

VEGETABLE SIDE DISHES

Selection of delicious vegetarian side courses, when the fancy takes you. From a range of culinary dishes, seasoned with F resh coriander, touch of mild spices and olive oil dressing.

	Small	Large
Vegetable Curry with medium spices, crushed garlic and fresh herbs	£4.95	£8.50
Bombay Aloo cooked potato dressed with medium spices	£4.95	£8.50
Aloo Gobi potato and cauliflower tossed with spiced garlic	£4.95	£8.50
Saag Aloo fresh spinach and potato with spicy seasoning	£4.95	£8.50
Saag Bhaji lightly seasoned spinach in garlic and onion	£4.95	£8.50
Mushroom Bhaji stir fried with fresh herbs and spices	£4.95	£8.50
Matar Paneer indian cheese with peas in spiced gravy	£4.95	£8.50
Saag Paneer indian cheese with spinach and ground spices	£4.95	£8.50
Chana Masala chickpeas tossed with pickled ginger and tamarind	£4.95	£8.50
Dhal Tarka pureed lentils with spiced garlic and fresh herbs	£4.95	£8.50

RICE AND SUNDRIES

A selection of sweet and savoury rice, and side dishes to compliment every meal.

Boiled Rice	£3.50
Pilau Rice	£3.95
Egg Fried Rice	£4.25
Mushroom Pilau	£4.25
Vegetable Pilau	£4.25
Onion Pilau	£4.25
Keema Pilau	£4.25
Garlic and Coriander Pilau	£4.25
Chips	£3.95
Cucumber/ Onion Raita	£2.50
Side salad	£2.50
Lime Pickle	£1.10

BREAD SELECTION

A varied selection of breads to compliment every meal.

Chapati	£1.75
Paratha	£2.25
Onion Paratha	£2.25
Naan	£3.50
Garlic Naan	£3.95
Keema Naan	£3.95
Peshwari Naan	£3.95
Chilli and Garlic Naan	£3.95
Cheese Naan	£3.95
Roti	£2.95

LIGHT BITES / KIDS

Chicken Salad	£8.95
Fish Grill Salad	£8.95
following dishes are served with chips	
Garlic Chicken Grill Salad	£8.95
Chicken Nuggets	(5pc £7.95)
Chicken Strips	(3pc £7.95)
Fish Fingers 5pc	£7.95
Omelette Chicken/plain	£8.95

At Cinnamon at the Mill we throw all our energy and commitment to work in the kitchen. It didn't take us long to create new tantalising and aromatic dishes. With masters in the kitchen, we have developed a real understanding and flair for Indian cuisine.




ENTRÉES

Please note: Some of our products contains flour, egg, nuts, rape seed oil and milk. Fish may contain bones. Please seek advice.


Poppadum with Chutney	£0.95 each	Pickle Tray £3.00
Mixed Starter (for 1 person)	£6.50	
Consists of seekh kebab, onion bhaji, chicken and lamb tikka.		
Mixed Platter (for 2 people)	£11.95	
consists of seek kebab, chicken tikka, lamb tikka, king prawn tikka and onion bhajis		
Seekh Kebab	£5.95	
Freshly spiced mincemeat barbecued in the tandoor.		
Shami Kebab	£4.95	
Spicy mincemeat burgers		
Tandoori Lamb Chops	£6.95	
Tender pieces of lamb marinated in spices and cooked in the tandoor.		
Samosa (meat or veg)	£5.95	
Chicken Pakora	£5.95	
Chicken Chat on Puri	£6.95	
Diced pieces of chicken pan-fried with onions, tomatoes and cucumber in thick dry sauce with a special ‘chat’ spice mixture and served on puri.		
Boti Kebab	£6.95	
Skewered barbecued pieces of marinated lamb gently cooked with added sweet flavour of grilled onions, tomatoes and capsicums.		
King Prawn Tikka	£7.50	
Poneer Tikka	£6.95	
Marinade with special sauce and cooked in tandoor		
King Prawn Puri	£6.95	
King Prawn Butterfly	£6.95	
King prawns coated in a mint and spice batter and gently deep fried.		
Prawn Cocktail	£4.95	
Prawn Puri	£5.95	
Fresh water shrimps fried with onions and tomatoes.		
Machili Sukka	£5.95	
Fish of the day laced with sweet & sour sauce and deep fried in a crispy batter.		
Onion Bhaji	£4.95	
Aloo Chat Puri	£4.95	
Diced potatoes cooked with roasted cumin seeds and a blend of our divine chaat massala.		
Chicken Tikka	£5.95	

Revitalising a concept on modern art of dining, it exuberates life and diverse style. Slicing the core of Indian finesse with it’s vibrant atmostphere, efficient service and ambience, we are proud of Cinnamon at the Mill, and want you to enjoy it.

CHEFS SPECIALITIES


Tandoori Dishes 
The clay oven or ‘tandoor’ is a traditional Indian barbeque used for cooking various meats and fish. The main ingredient is marinated overnight in a sauce of special mixed spices, fresh mint, yoghurt and mustard oil to derive the unique flavour of Tandoori dishes. These dishes are all served with a fresh mixed salad & medium Sauce

Tandoori Chicken	£10.95	Chicken or Lamb Tikka	£10.95
Tandoori King Prawns	£15.95	Chicken Shashlick	£12.95
Tandoori Lamb Chops	£12.95	Lamb Shashlick	£12.95
Tandoori Mixed Grill	£14.95	Cooked with grilled onions, peppers and tomatoes and served with a fresh mixed salad.	
Comprising of Chicken Tikka, Lamb Tikka, Tandoori Chicken, Seekh Kebab and Tandoori Lamb Chops.		Fish Tikka	£10.95


Biryani 
This is a fried rice dish served with a separate vegetable curry sauce or a sauce of your choice. The biryani is ideal for the inexperienced diner but with a strong sauce it appeals to the hardened addict.

Lamb, Chicken or Prawn King Prawn Vegetable or Mushroom	£14.95 £15.95 £10.95	Special Mixed	£14.95
		With Chicken Tikka, Lamb Tikka and mushrooms.	



Jalfrezi 
A fairly hot dish prepared with mustard oil, fresh ground spices, ginger, garlic, tomatoes and fresh green chillies.


Karahi 
Aromatic spices, capsicums, onions, tomatoes and ginger are used in a traditional cooking method to creat a dish of delightful character. Garnished with coriander and served in an iron pot or ‘Karahi’.

Saagwala 
A spicy dish prepared with mustard oil, fresh spices, ginger, garlic, tomatoes and coriander in a leaf spinach base.

Balti 
Originating from Northern India this dish is prepared in a unique wok like pan used to cook the dish slowly resulting in a succulent spicy dish. Using a myriad of herbs and spices this dish has a distinctive saucy consistency.









Lamb, Chicken or Prawn King Prawn Vegetable or Mushroom	£11.95 £13.95 £8.95	Special Mixed	£12.95
		With Chicken Tikka, Lamb Tikka and mushrooms.	

Masala (sweet  medium )
Widely acknowledged as the nations favourite curry dish, the main ingredient is marinated overnight, barbequed in the tandoor before cooking in a sauce of yoghurt, cream, fresh mint and a special spice mixture creating a mild, but rich tangy flavour.

Chilli Masala 
South Indian version of the popular Masala dish, having a greater proportion of tomatoes with added chillies, garlic and coriander lending a more fiery taste to its richness.

King Prawn	£13.95	Special Mixed	£12.95
Chicken or Lamb Tikka	£11.95	With Chicken Tikka, Lamb Tikka and mushrooms.	


TRADITIONAL CURRYS

MADRAS 	KORMA 	BHUNA 	DOPIAZA 	DHANSAK 
	PATIA 	VINDALOO 	ROGAN JOSH 	
Chicken				£10.95
Lamb				£10.95
Vegetable				£8.95
Prawn				£12.95
King Prawn				£13.95


CINNAMON AT THE MILL SPECIALITIES

Cinnamon Special Balti  **£12.95**
Lamb or chicken tikka marinated in a delicious saffron mango sauce Cooked with medium balti spices.


Shashlick Bhuna Thawa (medium)  **£12.95**
Pieces of chicken or lamb cooked in spices in a dry sauce with grilled onion, tomatoes and Peppers


Steak Masala  **£18.95**
Sirloin steak in masala spices toppled with suited mushroom and onions and served with chips or pilau rice

Rajastani Lalmas  **£14.95**
Pan fried salmon fillet cooked in a lightly spiced curry sauce with tomatoes topped with stir fried peppers

Sea Bass  **£14.95**
With sauteed spicy potatoes and Asian green beans on a bed of rocket


Benghal Shorshe Mas  **£14.95**
Chunky cod fish in a mustard and kalonji sauce


Maachli Dilkush  **£14.95**
Fillet of fish cooked in light, delicate spices marinated in a spicy sauce.


Keema Chilli Rezala  **£12.95**
Spicy meat cooked with tomatoes and chilli beans topped with melted cheese

Gorkali Achari - Chicken or Lamb  **£12.95**
Hot, sweet and sour curry with coconut and ginger


Cinnamon Amchor  **£12.95**
Tender pieces of chicken or lamb cooked in a creamy mango sauce.

Akbari - Chicken or Lamb  **£12.95**
Preparation of garlic, onions and green peppers fried in a spicy hot sauce and garnished with sauteed onions, peppers, fresh tomatoes and coriander leaves.

Lazeez Mattar Paneer - Chicken or Lamb  **£12.95**
Cooked in the Karahi style, the dish is a prepatation of garden peas and tender cubes of Indian cheese in a special aromatic sauce with onions and tomatoes.

Bahar-E-Murgh  **£12.95**
Delicate pieces of barbecued chicken fillets in a medium spicy sauce with onions, tomatoes and coriander and topped with sauteed and richly flavoured mushrooms and mincemeat.

South Indian Garlic Achari - Chicken or Lamb  **£12.95**
Freshly prepared in a dry thick tangy garlic sauce with lime, fried onions, spices and coriander.

Tandoori Butter Chicken  **£12.95**
Marinated and barbecued in the tandoor and finally cooked with fresh mint, yoghurt, cream, spices and coriander in a rich butter sauce.

East Indian Jalani - Chicken or Lamb  **£12.95**
A dish of firey character and discernable flavours using green chillies in a spicy sauce garnished with diced potatoes and Indian cheese, sprinkled with sun dried red chillies.

HOT OR NOT?

Shows the usual spice rating for each dish, but most of these dishes can be tailored to your requirements, please ask the waiter when ordering.



Mild

Medium

Hot

Very hot

Please note: Some of our products contain shellfish, flour, egg, nuts, rape seed oil, mustard seeds and milk. Fish may contain bones. Please seek advice.