



CINNAMON

LODGE

OUR PHILOSOPHY

Cinnamon Lodge has been conceptualized and created to add style, quality, creativity but above all great taste to Indian cuisine. The sensory joys of Indian cuisine cast in a beautiful new light. The Indian restaurant in abbots Langley with a new owner to explore new grounds with dishes to be enjoyed in delicately floral surroundings in Hertfordshire. A modern twist on the flavours and textures of Indian cuisine brought to life by continuous research into ever-evolving regional dishes, combined with dedication to using the finest ingredients. The result is a totally unique and innovative style of modern Indian cuisine.

Our ethos is to take the finest quality local produce and highest quality spices available to our experienced chefs who then creatively combine and conjure up exquisite dishes for our discerning customers. We believe in adapting to our customers tastes and experiences to ensure new benchmarks in food, ambiance and service.



Disclaimer:

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering. Please follow the guide below

(G) gluten (V) vegetarian (D) dairy (N) nuts (E) egg (C) crustaceans (Soya) (S) (Mustard) (M)
(Lupin) (L) (Celery) (CL) (Sulphite) (SL) (Sesame) (SM) (Mollusc) (ML) Peanut (P)
medium 🌶️ fairly hot 🌶️🌶️ hot 🌶️🌶️🌶️ very hot 🌶️🌶️🌶️🌶️



Appetisers

Vegetable Platter for (one) (E)	9.50
A collection of paneer tikki, beetroot tikki, onion bhaji and vegetable samosa specially selected by our chef	
Tandoori Mix Platter for (one) (D+C)	11.50
A selection of chicken tikka, murgh malai tikka, salmon, lamb chop served with fresh salad and relish	
Suka King prawn (C+M)	8.50
Jumbo king prawn lightly spiced cooked in tamarind sauce, fresh curry leaves, ginger garlic paste, touch of honey	
Onion Bhaji (E) 2 pieces	5.50
Sliced onion rings mixed with gram flour, onion seeds, coriander, ginger, garlic, eggs, stirred well to combine deep fried until crisp and golden brown	
Beetroot Tikki (E)	5.50
Deep fried spices beetroot with lentils and ginger served with salad	
Tiger Prawn Puree (C)	7.95
Marinated tiger prawn sautéed with garlic, butter, curry leaves, shredded ginger, onions, and touch of lemon juice served with deep fried puree bread	
Tandoori Lamb Chops (D)	7.95
Baby lamb chops marinated in ginger, garlic, yoghurt, home made pickle cooked in tandoori served with sauces	
Lamb/Chicken Tikka (D)	5.95
Supreme Julian cut lamb OR chicken marinated with garlic, ginger, yougourt, home made ground spices and herbs then cooked in tandoori served with relish	
Vegetable (V) / Meat Samosa (S+L)	5.50
Crispy pastry filled with spiced minced lamb OR veg	
Lamb Sheekh Kebab 🍖	5.95
Minced lamb cooked with home made herbs and spices	
Tandoori Salmon (D+C)	7.50
Tandoor smoked salmon infused with ajwani seeds, turmeric and mustard	
Paneer Tikka (D)	5.50
Traditional Indian cheese marinated with medium spicy sauces and cooked in tandoori	
Scallops & Tiger Prawns (C)	9.95
Pan fried lightly spiced scallops cooked with home made sauce and tiger prawns	
Chicken Chat Puree (D)	5.95
Diced chicken cooked in a medium spicy sauce served with puree bread	
Tandoori Chicken (D)	5.50
Spice marinated on the bone, cooked in tandoor, served with salad	
Murgh Malai Tikka (D)	5.50
Chicken marinated in yogurt, ginger, garlic and dill mixed with spices & cheese	
Chilli Paneer (D) 🍲	5.95
Diced paneer cooked with onion, green chilli, home made sweet sour spicy sauce and green peppers	



Signature Dishes

Murgh Makhoni (D)	10.95
Chicken tikka cooked with creamy tomato sauce and crushed fenugreek	
Tarkari Chicken/Lamb (D+S) 🌶️🌶️	12.50/12.95
Cooked in a chef special home made sour and spicy sauce, finished with chunky onions & peppers giving it stunning flavour	
Massala Roast Lamb Shank	17.95
Slow cooked of roasted lamb shank served with medium spicy sauce	
Xcutee Chicken/Lamb (Highly recommended)	10.95/11.50
cooked with cumin seeds, onions, peppers, ginger, garlic paste and special sauce. The most exotic and complex of all curries from Goa	
Saffron Chcken (D+N+Mild)	12.50
Breast of chicken marinated in light spices cooked in delicious saffron sauce with almonds, coconut and cream (recommended with coconut rice)	
Rezala Chicken/Lamb (D) 🌶️ (Highly recommended)	11.50/11.95
Chef special home made sauce cooked with cumin powder, yoghurt, pure coconut cream, crushed chilli, ginger, garlic and herbs	
Garlic Chilli Chicken/Lamb (D+S) 🌶️🌶️🌶️	10.95/11.50
Tender Julian cut chicken or lamb stir fried with garlic, ginger, butter, lemon juice and touch of Cajun spice and garlic chilli sauce	
Katta Mitta Lamb (D+S) 🌶️🌶️	12.50
Roasted lamb cooked with onions, peppers, garlic, ginger, coconut milk, sweet sour chilli sauce	
Khayber Chicken/Lamb (D+N)	10.95/11.50
Tender chicken or lamb cooked in medium sour spicy and creamy sauce with green peppers, onions, tomatoes	
Bombay Chicken/Lamb (D+N) 🌶️🌶️🌶️	11.50/12.50
A wonderful exotic hot dish cooked in thick spicy sauce with naga pickle and a touch of fresh cream	
Catalana Chicken/Lamb	10.95/11.50
A classic flavored spicy curry, roasted star anise, jovantry and fenugreek seeds with special Goan red chilli, ginger, garlic and cinnamon	
Hiriali Chicken/Lamb (CL+D) 🌶️	11.50/11.95
A stunning flavoured dish cooked with celery, leak, curry leaves, fresh mint laef and coriander, coconut milk, yoghurt	
Chettiand Chicken/Lamb 🌶️🌶️🌶️	10.95/11.50
Roasted chicken or lamb cooked with designated coconut, garam massala, coconut milk, red chilli with thick sauce	
Zamdani (N+S) 🌶️🌶️🌶️	10.95/11.50
Exotic flavour, hot and spicy homemade sauce, cooked with naga pickle and chef special spices	
Lababdar (NEW DISH) Chicken/Lamb (D) 🌶️	10.95/11.50
Ginger, garlic, onions, lightly spiced cooked with little cream and fenugreek	



Seafood & Tandoori

Seafood Specialities

King Prawn Malai (D+C+Mild)	16.95
King prawn cooked in coconut milk, enhanced by mixed seeds, curry leaf and mild creamy sauce	
King Prawn Rezala (D+C) 🌶️	16.95
King prawn cooked in unique blended sauce made from ginger, garlic, coriander, yoghurt, herbs	
Goan Fish Curry (C)	15.95
Pan fired fish cooked in medium to spicy sauce	
King Prawn Karahi (C)	16.95
King prawn cooked with green peppers, onions, tomatoes with medium spicy thick sauce	
Malabar Prawn Curry (NEW DISH) (C) 🌶️	14.95
A unique blend of sauce infused with coconut milk, turmeric, fenugreek, ginger, and garlic	
Malabar Seabass (D+C)	14.95
Fillet sea-bass lightly spiced, cooked with fresh spinach, served with fairly hot sauce on the side	
King Prawn Jalfrezi (C) 🌶️🌶️	16.95
Fairly hot dish cooked with onions, green peppers, green chillis, tomatoes and chefs homemade sauce	

Tandoor Dishes

Cinnamon Mixed Grill (D+C)	17.95
Selection of tandoori chicken, lamb chop, chicken tikka, sheek kebab, king prawns, served with salad	
Tandoori King Prawn (D+C)	17.95
king prawn marinated with home made spices and served on sizzler accompanied onions, green pepper	
Tandoori Salmon Main (D+C)	16.95
2 Salmon fillets flavoured with garlic, various homemade, spices yoghurt, served with salad cooked in tandoori oven	
Tandoori Chicken Main (D)	12.50
(on the bone) lightly spiced marinated chicken cooked in tandoori oven served with salad.	
Paneer Shashlik (D+G)	14.50
Tandoori cooked lightly spiced panner, with tomatoes, green pepper, ginger, garlic yoghurt, home made spices, green peppers & onions	
Chicken or Lamb Tikka Main (D)	11.50/11.95
Diced pieces of breast chicken or cubes lamb marinated overnight with yoghurt, and various spices cooked in tandoor	
Chicken or Lamb Shashlik (D)	14.95/15.50
Cubes of chicken or lamb marinated overnight with various spices cooked with onions, green peppers and tomatoes	



Traditional Dishes

Chicken Tikka Masalla (D+N+Mild)	11.95
Spice marinated chicken cooked in home made mild, creamy, coconut flavour sauce	
Korma Chicken/Lamb (D+N+G+Mild)	10.50/10.95
Tender chicken or lamb cooked in mild creamy sauce	
Karahi Chicken/Lamb 🍲	10.95/11.50
Very popular and stunning flavour dish cooked with garlic, ginger, onions, tomatoes with tempering of crushed coriander seeds and spices	
Jalfrezi Chicken Tikka / Lamb Tikka (D) 🍲🍲	10.95/11.50
A fairly hot dish cooked in spicy sauce with onions, green peppers, green chillies, and tomatoes	
Balti Chicken/Lamb (N)	10.95/11.50
Chicken or lamb cooked in slightly sour flavoursauce with onions, tomatoes, and green peppers	
Madras Chicken/Lamb 🍲🍲	10.95/11.50
Fairly hot dish cooked with special curry powder, red chilli, curry leaves, and splash of lemon juice	
Dansak Chicken/Lamb 🍲	10.95/11.50
A delicious Persian dish consisting of lentils, lemon juice, & touch of methi leaves. A sweet, sour & spicy flavoured dish	
Passanda Chicken/Lamb (D+P+N+M)	10.95/11.50
Chicken or lamb cooked in mild creamy sauce with coconut, peanut and almond	
Rogon Josh Chicken/Lamb	10.95/11.50
A traditional mogul dish made with selected spices and tomatoes	
Saag Chicken/Lamb	10.95/11.50
tender spinach, aromatic spices, and sautéed onions, immersed in a taste homemade house sauce	
Bhuna Chicken/Lamb	10.95/11.50
Cooked with onions ,garlic, tomatoes, and mixed spices extensively treated to provide a dish of medium strength	
Butter Chicken (D+N+Mild)	11.50
Marinated shredded chicken cooked in tandoor, simmered in butter, coconut and cream	
Mango Chicken/Lamb (D+N+Mild)	10.95/11.50
Mildly chicken or lamb cooked in coconut cream and mango	
Naga Chicken/Lamb (N) 🍲🍲🍲	10.95/11.50
Tender chicken or lamb cooked in hot spicy sauce with naga chilli pickle	
Methi Chicken/Lamb	10.50/11.50
Medium to spicy dish cooked with kasturi methi and spices	
Samba Chicken/Lamb	10.95/11.55
Breast chicken or cubes of lamb cooked in medium spicy sauce with chickpeas, spinach and lentils	
Pathia Chicken/Lamb 🍲	10.50/10.95
fusion of flavours with our sweet and sour chicken or lamb, cooked in a spicy and tangy sauce	



Garden Gastronomy

Vegetable Main Courses

Nizami Hariali | 8.95 (D+CL)

Mixed vegetable cooked with curry leaves, mint, celery, leak, coriander, various spices, coconut milk and yoghurt | 🍋

Vegetable Balti | 9.50 (V)

Mixed vegetable cooked with onions, tomatoes, ginger garlic in medium spicy sour sauce

Paneer Bhuna | 8.95 (D)

Diced Indian paneer cooked in medium spicy sauce

Vegetable Jalfrezi | 9.50 (V)

Mix vegetable cooked with onions, peppers, green chillies in hot spicy sauce | 🌶️

Aubergine Steak | 10.95 (D+P)

Chunky pieces of aubergine cooked in medium spicy sauce and peanut butter

Vegetable Korma | 9.95 (D)

Mix vegetable cooked in mild creamy and coco-nutty sauce

Samba | 9.50 (V)

Mixed vegetables cooked in medium spicy sauce, with chickpeas, spinach and lentils

Paneer Jalfrezi | 9.00 (D)

fairly hot dish, cooked with green peppers, onion & green chillies in a homemade spicy sauce | 🌶️

Chilli Paneer Main | 10.95 (D)

Diced paneer cooked with green chilli, onion, homemade spicy sauce and green peppers | 🌶️

Jal Beguni | 10.95 (N+M)

Mix vegetable cooked with onions, peppers, green chillies in hot spicy sauce | 🌶️

Vegetarian Side Dishes

Veg Curry/Niramish | 5.50 (V)

Mixed vegetables cooked with medium spices, served dry or wet

Sag Bhaji | 4.95 (V)

Fresh spinach cooked with onions and garlic

Sag Aloo | 5.50 (V)

Bombay potatoes cooked with fresh spinach in medium spicy sauce

Bombay Aloo | 5.95 (V)

Medium spicy potatoes cooked in medium spicy flavour

Chana Massala | 4.95 (V)

Chick peas cooked in medium spices

Garlic Mushroom | 5.50 (V)

Tarka Daal | 5.50 (V)

Lentils cooked with garlic and fresh coriander

Mushroom Bhaji | 5.50 (V)

Button mushroom cooked with medium spices

Sag Paneer | 5.95 (Mild)

Spinach cooked with Paneer, onions, cream and coconut

Sag Mushroom | 5.50 (V)

Spinach cooked with onions, lightly spiced mushrooms and various spices

Aloo Gobi | 5.95 (V)

Cauliflower cooked with potatoes in medium spicy sauce

Brinjal Aloo | 5.50 (V)

Baby aubergine cooked with potatoes in medium spices.

Onion Bhaji | 5.50 (E)

(2 pieces) Sliced onion rings mixed with gram flour



Biryani, Rice & Nan

Biryani

Tantalizing flavours of tender chicken/lamb marinated in a medley of aromatic spices, perfectly cooked with fragrant basmati rice. Accompanied by a vegetable curry

Chicken Biryani 🌶️	14.50
Lamb Biryani 🌶️	14.95
Lamb/Chicken Tikka Biryani (Chicken Tikka (D) 🌶️)	15.50
Vegetable Biryani	13.95

Pilau Rice (D)	4.95
Flavoured basmati rice cooked with various spices.	
Plain Boiled Rice	3.95
Plain boiled basmati rice	
Zeera Rice (D)	5.50
Roasted Cumin seeds cooked with flavoured basmati rice	
Coconut Rice (D)	5.50
Designated coconut cooked with flavoured basmati rice	
Mushroom Rice (D)	5.95
Fried mushroom cooked with basmati rice	
Keema Rice (D)	5.95
Spiced mince lamb cooked with basmati rice	
Special Fried Rice (D+E)	5.95
Egg and peas cooked with flavoured basmati rice	
Vegetable Fried Rice (V)	5.50
Mixed vegetables cooked with flavoured Basmati rice	

Enjoy the irresistible scent of our nan bread straight from our clay oven tandoor. Our skilled chefs meticulously bake each naan to guarantee an authentic and delectable dining experience that will tantalize your taste buds

Plain Nan (D+E+G)	4.25
Chilli Nan (D+E+G)	4.50
Keema Nan (D+E+G)	4.95
Peswari Nan (D+E+G)	4.50
Garlic Nan (D+E+G)	4.95
Chapati (L+G)	2.50
Popadoms (each) (G)	1.20
Chutney (each)	1.20
Mango Chutney, Mint Sauce (D), Red Sauce, Green Sauce	