

**CINNAMON
KITCHEN**

15TH ANNIVERSARY

THRILL OF THE GRILL

MENU

**CINNAMON
KITCHEN**

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cinnamon-kitchen.com

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CINNAMON KITCHEN

15 years on, I'm still as thrilled by the Grill as I was when we first opened Cinnamon Kitchen in the City, in 2008.

My desire to bring the cooking out in front of guests, to bring the magic of spice out in the open, was a result of the confidence in our knowledge, skills and produce that deserved to be shared. It resulted in theatre, and interaction that didn't previously exist in Indian restaurants.

Together with my team, we have over 60 years' experience of us cooking together, and yet we grin like 15-year-olds when we get together at our Grill.

We welcome you to CK City and join us for the Thrill of the Grill!

Vivek Singh

THRILL OF THE GRILL

MENU

£48 per person | £55.00 per person for a glass of wine per course

APPETISERS

DAHI BHALLA CHAAT chilled lentil dumpling, yoghurt sorbet, tamarind chutney (v)
CURED SCOTTISH SALMON JHAL mustard potatoes, caramel muri
SAMOSA SMASH Punjabi spiced samosas, onion-chilli and house chutneys (vg)(g)
2021 Verdejo, Vegaval Plata Bodegas M Calatayud, Valdepenas, Spain
125ml glass £8.40 | Bottle £46.00

GRILLS

TANDOORI CHICKEN LEG TIKKA mustard and honey, coriander chutney
CHETTINAD SHRIMPS stir-fried with cracked pepper and curry leaf
CHAR-GRILLED PORK RIBS soya and chilli glaze, masala cashew nuts (n)(g)
GRILLED PINK AUBERGINE tamarind chutney, sesame peanut crumble (vg)(n)
2021 Torrontes Fabre Montmayou, Mendoza, Argentina
125ml Glass £9.30 | Bottle £51.00

VEGGIES

CHARGRILLED CAULIFLOWER spinach nutmeg sauce (v)
KADHI PITHOD SAAG chickpea gnocchi, yoghurt sauce, fenugreek crumble (v)
KALE AND QUINOA KOFTA date and ginger, tomato lemon sauce (vg)
2021 Shiraz, Stone Spring - Barossa, Australia
125ml Glass £9.50 | Bottle £52.00

MAINS

SEARED BLACK BREAM FILLET Colombo curry sauce
SMOKED KENTISH SADDLE OF LAMB nutmeg and peppercorn sauce
OX CHEEK VINDALOO pickled root vegetables, masala mash (g)
2020 Monastrell, Talento Cuvée Alto, Ego Bodegas, Jumilla, Spain
125ml Glass £10.20 | Bottle £56.00

DESSERTS

ROYAL PUNJABI MALAI KULFI saffron and cardamom
GINGER TOFFEE PUDDING cinnamon ice cream (g)
2019 Jurançon La Magendia Clos Lapeyre, South-West France
125ml Glass £16.00 | Bottle £60

(v) VEGETARIAN (vg) VEGAN (g) CONTAINS GLUTEN (n) CONTAINS NUTS

Prices include VAT at prevailing rate. 12.5% discretionary service will be added to groups of 8 and above. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.