

VEGETARIAN SIDES

Saag Paneer 5.95
Home made cottage cheese and spinach cooked with cumin, garlic and kasoori mehti

Bombay Aloo 5.95
Potato tossed in garlic, ginger and black seeds

Tarka Dal 5.95
Lentils simmered with tomato & onions, tempered with garlic

Mushroom Bhaji 5.95
Cooked in mild spices and herbs

Aloo Bhaji 5.95
Spicy potato and garlic tossed in a delightful array of spices

Saag Aloo 5.95
Potatoes and spinach cooked with ginger and garlic

Saag Bhaji 5.95
Spinach cooked with ginger and garlic

Bhindi Bhaji 5.95
Okra sauteed with crisp onion, lemon juice and coriander

Pindi Chana 5.95
Chick peas cooked in a traditional punjab style

Gobi Bhaji 5.95
Cauliflower cooked in medium spices

RICE

Boiled Rice 3.50
Long grain fluffy rice

Onion Fried Rice 3.95

Garlic Fried Rice 3.95

Egg Fried Rice 3.95

Chicken Fried Rice 4.95

Pilau Rice 3.75
Aromatic Basmati rice

Peas Rice 3.95

Vegetable Rice 3.95

Mushroom Rice 3.95

Cinnamon Special 5.95
Minced lamb, eggs and peas

BREAD

Naan 3.50
Classic Indian Bread cooked in the tandoor

Peshwari Naan (n) 3.95
Naan bread stuffed with sultanas and nuts

Paratha 3.50

Kulcha 3.95
Nan stuffed with your **choice of filling:** Keema, Cheese, Garlic, Chilli or Spiced Potato

Tandoori Roti 3.50

Chappati 1.95

ENGLISH DISHES - all dishes served with chips

(All Childrens Portions Are £2 less than original price)

Chicken Nuggets 9.95

Fried Chicken 9.95

Fish & Chips 9.95

Scampi 9.95

Omelette 9.95
(Chicken, Cheese or Mushrooms)

Plain Omelette 9.50

EXTRAS

Chips 3.50

Spicy Chips 3.95

Green Salad 2.50

Raitha 2.00
(Plain, Onion or Cucumber)

Cinnamon Arch

We are delighted to present to you our selection of exquisite cuisine from the Indian sub-continent.

From firm traditional favourites to the exotic palate of our chef.

We strive consistently to provide you with quality Indian meals and a friendly service ensuring your every experience from Cinnamon Arch is a memorable one.

Gift Vouchers Available



ALLERGY NOTICE

We cannot guarantee our dishes are nut free.
If you suffer from any allergies and have any specific dietary requirements, then please tell us before you order.

WE CAN PROVIDE OUTDOOR CATERING

Including Birthdays, weddings, festivals, corporate events and more. We are able to fully customise your menu depending on the size of your event

*offers cannot be used in conjunction with another

Management reserve the right to refuse service/admission without disclosing a reason

Cinnamon Arch

INDIAN CUISINE

TAKEAWAY MENU

01926 624661
01926 245566

FREE HOME DELIVERY

Within A 3 Mile Radius On Orders Over £25

15% DISCOUNT ON COLLECTIONS

Minimum Order of £20

OPENING HOURS

Tuesday - Sunday 5.30pm - 10.30pm
(CLOSED MONDAY)
(OPEN ON BANK HOLIDAYS)

www.cinnamonarch.co.uk

THE GREEN | LONG ITCHINGTON | SOUTHAM | CV47 9QJ

LOCATED INSIDE THE DUCK ON THE POND



SCAN ME

APPETISERS

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|---------------------------|------|
| Papadoms (plain or spicy) | 1.00 |
| Condiments (each) | 1.00 |

STARTERS

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|---|------|---|------|
| Samosa (meat or veg) flavoured with garam masala and cumin, in a crispy pastry | 4.50 | Jhinga Puree King Prawn cooked in spices. Served with a puree | 6.95 |
| Onion Dhal Bhaji Shredded onion patti with lentil flour and fresh ground spices deep fried | 4.50 | Chot Poti Spiced chick peas and diced potatoes cooked in a tamarind sauce | 4.50 |
| Spicy Aloo Garlic Mushrooms Spiced potato nuggets coated with batter, deep fried. Served on a bed of fried garlic and mushrooms | 5.95 | Chicken Puree Chicken cooked in spices. Served with a puree | 5.95 |
| Chicken Pakora Deep fried chicken in chefs special batter | 5.95 | Chilli Paneer Cottage cheese tossed with chilli, bell peppers and a house spicy sauce | 5.95 |
| Machli Pakora Deep fried white fish in chefs special batter | 6.95 | Chicken Tikka Garlic Mushrooms Barbecued chicken on a bed of fried garlic and mushrooms | 5.95 |

TANDOORI STARTERS

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| Sheek Kebab Spiced minced lamb on skewers and grilled in the tandoor | 4.95 | Chicken Tikka Succulent boneless chicken marinated in yoghurt and various spices | 4.95 |
| Tandoori Mix A combination of chicken tikka, meat chop and sheek kebab | 6.95 | Harioli Tikka Chicken skewered with an intoxicating paste of cilantro, mint and chilli | 5.95 |
| Machli Tikka Scottish Salmon marinated in mustard, ginger and garlic. Seared in tandoor | 6.95 | Kangari Barbecued chicken fried in butter and cooked with fairly hot spices. | 5.95 |
| Meat Chops Tender pieces of chops marinated in spices | 6.95 | Keema Rolls Spiced minced meat moulded onto skewers wrapped in thin bread | 6.95 |
| Tandoori Jhinga King size Prawn marinated in natural herbs and roasted in a clay oven | 6.95 | Spicy Wings Chicken wings stir fried with onions, peppers with spicy chefs special sauce | 5.95 |
| Potli Kebab Spicy lamb kebab with green chillies, garlic, ginger & coriander | 5.95 | Mix Platter for 2 Combination of Onion Bhaji, vegetable somosa, chicken pakora and sheek kebab | 11.95 |

TANDOORI MAIN DISHES

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| Chicken Tikka (Off the bone) Marinated chicken with herbs and spices, skewered and gently cooked in the tandoori oven | 9.95 | Chicken Shashlik Overnight marinated Chicken skewered with onions, tomatoes & capsicum | 10.95 |
| Tandoori Chicken (On the bone) | 9.95 | Paneer Shashlik (Cottage cheese) | 10.95 |
| Machli Tikka Salmon marinated in traditional Indian spices with chilli and garlic. Grilled to perfection | 13.95 | Jhinga Shashlik (King prawns) | 13.95 |
| | | Cinnamon Mix Combination of king prawn, tandoori chicken, chicken tikka, meat chops and sheek kebab | 13.95 |

BIRYANI DISHES

Basmati rice cooked with green herbs in a special blend of spices. Served with a vegetable curry

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| Murgh Biryani (Chicken) | 10.95 | Gosht Biryani (Lamb) | 10.95 |
| Murgh Tikka Biryani (Chicken Tikka) | 11.95 | Jhinga Biryani (King prawn) | 13.95 |
| | | Subji Biryani (Mix vegetables) | 10.95 |

GOLDEN OLDIES

All these dishes are available in chicken, lamb, mix vegetables or King Prawns. (£3 will be added for King Prawn Dishes)

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| Bhuna Medium spiced dish cooked with onion and tomato | 8.95 | Dansak Sweet and sour dish cooked with lentils & pineapple | 8.95 |
| Pathia Hot, sweet and sour dish prepared with garlic and red chilli | 8.95 | Madras Black peppers, lemon, ginger and chilli for an extravagant hot dish! | 8.95 |
| Balti Cooked in chef's special balti sauce with tomatoes, onions, peppers, herbs and spices | 8.95 | Dopiaza Medium spiced dish, cooked with chunks of onion, peppers and tomatoes | 8.95 |



If there is a particular dish you prefer, which is not on our menu, please ask. We will try our best to accomodate.

SIGNATURE DISHES

All these dishes are available in chicken, lamb, paneer tikka or mix vegetables

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| Masala (n) Simmered in satin smooth masala sauce with redolent of cashew nut | 9.95 | Jhal Masala (n) Rich and hot dish prepared with fresh green chillies and dry red chillies | 9.95 |
| Shahi Korma Cooked in a mild creamy coconut sauce. | 9.95 | Mirchi Cooked in a hot chilli garlic sauce garnished with coriander | 9.95 |
| Jalfrezi Hot spices cooked with onion, green peppers in a thick spicy sauce | 9.95 | Makhani (n) Cooked in mild spices and cream topped with a special butter sauce | 9.95 |
| Saagwala Fresh spinach lightly spiced with fenugreek with chefs selected herbs and spices | 9.95 | Pasanda (n) A velvety mild dish made with fresh cream and ground pistachio | 9.95 |
| Keema Matar Minced lamb and green peas cooked with medium spices | 9.95 | Sylhety Chana Chick peas cooked in a medium bhuna sauce with a touch of fresh lemon zest | 9.95 |
| Rogan Josh Cooked in a bhuna style sauce and topped with sliced sweet tomatoes | 9.95 | Jaipuri Medium dish cooked with fried mushrooms, fried onions, and fried capsicum, with fresh Punjab Masala in a thick sauce | 9.95 |
| Lazeez Cooked in a minced meat sauce with tomatoes, herbs and various spices | 9.95 | Kushbo A classic dish from the North of Bengal cooked with various spices and herbs garnished with sauteed tomatoes, Naga chillies and green peppers | 9.95 |
| Maharaja Distinctively flavoured with fenugreek & coriander leaves | 9.95 | | |

SEAFOOD DISHES

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| Jhinga Peshwari (n) A velvety mild dish made with fresh cream and ground pistachio | 12.95 | Jhal Jhul Jhinga Tandoori marinated king Prawn cooked with green chillies and garlic, topped with a hot sauce | 12.95 |
| Macheer Jhol Salmon cooked with roast potatoes in a Traditional Bengal style | 12.95 | Roshuni Macha Grilled Salmon steak, cooked in fresh spices with tomatoes, onions and garnished with fresh grilled garlic cloves | 12.95 |
| Jhinga Saag Bengal river King Prawn cooked with spinach and garlic | 12.95 | | |

🌿 Slightly Hot 🌶️ Hot 🔥 Vey Hot (n) Contains nuts