

### **cinnamon club banquets (minimum four persons)**

All menus include rice, selection of bread, kuchumber, raita, chutneys and pappadams

#### **Vegetarian \$34.00 pp**

Entree: Samosa, Onion Bhaji, Paneer Pakora  
Mains: Dal, Palak Paneer, Malai Koftas, Aloo Mattar

#### **Regal Banquet \$38.00 pp**

Entree: Samosa, Seekh Kebab, Chicken Tikka  
Mains: Butter Chicken, Rogan Josh, Dhal, Aloo Gobhi

#### **Royal Banquet \$40.00 pp**

Entree: Samosa, Fish Amritsari, Tandoori Prawns  
Mains: Jhinga Masala, Malabar Fish Curry, Palak Paneer, Dhal

**No takeaway containers provided for these dishes.**

### **cinnamon club breads and rice**

#### **Steamed Basmati Rice \$4.00**

#### **Saffron Basmati Pulao \$4.00**

#### **Kashmiri Pulao \$6.00**

#### **Roti \$3.50**

Leavened wholemeal bread in tandoor

#### **Naan \$4.00**

Leavened bread white flour bread baked in tandoor – excellent accompaniment to all curries

#### **Garlic Naan \$4.00**

Leavened bread with a touch of garlic finished in tandoor

#### **Cheese and Onion Naan \$5.50**

Leavened Indian bread stuffed with dry spices, cheese and onion

#### **Churi Paratha \$3.50**

Unleavened wholemeal multi layered bread baked in tandoor

#### **Potato and Almond Paratha \$5.00**

Leavened bread stuffed with mash potatoes and ground almond lightly spiced and baked in clay pot

#### **Peshawari Naan \$5.50**

Plain flour bread stuffed with dried fruit and nuts baked in tandoor (sweet bread)

#### **Kheema Naan \$6.50**

Combination of lamb and smoked chicken minced and stuffed finished in tandoor

### **cinnamon club desserts**

#### **Rasmalai \$9.00**

Very soft spongy cake made from cottage cheese and floating in sweet flavoured milk

#### **Gulab Jamun \$8.50**

Cottage cheese dumplings in sweet syrup with rosewater

#### **Mango or Pistachio Kulfi \$7.50**

Indian icecream with pistachio nuts and fresh flavours

#### **Kheer \$7.50**

Traditional Indian rice pudding

**Sorry, no separate billing, itemised bill available on request.**

cinnamon club



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228 Carr Place Leederville

Tel: (08) 9228 1300 F: (08) 96210 1886

11 Riseley Street Applecross

Tel: (08) 9364 2064

e: [info@cinnamonclub.biz](mailto:info@cinnamonclub.biz) w: <http://www.cinnamonclub.biz>

## cinnamon club starters

### Samosa \$9.00

Spiced peas with potatoes and exotic herbs in flaky pastry case with mint chutney/Raita

### Onion Bhaji \$8.50

Chopped onions coated in spiced besan batter and deep fried served with mint

### Paneer Pakora \$8.50

Cubes of homemade cheese dipped in chickpea flour batter fried till perfection. Served with

### Seekh Kabab \$13.50

Ground lamb, ginger, onion, chilli, and coriander mixed with spices and cooked in tandoor. Served with

### Chicken Tikka main \$27.50 entrée \$14.50

Overnight marinated tender chicken fillet smoked in tandoor till perfection

### Tandoori Chicken main \$27.50 entrée \$14.50

All time favourite clay roasted chicken marinated in house special yoghurt mixture. Served with

### Signature Lamb Cutlets main \$27.50 entrée \$18.50

Marinated lamb chops cooked in tandoor glazed with concoction of red wine and cream

### Crispy Spinach Fritters \$11.50

Combination of crispy fried spinach, chickpeas, diced potato drizzled with sweet and savoury sauce

### Fish Amritsari \$14.50

Tender fish fillet rubbed with chef special spices. Served with

### Char Smoked Salmon main \$29.50 entrée \$18.50

Norwegian salmon steak in delicate marinade infused with sour cream and ginger reduction

### Tandoori Prawns 18.50

Lightly marinated king prawns cooked on skewers in tandoor

## cinnamon club tasting plates (for two)

### Vegetarian Tasting Plates \$22.50

A selection of samosa, onion bhaji, paneer pakora, cheese onion naan, served with cucumber raita

### Mixed Tasting Plates \$28.50

A selection of samosa, paneer pakora, signature lamb cutlets, fish amritsari, served with cucumber raita

### Tandoori Tasting Plates \$29.50

A selection of seekh kebab, chicken tikka, tandoori prawns, paneer tikka. Served with cucumber Raita & mint sauce

## cinnamon club salads

### Chicken Salad \$21.50

Char smoked chicken filet served over fresh green mix with date tamarind dressing

### Paneer Sashlik \$18.50

Combination of chargrilled bell peppers and marinated chunks of homemade cheese cooked in tandoor till perfection

## cinnamon club mains

### CHICKEN

#### Butter Chicken \$21.50

Smoky chicken fillet in creamy sauce with tomato, butter and spices

#### Chicken Mumtaz \$21.50

Tender chicken fillet simmered in cashew yoghurt medley

#### Chicken Tikka Masala \$21.50

Tender chunks of chicken tikka cooked in onion tomato medley finished with diced pimentos

#### Chicken Hydrabadi \$21.50

Chicken fillet cooked with chef special mint and coriander concoction

#### Chicken Biryani (for one) \$21.50

A classic Indian recipe from Hyderabad, this wonderful recipe brings together the rich flavours of chicken, rice and cardamom. It is an aromatic dish and wonderful to share. Served with cucumber raita and pappadams.

### LAMB

#### Rogan Josh \$21.50

Traditional Kashmir style lamb curry simmered in ground tamots and spices

#### Palak Gosht \$22.00

Lamb cubes cooked with fresh chopped spinach and ground spices

#### Lamb Madras Masala \$21.50

Tender lamb chunks tossed with curry leaves and mustard seeds finished with house special masala gravy

#### Lamb Korma \$21.50

Lamb cubes simmered in cashew and cream concoction

### BEEF

#### Beef Vindaloo \$21.50

All time favourite goanese influence. Tender pieces of beef cooked with vinegar, hot chilli tamarind and coriander

#### Beef Malibu \$21.50

Tender cubes of beef simmered in fresh coconut milk, tomato and blend of house spices finished with Malibu

### SEAFOOD

#### Kadai Lobster \$45.00

Fresh lobster cubes cooked in onion, tomato based gravy, blended with coconut cream and garnished with diced capsicum

#### Malabar Fish Curry \$25.00

Spicy red emperor fillet in south Indian style curry with coconut milk and garnished with crispy curry leaves

#### Kalimirch Macchi \$25.00

Mild fish curry simmer in rich dry fruit based crave finish with cracked black peppercorns

#### Prawns Masala \$26.50

A delicately spiced curry made from tomatoes, onion, bell peppers, garlic and ginger

#### Malabar Prawn Curry \$26.50

Prawns simmered in south Indian style sauce finished with coconut milk

## GOAT

### Goat Curry \$23.50

Hot and spicy marinated lean goat served on the bone simmered in pickles and ground spices

## cinnamon club vegetarians mains

### Dal Dera Ismail Khan \$15.00

Slow cooked lentils with onion, tomato and chilli

### Yellow Dal Taddka \$15.00

Toor lentil cooked with Indian spices and tempered with garlic and cumin seeds

### Shahi Paneer \$16.50

Cube of homemade cottage cheese simmered in cashew nut based gravy

### Mixed Vegetable Korma \$16.50

Seasonal vegetable cooked home style with spices

### Malai Kofta \$16.50

Homemade cheese and potato dumplings in rich creamy gravy

### Palak Paneer \$16.50

Delicious pureed spinach with cubes of homemade cottage cheese

### Aloo Gobi \$16.50

Combination of potato cubes and cauliflower florets cooked with chopped tomatoes tempered with cumin seeds

### Baingan Bharta \$16.50

Smoky eggplant chopped with tomatoes, herbs and spices

### Aloo Mattar \$16.50

Homestyle tomato based potato & pea curry

## cinnamon club side dishes

### Cucumber Raita \$5.00

Cucumber and yoghurt dressing – cooling

### Kuchumber \$5.00

Diced onion, cucumber, tomato, chilli and coriander salad

### Mixed Pickle \$3.50

### Mango Chutney \$3.50

### Mint Sauce \$3.00

### Pappadams – popular all around the world \$3.50

### Selection of four side dishes \$10.50

Mixed pickle, mango chutney, mint sauce and pappadams

