

Appetisers

- Sizzling Mix (min 2 or more).....£2.95 P.P.**
Mixed Kebab.....£3.50
Special Chatt.....£3.25
Chicken Chatt.....£2.95
Fish Chatt.....£3.25
King Prawn Butterfly.....£3.75
King Prawn Puree.....£3.75
Prawn Puree.....£2.95
Mixed Tikka.....£2.95
Chicken Tikka.....£2.75
Tandoori Chicken.....£2.75
Liver Tikka.....£2.95
 Chicken liver marinated in selected herbs & spices (subject to availability).

Chefs Specials

- Nawabi Khana Chicken / Lamb.....£6.50**
 The most complex of all great curries. Comprises of twenty one ingredients, each roasted individually. This lends a deep rich colour to this mouth watering dish. (medium)
- Afghani Chicken / Lamb.....£6.50**
 A classical Afghanistani dish comprising of lamb or chicken which considering the efforts involved it is normally cooked for Royalty, cooked very gently in a rich sauce, finely chopped spring onion, flavoured with saffron and served with tomatoes. (medium)

- Fish Cutlet.....£3.25**
 Stir fried fish with special herbs, onions & green peppers.
- Lamb Chops.....£3.50**
Shami Kebab.....£2.40
Seek Kebab.....£2.75
Chicken Pakora.....£2.75
Sizzling Vegetable Mix (min 2 or more).....£2.75 P.P.
Samosa (meat or veg).....£2.50
Onion Bhaji.....£2.50
Mushroom Pakora.....£2.50
Vegetable Pakora.....£2.50
Garlic Mushroom.....£2.50
Aloo Chatt.....£2.75
Chana Chatt.....£2.75
Cinnamon Special Starter.....£3.50
 Minted chicken tikka pieces, served with onions, green peppers and tomatoes.

- Bengali Chicken / Lamb..£6.50**
 A unique Bengali dish from the province of Sylhet made from the finest ingredients and flavoured with fresh green chillies, cloves, cummin seeds, black pepper, & garnished with coriander. (fairly hot)
- Lanka Piza.....£8.95**
 Marinated chicken tikka, with chunks of green pepper & onion, fried in oil, with green chillies & traditional herbs & spices marinated in yoghurt. This is full of flavour with a hot spicy twist. A fairly dry dish, between madras & vindaloo in strength.

FOOD ALLERGY & INTOLERANCE
 If you have an allergy, intolerance or sensitivity, please inform us of this every time before ordering any food or drink and we will be able to suggest the best dishes for you.

- Murg Masala.....£6.50**
 A traditional dish cooked with fried minced lamb & grilled off the bone tandoori chicken in a spicy thick masala sauce (medium)
- Fauladi Chicken / Lamb.....£6.50**
 Marinated in aphrodisiac, Cooked with fresh herbs and spices to a fairly hot strength including fresh green chillies - no after effects! (fairly hot)

- Garlic Chilli Chicken / Lamb.....£6.50**
 Barbecued chicken or lamb in a highly flavoured thick sauce, made with fresh capsicum, garlic, green chillies & tomatoes, sprinkled with fresh coriander. (fairly hot)

- Tikka Rogan Josh Chicken / Lamb.....£6.50**
 Lamb or chicken tikka, cooked with special herbs & spices, topped with fresh tomatoes, capsicum & green chillies. Undoubtedly the prince among curries. (medium)

- Zhalfrezi Chicken / Lamb.....£6.50**
 Diced Chicken marinated in fresh lemon juice, capsicum, onion and fresh green chillies. (fairly hot)

- Parsi Chicken / Lamb.....£6.50**
 A famous Persian dish lavishly garnished with garlic and spring onions, ginger, tomatoes, lemon & dhaal (lentils). Its superb! (medium)

- Chicken Desi Masala.....£6.50**
 Chicken breast cooked in a tandoor oven then stripped and roasted with our chef's special masala sauce. (hot)

- Achhari Chicken / Lamb...£6.50**
 A speciality dish originating from Northern Bangladesh. Tender diced chicken or lamb, marinated & cooked in a tantalising mixed pickle masala, laced with green chillies and coriander. (fairly hot)

- Special Tandoori Chicken Bhuna.....£6.50**
 Off the bone chicken delicately spiced with garlic, ginger, fresh tomatoes and finely chopped spring onions (medium)

- Multani Chicken / Lamb..£6.50**
 Lamb or chicken cooked in a lightly spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of fresh cream. Very highly recommended. (medium to mild)

- Agni Karahi Chicken / Lamb.....£6.95**
 Lamb or chicken charcoal grilled, cooked with onions, capsicum, fresh garlic, ginger and fresh coriander & flamed with brandy. (medium)

- Kerala Chicken / Lamb....£6.50**
 Chicken or lamb cooked in a clay oven then cooked with coconut, onions, garlic, curry leaves, turmeric, ginger, red chillies & fresh green chillies. This is an amazing mouth watering dish from Kerala.

- Kolhapuri Chicken / Lamb.....£6.50**
 This dish originated from the western Indian state of Maharashtra. This dish is cooked with fresh herbs, spices & lots of hot dry red chillies to sharpen your taste buds (very hot dish)

- Shalimar Karahi Chicken / Lamb.....£6.50**
 Dried chicken or lamb cooked in chopped onions, capsicum, ginger, garlic & a touch of cream for the weaker palate working their way up. (mild to medium)

- “An Even Healthier Option”.....£6.50**
 This dish can be cooked with either chicken breast, boneless lamb or fresh mixed vegetables. A special dish cooked with absolutely no oil or fats, just water & its own stock. With garlic, ginger, spices, onions & herbs. This is a must for all health conscious diners.

Balti Dishes

A very popular & established form of cooking art. These dishes originate from the Punjab region. The main ingredients of a Balti dish are fresh onions, green peppers, tomatoes, garlic, ginger, cumin & fresh coriander with our usual traditional balti herbs & spices. Each Balti dish has its own unique & distinct cooking style.

- Chicken Balti.....£6.50**
Lamb Balti.....£6.50
Chicken Tikka Balti.....£6.95
Garlic Chilli Chicken Balti.....£6.95
Chicken Tikka Keema Balti..£6.95
Garlic Chilli Lamb Balti...£6.95
Prawn Balti.....£6.50
Garlic Chilli King Prawn Balti.....£8.50
King Prawn Balti.....£8.50

Karahi Dishes

A Punjabi speciality, prepared and cooked in a Karahi Pot. As the dish is cooked on low heat it allows the natural juices and flavours of the chicken to remain within the Karahi Pot helping the cooking process and seal in all the natural flavours of the dish.

- Karahi Chicken.....£6.50**
Karahi Lamb.....£6.50
Karahi Saag Chicken.....£6.50
Karahi Saag Gosht.....£6.50
Karahi King Prawn.....£8.50

Mixed Specialites

- Tandoori Mixed Saag.....£7.95**
 Tender lamb, chicken & mince cooked over charcoal in a clay oven & cooked in ginger, garlic, tomato & spinach (medium)
- Sheritan Sizzling Mix.....£7.95**
 Tender marinated lamb, chicken cooked over charcoal in a clay oven & cooked in spinach & potato with chef's own recipe of fine herbs & spices (medium)
- Sylhet Special.....£7.95**
 Tandoori chicken stripped off the bone, mixed with potato, chopped onion, spring onion, tomato & black pepper. Very highly spiced. (medium)
- Karachi Mix£8.95**
 A Chef's speciality, with minced meat & spinach, fresh peas, specially selected herbs & spices & fresh garlic. Fairly dry in texture.

- Rajastani Special.....£8.95**
 Specially prepared chicken & lamb, with mushroom, capsicum, spring onion, tomato & coriander, all fused together in special herbs & spices. A traditional dish full of flavour.

- Cinnamon House Special.£8.95**
 A complete dish comprising of chicken, lamb & prawn. A very rich dish to taste, containing a host of ingredients with garlic for a distinctive flavour.

Mild Specialites

All Contain Nuts

- Chicken or Lamb Tikka Masala.....£6.50**
 United Kingdom's best & most popular dish cooked with our own special tandoori sauce, almond powder & fresh cream. (mild)
- Chicken or Lamb Pasanda £6.50**
 Cooked in fresh cream, butter sauce & almonds. Delicious mild dish.

- Special Malaya.....£6.50**
 Chicken or lamb cooked with pineapple, almonds, creamed coconut & butter sauce. (for those that like a fruity flavour).

- Mackhani Chicken or Lamb £6.50**
 Cooked in butter sauce, cheese & traditional light herbs & spices, sprinkled with almond flakes. It's rich, creamy & cheesy.

- Special Tandoori Cocktail £8.50**
 Chicken Tikka, lamb tikka, tandoori chicken cooked in a masala sauce, which leaves a mild creamy taste. (mild)

- Badami Chicken / Lamb...£6.50**
 A very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes & poppy seeds. (nutty but nice)

- Tandoori Butter Chicken £6.50**
 Grilled succulent chicken cooked in pure butter & light spices, leaving a soothing buttery taste.

- Tandoori Chicken Masala £6.50**
 Chicken breast cooked in Tandoor then stripped using our own special tandoori sauce, almond powder and fresh cream. (mild)

Tandoori Dishes

A special selection of dishes where tender meats are delicately marinated in yoghurt sauce with spices, then cooked in a "tandoor", a traditional clay oven.

- Tandoori Special.....£8.50**
 Tandoori chicken, chicken tikka, lamb tikka, seek kebab & king prawn.
- Chicken or Lamb Tikka...£6.50**
1/2 Tandoori Chicken.....£6.50
Chicken Shashlik.....£6.95
 Served with grilled tomatoes, onions and green peppers.
- Tandoori King Prawn.....£8.50**

Biryani Dishes

A delicious dish originating from ancient Persia. Specially flavoured basmati rice prepared excitingly with the meat of your choice and served with a fresh vegetable curry sauce.

- Chicken or Lamb Biryani £6.95**
Tandoori Biryani.....£6.95
Vegetable Biryani.....£6.95
Prawn Biryani.....£6.95
King Prawn Biryani.....£10.95
Cinnamon Special Biryani £7.95
 Mix of chicken, lamb, Prawn & Mushroom.

Famous Curry Dishes

Korma, Bhuna, Madras, Rogan Josh, Dhansak, Dopiaza, Pathia & Masala. The above curries are cooked using a wide selection of traditional herbs & spices. With each dish cooked to order, strengths can be adjusted to suit individual requirements. These are available with either:

- Chicken, Lamb, Prawn or Vegetable.....£5.95**
King Prawn.....£8.50

Seafood Specials

King Prawn Razala.....£8.50
Cooked with almonds, creamed coconut & sultanas, served in a mild creamy sauce & garnished with cashew nuts & poppy seeds. (mild)

Tandoori King Prawn Masala.....£8.95
United Kingdom's best & most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder, sultanas & fresh cream. (mild)

King Prawn Agni.....£8.50
Tantalising blend of herbs & spices sizzling in their own traditional karahi dish. This is cooked with onions, capsicum, fresh garlic, ginger & fresh coriander, flamed with brandy. (medium)

King Prawn Chattak.....£8.50
Whole king prawns marinated then cooked in the clay oven, then cooked in their shell with the finest of herbs & spices tenderly cooked to perfection. (fairly hot dish)

King Prawn Saag.....£8.50
Cooked in a clay oven, incorporating spinach, fresh herbs, spices & served on a sizzling platter.

Spicy King Prawn.....£8.95
A dish with its own distinctive flavours, containing mushrooms, spices, tomato, spring onion, capsicums & coriander with Chef's special home-made sauce. (Madras hot)

King Prawn Calcutta.....£8.50
Cooked with king prawn, mushrooms, cream, capsicum, coriander, fresh spring onions & tomato. Most popular mild dish throughout Calcutta.

Nobigonj Trio of Fish.....£9.95
A succulent combination of selected fresh fish, small juicy prawns & king prawn. A specialty of our Chef, imaginative and very tasty. Hosting a complex mixture of selected ingredients, laced with fresh garlic. A traditional dish of Bangladesh & a must have dish for all fish lovers.

Dhaka Machli Spice.....£7.95
Fillets of fish cooked with coconut, red chillies, ginger & vinegar grinded together then fried in a wok till crisp & this produces an amazing dish fit for royalty.

Machli Karahi.....£7.95
Fish cooked with traditional herbs, spices, fresh green chillies, coriander, capsicum & tomato, served in a karahi.

Syhlety Machli Khana.....£7.95
Deliciously tasty fish cooked with potato, herbs & spices, giving an aromatic taste.

Bombay Fish Spice.....£7.95
Fish simmering in roasted onion & coconut paste with spices. The people of Andhra Pradesh love this spicy thick cocnut gravy.

Fish Jalfrezi.....£7.95
Cooked with spring onions, garlic, ginger, tomato & fresh green chillies. (hot & spicy dish)

Joganathpuri Spice.....£7.95
This dish is made from a mixture of spices which are cooked using our chef's special recipe. This dish is highly recommended for all fish lovers. (please order the strength of curry you require)

Fish Masala.....£7.95
Fish cooked with traditional spices & herbs using Masala sauce.

Vegetable Dishes

Vegetable Paneer.....£5.50
Peas & potato cooked with Indian cheese.

Saag Paneer.....£5.50
Spinach cooked with delicious Indian cheese

Shahi Vegetable Masala..£5.50
Potato, chick peas & aubergine cooked in a special tandoori sauce.

Special Vegetable Bhuna..£5.50
Mushroom, aubergine, cauliflower & chick peas. Dry & well spiced.

Special Vegetable Karahi..£5.50
Tropical vegetables cooked with a double strength sauce with tomatoes, fresh sliced garlic, green chillies & typical herbs & spices.

Vegetable Delight.....£5.50
Fresh seasonal vegetables very lightly spiced with a touch of cream. (mild)

Vegetable Makhani.....£5.50
Cauliflower, aubergine, carrots, peas & capsicum cooked with a sauce containing sultanas, almonds, potato & fresh cream cooked with a selection of spices.

Special Vegetable Rogan Josh.....£5.50
Vegetables of Chef's choice – garnished with fresh tomatoes,

Chef's Special Sabzi.....£6.25
Cooked with chick peas, bhindi & aubergine in a special smooth medium sauce along with the chosen ingredients of spices, garlic, fresh tomatoes, coriander, aniseed, green chillies & black cardamon juices, garnished with fresh coriander.

Sylheti Sabzi.....£6.25
Cooked with exotic spices, okra, aubergine & spinach in a tangy sauce with fresh spices, green coriander, fresh cream, yoghurt, tomatoes, garlic & ginger in juices of bat leaves, cardamon & cloves. This is a very rich dish, full of distinctive flavour.

Sabzi Sundoori.....£6.25
A dish with a unique taste from the district of Dhaka, lavishly garnished with cauliflower, chana dhal & specially prepared spinach, cooked with traditional herbs & spices & garnished with coriander (medium spice)

Side Dishes

Bombay Aloo.....£2.95
Aloo Gobe.....£2.95
Saag Bhaji.....£2.95
Mushroom Bhaji.....£2.95
Cauliflower Bhaji.....£2.95
Brinjal Bhaji.....£2.95
Saag Paneer.....£2.95
Motor Paneer.....£2.95
Mixed Vegetable Bhaji.....£2.95
Tarka Dhaal.....£2.95
Chana Masala.....£2.95
Saag Aloo.....£2.95
Aloo Chana.....£2.95
Bindi Bhaji.....£2.95

Sundries

Steamed Rice.....£1.95
Pilau Rice.....£1.95
Fried Rice.....£2.35
Mushroom Rice..£2.35
Vegetable Rice....£2.35
Garlic Rice.....£2.35
Lemon Rice.....£2.35
Egg Rice.....£2.35
Keema Rice.....£2.35
Special Rice.....£2.95
Vegetables and prawns

Nan.....£1.95
Keema Nan.....£2.35
Hot & Spicy Nan £2.35
Cheese Nan.....£2.35
Garlic Nan.....£2.35
Garlic & Coriander Nan...£2.35
Peshwari Nan.....£2.35
Chapati.....£0.60
Roti.....£1.50

Paratha.....£2.35
Chips.....£1.50
Onion Raita.....£1.10
Cucumber Raita.£1.10
Popadom.....£0.45
Assorted Pickle Tray.....£1.65
Dips.....£0.50

Any additional ingredient added to your dish will incur an additional 50p charge.

Free Takeaway Offer

Buy 4 takeaways & get 5th free

when you buy a takeaway get your menu stamped & when you have 4 stamps you can claim your free takeaway equal to the lowest takeaway price. Terms & conditions apply. Collection only. All stamps must be on the same menu (ie: 4 different menus with 4 individual stamps will NOT be accepted).

Stamp 1	Stamp 2
Meal Value.....	Meal Value.....
Stamp 3	Stamp 4
Meal Value.....	Meal Value.....

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Authentic Indian & Bangladeshi Cuisine

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