

RICE / PULAO

Plain Rice	\$6.00
Saffron Rice	\$6.00
Zeera (Cumin) Rice	\$9.99
Mushroom Rice	\$9.99
Peas Rice	\$9.99
Lemon Rice	\$10.99
Kashmiri Rice	\$11.99
Veg Pulao	\$11.99

BIRYANI

Vegetable Biryani	\$21.99
Mushroom Biryani	\$21.99
Chicken Biryani	\$22.99
Lamb Biryani	\$23.99
Goat Biryani	\$24.99

BREAD

Roti	\$5.00
Plain Naan	\$5.00
Garlic Naan	\$5.50
Butter Naan	\$6.00
Chilli Naan	\$6.50
Chilli Garlic Naan	\$6.50
Cheese Chilli Garlic Naan	\$7.50
Onion Kulcha	\$7.50
Amritsari Kulcha	\$7.50
Aloo Kulcha	\$7.50
Kashmiri Naan	\$7.50
Keema Naan	\$7.50
Cheese Naan	\$7.50
Paratha	\$7.00

CONDIMENTS

Plain Yoghurt	\$3.99
Raita	\$4.00
Tamarind Chutney	\$3.99
Mint Chutney	\$3.99
Mango Pickle	\$3.99
Mixed Pickle	\$4.00
Salad	\$11.99

KIDS MENU

Chips	\$8.00
Veg Spring Rolls	\$9.99
Chicken Nuggets & Chips	\$10.99

DESSERTS

Gulab Jamun	\$7.00
Mango Kulfi	\$7.00
Pista Kulfi	\$7.00

DRINKS

Mango Lassi	\$8.00
Salted Lassi	\$8.00
Soft Drinks (Coke, Zero Coke, Diet Coke, Sprite, Solo)	\$4.50
Lemonade (375ml)	\$4.50

LUNCH MENU

Chaat Corner

Samosa Chaat (1 pcs)	\$11.99
Lamb Samosa Chaat (1 pcs)	\$12.99
Pani Puri (6 pcs)	\$11.99
Aloo Tikki Chaat	\$11.99

Fried Items

Mixed Pakora	\$14.99
Onion Veg Spring Rolls (4 pcs)	\$11.99

Indo - Chinese

Veg Noodles	\$14.99
Veg noodles is a Indo-Chinese preparation made by tossing boiled noodles and stir fried vegetables in Chinese sauce	
Veg Fried Rice	\$14.99
Fried rice with cube vegetables cooked with Chinese sauce	
Chilli Paneer	\$20.99
Panner cube coated with corn flour and deep fried cooked with onion and capsicum in chilli sauce	

Lunch Special

Paneer Bhurji	\$27.99
Cottage cheese cooked with Chef's special sauce	
Egg Bhurji	\$14.99
Crumbed egg with onion, tomatoes, green chilli cooked with Chef's special sauce	
Amritsari Kulche with Chole	\$19.99
A crispy as well as soft leavened bread which is stuffed with mixture of boiled potatoes, cottage cheese, Chef special spices & cooked in charcoal tandoor	
Chole Bhature	\$18.99
Boiled chickpea with tomatoes, onion gravy and served with bhature	

Drinks

Shakes (Vanilla, Chocolate, Strawberry)	\$10.99
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Special Offers

SINGLE PACK | \$37

Main Course - Choose any 1 curry: chicken or vegetable) with Plain/Saffron rice, 1 garlic naan or plain naan or Butter naan, pappadum, mint chutney

COUPLE PACK | \$65

Entree - Choose any 1 (onion bhaji / chicken 65)
Main Course - Choose any 2 curries: chicken / lamb / beef / or vegetable) with 2 Plain/Saffron rice, 2 garlic naans or plain naan or Butter naan, pappadum, chutney.



CINNAMON SPICE
Indian Restaurant



08 6205 2636



0470 327 603



70 Pensacola Terrace, Clarkson WA 6030

www.cinnamonspice.au
manager.cinnamonspice@gmail.com

OPENING HOURS (everyday)

Lunch: Thursday - Sunday
11am - 2pm

Dinner: Monday - Sunday
4:30pm to 9:30pm

"Please inform us of any allergies before placing your order"

STARTERS - VEGETARIAN

Onion Bhaji (4pcs) \$10.99 Onion pieces cooked in traditional chickpeas batter & cooked until gold
Paneer Tikka (4pcs) \$16.99 Cottage cheese marinated with different spices & yoghurt cooked with onion in charcoal tandoor
Paneer Pakora (6pcs) \$16.99 Slices of cheese marinated with our Chefs special batter & fried until gold
Samosa (2pcs) \$10.99 Pastry stuffed with potatoes, peas and fried crispy
Tandoori Mushroom (4pcs) \$16.99 Mushroom stuffed with creamy cheese, corn & fresh coriander, coated with sauce and roasted in tandoor
Chilli Cauliflower \$17.99 Cauliflower coated in our Chef special batter and chilli sauce
Chilli Mushroom \$17.99 Fresh mushroom coated with corn flour & deep fried cooked with tomato, capsicum in chilli sauce
Chilli Paneer \$20.99 Paneer cube coated with corn flour & deep fried cooked with onion & chilli sauce

STARTERS - NON VEGETARIAN

Afgani Chicken Tikka (4pcs) \$18.99 Chicken fillets marinated overnight with yoghurt, different spices and cooked in charcoal tandoor
Chicken Tikka (4pcs) \$18.99 Boneless chicken marinated with yogurt, different spices and cooked in charcoal tandoor
Chicken 65 \$16.99 Boneless chicken pieces marinated with our Chef's batter
Chilli Chicken \$19.99 Chicken cooked with onion and secret spices sautéed in a soy sauce gravy
Tandoori Chicken Half : \$17.9, Full: \$28.99 Chicken marinated in a mouthwatering blend spices & yoghurt then cooked in charcoal tandoor
Fish Amritsari (6pcs) \$19.99 Fish pieces coated in our Chef's special batter & cooked until crispy
Fish Chilli \$20.99 Fish pieces coated in our Chefs special batter & cooked with onion cubes, capsicum with chilli sauce
Lamb Chop (4pcs) \$24.99 Lamb chops marinated in selected spices with yoghurt & roasted in charcoal tandoor
Lamb Seekh Kebab (4pcs) \$20.99 Spicy minced lamb skewered in the traditional manner & grilled in charcoal tandoor
Lamb Samosa (2pcs) \$11.99 Home made triangular pastry filled medium spicy lamb mince & peas

PLATTERS

Veg Platter \$27.99 2 pcs each of: Onion bhaji, paneer tikka, tandoori mushroom, veg samosa
Non-Veg Platter \$32.99 2 pcs each of: Chicken Tikka, Lamb Chops, Lamb Seekh Kebab, Tandoori Chicken
Mix Platter \$32.99 2 pcs each of: Chicken Tikka Onion bhaji, Lamb Chops, Lamb Samosa, Tandoori Chicken

MAIN COURSE - VEGETARIAN

Aloo Gobhi \$19.99 Potato cooked with cauliflower & spices
Aloo Palak \$19.99 Finely chopped spinach combined with spices such as cumin & cardamom base of rich sauce covering pieces of potatoes
Aloo Bhaigan \$19.99 Potato cooked with eggplant & spices
Aloo Mushroom \$19.99 Potato cooked with mushroom and spices
Daal Makhani \$20.99 Black lentils cooked with tomato, ginger, coriander & our special spices. Finish with touch of cream
Chana Daal Tadka \$19.99 Mix of lentils cooked with Chef's special recipe
Chana Masala \$19.99 Chickpeas cooked with spices
Malai Kofta \$20.99 Cottage cheese and potato dumplings in a mild creamy cashew nut sauce
Mix Vegetables \$19.99 Seasonal vegetables cooked with semi dry sauce
Navratan Korma \$20.99 A combination of seasonal vegetables, cooked in rich creamy cashew nut sauce
Crispy Okra \$19.99 Stir fried okra cooked with onion & spices
Matar Mushroom \$19.99 Mushroom and green peas cooked with traditional spices
Paneer Jalfrezi \$22.99 Cottage cheese cooked with sliced capsicum, onions & tomato in a medium hot sauce
Paneer Tikka Masala (medium-hot) \$22.99 Cottage cheese, onions and capsicum cooked in a rich tomato sauce
Kadhai Paneer (medium-hot) \$22.99 Cottage cheese cooked with sliced capsicum, onions, tomatoes and black pepper
Paneer Makhani \$22.99 Cottage cheese cooked in a creamy cashew and tomato sauce
Paneer Lababdar \$22.99 Cottage cheese cooked in a spicy tomato gravy
Palak Paneer \$22.99 Cottage cheese cooked in a curry made of finely chopped spinach and spices such as cumin & cardamom
Egg Curry \$20.99 Boiled egg cooked with rich tomato sauce and our chef's special blend of spices

MAIN COURSE - NON- VEGETARIAN - CHICKEN

Kadhai Chicken (medium-hot) \$22.99 Boneless chicken cooked in masala sauce with crushed spices & capsicum with fresh coriander
Chicken Korma \$22.99 Chicken cooked in a creamy sauce with ground cashew nuts, onion and mild spices
Chicken Jalfrezi (medium-hot) \$22.99 Boneless chicken cooked in a traditional sauce with capsicum
Chicken Vindaloo (hot) \$22.99 Chicken prepared in a hot curry with touch of vinegar
Chicken Madars \$22.99 Boneless chicken in medium / hot and sour sauce, with curry leaves and mustard seeds with coconut milk
Chicken Dhansak \$22.99 Boneless chicken cooked with lentils in masala sauce with fresh coriander

Dum-Puk Chicken (with bone) (medium-hot) \$22.99 Chicken cooked in a gravy mixed with roasted whole spices
Butter Chicken \$22.99 Roasted boneless chicken in tomato sauce & herbs finish with a hint of butter and cream
Chicken Curry \$22.99 Boneless chicken cooked in onion, tomato, masala sauce with fresh ginger, garlic & coriander
Mango Chicken \$22.99 Boneless chicken cooked in mild creamy sauce with a blend of mango
Chicken Tikka Masala (medium-hot) \$22.99 Roasted boneless chicken with onions tomatoes, capsicum and fresh coriander
Palak Chicken \$22.99 Boneless chicken cooked with blended spinach and spices in thick sauce

LAMB / BEEF

Kadhai Lamb/Beef (medium-hot) \$23.99 Lamb or beef cooked with capsicum, onions, crushed chilli & coriander seeds and thick tomato & onion gravy
Korma Lamb/Beef \$23.99 Lamb or beef cooked in thick creamy sauce, with ground cashew nuts sauce flavoured of cardamom
Dhansak Lamb/Beef \$23.99 Lamb or beef cooked with lentils, herb with fresh coriander
Vindaloo Lamb/Beef (hot - medium) \$23.99 Lamb or beef cooked with vinegar and hot spices
Bhuna Lamb/Beef \$23.99 A lovely flavoursome south India dish made by a number of aromatic spices with coconut and onions
Rogan Josh Lamb/Beef \$23.99 Lamb or beef cooked with our own ground spices, tomato and onion sauce
Saag Lamb/Beef \$23.99 Lamb or beef cooked with blended spinach in traditional medium sauce
Do-Pyaza Lamb/Beef \$23.99 Lamb or beef cooked in a variety of spices, yoghurt and fenugreek leaves
Madras Lamb/Beef (medium) \$23.99 Lamb or beef cooked with vinegar and hot spices

GOAT

Goat Curry (medium-hot) \$24.99 Low cooked goat on bone cooked in onion tomato sauce with green chillies, fresh coriander and traditional spices
Goat Masala (medium-hot) \$24.99 A luscious, tangy, hot curry with use of vinegar, garlic, and chilli spices

FISH / PRAWNS CURRIES

Kadhai Fish / Prawns \$23.99 Fish or prawns cooked with in tomato, onion gravy and garnished with coriander
Korma Fish / Prawns \$23.99 Fish and prawns cooked in a mild creamy cashew nut sauce.
Masala Fish / Prawns \$23.99 Fish or prawn cooked in traditional sauce
Malabar Fish / Prawns \$23.99 Fish or prawns cooked with curry leaves, mustard seeds, coconut milk, and desiccated coconut
Goan Curry Fish / Prawns \$23.99 Fish or prawn cooked with coconut milk, mustard, coriander seeds in a medium hot