

cinnamons

the indian takeaway



FREE SIDE DISH

On orders over £25

FREE HOME DELIVERY On orders over £12

Within Sherborne

(Other areas - small delivery charge)

10% DISCOUNT

On collection over £20.00

OPENING TIMES

5.00 - 10.30pm 7 days week (incl' Bank holidays)

WE CATER FOR PARTIES (large and small)

Tel: 01935 817020

01935 817040

2 Coldharbour

Sherborne, Dorset DT9 4AH

WE ACCEPT ALL MAJOR CREDIT CARDS

ON ORDER OVER £10

www.cinnamonsindian.co.uk

01-07-2013

Starters (non veg)

All tandoori starters served with our salad and mint dip

Chicken Tikka	£3.90
Chunks of chicken breast marinated in exotic spices chargrilled in the tandoori oven	
Lamb Tikka	£4.20
Lamb chunks marinated in spiced yoghurt and chargrilled in the tandoori oven	
Meat Samosa	£3.20
Deep fried savoury pastries, generally eaten as a snack in India, makes excellent appetisers	
Tandoori Chicken	£3.90
The fire and spice of India marinated in spiced yoghurt and chargrilled in the tandoori oven	
Sheek Kebab	£4.30
The traditional sheek of lamb minced with the distinct flavours of coriander, tomatoes, mint and spring onion creating an extraordinary play of tastes	
Chicken Chat	£3.90
Small juicy pieces of chicken tikka spiced with a our sauce	
Crocodile Tears	£4.90
Chunks of chicken breast matured in a rich spicy marinade of dill, fennel, black pepper, honey and a trace of mustard oil, then roasted in the tandoor with shallots and bell peppers, finished with a sweet pineapple sauce	
Ginger Lamb Chops	£4.90
Prime lamb chops steeped in ginger flavours marinated and cooked in the tandoor, served with fresh fried onions and fresh ginger	
Boti Kebab	£4.50
marinated minced lamb cooked in clay oven finished in chef's special sauce	
Assorted Platted	£7.50
A presentation of our choice of appetisers, recommended for two	

Starters (veg)

Onion Bhaji	£3.30
Onions coated with gram flour batter, deep fried to a crispy texture	
Mixed Vegetable Pakora	£3.30
The pakora served at 4550 miles from Delhi are the real McCoy, crispy nuggets of onions, vegetables and spices delicately coated in batter and deep fried, best eaten when smothered in accompanying side sauces	
Vegetable Samosa	£3.00
Deep fried savoury pastries, generally eaten as snack in India, makes excellent appetisers	
Paneer Shashlick	£3.90
Cubes of paneer (cottage cheese) coated with a nicely spiced yoghurt marinated and barbecued with cherry tomatoes and bell peppers	
Aloo Chat	£3.80
Small pieces of potatoes spiced with a sour sauce	
Spicy Garlic Mushrooms	£3.50
Sauteed mushroom with garlic and spices	

Starters (seafood)

Fish Amritsari	£4.90
Garlic and ajwain laced cod fillets deep fried in gram flour batter	
Tandoori King Prawn	£6.00
Marinated in yoghurt with herbs & spices, cooked in clay oven	
Prawn Puri	£4.50
Juicy prawns cooked in a bhuna sauce and presented on an Indian pancake	
King Prawn Puri	£5.50
Juicy king prawn cooked in a bhuna sauce and presented on an Indian pancake	
Diyannah's Squid Dynamite	£4.90
For those who like squid this is great, but for those who like their quid very hot then this is magic squid tossed briskly in goan peri peri massala and fresh green chillies	
Prawn Cocktail	£3.00
No intro needed!	
King Prawn Butterfly	£4.90
Deliciously spiced king prawns battered and deep fried	

Traditional Chef's Special

Please select from the following

Chicken	£7.80	King Prawn	£10.95
Lamb	£7.95	Vegetable	£6.95

Cooking style

Tikka Masala	Nations favourite dish cooked to perfection
Pasanda	Rich and mild, cooked with almonds, nuts, cream, yoghurt and coconut liquor
Kadai	This is the north west frontier style of cooking using chopped ingredients and coarsely crushed spiced and prepared cuts of meat or seafood. A heavy wok type utensil, the kadai is used to stir fry food
Jalfrezi	Hot and spicy dish prepared in a spicy sauce of diced onions, diced capsicum, fresh green chillies and then garnished with julienne of ginger and sparkle of fresh coriander
Butter	Lightly spiced and grilled on the clay oven then finished in a very mild buttery sauce
Safed Makhani	A white aromatic 'makhani' dish made with almonds and cashews
North Indian Garlic Chilli	A garlic massala sauce charged with hot, red and green chillies

Tandoori - The Clay Oven

Rice not included comes with salad and mint yoghurt

Tandoori and tikka dishes are not curries, they are marinated, skewered and cooked in a clay oven fired with charcoal. Their taste is deliciously sensational and defied description. To go with the meal and for perfect satisfaction try a Vegetable curry dish

Lamb Tikka	£7.95
Chicken Tandoori	£7.50
Chicken Tikka	£7.50
King Prawn Shashlick	£10.90
Chicken or Lamb Shashlick	£8.20
Pieces of chicken or lamb flavoured with special spices and cooked with onion, green peppers and tomato	
Boti Kebab	£8.20
Marinated minced lamb cooked in clay oven finished in chef's special sauce	
Tandoori Mixed Grill	£10.50
Pieces of chicken tikka, lamb tikka, chicken tandoori, sheek kebab and nan bread	
Tandoori King Prawn	£11.50
Duck Shashlick	£10.95

Vegetable Specialities

Khumb Mattar (medium)	£6.95
A melange of mushroom and peas in a spicy onion tomato gravy	
Kofta Dilkush (mild)	£6.95
Savoury dish of fresh Vegetable balls cooked in a medium sauce	
Paneer Tikka Massala	£6.95
Fresh cottage cheese simmered in rich makhani gravy	

Balti Dishes

Cooked with ground garam massala, ground coriander, secret herbs and spices to suit every palate. It is medium in strength and rich flavour

Chicken Balti	£7.80
Lamb Balti	£7.95
Vegetable Balti	£7.25
Prawn Balti	£7.95
Tandoori King Prawn Balti	£11.50
Balti Tropical (Chicken, meat and prawn)	£7.95
Balti Tropical Multi Vegetable (v)	£7.50
Chicken or Lamb Tikka Balti	£8.30
Chicken or Lamb Chana Balti	£8.30
Balti Chilli Chicken Massala	£8.30
Chicken or Lamb Korma Balti	£8.30
Chicken Tikka Balti Massala	£8.30

Bengali Fish Specialities

Pangash Kadai	£9.50
Traditional Bangladeshi fish cooked with mixed peppers, ginger, tomatoes and coriander	
Pangash Jalfrezi	£9.50
Traditional Bangladeshi fish cooked with green chillies, mixed pepper and coriander to give a rich spicy flavour	
Lau Pangash	£9.50
Traditional Bangladeshi fish cooked with pumpkin	
Pangash Pathia	£9.50
Traditional Bangladeshi fish cooked to chef's own recipe, hot sweet and sour	

Exotic Specialities

Purple Tiger	£11.50
Tangy parsi style of prawn massala using a combination of tiger, king prawns, aubergins and green coriander sauce	
Eastern Punch Lamb/Chicken	£8.50
Peppery hot chettinad (south Indian) chicken or lamb curry with lots of fresh coriander, green chilli, ginger black pepper and sweet sundried tomatoes	
Chicken/Lamb Shashlick Massala	£8.50
Chef's own recipe medium hot with fairly hot thick sauce	
Loof-e-Dariya	£7.95
Supreme of chicken marinated in cardamon and coriander, stir fried with onions and bell peppers, medium in strength	
Chicken Chat Massala	£7.95
marinated tender Pieces of chicken tikka cooked in a special blend of spices, known as chat massala, fairly hot	
Lamb Shank	£8.50
This is the chef's signature dish, slow roasted tender shank served in a medium spice sauce with chick peas	
Chicken Tikka Makhon Malai	£7.95
Mild and creamy cooked with paneer cheese	
Hyderabad Dalcha	£7.95
Lamb and lentil curry tangy with herbal overtones of curry leaves and coriander	

Bengal Flame

A hot curry, cooked with new potatoes in a special chilli sauce, madras or vindaloo

Chicken or Lamb	£7.95
King Prawn	£11.90

Crocodile Tears

Chunks of chicken breast matured in a rich spicy marinade of dill, fennel, black pepper, honey and a trace of mustard oil then roasted in a tandoor with shallots and bell peppers, finished with a sweet pineapple sauce

Drunken Duck	£9.95
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Crispy duck cooked in spices with fresh Garlic, bell peppers, green and red chillies

Tamarind Special

A special chargrilled duck, chicken or lamb cooked in a sweet and sour flavour tamarind sauce

Duck	£9.95
Chicken	£7.95
Lamb	£8.30

Weeping Tiger

Succulent whole tiger king prawns cooked in a pan with a variety of spices including red wine, releasing aromatic flavours

Moglai Chicken	£7.95
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Tender pieces of spring chicken flavoured with egg, ginger, garlic and exotic massala, shallow fried and then added to a special home prepared sauce made of yoghurt, coconut, peppery seeds

Murgh Massala	£8.50
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Spring chicken on the bone marinated in herbs, grilled on charcoal with special minced lamb cooked in a delicious sauce

Sweet Chicken or Lamb	£7.95
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Succulent pieces of chicken or lamb prepared with ground nuts, combined with the finest sweet mango, served with a rich creamy sauce

Classic Curries

Please select a style of cooking you would like and then select a main ingredients (such as chicken, lamb, vegetables or king prawns)

Chicken	£6.80	Prawn	£6.95
Lamb	£6.95	King Prawn	£9.95
		Vegetable	£5.95

Cooking style

Korma	Most suitable for beginners, a delicate preparation of cream and spices producing a very mild but rich, creamy texture, a flavoured palatable for every constitution
Bhuna	A thoroughly garnished dish with onions, garlic, tomato and a few selected spices extensively treated to provide a dish of medium strength, condensed but one of the tastiest
Rogan Josh	The classic curry of Kashmir, braised in a concentrated and finished in a rich gravy of tomatoes and kashmir, mixed spices that provide a host of subtle flavours
Dopizza	Medium dish, prepared with diced onions & peppers seasoned in ginger and coriander
Saagwala	Cooked with delightfully simple green massala of spinach, mint and spiced with green cardamom, peppers, coriander leaves and cloves
Kashmiri	A mild, sweet dish cooked with fresh cream and mixed fruit
Madras	Another popular dish of southern Indian origin a rich fairly hot taste, extensively prepared with garlic, chilli and tomato puree
Vindaloo	A fiery dish from goan there is only one word that adequately describes this dish HOT!
Malaya	A mild, sweet dish cooked with pineapple, ground almonds & coconut in a creamy sauce
Cylon	A fairly hot dish lightly spiced cooked in a combination with desiccated coconut
Dhansak	A spiced, sweet citrus sauce with lentils and pineapples producing a medley of HOT, SWEET & SOUR taste
Pathia	Garlic, onion, tomato puree, red chilli and lemon are extensively used to give a HOT, SWEET & SOUR taste

Biryani Dishes

Central asian origin, these dishes are rich, very aromatic but mild, they consist of special rice cooked together with chicken, lamb, prawn or Vegetable in spice ghee, served with vegetable curry to suit your taste

Chicken	£8.00	Chicken Tikka	£8.95
Lamb	£8.50	Tandoori Chicken	£8.95
Prawn	£8.50	Lamb Tikka	£8.95
Vegetables	£7.50	House Special	£8.95
		King Prawn	£10.95

Side Dishes

Bhindi Jaipur	Deep fried julienne of okra (v)	£2.90
Jeera Aloo	Potatoes tempered with cumin seeds (v)	£2.90
Tadka Dall		£2.90
Red & yellow lentils	simmered in fresh ginger and tempered with garlic (v)	
Palak Paneer	Spinach and cottage cheese cooked in an exotic gravy (v)	£2.90
Matter Paneer	Peas and cottage cheese, cooked in a exotic gravy (v)	£2.90
Khumb Matter	A melange of mushrooms and peas in a spicy onion tomato gravy (v)	£2.90
Lau Bhaji	Fresh courgette in a spicy tomato gravy (v)	£2.90
Brinjol Bhaji	Fresh aubergines cooked in onion, herbs and spices (v)	£2.90
Chana Massala	Spiced chick peas (v)	£2.90
Bombay Aloo		£2.90
Potato tossed with coriander leaves & cumin, absolutely delicious, a must for all potato fans (v)		
Saag Bhaji	Fresh spinach tempered with jeera, garlic & flavoured with spices	£2.90
Mushroom Bhaji (v)	Fresh mushroom tempered with jeera, garlic & flavoured with spices	£2.90
Gobi Bhaji (v)	fresh cauliflower tempered with jeera, garlic and flavoured with spices	£2.90
Aloo Gobi	Potato and cauliflower (v)	£2.90
Sag Aloo	Spinach and potato (v)	£2.90
Mixed Vegetable Curry (v)		£2.90
Mixed Vegetable Bhaji (v)		£2.90

Rice & Sundries

Plain Rice	£2.30	
Pilau Rice	£2.60	
Saffron Pilau	Basmati rice tossed with dried fruit and nuts	£2.90
Peas Pilau	Basmati rice tossed with buttered green peas	£2.90
Special Rice	Cooked with eggs, peas and subtle spices	£2.90
Mushroom Rice		£2.90
Egg Pilau		£2.90
Lemon Rice		£2.90
Keema Rice	Basmati rice tossed with lightly spiced minced lamb	£3.10
Nan	Wheat flour dough cooked in a clay oven	£2.30
Garlic Nan		£2.50
Peshwari Nan	Stuffed with coconut, almonds and sultanas	£2.50
Keema Nan	Stuffed with lightly spiced minced lamb	£2.90
Stuffed Kulcha Nan	Stuffed with vegetables	£2.50
Tikka Nan	Stuffed with chicken tikka	£2.90
Garlic & Cheese Nan		£2.90
Tandoori Roti	Leavened bread cooked in a clay oven	£2.20
Paratha	Unleavened bread buttered and baked	£2.90
Stuffed Paratha	Stuffed with vegetable	£2.90
Chapati		£1.30
Chips		£1.95
Soft Drink Cans		£0.85

Condiments

Popadoms (v)	Crispy unspiced popadoms lightly fried	£0.70 each
Spicy Padum		£0.70 each
Chutney and Dip		£0.70 each
Mango chutney, mixed lime pickle, mint yoghurt and spiced onions		

English Dishes

Chicken Omelette & Chips	£7.50
Fried Chicken and Chips	£7.50

SET MEAL FOR 1 PERSON	£12.95
Starter:	Onion Bhaji
Main:	Chicken Korma, Pilau Rice and Nan

SET MEAL FOR 2 PERSONS	£26.95
Starter:	Popadoms (2), Chicken Tikka, onion Bhaji
Main:	Chicken Tikka Masala, Chicken Bhuna, Pilau Rice (2), Nan (1)

SET MEAL FOR 4 PERSONS	£51.95
Starter:	Popadoms (4), Chicken Tikka (2), Onion Bhaji (2)
Main:	Chicken Passanda (2), Chicken Bhuna (1), Lamb Saag (1), Pilau Rice (2), Vegetable Curry (1), Garlic Nan (2)

NO OFFER APPLIES TO THESE ALREADY DISCOUNTED SET MEALS

Our chef will be delighted to prepare any dish of your choice not listed on the menu

Key to symbols: Vegetarians (v) Medium Hot Very Hot

THERE MAY BE A SLIGHT DELAY DURING BUSY PERIODS AS WE COOK FRESH TO ORDER

For your information: If you have any allergies to certain foods, especially to nuts, please inform us when placing your order. Thank you. No colour or artificial preservatives are added to our food. All prices include VAT. The management reserves the right to refuse admission without explanation.