

Biryani Special

Veg biryani	\$13.90
Chicken	\$13.90
Lamb, Beef, Goat biryani	\$13.90

The Cinnamon kitchen Specials

Tender Beef Cheeks \$16.90

Beef cheeks braised in canola oil with onion, ginger garlic sauce & traditional indian spices. The beef cheeks are then tenderised & obtain a buttery, rich deep flavour.

Lamb Shanks \$16.90

This Hyderabad cuisine is known for its skilled use of herbs & spices, slow-cooked tender lamb shanks are seasoned with cinnamon, cardamom, cloves, ginger and garlic.

Goat Curry \$15.90

Tender pieces of goat cooked in a spiced gravy enriched with fenugreek, cardamom, coriander and bay leaves

Soft Shell Crab \$10.90

Crispy soft shell crab deep fried in tempura flour with indian spices. Served with raw apple slice, cucumber, & mint leaf & tomato chutney.

Cinnamon Fish (red snapper) \$20.90

Red snapper cooked the cinnamon kitchens speciality sauce which is slightly sweet but still upholds the spice, garnished with red peppers and ginger and garlic.

Garlic & Red Pepper Prawn \$15.90

King prawns stayed in red papper, ginger, garlic & spices, served with salad.

Desserts

Gulab jamun	\$2.50
Royal Falooda	\$5.00
Kulfi / mango/coconut/ chocolate	\$3.00

Sides

Papadams	\$2.00
Tamarind Sauce	\$2.00
Tomato Sauce	\$2.00
Mango Chutney	\$2.00
Raita	\$3.00
Garlic or Mint Sauce	\$2.00

Freshly Baked Breads

Plain naan	\$2.00
Garlic naan	\$2.50
Cheese naan	\$3.00
Garlic Cheese naan	\$3.50
Chilly cheese naan	\$3.50
Kashmiri naan	\$3.50
Tandoori Roti	\$2.00

Rice

Steamed rice.....Regular	\$2.50.....Large	\$3.50
Saffron Rice.....Regular	\$2.50.....Large	\$3.50
Cumin & Green Pea Rice ..Regular	\$3.00.....Large	\$4.00
Kashmiri Palau Rice.. ..Regular	\$3.00.....Large	\$4.00

Kids Menu

Butter Chicken & Rice Plus Juice Box	\$10:90
Chicken Nuggets & Chips Plus Juice Box	\$10:90

Drinks

Can	\$2.50
1.25 L soft drink	\$4.50
Barbi-can	\$3.50
Lemon lime bitters	\$3.50
Mango Lasi.	\$4:00



The Cinnamon Kitchen

South Asian Cuisine

Dine In & Take Away

Phone (08) 7288 3955

65 Main South Road,
O'Halloran Hill SA 5158

Open 7 Days

Mon- Wed 4:30 – 9:00

Thur - Sat 4:30 – 10:00

Sun 4:30 – 9:00

Free Delivery*

for surrounding suburbs with in a 5 Km radius
Minimum order \$35 delivery charges will apply according to distance.

"Catering available"

Starting from \$15 per person



Veg Entree

Samosa	\$5.90
(Samosa served with layer of chick peas and tangy flavour of date and tamarind chutney and yoghurt)	
Mix Veg Bhaji	\$5.90
Vegetable with cumin, spices and herbs	
Honey Brinjal	\$6.50
Eggplant slices fried in chef's special butter & dressed with honey & lettuce	
Spring Roll	\$4.00
Fresh seasonal vegetables in a fiery gravy of ginger, garlic & chilli for all the spice lovers	
Veg Manchurian	\$7.90
Great vegetable dumplings-wok tossed with five spices, spring onion & capsicum.	
Sweet Corn Cutlets	\$5.90
Crisp melt in your mouth corn patties made with mashed potatoes and stuffed with spiced corn filling.	
Chicken Tikka	\$7.90
Tender pieces of chicken fillet lightly marinated in spiced yoghurt and cooked in the tandoor, served with mint & yoghurt sauce	
Chilli Chicken	\$8.90
A spicy stir fry with marinated chicken cubes flavoured with chilli, vinegar and soy sauce tossed with fresh onion & capsicum	
Amritsar Fish	\$7.90
Aromatic barramundi curry flavoured with onion, tomatoes and coconut milk	
Calamari Pakora	\$7.90
Calamari fritters, delicately spiced & lightly battered in tempura flour. Served on a bed of lettuce.	
Mushroom Pakora	\$5.90
Mushrooms delicately spiced and lightly battered in tempura flour. Served on a bed of lettuce.	
Crispy Eggplant Fritters	\$7.50
These crispy deep-fried fritters are made with mashed eggplant with flour & egg and some spices. Then battered to make these fritters crispy on the outside & soft and fluffy on the inside, served with salad & the Cinnamon kitchen's lightly herbed yogurt sauce.	
Seekh Kabab (4 pieces)	\$12.90
Tandoor grilled finger rolled-mince lamb with coriander and cumin	

Vegetarian Mains

Alu Gobi	\$11.90
Fresh cauliflower and potatoes cooked with fresh ginger, onion, tomatoes, herbs & spices.	
Navrathen Korma	\$11.90
Seasonal vegetables tossed in a spiced butter & finished in a creamy cashew nut based mild sauce	
Daal Makhni	\$9.90
Black lentils & kidney beans flavoured with cumin & garlic, slowly cooked overnight on a slow fired tandoor into a thick rich consistency	
Malai Kofta	\$11.90
Cottage cheese and potato dumping in a tomato cream based sauce	
Spinach Paneer / Tofu Available	\$11.90
(Spinach cooked with cheese, ginger, garlic and onion)	
Chilli Paneer / Tofu Available	\$11.90
Fresh cheese cooked in onion and tomatoes with red and green capsicum, green chillies and spices	
Paneer Butter Masala	\$11.90
Cubes of cottage cheese in a rich tomato base flavoured with subtle spices, cream and yoghurt	
Vegetarian Vindaloo	\$11.90
Fresh seasonal vegetables in a fiery gravy of ginger, garlic & chilli for all the spice lovers	
Channa Masala	\$11.90
Chickpeas cooked in masala gravy with onion, tomatoes & spices.	
Mashroom Masala	\$11.90
Mushrooms and fresh peas cooked in a tomato based sauce with a dash of cream	
Eggplant Masala	\$11.90
A unique blend of eggplant, tossed with capsicum, potato, onion & garlic, simmered in a rich sauce	

Mains

Chicken

	Regular	Large
Butter Chicken	\$11.90	\$16.90
Tender pieces of boneless chicken cooked in the tandoor, then pan-fried in a rich, creamy, tomato sauce with cashew nuts		
Chicken Korma	\$11.90	\$16.90
Boneless pieces of chicken, lamb or beef, cooked in a creamy sauce flavored with grounded cashew nuts		
Tawa Tikka Masala	\$11.90	\$16.90
Tender pieces of chicken tikka prepared in a tomato & onion gravy with capsicum		
Chicken Tikka Masala	\$11.90	\$16.90
Tandoori chicken tikka, cooked hok style in rich onion, tomato capsicum gravy. A British-Indo classic		
Chicken spinach	\$11.90	\$16.90
Traditional chicken curry enriched with our special spinach gravy		
Chicken Madras	\$11.90	\$16.90
Boneless pieces of chicken, lamb or beef cooked slowly in the chefs special madras gravy flavored with five spices		
Chicken vindaloo	\$11.90	\$16.90
Traditional chicken curry in a fiery gravy of ginger, garlic & chilli for all the spice lovers		

Lamb / Beef Mains

Lamb/Beef Rogan Josh	\$11.90	\$16.90
Boneless lamb curry cooked in a rich and intense tomato base enriched with dried kashmiri chilli and cumin		
Lamb/Beef Korma	\$11.90	\$16.90
Tender lamb cubes cooked in a light and creamy cashew based sauce flavoured with cardamom, ginger and fennel		
Lamb/Beef Madras	\$11.90	\$16.90
Tender lamb pieces cooked in rich coconut cream, enriched with mustard seeds, curry leaves & blend of curry powder		
Lamb/Beef Spinach	\$11.90	\$16.90
Traditional lamb curry enriched with our special spinach gravy		
Lamb/Beef Vindaloo	\$11.90	\$16.90
Fiery hot curry of boneless pieces of lamb cooked in ginger, garlic, garam masala & ground chilli, for all the spice lovers		
Lamb/Beef Bhuna Masala	\$11.90	\$16.90
Dry roasted marinated lamb, flavoured with black pepper, fenugreek, dried chilli, capsicum, spring onion, fresh coriander & garam masala		

Seafood Mains

King Prawn Malabar	\$16.90
Rich prawn curry with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, capsicum, garam masala & coconut milk	
King Prawn Jalfrezi	\$16.90
King size prawn cooked with onion, tomatoes, ginger, garlic & seasonal vegetables.	
King Prawn Vindaloo	\$16.90
King prawns cooking in traditional spicy vindaloo curry with of ginger, garlic and traditional spices, for all the lovers of spice.	
Fish Madras	\$16.90
Fish cooked in rich coconut cream, enriched with mustard seeds, curry leaves & blend of curry powder	
Fish Masala	\$16.90
Seasons Fish cooked with fresh herbs and capsicums.	

Pakistani Specials

(minimum 1 day notice prior pickup /Served with 2 naan, rice & salad)	
Haleem	\$40.00
Combination of various wheat & cardamom in a tomato sauce infused with cumin, bay leaves & mace.	
Nehari	\$40.00
Beef cooked with spices garnished with lemon & ginger	
Paya	\$40.00
Slowly cooked Beef paya soup blended spices with traditional style.	
Whole Chicken Karahi	\$35.00