



Cinnamon on the Park

MODERN INDIAN AND MALAYSIAN CUISINE

DINE IN & TAKEAWAY
Fully Licensed

892 Albany Highway
East Victoria Park, WA 6101
Tel:(08) 9472 0277 (08) 9472 0299



Namaste

Entrees

Curry Dishes

Vegetables

Rice

Bryani

Indian breads

Condiments

Malaysian Delights

Continental meals

Vegetarian Lovers Delight

Desserts, Liguers, Coffee/Tea

Cocktails, Beers, Wine & Spirits

Please Note

\$20 is our minimum on all Eftpos & Card purchases.

Corkage charged on BYO

No separate billing on Dine In or Takeways

Public Holiday Surcharge

Indian

Entrees

- !! Assorted Platter Assortment of vegetables pakoras, onion bhaji, samosa, chicken tikka and seekh kebab. 22.50
- ! Mix Vegetable Pakoras An assortment of vegetables dipped in chickpea flour batter and fried 8.00
- ! Onion Bhaji Sliced onions, dipped in chickpea batter and deep fried. 8.00
- !! Samosa Home made pastry filled with vegetables (2 pcs) 8.00
- !! Sheekh Kebab Minced meat mix with chef special herbs & spices & skewered and cooked in our tandoori oven 11.50
- !! Chicken Tikka Boneless chicken marinated with Indian spices and yoghurt, cooked in our tandoori oven e 10.50 m 19.50
- !! Chicken - 65 Boneless chicken deep fried with spicy South Indian style Batter 11.50
- !! Tandoori Chicken Tender chicken marinated with Indian spices & yoghurt cooked in our tandoori oven e 10.50 m 19.50
- ! Bombay Prawns King size prawns cooked in Bombay special herbs & creamy sauce e 16.50 m 23.50
- Cinnamon Chef Special Poppy seed squid 18.90

Chicken

18.95

- !! Chicken Dhansak Combination of Lentil, pumpkin, baby spinach with special herbs & spices
- ! Chicken Korma Cooked in yoghurt, cream, nuts and fragrantly spiced with saffron & aromatic spices
- !!!! Chicken Vindaloo A Fiery hot dish from Goa
- !! Sizzling Chicken Tikka Chicken Tikka, added corachi traditional spices and served on a hot plate.
- ! Butter Chicken Tandoori roasted boneless chicken coated in tomato based cream rich makhani sauce
- !!! Chicken Chettinadu Boneless chicken hot & spicy South Indian specialty
- !! Chicken Jhalfrazi Marinated with fresh ground spices and sauteed with tomatoes, onions, bell pepper
- !! Chicken Rogan Josh A speciality from Kasmir
- !! Chicken and Spinach Curried chicken cooked with chopped fresh spinach and lightly spiced
- ! Coriander Chicken with Almond Boneless chicken cooked in coriander & almond sauce
- !! Chicken Tikka Masala Chicken Tikka, cooked with tomatoes, onions & yoghurt. An all-time favourite curry
- !!! Madras Chicken Boneless cubes of chicken cooked with traditional spices. A South Indian specialty

Goat

21.90

- ! Cinnamon baby Goat Curry Baby goat cooked in chef special herbs & spices. A house specialty.
- ! Goat Masala Goat cooked in with onions and tomatoes

! = Mild !! = Medium !!! = Spicy !!!! = Very Spicy

Some of the dishes may contain nuts - please refer to the wait person.

Indian

Lamb

18.95

- !! Lamb Dhansak Combination of Lentil, pumpkin, baby spinach with special herbs & spices
- ! Lamb Korma Cooked in yoghurt, cream, nuts and fragrantly spiced with saffron & aromatic spices
- !!! Lamb Vindaloo A Fiery hot dish from Goa
- ! Achari Gosht Tender pieces of lamb cooked in Indian pickle masala (spices)
- !! Lamb Bhuna Chucks of lamb cooked with tomatoes, onions, fresh herbs, and spices. A Punjabi delicacy
- ! Lamb Patiala From the royal kitchens of Patiala State. Tender boneless lamb pieces cooked with ground onion, ginger, garlic, and aromatic masala, cooked with potatoes
- ! Lamb Rogan Josh A speciality from Kashmir
- !! Saag Gosht Tender lamb pieced cooked with chopped fresh spinach and traditional spices.

Beef

18.95

- ! Beef Korma Cooked in yoghurt, cream, nuts and fragrantly spiced with saffron & aromatic spices
- !!!! Beef Vindaloo A Fiery hot dish from Goa
- !! Beef Bhuna Chucks of beef cooked with tomatoes, onions, fresh herbs, and spices. A Punjabi delicacy
- !! Beef Jhalfrazi Marinated with fresh ground spices and sauteed with tomatoes, onions, bell pepper
- !! Beef Dhal Gosht Diced beef cooked with yellow split pea and spices
- !!! Keral Beef Curry A spicy traditional South Indian style dish, cooked with coconut milk.
- !!! Beef Chettinadu A spicy, peppery dish

Fish

21.90

- !! Fish Dhansak Combination of Lentil, pumpkin, baby spinach with special herbs & spices
- ! Fish Korma Cooked in yoghurt, cream, nuts and fragrantly spiced with saffron & aromatic spices
- !!!! Fish Vindaloo A Fiery hot dish from Goa
- !! Fish Malabari Fish curry made with coconut and an array of blended spices.
- !! Fish Masala Fillet of fish cooked in with onions and tomatoes
- !!!! Goan Fish Curry fillet of fish cooked in Goan Style

Prawns

24.00

- !! Prawn Dhansak Combination of Lentil, pumpkin, baby spinach with special herbs & spices
- ! Prawn Korma Cooked in yoghurt, cream, nuts and fragrantly spiced with saffron & aromatic spices
- !!!! Prawn Vindaloo A Fiery hot dish from Goa

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Indian

Indian Breads

Paratha	Whole wheat bread	4.00
Plain Naan	Flat bread cooked in ou tandoori oven	4.00
Puri	Deep fried white bread	4.00
Roti	Whole wheat	4.00
Garlic Naan		5.00
Kashmiri Naan	With dry fruits & nuts	5.50
Cinnamon Special Herb Naan	Chef special herbs & spices	5.50
Keema Naan	Ground lamb stuffing	6.50
Cheese Naan	Tasty cheese stuffing	6.50
!! Kulcha	Stuffed with potatoes and spices	6.50
Assorted Naan Basket		14.50

Rice

Steamed Basmati Rice	naturally aromatic	5.00
Saffron Basmati Rice		5.50
Coconut Basmati Rice		5.80
Kashmir Pulao	Basmati rice cooked with nuts & raisins	6.80
Peas Pulao	Basmati rice cooked with fresh green peas and saffron	6.80

Bryani

!! Vegetable Bryani	Basmati rice cooked with vegetables curry, flavoured with saffron	12.50
!! Shahjani Bryani (Chicken)	casserole of basmati rice and chicken, richly flavored	18.95
!! Nawabi Bryani (Lamb)	casserole of basmati rice and lamb cubes richly flavored	19.95
!! Goat Bryani (Cinnamon Special)	Basmati rice cooked with goat on the bone, mint, coriander and the chef special herbs and spices	21.50
!! Prawn Bryani	Basmati rice cooked with prawn, mint, coriander and the chef special herbs and spices	23.50

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Indian Vegetables

!!	Baingan Bharta (Cooked Eggplant) Eggplant Grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger, and spices. A house specialty	15.50
!!	Cauliflower and Potatoes Fresh cauliflower and potatoes cooked with ginger, tomatoes and mild spices	12.95
!!	Chana Peshawari Chic peas slowly simmered with tart pomegranate seed cooked with onions, tomatoes, and spices. Truly a delicacy of Peshawar	12.95
!!	Dhal Pancharangi Lentil, spinach, peas combined dish. Highly recommended	13.95
!!	Jeera Aloo (Specialty of the House) cubes of potatoes smothered and simmered with cumin, mustard seeds, herbs, and spices. A specialty of our chef	12.95
!!	Matter Paneer Diced home-made cheese with green peas	15.50
!	Malai Kofta Curry Potato and cheese, simmered in light creamy sauce. Garnished with nuts and raisins	15.50
!!	Mushroom/Peas with Cashew nuts (Kumb Muttor) Fresh mushrooms and green peas, cooked with spices	15.50
!	Navaratna Korma Assortment of vegetable cooked with dry fruits in a light creamy sauce	14.50
!!	Okra do Piazza Fresh okra simmered with diced onions, tomatoes, lightly spiced	15.50
!!	Palak Paneer Fresh homemade cheese cooked with spinach	15.50

Condiments

Lemon Pickle	3.50
Mango Chutney	3.50
Plain Pappadum (5 pieces)	4.00
Raita	4.50
Kachumber Cubes of onion, cucumber, green chilli and coriander in a tangy lemon and chat masala dressing	4.50

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Malaysian Delights



Satay Chicken (1/2 doz) with peanut sauce and cucumber	18.00	Ayam Sambal (chicken) Typically made from a variety of chilli, pepper and shallot shrimp paste. A spicy gravy base	19.90
Satay Beef (1/2 doz) with peanut sauce and cucumber	19.00	Fish Sambal Typically made from a variety of chilli, pepper and shallot shrimp paste. A spicy gravy base	21.90
Nasi Goreng Kampung Fried rice with meat, vegetables and spices.	18.90	Prawn Sambal Typically made from a variety of chilli, pepper and shallot shrimp paste. A spicy gravy base	24.00
Singapore fried rice	18.90	Nonya Chicken Curry A traditional Malaysian chicken Curry. Cooked in a base of coconut milk	19.90
Fried Egg Noodles	18.90	Beef Rendang A spicy dish, originating from Indonesia. Uses coconut milk, and mixed numerous spices with a complex and unique taste	19.90
Rice Noodles	18.90	Chicken Rendang A spicy dish, originating from Indonesia. Uses coconut milk, and mixed numerous spices with a complex and unique taste	19.90
Singapore Noodles Dish seasoned with curry powder, bean sprouts, pak choi and soya sauce	18.90		
Malaysian Chili Squid A popular Indo-Chinese dish. Cooked with chilli & ginger paste. Finished off with pepper. A dry dish which goes with any delicacy	18.90		
Malaysian Chili Prawns A popular Indo-Chinese dish. Cooked with chilli & ginger paste. Finished off with pepper. A dry dish which goes with any delicacy	24.00		
Malaysian Chili Chicken A popular Indo-Chinese dish. Cooked with chilli & ginger paste. Finished off with pepper. A dry dish which goes with any delicacy	19.90		
Malaysian Chili Fish A popular Indo-Chinese dish. Cooked with chilli & ginger paste. Finished off with pepper. A dry dish which goes with any delicacy	21.90		

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Continental Meals

Chicken Peri Peri ½ chicken breast marinated in Peri Peri sauce, grilled & served with salad & chip	23.90
Barramundi Fish and Chips and Salad Chef uses local produce for this all-time favourite	21.90
Chefs Special Poppy Seed Squid with pistachio salad & mango dressing. A Must Try Dish	18.90
Grilled Lamb Cutlets served with mash potato, steamed veg & topped with pepper sauce	26.90
Cinnamon Chicken skewers. Marinated pieces of tender chicken breast in pineapple, tomato puree and herbs	19.50
Cinnamon Special Volcanic Curry Your choice of Cinnamon chicken, beef or lamb. Med or mild curry encased in crusted bread	25.50
Cinnamon Lamb skewers. Marinated tender pieces of lamb served with tzatziki & Greek salad	19.50

Steak with Bombay or Pepper Sauce 28.90

Tender steak cooked to your liking.
Accompanied with Cinnamon Bombay Sauce
or all time favourite Pepper Sauce..
Served with chips and salad

Chips 5.95

Wedges
Beer Battered
French Fries

Vegetarian Lovers Delight

Vegetarian Fried Rice	15.00
Vegetarian Fried Noodles	15.00
Malaysian mix vegetable stir fry	11.90
Spinach Salad	11.90
Greek Salad	11.90
Veg Kofta with Salad Spinach, potato, ricotta fritters	14.50



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Desserts

Lychee Sunday	9.90
Rice pudding (kheer)	6.50
Gulab Jamun	6.50
Ice Cream Choice of Vanilla, Choc mint, or Choc. With chocolate topping	6.50

Coffee 4.00

Cappucino, Cafe Latte, Flat White, Long Black, Short Black, Macchiato, Mocha, Hot Chocolate

Liqueur Coffee 12.50

French (Grand Marnier)

Irish (Irish Whiskey)

Jamaican (Kahlua)

Roman (Galiano)

Tea Plungers 4.00

English Breakfast

Earl Grey

Peppermint Tea

Soft drinks also available. Please refer to the drinks menu.

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Namaste

Enjoy Your Meal and Drinks

Cocktails 10.50

Golden Dream

Galliano, Orange, Cream

Pina Colada

Pineapple juice, coconut milk, Malibu, Midori, lime juice

Daiquiris

(Mango, Strawberry or Banana)

White rum, lime juice, sugar syrup

Cosmopolitan

Vodka, cranberry juice, and freshly squeezed or sweetened lime juice.

Mojito

White rum, lime sugar

Long Island Ice Tea

Vodka, gin, rum, tequila, lemon juice

Mexican Margarita

Tequila, Cointreau, lime juice

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A buffet table with various food trays including soups, meats, and vegetables. The trays are arranged in a row, and there are stacks of white plates and a glass of water on the left side. The background shows a restaurant setting with chairs and tables.

Lunch Buffet

Wed - Fri

12 - 2pm

CHILLI CRAB
TUESDAY & WEDNESDAY



*CHEF'S
CURRIED LAMB SHANKS*
FRIDAY & SATURDAY

