

# *Cinnamon*

## AWARD WINNING DISHES

### BANGLADESHI INDIAN STAFF CURRIES

#### LOOKING FOR SOMETHING DIFFERENT?

At Cinnamon we are always trying to bring fresh innovative dishes to our customers. Our chef's have created these authentic Bangladeshi Staff curries, which are truly authentic curries as you will get. So called staff curries because they are based on traditional home cooked curries for staff to eat at the end of the night, hence the unusual name. These dishes will truly enhance your experience of Indian food dining with their authentic flavours, textures & the taste of whole & ground spices as you've never had before.

### APPETISERS

#### MIXED VEGETABLE PLATTER (for 2 people) – £7.95

Aubergine Biran, Mushroom Pakoras, Aloo Biran, Dall Pakoras

#### PAN FRIED KING FISH – £4.95

Marinated in Chef's Special Spices

#### PANEER TIKKA – £3.50

#### GARLIC BUTTER KING PRAWNS – £5.10

#### SPICY LAMB NAHARI SOUP – £4.10

#### SKEWERED MEATBALLS – £4.10

Stir fried in a chilli sweet & sour sauce

#### SPICY CRISPY SAG ROLL – £5.10

Spicy spinach & potato roll with creamy coconut sauce & blue cheese

## STAFF CURRIES

Strength to taste

#### CLASSIC STAFF CURRY – £11.95

Fresh strips of tender chicken or lamb cooked in a spicy staff curry sauce using an array of ground spices, fresh cinnamon & bay leaf.

A wonderful blend of spices which are distinctly notable on your tastebuds.

#### STUFFED MURGHI (CHICKEN) CURRY – £11.95

Whole breast of prime chicken fillet, stuffed with spicy vegetable mash, then grilled in the Tandoori oven. Garnished with a spicy staff curry sauce, served with pan fried mushrooms.

#### SHATKORA STAFF CURRY – £11.95

The Shatkora is a truly individual dish created using the citrus fruit known as Shatkora, which is a tangy, slightly bitter fruit from Bangladesh.

When used in cooking it gives the dish a very unique taste which can only be described when tried.

A home favourite among many Bangladeshis.

Recommended with Lamb.

#### KING PRAWN SAG SALOM – £12.95

Using whole grilled king prawns in a home made sauce, flavoured with ground spices, spinach & garlic.

The combination of King prawns, spinach & the intense flavoured staff curry sauce gives the dish a wonderful unique taste.

#### SEA BASS SAMBA BIRAN – £12.95

A whole fillet of sea bass is flavoured with ground spices then pan fried.

A separate vegetable mix samba is created to give this dish it's base.

Crispy fish & a moist vegetable base gives this dish it's wonderful combination of flavours.

## AUTHENTIC BANGLADESHI DISHES

Strength to taste

#### TANDOORI RED SNAPPER FLAMER – £13.95

Crispy onions mixed with mushrooms & Aloo Sali. Served on a Sizzler.

#### MANGO CHICKEN or LAMB – £11.95

Strips of chicken or lamb in a mild creamy coconut sauce.

#### GARLIC LEMON CHANA CHICKEN KORAI – £11.95

Cooked in an iron wok Korai with fresh garlic, lemon & chickpeas.

#### DESI KEEMA – £11.95

Cooked with marrowfat peas & potatoes in Chef's homemade sauce.

#### BINDI GOST SIZZLER – £11.95

Medium spiced lamb cooked with okra & homemade spices.

#### Sobzi Moshla – £9.95

Using whole garlic & mixed vegetables in a homemade sauce flavoured with ground spices.

#### Monkfish Aloo Salom – £14.95

Spicy onion sauce & potato enhance this dense & hearty fish.