

CINNAMON CLUB BIRYANIS

GF/NFP

All biryani comes with raita

DUM PUKHT SUBZ BIRYANI (mild to medium)	16.90
A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices	
CHICKEN TIKKA BIRYANI (medium)	19.50
Indo-British layered biryani cooked with 32 different ingredients	
HYDERABADI CHICKEN BIRYANI (hot)	18.90
A delicious authentic Hyderabad biryani with chicken, yoghurt and spices garnished with nuts	
SLOW COOKED GOAT BIRYANI (hot)	20.90
A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourful nuts and orange strands of exotic saffron (with bones)	
AWADHI DUM GHOSHT BIRYANI (mild)	20.90
Pearl rice cooked with selected pieces of lamb with chef's own blend of spices	

BREADS FROM TANDOORI OVEN

PLAIN NAAN	4.00
The traditional leavened bread from the clay oven	
TANDOORI ROTI	4.00
Whole wheat flour bread	
GARLIC NAAN	4.00
ONION SEED NAAN	4.00
CHEESE NAAN	5.50
CHEESE & GARLIC NAAN	6.00
MASALA KULCHA	6.00
Leavened tandoori bread filled with herbs & paneer cheese	
POTATO KULCHA	6.00
KASHMIRI NAAN	6.00
Leavened bread with a stuffing of exotic nuts and raisins	
KEEMA KULCHA	6.00
Minced meat filled bread	
CHICKEN TIKKA & CHEESE NAAN	6.00

ACCOMPANIMENTS

PAPADUMS	3.00
CUCUMBER RAITA (YOGHURT SALAD)	5.00
MANGO CHUTNEY	4.00
HOT VINDALOO CHUTNEY	4.00
MIXED PICKLE	4.00

DESSERTS

KULFI (Traditional Indian home made ice cream)	GF	6.00
Choose from:		
• Paan (Betel Leaf) • Mango • Pistachio & Apricot		
CHOCOLATE SAMOSAS - 4 Pieces	NF	10.00
GULAB JAMUN - 3 Pieces	NFP	10.00
Sweet dumplings in a rose syrup		

CINNAMON CLUB VALUE MEAL DEAL FOR ONE

\$15*

Any 2 curries with rice + 1 naan (plain, garlic or roti) with any soft drink

PICK-UP ONLY

* Curries can only be selected from dishes on the menu with an asterisk *

CINNAMON CLUB VALUE MEAL DEAL FOR TWO

\$45*

Any 2 regular meat curries + 1 large vegetarian curry + 1 large rice + 2 naan (plain, garlic or roti)

* Curries can only be selected from dishes on the menu with an asterisk *

Awards for Excellence

- 2016 Best Indian Restaurant in Australia
- 2017 Silver Medal Best Indian Restaurant in Australia
- 2016 & 2017 Best Indian Restaurant in SA
- The Advertiser: Best Indian Restaurant 2014, 2015 & 2016
- New Restaurant Finalist SA 2014



17 Henley Beach Road, Henley Beach South 5022



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Indian Cuisine

TAKE AWAY MENU

Henley Beach Trading Hours
 Lunch: Sat-Sun 12-2.30pm
 Dinner: Mon-Sun: 5-9.30pm
 Open Public Holidays.



Deliveries are FREE within a 4km radius for orders more than \$40.00

All curries are Preservative free, MSG & Gluten Free.

Phone: (08) 8356 8945

www.cinnamonclub.net.au

email: info@cinnamonclub.net.au

17 Henley Beach Rd, Henley Beach South

QUICK BITES ENTRÉE

All served with either tamarind or mint coriander chutney

VEGETABLE SAMOSA - 2 Pieces	NF/DF P	8.00
Pastry triangle with vegetable fillings		
ASSORTED VEG PAKORA - 5 Pieces	NF/GF/DFP	8.00
Fried vegetable dumpling in Chickpea batter		
SAMOSA CHAAT - 2 Pieces	NF/DFP	12.00
A famous street food made with scrambled samosa topped with Chaat chutneys		
CHICKEN 65 - 6 Pieces	NF/GF/DFP	16.00
Fried curry Leaf South Indian chicken, one of the favourite dishes of South India		
AJWAINI FISH AMRITSARI - 6 Pieces	GF/DFP/NF	18.90
Mouth watering fried fish prepared with aromatic spices is a popular street food of Amritsari.		

FROM THE TANDOORI OVEN (A HEALTHY OPTION)

All served with fresh garden green salad and mint coriander chutney

5 SPICE PICKLED PANEER TIKKA - 6 Pieces	GF/NF	17.90
Cottage cheese cubes marinated overnight in pickling and yoghurt sauce		
TANDOORI CHICKEN TIKKA - 6 Pieces	GF/NF	17.90
Boneless roasted chicken prepared with yoghurt and spices		
HARIYALI CHICKEN TIKKA - 6 Pieces	GF	17.90
Boneless chicken cubes in a marinade of herbs and spices		
TANDOORI CHICKEN ON THE BONE - 6 Pieces	GF/NF	17.90
The quintessential chicken pieces with bone marinated in ginger, garlic, lemon juice & spices cooked to perfection		
TANDOORI ACHARI PRAWNS - 8 Pieces	GF/NF	24.90
Prawns in a delicate pickling marinade cooked in the tandoor		

FISH CURRY - OR - PRAWN CURRY

Choose from sauces (mild, medium or hot) Fish Prawn

CREAMY MUSTARD MOILEE	GF/NF	21.90	24.90
Yellow and black mustard curry leaves tempered sauce touched with mild spices and finished with cream			
JALFREZI	GF/NF	21.90	24.90
Spicy and tangy dish made with capsicum, onions and tomatoes			
GOAN SPECIALITY SAUCE	GF/NF/DF	21.90	24.90
Delicious, tangy staple from Goa cooked with coconut, tamarind and chillies			

CINNAMON CLUB CURRIES

Chicken

CHICKEN KORMA	(mild)	GF	15.90
* BUTTER CHICKEN	(mild)	GF/NF	15.90
Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream			
* CHICKEN TIKKA MASALA	(mild)	GF/NFP	15.90
Tandoori chicken tikka cooked with onion, tomato and capsicum			
* RAJASTHANI CHICKEN MASALA (medium)	GF/DF/NF	15.90	
Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices			
CHICKEN SAAGWALA	(medium)	GF/NF/DFP	15.90
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves and spinach			
CHETTINAAD KALIMIRCH CHICKEN (medium)	GF/NF/DFP	15.90	
Chettinaad Chicken cooked in a black pepper gravy			
* CHICKEN VINDALOO	(hot)	GF/NF/DF	15.90
A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy			

Beef

* BEEF MADRAS	(mild)	GF/NF	16.90
Beef cooked in special South Indian coconut gravy			
* BHUNA BEEF KOLHAPURI	(medium)	GF/NF	16.90
Tender boneless pieces of beef with special blend of maharashtrian spices			
BEEF LABABDAR	(medium)	GF/NFP	16.90
All-time favourite with chickpea Kachumber			
BEEF SAAG	(medium)	GF/NF	16.90
BEEF JALFREZI	(medium)	GF/NF	16.90
Spicy and tangy dish made with capsicum, onions and tomatoes			
* BEEF VINDALOO	(hot)	GF/NF/DF	16.90
Spicy marinated beef cooked with vinegar, fresh ginger and spices			

Lamb

* BADAMI LAMB KORMA	(mild)	GF	18.90
A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water			
* KASHMIRI LAMB ROGAN JOSH (medium)	GF/NF/DF	18.90	
Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies			
RAILWAY MUTTON CURRY	(medium)	GF/NF	18.90
Indo British curry from the colonial era			
LAMB HARA MASALA KA GOSHT (medium)	GF/NF/DF	18.90	
Spring lamb braised in a mint and coriander gravy			
CHUKANDAR GOSHT	(hot)	GF/NF/DF	18.90
Beetroot lamb			

CINNAMON CLUB CURRIES

Goat

LUCKNOWI GOAT CURRY	(medium)	GF/NF	21.90
Traditional nawabi curry prepared in a sauce of yoghurt and hot spices such as red chillies and cloves. This dish is typically medium hot and rich in garlic (with bones)			

Vegetarian

* JEERA ALOO	(mild-med)	GF/NF/DF	11.00
Sauteed potatoes cooked with cumin seeds and healthy tumeric			
DAL PALAK	(mild)	GF/NF/DFP	13.90
Yellow dal tempered and cooked with fresh spinach			
* SEASONAL MIX VEGETABLE CURRY (mild-med)	GF/NF/DF	13.90	
Assorted vegetables cooked with fresh spices			
ALIOO SHIMLA MIRCH	(mild)	GF/NF/DFP	13.90
Potato cubes tossed with capsicum flakes with mild spices.			
PANEER MAKHANI	(mild)	GF/NFP	16.90
Charcoal grilled cottage cheese cooked in tomato, butter and creamy gravy			
MAVEY AUR PALAK KE KOFTE	(mild)	GF	16.90
Cottage cheese and shredded spinach dumplings simmered in a rich tomato gravy			
* NAVRATAN VEGETABLE KORMA (mild)	GF/NFP	15.90	
Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region			
ALOO PALAK	(medium)	GF/NF/DFP	13.90
Potato cooked with tempered spinach			
* DAAL PANCHRATNI	(medium)	GF/NF	13.90
Home style slow cooked lentils with a blend of spices			
AMRITSARI CHOLE	(medium)	GF/NF/DFP	13.90
A tangy tribute of chickpeas cooked with spices of Punjab			
DHABA DAL	(medium)	GF/NF	13.90
A Common Dal from highway hotels			
PANEER BUTTER MASALA	(medium)	GF/NFP	16.90
KABULI PALAK	(medium)	GF/NF/DFP	14.90
Slow cooked chickpeas with pureed tempered spinach			
ALOO GOBI BIKANERI	(medium)	GF/NFP/DFP	15.90
Roasted cauliflower and potatoes in Rajasthani marinade topped with Bikaneri Sev			
* SAAG PANEER	(medium)	GF/NF	15.90
Fresh low fat cottage cheese served in spinach base gravy			

RICE

CINNAMON BASMATI PULAO RICE	GF/NF/DF	4.50
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NF = nuts free NFP = nuts free possible GF = gluten free
DF = dairy free DFP = dairy free possible