

Tandoori Main Dishes

Cinnamon Mixed Grill (D+C) <i>Selection of tandoori chicken, lamb chop, chicken tikka, sheek kebab, king prawns, served with salad</i>	17.95
Tandoori King Prawn (D+C) <i>King prawn marinated with home made spices cooked in tandoori oven</i>	16.95
Tandoori Chicken Main (D) <i>Lightly spiced marinated chicken cooked in tandoori served with salad (on the bone)</i>	12.95
Tandoori Salmon Main (D+C) <i>Salmon flavoured with garlic, various home made spices, yoghurt served with salad</i>	16.95
Chicken/Lamb Tikka Main (D) <i>Sliced pieces of breast chicken/cubed lamb marinated overnight with yougourt, and various spices cooked in tandoor</i>	11.50/11.95
Chicken/Lamb Shashlik (D) <i>Cubes of chicken/lamb marinated overnight with various spices cooked with onions, green peppers, tomatoes</i>	13.50/13.95

Vegetable Main

Nizami Haryali (CL+D) 🌶️ <i>Vegetable cooked with curry leaves, mint, celery, leak, coriander, various spices, coconut milk and yoghurt</i>	8.95
Jal Beguni (N+M) 🌶️🌶️ <i>Large pieces of roasted aubergine and cooked with mustard, chilli, curry leaves and mixed seeds</i>	8.50
Vegetable Jalfrezi (V) 🌶️🌶️ <i>Mix vegetable cooked with onions, peppers, green chillies in hot spicy sauce</i>	9.50
Vegetable Balti (V+N) <i>Mixed vegetable cooked with onions, tomatoes, ginger, garlic in medium spicy sour sauce</i>	9.50
Vegetable Korma (D) <i>Mix vegetable cooked in mild creamy and coconut sauce</i>	8.95
Vegetable Samba (V) <i>Mixed vegetables cooked in medium spice sauce, with chickpeas, spinach and lentils</i>	9.50
Paneer Jalfrezi (V+D) 🌶️🌶️ <i>A fairly hot dish, cooked with green peppers, onions & green chillies in a homemade spicy sauce</i>	9.00
Chilli Paneer Main (D) 🌶️🌶️ <i>Diced paneer cooked with onions, green chilli, green pepper & homemade sweet & sour sauce</i>	10.95
Aubergine Steak (D+P) <i>Chunky pieces of aubergine cooked in medium spicy sauce with peanut butter</i>	10.95

Biryani

Biryani Chicken/Lamb (D) (tikka £15.50) <i>tantalizing flavours of tender chicken/lamb marinated in a medley of aromatic spices, perfectly cooked with fragrant basmati rice. Accompanied by a vegetable curry</i>	14.50/14.95
Vegetable Biryani (V) <i>Mix vegetable cooked with flavour basmati rice, herbs and spices, served with veg curry</i>	12.95

Rice

Pilau Rice (D)	4.95
Plain Boiled Rice (D)	3.95
Zeera Rice (D)	5.50
Coconut Rice (D)	5.50
Mushroom Rice (D)	5.95
Keema Rice (D)	5.50
Special Fried Rice (D+E)	5.95
Vegetable rice (V+D)	5.50

Side Dishes

Veg Curry/Niramish £5.50	Sag Mushroom £5.50
Sag Bhaji £4.95	Aloo Gobi £5.95
Bombay Aloo £5.95	Brinjal Aloo £4.95
Chana Massala £4.95	Onion Bhaji £5.50
Garlic Mushroom £5.50	Sag Paneer £5.95
Tarka Daal £5.50	Sag Aloo £5.50
Mushroom Bhaji £5.50	Bindi Bhaji £5.95

Naan & Condiments

Plain Naan (D+E+G)	3.95
Chilli Naan (D+E+G)	4.50
Keema Naan (D+E+G)	4.95
Peswari Maan (D+E+G)	4.50
Garlic Naan (D+E+G)	4.95
Chapati (L+G)	2.50
Popadoms (each) (G)	1.20
Chutney (each)	1.20
Mango, Mint Sauce (D), Red Sauce, Green Sauce	

Allergies & Spice

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

designed by restaurant-genie.co.uk



CINNAMON

LODGE

India Meets Fusion



Opening times

Monday - Thursday | 5.30pm - 10.30pm
 Friday - Sunday (Lunch) 12pm - 2.30pm / Dinner | 5.30pm - 11pm
 (Sunday till 10pm)
 We are open 7 days a week including Bank Holidays

10% off £35 orders

Where are we based?

📍 39-41 High St, Abbots Langley WD5 0AA



VERY GOOD



10% OFF
For Blue Light Card Holders

Minimum delivery £30 within 2 mile radius

01923 270070/270077

www.cinnamonlodge.com

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(Sesame (SM) (Molluse (ML) (Peanut (P)

Appetisers

Vegetable Platter for (one) (E+D) A collection of paneer tikki, beetroot tikki, onion bhaji and vegetable samosa specially selected by our chef	9.50
Tandoori Mix Platter for (one) (D+C) A selection of chicken tikka, murgh malai tikka, salmon, lamb chop served with fresh salad and relish.	11.50
Suka King prawn (C+M) Jumbo king prawn lightly spiced cooked in tamarind sauce, fresh curry leaves, ginger garlic paste, touch of honey	7.95
Onion Bhaji (E) 3 pieces Onion rings coated with flour, onion seeds, coriander, ginger, garlic, eggs, fried until crispy and golden brown	5.95
Beetroot Tikki (E) Deep fried spcies beetroot with lentils and ginger served with salad	5.50
Tiger Prawn Puree (C) Marinated tiger prawn sautéed with garlic, butter, curry leaves, shredded ginger, onions, and touch of lemon juice served with deep fried puree bread	6.95
Tandoori Lamb Chops (D) Baby lamb chops marinated in ginger, garlic, yoghurt, home made pickle cooked in tandoori served with sauces	7.95
Lamb/Chicken Tikka (D) Supreme Julian cut Lamb/Chicken marinated with garlic, ginger, yoghurt, home made ground spices and herbs then cooked in tandoori served with relish	5.50
Vegetable(V) /Meat samosa Crispy pastry filled with spiced minced lamb OR Veg	5.50
Lamb Sheekh Kebab 🌶️ Minced lamb cooked with home made herbs and spices	5.95
Tandoori Salmon (D+C) Tandoori smoked salmon infused with ajwani seeds, turmeric and mustard	6.95
Paneer Tikka (D) Traditional Indian cheese marinated with medium spicy sauces and cooked in tandoori	5.50
Chicken Chat Puree (D) Diced chicken cooked in a medium spicy sauce served with puree bread	5.95
Chilli Paneer (D) Diced paneer cooked with onion, green chilli, home made sweet sour spicy sauce and green peppers	5.95
Murgh Malai Tikka (D) Chicken marinated in yoghurt, ginger, garlic and dill mixed with spices & cheese	5.95

Signature dishes

Murgh Makhoni (D) Chicken tikka cooked with creamy tomatoe sauce and crushed fenugreek	10.95
Tarkari Chicken/Lamb (D+S) 🌶️🌶️ Chef special home made sour and spicy sauces cooked with chunky onions, peppers which gives stunning flavour	11.50/12.95
Massala Roast Lamb Shank Slow cooked of roasted lamb shank served with medium spicy sauce	15.95
Xcutee Chicken/Lamb cooked with cumin seeds, onions, peppers, ginger, garlic paste and sepcial sauce. The most exotic and complex of all curries from Goa (Highly Recommended)	10.95/11.50
Saffron Chciken (D+N+Mild) Breast of chicken marinated in light spices cooked in delicious saffron sauce with almonds, coconut and cream	11.95
Rezala Chicken/Lamb (D) 🌶️ Chef special home made sauce cooked with cumin powder,yoghurt,pure coconut cream, crushed chilli, ginger, garlic and herbs. Which gives the dish a stunning flavour	11.50/11.95
Garlic Chilli Chicken/lamb (D+S) 🌶️🌶️🌶️ Tender Julian cut chicken or lamb stir fried with garlic, ginger,butter,lemon juice and touch of Cajun spice and garlic chilli sauce	10.95/11.50
Katta Mitta Lamb (D+S) 🌶️🌶️ Roasted lamb cooked with onions,peppers,garlic,ginger, coconut milk, sweet sour chilli	11.95
Khayber Chicken/Lamb (D+N) Tender chicken or lamb cooked in medium sour spicy and creamy sauce with green peppers, onions and tomatoes	10.95/11.50
Bombay Chicken/Lamb (D+N) 🌶️🌶️🌶️ A wonderful exotic hot dish cooked in thick spicy sauce with naga pickle and touch of fresh cream	10.95/11.95
Catalana Chicken/Lamb 🌶️ A classic flavored spicy curry, roasted star anise, jovantry and fenugreek seeds with special goan red chilli, ginger, garlic and cinnamon	10.95/11.50
Hiriali Chicken/Lamb (CL+D) A stunning flavoured dish cooked with celery, leak,curry leaves, fresh mint laef and coriander, coconut milk, yoghurt	10.95/11.50
Chettland Chicken/Lamb (D) 🌶️🌶️🌶️ Roasted chicken or lamb cooked with designated coconut,garam massala, coconut milk, red chilli with thick sauce	10.50/11.50
Zamdani (N+S) 🌶️🌶️🌶️ Exotic flavour, hot and spsicy homemade sauce, cooked with naga pickle and chef special spices	10.95/11.50
Mango Chicken/Lamb (D+N+Mild) Mild and creamy dish with homeade mango sauce	10.95/11.50
Lababdar (NEW DISH) Chicken/Lamb (D) 🌶️ Ginger, garlic, onions, lightly spiced cooked with little cream and fenugreek	10.95/11.50

Traditional Favourites

Experience the ultimate blend of traditional all-time house favorites and Indo-Fusion dishes meticulously crafted with the freshest ingredients and meats. We also offer a delightful Vegetarian option for those seeking a plant-based culinary adventure! (upon request)

Chicken Tikka Masalla (D+N)	11.50
Korma Chicken/Lamb (D+N+G)	10.50/10.95
Karahi Chicken/Lamb	10.95/11.50
Jalfrezi Chicken/Lamb(D) 🌶️🌶️	10.95/11.50
Balti Chicken/Lamb (N)	10.95/11.50
Madras Chicken/Lamb 🌶️🌶️	10.95/11.50
Dansak Chicken/Lamb 🌶️	10.95/11.50
Passanda Chicken/Lamb (D+P+N+Mild)	10.95/11.50
Rogon Josh Chicken/Lamb	10.95/11.50
Saag Chicken/Lamb	10.95/11.50
Bhuna Chicken/Lamb	10.50/10.95
Butter Chicken (D+N+Mild)	11.50
Naga Chicken/Lamb (N) 🌶️🌶️🌶️	10.95/11.50
Methi Chicken/Lamb	10.95/11.50
Samba Chicken/Lamb Breast chicken or cubes of lamb cooked in medium spicy sauce with chickpeas, spinach and lentils	10.95/11.50
Pathia Chicken/Lamb 🌶️	10.50/11.50

Seafood dishes

King Prawn Malai (D+C+Mild) 🌶️ King prawn cooked in coconut milk, enhanced by mixed seeds, curry leaf and cream	16.95
King Prawn Rezala (D+C) 🌶️ Chef special home made sauce cooked with cumin powder,yogurt,pure coconut cream, crushed chilli, ginger, garlic and herbs. Which gives the dish a stunning flavour	16.95
Goan Fish Curry (C) Pan fried white fish cooked in medium to spicy sauce	15.50
King Prawn Karahi (C) King prawn cooked with green peppers,onions,tomatoes with medium spicy thick sauce	16.95
Malabar Prawn Curry (C+D) 🌶️ Coconut milk infused dish with various spices cooked in homemade sauce	14.95
King Prawn Jalfrezi (C) 🌶️🌶️ Fairly hot dish cooked with onions, green peppers, green chillis, tomatoes and chefs homemade sauce	16.95