

ACCOMPANIMENTS

PAPADOM (plain or spicy)	£0.75
Traditional Indian crisp	
CHUTNEY (per person)	£0.75
Mango, mint sauce, mixed pickle, onion salad	

APPETISERS

ONION BHAJI	£3.25
Finely chopped onion, coriander and fenugreek leaves prepared in lentil with selected herbs & spices, deep-fried until golden, served with salad and a natural mixture of sauce	
MEAT or VEGETABLE SOMOSA	£3.50
Aromatically spiced mixed vegetable or meat with herbs, wrapped with light pads made of pastry and crispy fried, served with salad and sauces	
ALOO CHAT	£3.95
Cubed potatoes & chickpeas cooked in chat masala sauce releasing a distinctly tangy flavour	
CHICKEN CHAT	£4.95
Thin slices of chicken & cucumber prepared in chat masala sauce releasing a distinctly tangy flavour	
CHICKEN OR LAMB TIKKA	£4.95
Off the bone tender cubes of chicken or lamb marinated in tandoori masala & freshly beaten yoghurt, char-grilled to perfection for a marvellous flavour served with salad	
SHEEK KEBAB	£4.95
Pungently spiced minced lamb seasoned with mint, coriander, lemon juice and shaped into small sausages on a skewer, grilled in the tandoor, served with salad and fresh sauces	
GARLIC CHICKEN TIKKA	£5.50
Off the bone tandoori chicken tikka marinated with light spice, garlic, onion & green peppers	
KING PRAWN BUTTERFLY	£5.50
King prawn marinated in light spices and flavoured with mint, wrapped in breadcrumbs & deep fried to produce a superb crispy texture served with salad and special sauces	
PRAWN PURI	£5.50
Small sea prawn stir-fried in a spicy, medium hot dry sauce served with deep fried puffed thin bread	
KING PRAWN PURI	£6.95
King prawn stir-fried in a spice, medium hot dry sauce, served with deep fried puffed thin bread	
CHICKEN TIKKA PURI	£5.50
Chicken stir-fried in a spicy, medium hot dry sauce served with deep fried puffed thin bread	
LAMB CHOPS	£5.95
Tender lamb chops matured in yoghurt, cream and ginger, marinated & grilled over charcoal in the tandoor until crispy and dry, yet succulent served with salad	
DUCK TIKKA	£6.50
Breast of duck marinated in light spices until the flavour have fully permeated leaving the meat succulent and tender, grilled over charcoal in the tandoor, served with salad & fresh sauces	
SALMON GRILL	£6.50
Fillet of salmon lightly spiced, gently grilled over charcoal served with salad and sauces	
CINNAMON TREE SPECIAL	£6.50
An appetising range of flavours from chicken tikka, sheek kebab, onion bhaji and somosa. Served with salad & Chef's special sauce	
TANDOORI MIX PLATTER	£7.25
An assortment of aromatic flavours from salmon fish, chicken tikka, king prawn and lamb chop. Served with salad & Chef's special sauce	

RICE

PILAU RICE	£2.95
Basmati rice cooked with saffron, butter and given an aromatic appeal with the addition of cinnamon cloves and aniseed	
RICE (plain)	£2.75
Steamed, white basmati rice	
MUSHROOM RICE	£3.50
Basmati rice stir fried with steamed mushroom, ghee and light spices	
EGG FRIED RICE	£3.50
Basmati rice stir fried with egg	
VEGETABLE RICE	£3.50
Basmati rice stir fried with mixed vegetable and light spice	
COCONUT RICE	£3.50
Basmati rice stir fried with coconut, spring onion and sultanas	
SPECIAL FRIED RICE	£3.50
Basmati rice stir fried with peas and egg in aromatic light spice	
KEEMA RICE	£3.95
Basmati rice cooked with mince meat and light spice	

INDIAN BREAD

(contains gluten)

NAN (plain)	£2.25
Leavened bread freshly baked over charcoal in the tandoor (earthen oven)	
PESHWARI NAN	£2.95
Naan bread stuffed with coconut, almond and raisins (sweet)	
GARLIC NAN	£2.95
Stuffed with finely chopped garlic	
CHEESE NAN	£2.95
Stuffed with home made cheese	
KEEMA NAN	£2.95
Naan bread stuffed with a thin layer of lamb mince	
PARATHA	£2.75
Indian pancake made from wheat flour	
STUFFED PARATHA	£2.95
Indian pancake made from wheat flour stuffed with vegetables	
TANDOORI ROTI	£2.25
Crisp puffy wheat flour bread	
CHAPATI	£1.50
A dry disc of wheat flour bread, soft and it's light to eat.	
CHIPS	£1.95

ALLERGY AWARENESS: If you suffer from allergies, then please inquire when ordering.

Our dishes may contain: Gluten, Nuts, Peanuts, Dairy, Soybeans, Mustard, Sesame, Egg, Crustaceans, Squid, Fish / Fish Bone, Sulphur Dioxide, Lupin, Molluscs, Celery

Above Allergens mentioned may present in any of our dishes. Customers with any allergy, eat at their own risk.

All prices include VAT.
The management reserves the right of admission and service.
Thank you!

CHICKEN AND LAMB DISHES

- CHICKEN or LAMB CURRY** £6.50
Tender bite-sized cube of chicken or lamb in golden-brown spicy gravy-not too hot not too mild
- CHICKEN or LAMB MADRAS** £6.95
Fairly hot dish contains interesting flavourings in the form of tomato and lemon juice along with a certain amount of chilli
- CHICKEN or LAMB VINDALOO** £6.95
Diced chicken or lamb, chunks of potato, copious amounts of hot spices and fresh chillies combined to create a hot but tasty dish. Ranked amongst British favourites
- CHICKEN or LAMB DHANSAK** £7.95
One of the all-time favourites prepared in a sweet, sour and slightly hot sauce thickened with creamy cooked lentils
- CHICKEN or LAMB BHUNA** £7.95
Medium strength dish with fresh herbs, spices, onions, capsicums & tomatoes in a dry thick sauce
- CHICKEN or LAMB KORMA** £7.95
Very mild, sweet, creamy texture and rich flavour characterises this popular dish cooked with creamed coconut, ground cashew nuts and fresh cream. It is ideal for those who like milder dishes
- CHICKEN or LAMB SAAG (spinach)** £7.95
The combination of tastes –chicken or lamb and spinach (saag) with savoury spices create a typically authentic dish. Delicious and one of the most effective uses of spinach
- CHICKEN or LAMB ROGON JOSH** £7.95
Originated in Kashmir at the time of the Moghul emperors. Tender chicken or lamb cooked in a colourful glazed tomatoes, garlic, herbs and delicately flavoured with aromatic whole spices, medium hot
- CHICKEN or LAMB ACHARI** £8.95
Cooked in an aromatic blend of spices seasoned with lime and dry red chillies in a dry thick sauce with an essence of pickle, medium hot
- CHICKEN or LAMB KARAHI** £8.95
Diced chicken or lamb cooked deep pan style with cubed onions, peppers, tomatoes. Punjabi spices, served in the karahi, medium hot.
- LAMB PASANDA** £9.50
Pasanda means beaten meat. A mild dish of marinated beaten lamb cooked in a very rich sauce of cream, coconut milk, cashew nuts, fresh ginger and other spices. It was the favourite dish of the Mogul emperors (very mild dish)
- CHICKEN TIKKA KARAHI** £9.50
Diced chicken tikka cooked deep pan style with cubed onions, peppers and tomatoes. Medium hot Punjabi spices. Served in the karahi
- CHICKEN or LAMB JALFREZI** £9.50
Thinly sliced richly flavoured with red peppers, green peppers, onions, gingers, spices & fresh green chillies, transforms in to something really special, full of flavour (fairly hot)

BALTI SPECIALITIES

Balti is a dish in which the food is prepared. The curry differs from normal curries because of the exotic collection of fresh spices and herbs which are used, creating a richer and distinctive flavour, all dishes are freshly made, medium hot dish

- VEGETABLE BALTI** £6.95
- CHICKEN BALTI** £8.50
- LAMB BALTI** £8.50
- PRAWN BALTI** £8.95
- CHICKEN TIKKA BALTI** £8.95
- KING PRAWN BALTI** £10.95
- SPECIAL BALTI** (chicken, lamb & king prawn) £11.50

TANDOORI SPECIALITIES

These dishes are spiced and cooked over charcoal in the tandoor that retains all the juices and taste inside and considered very healthy. Tandoori is a cylindrical earthen oven in which food is cooked over a hot charcoal fire

- TANDOORI CHICKEN (half)** £7.50
Chicken breast and leg on the bone marinated in tandoori masala – garlic, ginger, cumin, cayenne pepper, and other spices, cook at high temperatures in the tandoor. Served with sizzling accompanied with salad
- TANDOORI CHICKEN (full)** £13.95
- CHICKEN OR LAMB TIKKA** £8.95
Tender pieces of cubed boneless chicken or lamb marinated in light spices & yogurt, skewered & grilled to perfection over charcoal in the tandoor served with garden side salad
- SHEEK KEBAB** £8.95
Pungently spiced minced lamb seasoned with lemon juice, mint, coriander and onion,shaped into small sausages on a skewered and char-grilled in tandoor, served with side salad
- CHICKEN OR LAMB SHASHLICK** £10.50
Marinated chicken or lamb, barbequed peppers, onions & tomatoes. Served with salad
- TANDOORI MIXED GRILL** £11.95
An delightful selection of tandoori chicken, sheek kebab, chicken tikka, lamb tikka and king prawn accompanied with garden side salad
- TANDOORI LAMB CHOPS** £11.95
Tender lamb chops marinated overnight in ginger and crushed spices, skewered and grilled over charcoal in the tandoor, served with side salad
- DUCK SHASHLICK** £12.95
Marinated diced duck and barbecued peppers, onions and tomatoes. Served with side salad
- TANDOORI TROUT** £11.50
Marinated whole Rainbow trout fish overnight in ginger, garlic, crushed spices and grill in the tandoor. Served with side salad
- TANDOORI KING PRAWN** £12.95
King prawns marinated in light tandoori masala and cooked at high temperatures in the tandoor, served with side salad

BIRYANIES

A very aromatic dish treated with light spices and stir-fried with basmati rice, garnished with tomatoes & cucumbers. Served with side vegetable curry. These dishes can be prepared to mild, medium or hot taste. Please mention your choice

- VEGETABLE BIRYANI** £7.95
- CHICKEN BIRYANI** £8.95
- LAMB BIRYANI** £9.50
- PRAWN BIRYANI** £9.50
- CHICKEN TIKKA BIRYANI** £9.95
- KING PRAWN BIRYANI** £11.50
- SPECIAL BIRYANI** (chicken, lamb & king prawn) £12.50

SEAFOOD DISHES

PRAWN BHUNA	£8.95
Medium hot dish with fresh herbs, spices, onions, garlic, capsicum tomatoes in a dry thick sauce	
PRAWN SAAG	£8.95
Small prawns cooked with fresh spinach, herbs and spices	
KING PRAWN BHUNA	£10.50
Medium-strength dish with fresh herbs, spices, onion, garlic, capsicum & tomatoes served in a dry sauce	
KING PRAWN DHANSAK	£10.50
King prawns cooked in a sweet, sour, and slightly hot thick sauce cooked with lentils	
KING PRAWN JALFREZI	£12.95
King prawns cooked with fresh ginger, green peppers, onion, fresh green chilli and spices which transforms into something really special	

VEGETABLE SIDE DISHES

VEGETABLE CURRY	£3.95
Mixed vegetable cooked with herbs and spices in a golden-brown, pleasantly flavoured curry sauce, neither too hot nor too mild	
SAAG BHAJEE	£3.95
Spinach cooked in light spices briefly to retain colour, flavour & crunchiness	
BRINJAL BHAJEE	£3.95
Brinjal is Aubergine, which is very popular in the subcontinent fresh aubergines cooked with onions and garlic in medium spices	
CHANA MASALADAR	£3.95
Chick peas cooked with garlic, gingers, onion, lemon juice in dry sauce, slightly hot in taste garnished with fresh chilli and red onions	
BHINDI BHAJEE	£3.95
Green okra, stir-fry in light spices with onions and capsicums in the briefest possible time to retain its texture and taste	
ALOO GOBI	£3.95
Steamed potatoes and cauliflower florets cut into quite small pieces to achieve a crunchy result	
MUSHROOM BHAJEE	£3.95
Cooked in goan style recipe which result in tasty mushroom with a gorgeous bite & flavour	
SAAG ALOO	£3.95
A combination of spinach and potatoes stir fried with onions and light Rajasthan spices	
BOMBAY ALOO	£3.95
Steamed potatoes cooked Mumbai style with garlic, fresh herbs, lemon juice, served medium hot	
TARKA DAAL	£3.95
South asian lentils cooked with fresh garlic, cumin and master seeds	
MUTTER PANEER	£3.95
A combination of green peas and homemade curd cheese cooked with cream in mild sweet sauce	
SAAG PANEER	£3.95
A combination of spinach and freshly made curd cheese cooked with cream in mild sweet sauce	
DAAL SAAG	£3.95
Lentils and spinach cooked with butter and spices	
MIXED GARDEN SALAD	£2.95
RAITHA (cucumber or mixed)	£2.25
ANY VEGETABLE DISH AS A MAIN COURSE	£5.95

DELUXE SPECIAL

SET MENU (for two people) **£39.95**

Starter: Papadom, tandoori chicken, chicken tikka, sheek kebab, lamb tikka, king prawn
Main Dish: Chicken Tikka Massala, Lamb Rogon Josh, Vegetable curry, Pilau rice and Nan.
Includes Dessert & Coffee

SPECIAL SET MENU (for one person)

Vegetarian **£12.95**

Starter: Onion bhaji
Main: Chana Masala, Saag Aloo & Rice served with Nan bread

Non-vegetarian **£15.95**

Starter: Chicken tikka
Main: Lamb rogan Josh, vegetable curry & pilau rice served with nan bread

CHEF'S SPECIALITIES

CHICKEN TIKKA MASALA	£8.50
A mild dish of tender cubes of chicken marinated and grilled over charcoal in the tandoor until golden and cooked in a blend of spices with coconut & cream .This Indian dish is the most popular dish in the UK	
BUTTER CHICKEN	£8.50
Marinated in a blend of spices and yoghurt, cooked in a low flame with butter, cream & nut, fairly sweet dish	
CHICKEN GREEN MASALA	£8.95
Diced pieces of chicken cooked in a variety of green herbs and spices, crushed garlic, ginger with a hint of lemon juice (mild)	
GARLIC CHICKEN CHILLI MASALA	£9.95
Cooked with fresh green chillies & garlic in a spicy dry sauce, this dish is hot but tasty	
MURG RAJASHE	£9.95
Boneless fresh breast chicken grilled in charcoal and cooked in mixed spices, herbs and minced lamb. Served on a layer of lettuce, medium hot.	
CHICKEN BHUTAKO	£9.95
Tender chicken cooked with green pepper spring onion, tomatoes and chefs own spice. Served medium hot	
GOSHT KATA MASALA	£9.95
Boneless dice lamb marinated with herbs, fresh coriander, red crushed chilli, finished with hint of coconut milk - served in iron dish, fairly hot	
LAMB KALIA	£9.95
Pieces of lamb cooked with spring onions, green chilli, garlic & fresh ginger. Medium hot sauce	
LAAL GOSHT	£9.95
Tender pieces of lamb cooked with sweet pumpkin, onion, coriander, tomato & chef's own spices fairly hot and sweet (South Indian Dish)	
CHICKEN SHAJANI	£9.95
Tender sliced chicken marinated in light tikka sauce grilled in clay oven, cooked with green pepper, onion & yoghurt with a touch of cream. Medium hot	
KING PRAWN PARDASHI	£11.95
King prawn cooked with fresh garlic, tomato, onion, green pepper and Bengali home style spices. Medium hot dish	
ROOP CHANDA BHUNA (fish)	£11.95
Indian ocean silver fomfret – a plump, flattish & fleshy fish marinated & pan fried cooked with garlic, spicy onion, tomatoes and fresh herbs. Medium hot	
SALMON MACH BAHJA	£11.95
Pan fried salmon fish cooked with curry leaves, tomato, mustard seeds cashew nuts with a hint of cream, lemon juice and chillies (Medium hot)	
DUCK KARAHI	£11.95
Diced duck cooked deep pan style with cubed onions, peppers and tomatoes. Served in the karahi (iron dish), medium hot dish	
LAMB SHANK	£11.95
This dish is a very exotic indian dish. Shank of lamb marinated with herbs & spices. Then roasted in the oven, creating a rich flavour, medium hot	
TANDOORI KING PRAWN MASALA	£12.95
King prawn marinated with herbs and spices, grilled in the tandoori oven. Cooked in a creamy almond and coconut sauce, mild dish	