STARTERS

1. POPADOM	0.90	13. CHICKEN TIKKA	5.25
2. SPICY POPADOM	0.95	14. SHEEK KEBAB	5.25
3. PICKLE TRAY	2.50	15. PRAWN CHOTPATI	7.95
4. LIVER TIKKA Chicken liver marinated in selected herbs	5.25	King prawns marinated in herbs, spices and butter, deep fried.	
and spices served with a fresh green salad.		16. TANDOORI MIXED KEBAB	5.25
5. LAMB PATTIES	5.25	Sheek kebab, chicken tikka lamb chops.	
Pieces of lamb smashed cooked with garlic, with crispy.		17. CHICKEN TIKKA CHAAT	5.25
6. FISH PAKORA	5.25	18. PRAWN PUREE	5.50
Fillet of fish marinated then deep fried. Served with salad and mint sauce.	1	19. SALMON TIKKA Grilled cooked salmon, specially mixed in	7.50
7. CHICKEN PAKORA	5.25	herbs and spices.	
Chicken pieces battered and deep fried. Tasty and crispy!		20. LAMB CHOPS	7.50
8. ONION BHAJI	5.25	21. KING PRAWN PUREE	7.95
9. SAMOSA (MEAT OR VEG)	5.25	22. KING PRAWN BUTTERFLY	7.95
10.GARLIC MUSHROOM PUREE	5.25	23. GARLIC KING PRAWN SIZZLER	7.95
11. PANEER TIKKA	5.25	24. MIX VEGETABLE PLATTER FOR 2 Onion bhaji, samosa, paneer tikka,	9.95
Cubes of handmade cottage cheese	5.25	aloo pakora.	
battered and deep fried.		25. CARDAMOM SPECIAL COMBO	12.95
12.TANDOORI CHICKEN	5.25	Consists of chicken tikka, onion bhaji, lamb chop,	
12.TANDOORI CHICKEN	5.25	prawn chatpati and samosa (for 2)	

TANDOORI DISHES

Our Tandoori and Tikka dishes have been marinated in a traditional yoghurt sauce then skewered and cooked in a clay oven. Served on a hot sizzling platter with a side salad and the chef's own special mint sauce.

26. CHICKEN TIKKA SHASHLIK	11.95	31. LAMB CHOPS
27. TANDOORI MIX GRILL	12.95	32. TANDOORI KING PRAWN
28. CHICKEN TIKKA	11.95	
29. TANDOORI CHICKEN HALF	11.95	
30. CHICKEN STIR FRY	11.95	

BALTI DISHES

33. CHICKEN TIKKA BALTI Chicken cooked in the Balti style with bengal special Sauce.

34. MUGHAL BALTI Tandoori chicken off the bone with fresh tomato, jalapeño, slightly spiced.

Lamb chicken and minced meat, cooked over charcoal in a clay oven, re-cooked in the Balti style

36. LAMB BALTI Lamb cooked in the Balti style with Bengal special sauce.

CHEF'S SPECIALS

40. KEEMA MATAR BHUNA 10.95 Mincemeat cooked with peas in a medium strength sauce with onions, tomato, garlic and a few selected spices, garnished with coriander and spring onion

41. CHICKEN/ LAMB TIKKA KARAI

A succulent blend of herbs and spices sizzling away in a korai dish. For authentic flavour garnished with fresh tomato and capsicum

42. TANDOORI MURGHI BHUNA10.95 Tandoori chicken off the bone mixed with tomato and chopped onion in a medium spicy

43. SPECIAL HANDI COCKTAIL 11.95 A fruity mix with barbecued lamb, chicken and king prawn. Served in a masala souce with selected herbs and spices.

44. SPECIAL SHAKTORA 10.95 MURGH

Chicken specially cooked with our own made spices and citrus fruit from Bangladesh. **45. CHICKEN TIKKA CHOM** 10.95 CHOM

Barbecued chicken cooked with potato and chickpeas, in a medium strength sauce garnished with coriander and spring onion.

46. JALFREZI CHICKEN TIKKA 10.95 OR LAMB.

10.95 37. PATHAN BALTI 11.95 Lamb cooked with fresh spinach leaves, ginger and capsicum, with bengal special sauce 10.95 38. SPECIAL SEAFOOD BALTI 11.95 Fish,prawn,king prawn and mix seafood Cooked in a special sauce. 35. SPECIAL TANDOORI BALTI 11.95 39. TANDOORI KING 13.95 PRAWN BALTI King prawn cooked over charcoal in a clay oven re-cooked in thebalti style with BENGAL SPECIAL sauce. 11.95

47. GARLIC CHILLI CHICKEN Breast of a chicken cooked in a clay oven and highly flavoured with fresh garlic, green chilli, capsicum and tomato.Chicken or Fish.

48. HAANDI LAMB/CHICKEN Relatively sophisticated dish developed for the Moghul Emperors. Easy meat such as calf or spring chicken is always used for this dish, so t's easy to break

11.95 49. CHICKEN/LAMB NAWAB KHANA

The most complex of all great curries. Comprises of twenty one ingredients, each roasted individually prior to being grained. This lends a deep rich brown colour to this mouth watering dish. 11.95

50. SHASHI SHASHLIK BHUNA Grilled chicken cooked with onion, areen pepper, tomato and tandoori herbs and spices.

51. LAMB CHOP BHUNA Lamb chop cooked in a medium spicy sauce, with tomato, garlic, ginger and chopped onion, garnished with coriander and spring onion.

52. MORICH DUCK MASALA Barbecued duck cooked with garam masala, chillies and coriander in a thick sauce

53. DUCK TIKKA KORAI A succulent blend of herbs and spices sizzling away in a korai dish. For authentic flavour garnished with fresh tomato and capsicum.

54. BANGLA LAMB Lamb chopped in small pieces, then cooked with finely chopped onion and tomatoes, a nice blend of home style spices, giving a taste to remember medium hot.

CARDAMOM KITCHEN SPECIALS

55. PARSI LAMB OR CHICKEN 10.95 A famous persian dish lavishly garnished wit

fresh garlic and spring onion, ginger, green chilli, tomato, lemon and chana dall.

56. MURGH OR GOSHT ACHAR 11.95 Tender cuts of chicken or lamb braised with mango chutney and pickles giving a rich sweet taste. A speciality dish at Cinnamor

57. MURGH KANDHARI 10.95 Highly flavoured barbecued chicken cooked with spiced mincemeat, in a thick sauce.

58. CHICKEN TIKKA SAAG 10.95 Barbecued chicken cooked with spinach in a medium strength sauce.

59. JEERA CHICKEN OR LAMB 11.95 Grilled chicken or lamb cooked with roasted whole jeera, garlic, ginger, chilli, tomato and spices. Carnished with fresh onion.

SIGNATURE DISH

65. DUCK ZAYTOON

An exquisite dish from Mumbai. Duck breast with olive, cooked in a spicy masala with garlic, red onions, mixed peppers served with flaming whiskey.

FOOD ALLERGIES AND INTOLERANCES - Before ordering, please speak to our staff about dietary requirements. We need to know before preparing your food.

13.95

PLEASE NOTE - All fish starters and main dishes may contain bones. HOT DISHES - Dishes which we deem to be hot will be indicated by this symbol

FISH DISHES

12.95

13.95

10.95

11.95

11.95

12.95

12.95

12.95

66. MORICH FISH Fresh fish cooked in spicy sauce with garlic, ginger and green chillies. garnished with coriander.	9.95	71. KING PRAWN JALFREZI A stir fried dish with lightly braised onions, garlic, ginger, tomato and Fresh green chillies.
67. MASALA FISH A whole piece of fish marinated in our own special Bengal herbs and spices, then deep fried and served with side salad.	11.95	72. KING PRAWN KORAI A succulent blend of herbs and spices sizzling away in a karai dish for authentic flavour, garnished with fresh tomato and capsicum.
68. SPECIAL SEAFOOD KARAHI Seafood cooked in a very rich sauce with a variety of flavours. Can be medium or hot.	9.95	73. KINC PRAWN NAGA Tandoori King Prawn cooked with Bangladeshi Original Naga Chilli sauce creating a fiery, flavoursome new dish.
69. GARLIC CHILLI KING PRAWN Highly flavoured with fresh garlic, green chillies, capsicum and tomato.	13.95	74. TANDOORI KING PRAWN MASALA King prawns part cooked in the clay oven, then simmered in a deliciously flavoured cream curry.
70. SPECIAL SALMON FISH DELICATE MILD DISHES	12.95	75. KING PRAWN SAAG King prawn gently cooked with spinach Creating a light, subtly flavoured dish.
76. CHICKEN TIKKA MASALA The UK's most popular dish, cooked with our own special tandoori sauce, coconut powder and fresh cream.		81. BINDIYA CHICKEN Stir fried chicken cubes cooked with mango chutney, mint, lemon juice garlic, ginger & a blend of exotic Spices, a touch of cream &
77. BAHAR-E-CHICKEN Barbecued chicken cooked in a delicately flavoured creamy sauce with cashews and su 78. TANDOORI BUTTER	9.95 ultanas. 9.95	yoghurt. 82. MURGH TIKKA KORMA A mild and creamy chicken tikka dish with coconut.
76. TANDOORTBOTTER CHICKEN A traditional off the bone chicken cooked witt ghee, almonds, fresh cream and tomato sau	th	83. LAMB MASALA 84. LAMB MAKONI 85. LAMB PASSANDA
79. CHICKEN TIKKA MAKONI 80. CHICKEN TIKKA PASSANDA	9.95 9.95	86. DUCK TIKKA MASALA Duck prepared in a deliciously creamy sauce
TRADITIONAL CURRY DISH	ES	
Choice of Chicken, Lamb, Prawn or V King Prawn is £3 extra.	/egetable.	
87. KORMA	9.95	91. PATIA

9.95

9.95

9.95

92. MADRAS 93. DHANSAK 94. VINDALOO

BIRIYANI

60. NAGA CHICKEN/LAMB 11.95

Famous for its aromatic flavou

62. BINDI GHOST

banaladeshi style sauce.

Choose from hot or medium.

of Bangladeshi Naga Chill, usually hot, aarnished with coriander and spring

61. AKBARI MURGHI MASALA

Marinated chicken tikka coked with the finest

masala sauce, selection of tandoori spices and topped with a special aromatic cream sauce

Lamb cooked with okra (ladies fingers) in a medium strength sauce, garnished with coriander and spring onion.

Large king prawns, barbecued in their Shell, then delicately spiced with herbs In a thick

Chicken dish containing cinnamon, bayleaf

and saffron in thick spicy sauce, garnished with

chopped capsicum, spring onion and fresh coriander.

63. SYLHETI KING PRAWN

64. CARDAMOM MURGH

onion, for a fiery & flavoursome dish

Served with a vegetable curry.

95. VEGETABLE 96. PRAWN 97. CHICKEN/LAN 98. KING PRAWN

11.95

11.95

13.95

10.95

12.95

13.95

13.95

13.95

10.95

10.95

11.25

11.25

11.25

12.95

9.95

9.95

BENGAL SELECTED VEG DISHES

100. VEGETABLE H Consists of cauliflower, au beans, baby potatoes, and with garlic, ginger, onion, g coriander, mixed spice and handi paste

101. SHAHI VEG MA Fresh mixed vegetables pre flavoured creamy sauce. 102.VEGETABLE BA Bangladeshi mixed vegeta chef's own recipe and serve called a Balti.

ENGLISH DISHES Served with Salad and

PLAIN OMELETTE CHICKEN & MUSH OMELETTE FRIED CHICKEN

KIDS MENU

Served with salad an

106. CHICKEN NU 107. FISH FINGERS **108. CHICKEN TIK** (SMALL) with chin 109. CHICKEN KO (SMALL) with chip

SUNDRIES

118. BOILED RICE
119. PILAU RICE
120. MUSHROOM RICE
121. EGG RICE
122. ONION RICE
123. LEMON RICE
124. KEEMA RICE
125. VEGETABLE RICE
126. GARLIC RICE
127. CARDAMOM SPECIAL RICE
128. CUCUMBER RAITHA
129. PLAIN RAITHA

SET MEALS

- 2 POPADOMS - SALAD & MINT SAUCE

9.95 9.95

RAWN JALFREZI 12.95 h with lightly braised ginger, tomato and PRAWN KORAI end of herbs and spices n a karai dish for our, garnished with fresh

11.95 88. BHUNA 89. ROGAN JOSH 90. DUPIAZA

Special basmati rice cooked with herbs and spices, flavoured with nuts and sultanas.

95. VEGETABLE	9.95
96. PRAWN	10.95
97. CHICKEN/LAMB TIKKA	11.95
98. KING PRAWN	13.95
99. BENGAL SPECIAL BIRIYANI	13.95

ANDI bergines, green chick peas. Cooked green pepper,	8.95	103. SHABJI CHAMELI Aubergine, cauliflower and okra mixed in a curu with onion, garlic, tomato and simmered with pickles, which gives a nice savoury taste.	8.95 y
garnished with a		104. CHILLI BEGUN	8.95
ASALA epared in a delicate	8.95	Chopped aubergines cooked in our chef's own spicy sauce that includes green chillies and capsicum.	
ALTI ables cooked to our ed in a special pot	8.95	105. SHABJI PANEER Mushroom, potatoes and peas cooked with cottage cheese in a medium strength sauce.	8.95
d Chips		Healthy Options Specialty dish with absolutely no oil o just water and its own stock with garli	ic,
IROOM	9.95 10.95	ginger,onions , herbs and spices. This must for all health conscious diners (Please order the strength of curry you	100

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require).

9.95

3.50

nd chips		110. MIXED VEG BHAJI	3.95
id emps		111. CHANA BHAJI	3.95
IGGETS	7.95	112. BINDY BHAJI	3.95
S	7.95	113. BOMBAY ALOO	3.95
KA MASALA	8.95	114. SAAG BHAJI	3.95
ps	0.00	115. SAAG PANEER	3.95
RMA	8.95	116. SAAG ALOO	3.95
ps		117. ALOO GOBI	3.95
Contraction States		118. MUSHROOM BHAJI	3.95
		119 TARKA DAAL	3.95

2.95 NAAN BREAD

	2.95
	3.50
	3.50
	3.50
	3.50
	3.50
	3.50
	3.50
	3.50
2.50 139. CHAPATI	1.25
140.PURI	1.25
141. TANDOORI ROTI	2.50
142. CHIPS	2.95
143. GREEN SALAD	2.95

DISHES FOR ONLY £15.95

- ONION BHAJI OR MUSHROOM PAKORA - ANY MAIN DISH FROM TRADITIONAL DISH - BOMBAY ALOO OR TARKA DALL - ANY NAAN BREAD OR BOILED RICE

