

RICE

57. STEAM RICE.....€1.95
 58. PULAO RICE.....€2.50
 59. KASHMIRI PULAO
 (raisins, saffron, cashew nuts).....€3.50
 60. LEMON RICE.....€3.50
 61. MUSHROOM RICE.....€3.50
 62. SPINACH RICE.....€3.50
 63. CHICKPEAS RICE.....€3.50

NAAN BREADS

64. NAAN.....€1.95
 65. PUDINA NAAN
 (mint flavour naan bread).....€2.50
 66. PESHWARI NAAN
 (Coconut, raisin, fennel & almonds).....€2.95
 67. ALOO KULCHA
 (Naan stuffed with potatoes).....€2.95
 68. KEEMA NAAN
 (Naan stuffed with lamb mince).....€3.50
 69. CORIANDER
 & CHILLI NAAN.....€2.95
 70. TANDOORI ROTI.....€1.99
 71. GOC NAAN
 (Garlic, onion & coriander naan).....€2.95
 72. GARLIC NAAN.....€2.50

ROLLS

73. CHICKEN TIKKA ROLL.....€10.50
 Chicken tikka rolled up in a naan bread with mint-mayo
 & salad served with chips
 74. SEEKH KEBAB ROLL.....€10.50
 Seekh kebab rolled up in a naan bread with mint-mayo
 & salad served with chips

KIDS MENU

75. CHICKEN NUGGETS
 & CHIPS.....€6.95
 76. CHICKEN TIKKA MASALA
 (With Chips or Steamed Rice).....€6.95
 77. CHICKEN KORMA
 (With Chips or Steamed Rice).....€6.95
 78. MALAI TIKKA
 (With Chips or Steamed Rice - Mild
 chicken tikka in a creamy marinade).....€6.95
 79. CHICKEN PAKORA & CHIPS
 (Crispy chicken supremes marinated with
 mild Indian spices & dusted with
 semolina).....€6.95

DRINKS

73. FIZZY DRINKS (cans).....€1.50
 74. MANGO LASSI.....€2.50

At THE CINNAMON GARDEN, we understand that some dishes never fall out of flavour and palatable fashion.

Should you not find any of your choice on this listing, our chefs will be more than happy to accommodate your needs and requests.

These dishes can be ordered with their own choice of meats. Should you want them cooked to your individual spice levels or preference, please inform the floor staff.



SET MENUS

(For Restaurant only)

Set Menu 1 Mix Starters &
 any Main Course
 from the menu below
€15 pp

Set Menu 2 Mix Starters,
 Main Course &
 Dessert
€17 pp

Set Menu 3 Mix Starters,
 Main Course,
 Dessert & Tea
 /Coffee
€19 pp

Set Menu 4 - Meal for 2 -
 Mix starter for 2,
 2 Main Course & a Bottle
 of Wine (Red/White)
€50

Set Menus
 Available

Mon-Thurs

5-11pm

Friday

5-7pm

Sunday

12.30-10.30pm

Starters
Mix Starters
 (Chef's Choice of Assorted Starters)

Main Course
CG's Chicken Tikka Masala
Chicken Korma
Chicken Tak A Tak
Lamb Rogan Josh
CG's Biryani (Chicken / Lamb)

Served with Pulao/Steam Rice or Naan Bread
Dinner
 Please ask your Waiter

SUNDAY HAPPY HOURS

12.30pm- 3.30pm

€10 pp

Mix Starters & choice of
 Main Course
 Served with Pulao/ Steam Rice
 or Naan Bread

THE
**CINNAMON
 GARDEN**

CONTEMPORARY INDIAN CUISINE



TAKE AWAY

[FOR COLLECTION OR DELIVERY]

01 8352777

WWW.CINNAMONGARDEN.IE

OPENING TIMES

Mon - Thurs: 5pm - 11pm

Fri - Sat: 5pm - 11:30pm

Sun: 12:30pm - 10:30pm

Main Street, Ashbourne, Co.Meath
 (Above Hunter's Moon Pub)



STARTERS

1. ONION & POTATO FRITTER.....€4.95
Onion & potato fritters flavoured with mild spices
2. ALOO TIKKI (POTATO CAKES).....€4.95
A favourite from the city of Patiala in northwestern Punjab. Pan fried potato cakes
3. CHICKEN MOMOS.....€5.50
Tender, juicy dumplings filled with moist chicken meat and Himalayan herbs
4. PALAK KA PHOOL (SPINACH SAMOSA).....€4.95
Crispy fried pastry parcels filled with Feta cheese & baby spinach
5. TANDOORI CHICKEN.....€4.95
Chicken thighs marinated with hand pounded spices, garlic & Yoghurt
6. MEAT SAMOSA.....€5.50
Crispy fried pastry parcels filled with lamb mince
7. KUKURA MURGH (CHICKEN PAKORA).....€5.50
Crisp chicken supremes marinated with indian spices and dusted with semolina
8. MAKHMALI MURGH.....€5.50
Chicken in a marinade of saffron, mozerella, enriched with low fat yoghurt, ginger, garlic and fresh coriander, finished in tandoor
9. LAMB SEEKH KEBAB.....€5.50
Hand pounded wicklow lamb mixed with fragrant spices cooked on skewers in tandoor
10. CINNAMON LAMB FRY.....€5.95
Batter-fried strips of lamb fillets tossed with sweet chilli & smoked coriander sauce
11. LAMB CHAPALI KEBAB.....€5.50
Pan fried lamb kebabs with onion, tomatoes, cumin and gram flour
12. DUCK TIKKA.....€6.95
Barbary duck marinated with tandoori spices and cooked in clay oven
13. AMRITSARI MACHI (FISH TIKKA).....€6.95
Cubes of Tilapia fish marinated with pickling spices cooked in clay oven
14. MALAI KING PRAWN.....€9.95
An all time favourite. Jumbo Indian Ocean king prawns marinated with Indian spices & herbs
15. CINNAMON GARDEN CALAMARI SALAD.....€6.95
Baby spinach leaves, cherry tomato, onion & calamari rings topped up with sweet chilli dressing
16. CINNAMON GARDEN PLATTER.....€12.95
Mixed starter for two - Chicken, Lamb, Fish & Onion & Potato Fritter

MAIN COURSE

•ALL MAIN COURSES COME WITH RICE•

17. CHICKEN TAK A TAK.....€11.50
Chicken cooked with peppers, onions, tomatoes and freshly ground coriander seeds chilli flakes and spices. The dish gets its name from the sound of spatula on the tawa which is used vertically to break the food morsels and to turn the masala - CHEF'S RECOMMENDED SIDE DISH - SUBZ MILONI
18. CG'S CHICKEN TIKKA MASALA.....€11.95
Chicken tikka skewered in tandoor, then simmered in a creamy garlic & tomato sauce with palm crushed fenugreek leaves - CHEF'S RECOMMENDED SIDE DISH - MALABARI ALOO
19. KESARI MURGH KORMA (CHICKEN KORMA).....€11.95
Chicken cooked in a creamy cashew nut and almond sauce with saffron & very mild spices CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
20. TANDOORI BUTTER CHICKEN.....€11.95
Shredded tandoori chicken cooked in creamy tomato gravy finished with cream, butter, topped with green chilli and coriander - CHEF'S RECOMMENDED SIDE DISH - ALOO GOBHI
21. CHICKEN / LAMB CHETTAINUD.....€11.95 / €12.50
A popular dish from the southern coast of India. chicken/lamb cooked with black pepper, cinnamon and clove stewed with curry leaf and coconut - CHEF'S RECOMMENDED SIDE DISH - CHANNA MASALA
22. SAAG GOSHT /CHICKEN.....€12.50 / €11.50
Lamb/chicken cooked with spinach, fresh cream and tempered with ginger and garlic - CHEF'S RECOMMENDED SIDE DISH - DAL (LENTILS)
23. LAMB ROGAN JOSH.....€12.50
A Kashmiri delicacy of lamb cooked on the bone with aromatic spices, served boneless - CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
24. LAMB CHILLI FRY.....€12.50
Shredded lamb tossed with pepper, fresh green chilli and ginger & garlic CHEF'S RECOMMENDED SIDE DISH - CHANNA MASALA
25. LAMB SHANK.....€13.95
Slow roasted tender lamb shanks (on the bone) braised in a kashmiri chilli & screw pine extract flavoured with aromatic spices and finished with spiced Himalayan salt CHEF'S RECOMMENDED SIDE DISH - CHONKA PATTIA

MAIN COURSE

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26. RARA GOSHT.....€12.95
Pieces of lamb, cooked with mince in a tomato and onion gravy CHEF'S RECOMMENDED SIDE DISH - MALABARI ALOO
27. LAMB KOFTE.....€11.95
Lamb mince balls with fresh green chilli, tomato, garlic, onion and flavoured with cumin CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
28. PRAWN MOILEE.....€13.95
Prawn cooked in mild curry of coconut, mustard seeds, onions, curry leaves & cinnamon CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
29. PRAWN JALFREZI.....€13.95
Prawns stir-fried with onions, peppers & tomato flavoured with carom seeds CHEF'S RECOMMENDED SIDE DISH - CHONKA PATTIA
30. PRAWN SUKHA.....€13.95
Preparation of prawn in South Indian Style with coconut, onion & black pepper with curry leaves CHEF'S RECOMMENDED SIDE DISH - SAAGH ALOO
31. FISH PONDICHERRY.....€13.95
Tilapia fish in onion and coconut sauce with saffron threads CHEF'S RECOMMENDED SIDE DISH - BEANS AND CARROT PORIYAL
32. CINNAMON FISH CURRY.....€13.95
Tilapia fish marinated with turmeric & rock salt cooked with sun ripened tomatoes & fenugreek seeds - CHEF'S RECOMMENDED SIDE DISH - KHADAI MUSHROOM
33. GOAN SEAFOOD CURRY.....€14.95
Crab claws, mussels, prawns simmered in a smooth coconut & chilli masala paste. A Goan speciality CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
34. AAM WALI DUCK.....€14.95
Duck cooked in mango sauce - CHEF'S RECOMMENDED SIDE DISH - BEANS AND CARROT PORIYAL
35. CG'S CHICKEN/LAMB BIRYANI.....€12.95
Perfumed Basmati rice cooked with the choice of meat (lamb/chicken) & sweet aromatic spices. Finished with mint, fried onions and saffron and nuts, served with biryani sauce

{FROM THE CLAY OVEN}

36. TANDOORI KING PRAWN.....€19.95
Jumbo Indian Ocean prawns marinated with Indian spices & herbs served with pulao rice and korma sauce on side
37. TANDOORI CHICKEN.....€15.95
Chicken marinated with hand pounded spices, garlic & Yoghurt served with kashmiri pulao & tikka masala sauce on side

VEG SIDE DISHES

38. DAL (LENTILS)€3.95
Lentils tempered with cumin & smoked chilli
39. CHONKA PATTIA.....€3.95
Stir fried baby spinach, mustard greens, garlic & fennel
40. CHANNA MASALA.....€4.95
Chickpeas braised with fresh fenugreek, carom seeds & tamarind, with fresh coriander
41. ALOO GOBHI.....€5.50
Stir fried cauliflower and potatoes with ginger & turmeric
42. BEANS & CARROT PORIYAL.....€4.95
Beans and carrot tossed with curry leaves and mustard seeds
43. KHADAI MUSHROOM.....€4.95
Stir fried Mushrooms with tomatoes, ginger, garlic & onions
44. SAAGH PANEER.....€6.95
Cottage cheese cooked with spinach & fresh greens
45. JEERA ALOO.....€4.95
Potatoes tempered with cumin & coriander lime drizzling
46. SUBZ MILONI.....€5.50
Stir-fried vegetables with a cumin, chopped onions, tomatoes
47. SUBZ KOFTE.....€6.95
Carrot & cauliflower dumplings with apricot, sage infused korma sauce
48. SUBZ KORMA.....€6.95
Mix vegetables in a creamy cashew nut and almond sauce
49. MALABARI ALOO.....€4.95
Potatoes tempered with mustard seeds and curry leaves
50. SIDE SALAD.....€2.95
A refreshing salad of cucumber, tomato, mix leaves, onion & coriander topped up with chilli Vinaigrette
51. BHINDI BHAI (OKRA).....€5.50
Smoked Organic olva crush with tomatoes and onions
52. CHIPS.....€2.95
53. WEDGES.....€2.95

VEG MAIN DISHES

54. VEGETABLE BIRYANI€10.95
55. VEGETABLE JALFREZI€9.95
56. SAAGH ALOO.....€9.95