



THE CINNAMON ROOM

FINE DINING



MENU



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01263 519701 | 36 Prince of Wales Rd, Cromer NR27 9HS, UK

STARTERS

Chutney Trays	1.50 per head
Mixed pickle, mint sauce, onion salad, mango chutney	
Papadum	1.20
Spicy Papadum	1.30
Onion Bhaji (fried savoury onion & potato snack)	6.50
Samosa	Vegetable 6.50 Meat 6.95
Pastry filled with savoury meat or vegetables	
Chicken Tikka Starter	6.95
Lamb Tikka Starter	7.50
Boneless meat marinated then barbecued in a clay oven	
Tandoori Chicken Starter	7.00
Sheek or Shami Kebab (Savoury minced meat)	7.00
Pakora	Chicken 6.00 Vegetable 5.00
Dipped in savoury butter, deep fried	

HOUSE SPECIALTIES

Mussllam (medium)	Chicken 15.95 Lamb 16.95
Chicken or lamb tikka marinated in yoghurt, clay oven then gently cooked with minced meat, tomatoes, onions, green peppers and oriental spices	
Honey Roast Spicy	Chicken 14.95 Lamb 15.95
Tender pieces of lamb or chicken tikka pan fried in mild and spicy curry leaf sauce topped with homemade yoghurt and drizzled in honey	
Kadoo Momtaj	Chicken 14.95 Lamb 15.95
Chicken or Lamb tikka cooked with diced pumpkin, ginger, garlic, mixture of spices then finished with fresh coriander	
Tandoori Chilli Masala	14.95
Tandoori chicken tikka cooked in hot blend of spices, onion, pepper and fresh chillies	
Naga Special	13.95
A fiery curry or marinated chicken/lamb tikka with herbs in a rich and unique aromatic sauce with bengali Naga chilli	
Fish Shurma (medium spicy)	14.95
Bangladeshi dish, fish cooked in medium spice with onion, pepper, garlic, sliced tomatoes and green chillies	
Bengal Fusion (hot and spicy)	14.95
Chicken tikka & king prawn in a fusion of peppers and chillies in hot sauce	
King Prawn Chilli Kadoo Momtaj	16.95
King prawn cooked with diced pumpkin, ginger, garlic mixture of spices then finished with fresh coriander	

TANDOORI SPECIALTIES

All dishes are barbecued in an Indian clay oven and served with salad

Tandoori Chicken Half	12.95
Tender chicken marinated in yoghurt and spices then barbecued	
Tandoori Grill and Nan	17.95
Tandoori chicken, sheek kebab, meat tikka, chicken tikka, salad and nan	
Tikka Chicken	12.95
Chicken marinated with mild spices then barbecued	
Tandoori Lamb	13.95
Prime meat marinated with mild spices then barbecued	
Chicken Shashlik	14.95
Chargrilled chicken with onions and peppers	

Prawn Puree	7.95
Spiced Prawns served on a crispy fried bread	
King Prawn Chat Puri	9.95
Chat Puri	Chicken 6.95 Lamb 7.50
Freshly shredded spicy chicken or lamb cooked in a bhuna style	
Garlic Mushroom	6.00
Lightly cooked mushrooms with fresh garlic	
Mixed Meat Starter	8.95
Chicken Tikka, Lamb Tikka, Sheek Kebab	
Mixed Vegetable	6.95
Onion Bhaji, Vegetable Samosa, Vegetable Pakora	
Tikka Ponir	7.50
Lamb Chop	8.95

CINNAMON SPECIALS

Cinnamon Jinga	23.95
Whole king prawn cooked in cinnamon, onion gravy, coconut sauce. Chef's own recipe.	
Cinnamon Batak	23.95
Crispy duck fried in a typical spice butter, tossed with yoghurt, curry leaves, green chillies. Chef's own recipe.	
Cinnamon Choppy	24.95
Lamb Chop, slow cooked, marinated in garlic, sesame seed, olive oil in medium spiced gravy, coconut. Served with baby potatoes.	
Cinnamon Lamb Shank	23.95
Slow roasted in a blend of thick gravy spices, curry leaves. Served with carrot, asparagus and sweetcorn. Chef's own recipe.	
Cinnamon Sizzler	19.95
Grilled pieces of chicken and lamb tikka and prawn topped with masala sauces served in a sizzler (Mild or Medium hot)	

CHEF'S RECOMMENDATIONS

Lamb Pasanda Nawabi (very mild)	14.95
Lamb tikka cooked in fresh cream, cultured yoghurt and mixed ground nuts in a nawabi style	
Tikka Masala (mild)	Chicken 13.95 Lamb 14.95
Marinated meat barbecued then cooked with butter, yoghurt, ground nuts in a masala style sauce	
Marahaj King Prawn (medium/mild)	16.95
Succulent jumbo prawns barbecued then cooked with butter, onions, ground almonds and ground spices	
Chicken Tikka Jalfrezi (medium spicy)	13.95
Barbecued chicken spices cooked with ginger, garlic, onion, peppers, fresh chillies, tomatoes and coriander	
Garlic Chicken (spicy dish)	13.95
Tender chicken tikka pieces cooked with onions, peppers, and fresh garlic lightly spiced and finished with coriander	
Tandoori Rezala (hot dish)	13.95
Chicken tikka pieces cooked in specially prepared tandoori hot sauce	
Shahi Korma (very mild)	13.95
Tender pieces of chicken tikka fried in light spices then cooked with mango pulp, butter and creamy sauce	
Shahi Butter Chicken (very mild and creamy)	13.95
Pieces of chicken tikka cooked in butter, almond creamy sauce	







ALL TIME FAVOURITES

Add Tikka extra £2.00

Vegetable	10.95
Chicken	11.95
Lamb	12.95
Tiger Prawn	16.95

- **Korma** Mild, cooked with fresh cream
- **Malaya** Mild, with pineapple
- **Kashmir** Medium, cooked with fresh fruit
- **Bhuna** Medium, cooked with onions & tomatoes
- **Rogan** Mild, cooked with tomato sauce
- **Dupiza** Medium, cooked with diced onions
- **Sag Ghost** Medium, with spinach
- **Madras/Vindaloo** Hot Curry
- **Ceylon** Hot, with coconut
- **Dhansak** Hot, sweet & Sour with lentils
- **Pathia** Sweet & Sour fairly hot curry with fresh coriander, onions & tomatoes
- **Korai Ghost** Cooked with onions, peppers, garlic & tomatoes
- **Balti Special** With spring onions, lime juice, fresh coriander


VEGETARIAN SPECIALS

Rani Makhni  (medium/mild)	11.95
Aubergines and selected vegetables cooked in a nutty sauce	
Lal Kadoo  (medium)	11.95
Diced pumpkin tossed in garlic, ginger, onion, peppers and mixture of herbs and spices then finished with coriander	
Palak Beasi  (medium)	11.95
Spinach and butter beans cooked in garlic and ground spices	
Rajma  (medium)	11.95
French beans and chickpeas cooked in a fusion of spices, onions, peppers and finished with fresh coriander	
Nirel Shabzi  (hot dish)	11.95
South Indian dish, selected vegetables cooked in a hot coconut sauce	
Kabi Cabi  (medium spiced)	11.95
Cauliflower and sliced beans cooked with ginger, garlic, spring onions and lime juice	

BIRYANI DISHES

All biryani dishes are with pilau rice and served with vegetable curry

Add Tikka for £2.00

Vegetable Biryani 	13.95
Chicken Biryani	15.95
Lamb Biryani	16.95
King Prawn Biryani	19.95

SIDE DISHES

Also available as main dishes - £2.00 extra

Sag Ponir Spinach & cheese	5.95
Motor Ponir Peas & cheese	5.95
Vegetable Curry	5.95
Vegetable Bhaji Dry dish	5.50
Bombay Aloo Potatoes	5.50
Mushroom Bhaji	5.50
Cauliflower Bhaji	5.50
Aloo Gobi Potato & cauliflower	5.95
Sag Bhaji Spinach	5.50
Sag Aloo Potato & spinach	5.95
Brinjal Bhaji Aubergine	5.50
Chana Masala Chickpeas	5.50
Tarka Dhall Lentils with garlic	5.50
Raitha Yoghurt & cucumber	4.50
Side Salad	3.50

RICE & SUNDRIES

Plain Rice	3.95
Pilau Rice	4.50
Mushroom Rice	5.50
Coconut Rice Coconut & raisins	5.50
Special Fried Rice Eggs & peas	5.95
Spicy Rice Green chillies & onions	5.50
Egg Fried Rice	5.50
Chapati or Puri	3.50
Paratha	3.95
Nan Bread	3.75
Garlic Nan	4.25
Cheese Nan	4.95
Cheese & Chilli Nan	4.95
Keema Nan With minced meat	5.50
Peshwari Nan With almond & coconut	4.95
Chips	5.50

Surcharge 10%

ALLERGY AWARENESS

If you have a food allergy or a special dietary requirement please inform our staff prior to ordering and we will be happy to help and advise.
- *Thank you*