ herbs & spices
Chicken Saag 14.5	Chicken Do-Piazza 14.5
Smothered in a creamy buttered spinach puree, w/ whole & ground spices.	Cooked w/ fresh onions, capsicum, Bay leaves & cardamon.
Chef's Special Chicken 15	

BEEF

Beef Korma 14	Beef Vindaloo 14
Cooked in yoghurt, cream, nuts & fragrantly spiced w/ saffron & aromatic spices.	Hot chilli dish from Goa, cooked w/ vinegar & chillies.
Beef Madras 14	Beef Saag 14
Cooked in South indian spices w/ mustard seeds & a dash of coconut cream.	Smothered in a creamy buttered spinach puree, w/ whole & ground spices.
Traditional Beef Curry 14	Beef Do-Piazza 14
Cooked in roasted spices, tomato and onions	Cooked w/ fresh onions, capsicum, Bay leaves & cardamon.
	Kashmiri Beef 14
	Cooked w/ fruits, nuts & saffron in a creamy sauce.

GOAT

Traditional Goat Curry 14
Cooked in roasted spices, tomato and onions
Goat Vindaloo 14
Hot chilli dish from Goa, cooked w/ vinegar & chillies.
Goat Masala 18
A rich delicacy w/ rich tomato based gravy

LAMB

Lamb Korma 14	Lamb Rogan Josh 18
Cooked in yoghurt, cream, nuts & fragrantly spiced w/ saffron & aromatic spices.	Cooked in a classic Kashmiri sauce.
Lamb Saag 14	Lamb Vindaloo 14
Smothered in a creamy buttered spinach puree, w/ whole & ground spices.	Hot chilli dish from Goa, cooked w/ vinegar & chillies.
Lamb Madras 14	Lamb Chilli Masala 18
Cooked in South indian spices w/ mustard seeds & a dash of coconut cream.	Lamb cooked w/ tomatoes, onion, capsicum, ginger & fresh chilli.
Kashmiri Lamb 14	Lamb Makhani 18
Cooked w/ fruits, nuts & saffron in a creamy sauce.	Lamb simmered w/ ginger & garlic in a creamy tomato gravy.
	Bhuna Gosht 18
	Boneless pieces of tender lamb cooked w/ onions & tomatoes, a dry preparation.

VEGETARIAN

Daal Makhani 12	Pumpkin Masala 12
Whole lentils cooked over a slow fire & tempered w/ ginger, garlic & tomatoes.	Buttered Pumpkin tempered w/ mustard seeds.
Shahi Paneer 12	Egg Plant Masala 12
Cottage cheese simmered in a creamy tomato gravy blended w/ spices & cream.	A speciality of eggplant & onion w/ a trace of green chillies.
Dum-Ka-Paneer 12	Aloo Palak 12
Cottage cheese topped w/ a tomato gravy enriched in cream	Potatoes cooked in creamy buttered pureed spinach w/ whole and ground spices.
Kadhai Paneer 12	Aloo Gobhi 12
Cottage cheese blended w/ spices, capsicum, onion & tomato.	Cauliflower cooked w/ potatoes & Indian spices.
Palak Paneer 12	Bharwan Dum-Ka-Aloo 12
Homemade cottage cheese sautéed w/ fragrant pureed spinach.	Potatoes stuffed w/ nuts & cottage cheese, simmered in a rich onion & tomato gravy.
Mutter Paneer 12	Aloo Baingan 12
Cottage cheese, peas & gravy.	A dry spicy preparation of eggplant & potato.
Vegetable Jalfrezi 12	Bhindi Masala 12
A medley of fresh veg, stir fried in Indian spices.	Stir fry okra & onion w/ a hint of dry mango powder.
Navratan Korma 12	Malia Kofta 12
A rich vegetable curry finished w/ nuts & cream.	Mixed vegetables & cottage cheese dumplings simmered in a mild gravy.
Vegetable Vindaloo 12	Mushroom Paneer Masala 12
Hot chilli dish from Goa. Vegetables cooked w/ vinegar & chillies.	Tender mushrooms & creamy paneer pan fried w/ spices in a rich tomato gravy