

HAVING A PARTY

*Birthdays
Engagements
Christening
Confirmations*

RESTAURANT
AVAILABLE FOR
PRIVATE PARTIES

CALL US NOW ON 01 8352777 OR
EMAIL info@cinnamongarden.ie



OUTDOOR CATERING

from as little as €10pp

Having a party? Indian food is perfect sharing food for a gathering of friends or home catering event. The slow cook of the dishes and the layered cooking of spices, means that a pot of curry can happily sit waiting for you to enjoy its delicious flavours. Unlike other Asian cooking, Indian food does not have to be eaten immediately, so it is great not to have to worry about the food when you are entertaining at home! We can cater for parties of all sizes.

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  www.cinnamongarden.ie

THE CINNAMON GARDEN INDIAN RESTAURANT



DOWNLOAD
THE CINNAMON GARDEN
APP TODAY



01 835 2777

Main Street, Ashbourne, Co. Meath

OPENING TIMES:
Mon - Thurs 5pm-11pm
Fri - Sat 5pm-11:30pm
Sun 12:30pm-10:30pm

ROLLS

- 69. CHICKEN TIKKA ROLL €10.95
Chicken tikka rolled up in a naan bread with mint-mayo & salad served with chips
- 70. SEEKH KEBAB ROLL €10.95
Seekh kebab rolled up in a naan bread with mint-mayo & salad served with chips

KIDS MENU

- 71. CHICKEN NUGGETS & CHIPS €6.95
- 72. CHICKEN TIKKA MASALA €6.95
With Chips or Steamed Rice
- 73. CHICKEN KORMA €6.95
With Chips or Steamed Rice
- 74. MALAI TIKKA €6.95
With Chips or Steamed Rice - Mild chicken tikka in a creamy marinade
- 75. CHICKEN PAKORA & CHIPS €6.95
Crispy chicken supremes marinated with mild Indian spices & dusted with semolina

DRINKS

- 76. FIZZY DRINKS (CANS) €1.50
- 77. MANGO LASSI €2.95
- 78. HOUSE RED/ WHITE WINE €15
- 79. COBRA INDIAN BEER €3.95



At THE CINNAMON GARDEN, we understand that some dishes never fall out of flavour and palatable fashion. Should you not find any of your choice on this listing, our chefs will be more than happy to accommodate your needs and requests. These dishes can be ordered with their own choice of meats. Should you want them cooked to your individual spice levels or preference, please inform the floor staff.



To comply with current legislation our menu items may contain allergens as outlined below

Gluten, Crustaceans, Eggs, Fish, Peanuts, Soyabeans, Milk, Nuts, Celery, Mustard, Sesame Seeds, Sulphur Dioxide and Sulphites, Lupin and Molluscs.

Please advise a member of our staff should you have a specific allergy or dietary requirements. We have declared all the allergens in a folder available in the restaurant.

* NOTE: You may find traces of nuts & flour. Please ask the floor staff for dishes without nuts & flour.

SPICES TO TAKE HOME

If you would like to try Indian cooking at home, we would be delighted to blend any combination of cinnamon garden spices for a nominal charge. Please just let your waiting staff know, a short time before you depart

- C.G.'S ROASTED CUMIN (20GMS) €2.95
- C.G.'S GARAM MASALA (20GMS) €2.95

Our spices are freshly blended, dry-roasted and ground daily. We only add these spices to your dish shortly before serving it at your table, to retain their freshness and natural oils. As all our dishes are prepared freshly to order, we ask for your patience at busy time



STARTERS



VEGAN



GLUTEN FREE



LOW CALORIE

1. ONION & POTATO FRITTER €4.95
Onion & potato fritters flavoured with mild spices
2. ALOO TIKKI (POTATO CAKES) €4.95
A favourite from the city of Patiala in northwestern Punjab, Pan fried potato cakes
3. PALAK KA PHOOL (SPINACH SAMOSA) €4.95
Crispy fried pastry parcels filled with Feto cheese & baby spinach
4. TANDOORI CHICKEN €5.95
Chicken thighs marinated with hand pounded spices, garlic & Yoghurt
5. MEAT SAMOSA €5.50
Crispy fried pastry parcels filled with lamb mince
6. KUKURA MURGH (CHICKEN PAKORA) €5.50
Crisp chicken supremes marinated with indian spices and dusted with semolina
7. TRIO OF CHICKEN €5.95
Three individual pieces of char grilled chicken, each prepared with a different mouth-watering marinade - Saffron, Cardamom and Lavender - Pickle and Smoked Chilli - Spinach, Mint and Coriander.
8. LAMB SEEKH KEBAB €5.95
Hand pounded wicklow lamb mixed with fragrant spices cooked on skewers in tandoor
9. CINNAMON LAMB FRY €6.95
Batter-fried strips of lamb fillets tossed with sweet chilli & smoked coriander sauce
10. DUCK TIKKA €7.95
Barbary duck marinated with tandoori spices and cooked in clay oven
11. MACHI TIL MIL €6.95
Oh Calcutta ! Tilapia fish marinated with 'Punch Pooran Spice' fried in a light chickpeas batter (naturally gluten free)
12. MALAI KING PRAWN €9.95
An all time favourite...Jumbo Indian Ocean king prawns marinated with Indian spices & herbs
13. CALAMARI €6.95
Crispy fried squid rings with baby spinach leaves served with Goan peri peri chutney
14. CINNAMON GARDEN PLATTER €12.95
MIXED STARTER FOR TWO - Chicken, Lamb, Fish & Onion & Potato Fritter

MAIN COURSE

All Main Courses are gluten free and served with Steam or Pulao Rice*

15. CHICKEN TAK A TAK €11.50
Chicken cooked with peppers, onions, tomatoes and freshly ground coriander seeds chilli flakes and spices. The dish gets its name from the sound of spatula on the tawa which is used vertically to break the food morsels and to turn the masala
CHEF'S RECOMMENDED SIDE DISH - SUBZ MILONI
16. CG'S CHICKEN TIKKA MASALA €11.95
Chicken tikka skewered in tandoor, then simmered in a creamy garlic & tomato sauce with palm crushed fenugreek leaves
CHEF'S RECOMMENDED SIDE DISH - MALABARI ALOO
17. CHICKEN KORMA €11.95
Chicken cooked in a creamy cashew nut and almond sauce with saffron & very mild spices -
CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
18. TANDOORI BUTTER CHICKEN €12.50
Tandoori chicken tikka cooked in creamy tomato gravy finished with cream, butter, topped with green chilli and coriander
CHEF'S RECOMMENDED SIDE DISH - ALOO GOBHI

MAIN COURSE

All Main Courses are GLUTEN FREE and served with Steam or Pulao Rice*

19. CHICKEN CHETTAINUD €11.95
LAMB CHETTAINUD €12.95
A popular dish from the southern coast of India. Chicken/lamb cooked with black pepper, cinnamon and clove stewed with curry leaf and coconut
CHEF'S RECOMMENDED SIDE DISH - CHANNA MASALA
20. SAAG GOSHT/CHICKEN €12.95 / €11.95
Lamb/chicken cooked with spinach, fresh cream and tempered with ginger and garli
CHEF'S RECOMMENDED SIDE DISH - DAL (LENTILS)
21. LAMB ROGAN JOSH €12.50
A Kashmiri delicacy of lamb cooked on the bone with aromatic spices, served boneless
CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
22. KADHAI CHICKEN €11.95
KADHAI LAMB €12.50
KADHAI FISH OR PRAWN €13.95
CHEF MONU'S Famous traditional recipe. Chicken Lamb, Fish or Prawn cooked with onions, tomatoes, peppers, whole coriander and kadhai spices cooked in a traditional iron wok - CHEF'S RECOMMENDED SIDE DISH CHANNA MASALA
24. LAMB SHANK €13.95
Slow roasted tender lamb shanks (on the bone) braised in a kashmiri chilly & screw pine extract flavoured with aromatic spices and finished with spiced Himalayan salt
CHEF'S RECOMMENDED SIDE DISH SAAGH ALOO
25. SHERPA CHICKEN €12.50
Chef Rakesh's speciality. Indo-Nepalese style lightly battered Deep fried chicken with fresh chilli, onions, peppers and herbs
CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
26. RAJASTHANI GOSHT €12.95
A classically slow-cooked yoghurt lamb dish infused with our unique blend of aromatic spices that gradually reveal its seductive flavours
CHEF'S RECOMMENDED SIDE DISH SAAGH ALOO
27. BEETROOT CHICKEN €13.95
Chicken breast pieces simmered in a fresh beetroot and tomato sauce finished with dry pomegranate and mango powder - CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
28. PRAWN JALFREZI €13.95
Tiger prawns with onions peppers & tomato flavored with corom seeds
CHEF'S RECOMMENDED SIDE DISH SUBZ MILONI
29. NILGIRI FISH CURRY €13.95
Tilapia cooked with Onion, cashewnut, saffron, nutmeg and coastal spices
CHEF'S RECOMMENDED SIDE DISH - SUBZ MILONI
30. MANGALOREAN PRAWN CURRY €13.95
Tiger Prawns with coastal spice masala, palm vinegar, jaggery and sandalwood extracts
CHEF'S RECOMMENDED SIDE DISH - SAAGH ALOO
31. GOAN SEAFOOD CURRY €14.95
Crab claws, mussels, prawns simmered in a smooth coconut & chili masala paste. A Goan speciality - CHEF'S RECOMMENDED SIDE DISH - ALOO GOBHI
32. DUCK VINDALOO €14.95
Barbary duck breast with vindaloo masala, potato & onion marmalade. It's a MYTH that it is very spicy but is not mild either. CHEF'S RECOMMENDED SIDE DISH - JEERA ALOO
33. CG'S CHICKEN/LAMB BIRYANI €12.95
Perfumed Basmati rice cooked with the choice of meat (lamb/ chicken) & sweet aromatic spices, Finished with mint, fried onions and saffron and nuts, served with biryani sauce
CHEF'S RECOMMENDED SIDE DISH - PANEER TIKKA MASALA
33. DUCK PEPPER MASALA €14.95
Barbary duck breast cooked with peppers, onions, lime and fresh home pounded spices
CHEF'S RECOMMENDED SIDE DISH - ALOO GOBHI

FROM CLAY OVEN

Served with Rice*

34. TANDOORI KING PRAWN €19.95
Jumbo Indian Ocean prawns marinated with Indian spices & herbs served with pulao rice and korma sauce on side
35. TANDOORI CHICKEN €15.95
Chicken marinated with hand pounded spices, garlic & Yoghurt served with pulao rice & tikka masala sauce on side

VEG SIDE DISHES

36. DAL (LENTILS) €4.95
Lentils tempered with cumin & smoked chilli
37. CHANNA MASALA €5.95
Chickpeas braised with fresh fenugreek, corom seeds & tamarind, with fresh coriander
38. ALOO GOBHI €5.50
Stir fried cauliflower and potatoes with ginger & turmeric
39. PANEER TIKKA MASALA SIDE.....€5.50 / MAIN.....€10.95*
Cottage cheese cooked with garlic, fenugreek and red chillies in a creamy tomato sauce
40. SAAGH ALOO €5.95
Potatoes cooked with ginger, garlic and spinach
41. SAAGH PANEER €6.95
Cottage cheese cooked with spinach & fresh greens
42. JEERA ALOO €4.95
Potatoes tempered with cumin & coriander lime drizzling
43. SUBZ MILONI €5.50
Stir-fried vegetables with a cumin, chopped onions, tomatoes
44. SUBZ KOFFE €6.95
Carrot & cauliflower dumplings with apricot, sage infused korma sauce
45. SUBZ KORMA €6.95
Mix vegetables in a creamy cashew nut and almond sauce
46. MALABARI ALOO €4.95
Potatoes tempered with mustard seeds and curry leaves
47. SIDE SALAD €3.95
A refreshing salad of cucumber, tomato, mix leaves, onion & coriander topped up with chilli Vinaigrette
48. CHIPS €2.95
49. MASALA CHIPS €3.50
Spicy chips
50. WEDGES €3.50

VEG MAIN DISHES

All Main Courses are GLUTEN FREE and served with Steam or Pulao Rice*

51. VEGETABLE BIRYANI €10.95
Perfumed Basmati rice cooked with fresh vegetables & sweet aromatic spices, Finished with mint, fried onions and saffron and nuts, served with biryani sauce
52. VEGETABLE JALFREZI* €10.50
Fresh vegetables with onion, tomato and corom seeds
53. KADHAI PANEER* €10.95
Homemade scottage cheese cooked with onion, tomato, peppers and kadhai spices in traditional iron wok
54. SUBZ CHETTAINUD* €10.95
Mixed vegetable curry, with mustard seeds, coconut milk and curry leaves

RICE -

High quality Basmati Rice (low glycemic index)

55. STEAM RICE €2.50
56. PULAO RICE €2.50
57. KASHMIRI PULAO €3.50
Raisins, saffron, cashew nuts
58. LEMON RICE €3.50
59. MUSHROOM RICE €3.50

NAAN BREAD

60. NAAN €1.99
61. PUDINA NAAN €2.50
Mint flavour naan bread
62. PESHWARI NAAN €2.95
Coconut, raisin, fennel & almonds
63. ALOO KULCHA €3.50
Naan stuffed with potatoes
64. KEEMA NAAN €3.50
Naan stuffed with lamb mince
65. CORIANDER & CHILLI NAAN €2.95
66. TANDOORI ROTI €1.99
67. GOC NAAN €2.95
Garlic, onion & coriander naan
68. GARLIC NAAN €2.50