



PATHIA

Sweet and sour hot thick curry with various spices, garlic, ginger and finely chopped tomatoes and onions, served with pilau rice.

Chicken Pathia	£15.00
Lamb Pathia	£15.00
Prawn Pathia	£15.00
King Prawn Pathia	£16.15
Vegetable Pathia	£13.30

ROGAN

A dish cooked with crushed ginger, garlic and finely chopped tomatoes.

Chicken Rogan	£11.40
Lamb Rogan Josht	£11.40
Prawn Rogan	£11.40
King Prawn Rogan	£15.95
Vegetable Rogan	£9.55

MOSSALLA

Charcoal toasted chicken, lamb, king prawn tikka simmered in butter, saffron and creamy red mossalla sauce. Very mild.

Chicken Tikka Mossalla	£11.50
Lamb Tikka Mossalla	£11.50
King Prawn Tikka Mossalla	£15.95

Duck Dishes

Aash Korahi	£14.95
Tender pieces of boneless duck cooked in the east iron korahi with fresh ginger, crushed garlic, chopped tomatoes and green peppers.	

Aash Jalfrezi	£14.95
Tender pieces of boneless duck are cooked in an exceptional spicy sauce combining blends of garlic, ginger and fresh green chillies. Very hot.	

PASSANDA

A mild dish with a rich cream sauce and garnished with almond flakes.

Chicken Tikka Passanda	£11.50
Lamb Tikka Passanda	£11.50
King Prawn Passanda	£15.95

KADAI

Fresh tomatoes, green peppers, spring onions, green coriander and crushed garlic.

Chicken Tikka Kadai	£11.95
Lamb Tikka Kadai	£11.95
King Prawn Tikka Kadai	£15.95

SAG

Cooked in a variety of herbs and spices with spinach.

Chicken Sag	£10.75
Lamb Sag	£10.75
Prawn Sag	£10.75
King Prawn Sag	£15.95
Vegetable Sag	£9.55

Rice

Boiled Rice	£3.55	Mushroom Rice	£4.75
Pilau Rice	£3.75	Mixed Fried Rice	£4.75
Lemon Rice	£4.75	Keema Rice	£5.95
Coconut Rice	£4.75	Garlic Rice	£4.75



Bread

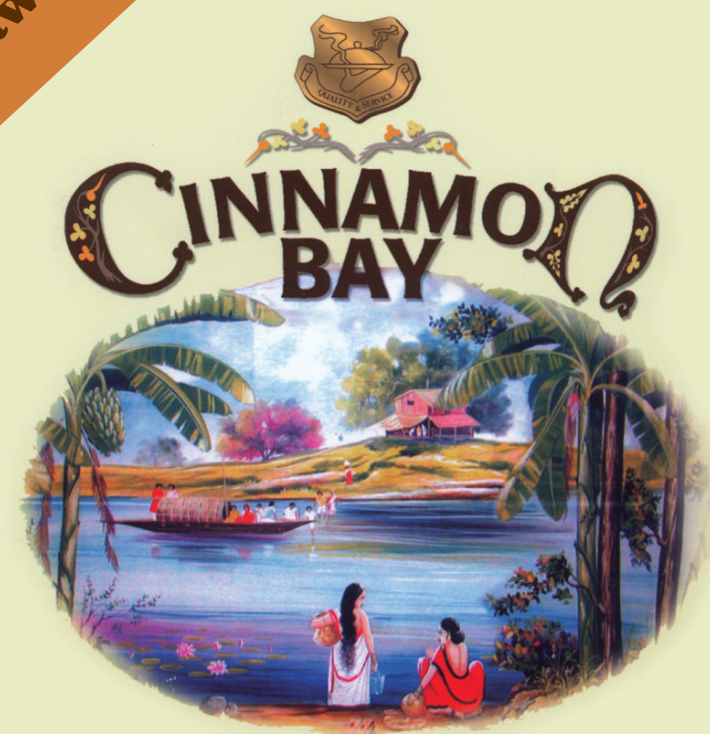
Nan	£3.95	Chilli Nan	£4.25
Unleavened bread cooked in the tandoor			
Keema Nan	£4.25	Chapatti	£2.75
Stuffed with spice minced lamb			
Peshwari Nan	£4.25	Poratha	£3.95
Stuffed with almonds and sultanas		Deep fried thick indian bread	
Vegetable Nan	£4.25	Stuffed Poratha	£4.95
Stuffed with mixed vegetables		Stuffed with mixed vegetables	
Garlic Nan	£4.25	Papadom	£0.85
Poneer Nan	£4.25	Mossolla Papadom	£0.95
Stuffed with cheese		Pickle Tray	£2.50

Side Dishes

Vegetable Curry	£4.95	Sag Aloo	£4.95
Mixed vegetable		Spinach and potato	
Sabjee Sag	£4.95	Palak Poneer	£4.95
Mixed vegetables and spinach		Spinach and cheese	
Aloo Ghobi	£4.95	Mushroom Bhajee	£4.95
Potato and fresh cauliflower		Mushroom cooked with a touch of tomato and herbs	
Mattar Poneer	£4.95	Niramish	£4.95
Cheese with green peas		Spinach and mushroom	
Tarka Dhall	£4.95	Bombay Aloo	£4.95
Thick lentils with a garlic and fenugreek garnish		Cubed potato cooked with Indian spices	
Chana Dhall	£4.95	Aloo Peas	£4.95
Thick lentils with chick peas		Potato cooked with Indian spices green peas	
Dhall Samba	£4.95	Bringal Bhajee	£4.95
Mixed vegetables in a sweet and sour lentil sauce		Freshly sliced aubergines	
Sag Bhajee	£4.95	Bhindi Bhajee	£4.95
Spinach		Okra	

All side dishes are available as main meals for £8.95 each

20%
discount for
takeaway orders



Contemporary Indian Cuisine

TAKEAWAY MENU

4-7 High Street, Hamble,
Southampton, Hants SO31 4JE

Tel: 023 8045 2285

Tel: 023 8045 4477

Email:

reservations@cinnamonbayhamble.co.uk

Opening Hours:

Tuesday - Sunday: 5.00pm - 11.00pm

All major credit cards welcome.

Car parking

www.cinnamonbayhamble.co.uk



Appetisers

An exceptional range of starters to begin your meal, why not start in the traditional way by ordering a selection of different appetisers and share them.

Lamb Samosa	£4.95	King Prawn Butterfly	£7.50
Prawn Purée	£5.95	Chicken Pakora	£5.25
King Prawn Purée	£7.50	<i>Golden chicken nuggets in bread crumbs.</i>	
Chicken Chat Purée	£5.95	Mushroom Pakora	£5.55
<i>Diced spicy chicken served on deep fried Indian bread.</i>		<i>Mushroom with minced lamb filling, fried in breadcrumbs.</i>	

Tandoori Appetisers

A speciality from northern India. Tender meats are marinated in delicately spiced and cooked in the traditional clay oven known as the Tandoori. All are served with fresh green salad.

Sheek Kebab	£5.50	Chicken/Lamb Tikka	£5.50
Shammu Kebab	£5.50	Tandoori King Prawn	£7.50
1/4 Tandoori Chicken	£5.50	Tandoori Mixed Kebab	£7.50

Vegetarian Appetisers

Onion Bhagee	£4.95	Vegetable Chaat Purée	£5.50
Vegetable Somosa	£4.95	Chana Choc Potiya	£4.95
		<i>Spicy chick peas cooked in a tamarin sauce.</i>	

Tandoori

Classic Indian dishes prepared with yoghurt, mint, tandoori spices and pastes and marinated to allow the flavours to saturate the meats. The final touch is to cook the dish on skewers in the traditional clay oven over charcoal to give a unique flavour.

1/2 Tandoori Chicken	£10.75	Chicken or Lamb Tikka Shaslik	£11.95
Chicken or Lamb Tikka	£10.75	<i>Onion, tomato and green pepper in the tandoor.</i>	
Tandoori King Prawn Sizzler	£15.95	King Prawn Shaslik	£16.10
Tandoori Mixed Grill Sizzler	£15.95	Salmon Tikka	£13.15
<i>Combination of Tandoori chicken, lamb tikka, chicken tikka pieces, king prawn, sheek kebab.</i>		<i>Succulent pieces of salmon delicately spiced using the finest Bangladeshi spices to give a rich flavour skewered in the tandoori.</i>	

Specials Menu

Spicy Tikka Wrap	£11.50
<i>Spicy chicken tikka stir-fried with onions & green peppers. Garnished with sliced tomatoes, red onions and fresh coriander, wrapped in a soft nan.</i>	

Jalaiya Chicken or Lamb Tikka	£13.15
<i>A hot dish using the finest chillies called the Naga. In its native Bangladesh it is used sparingly to add a level of heat to any dish. A distinctive combination of various spices and the Naga creates a rich aromatic dish. Hot curry lovers will appreciate this curry.</i>	

Shathkora Chicken or Lamb Tikka	£13.15
<i>A very aromatic dish using the exotic citrus fruit called the Shathkora which originated from the Bengal regions of India and Bangladesh. With a slight infusion of aromatic spices the Shathkora which is a good component to lamb gives a rich flavour to the curry.</i>	

M.B. Chicken Tikka	£13.15
<i>Aromatic dish with coconut and a mixture of various spices with nice flavours and some green chillies.</i>	

Chicken Tikka Singapore	£13.15
<i>A special dish cooked with green peppers and onions blended with a sweet spicy mossalla sauce.</i>	

Garlic Chilli Chicken Tikka	£13.15
<i>A hot dish using fresh chopped garlic and green chillies with a fine range of herbs to give a distinctive flavour and aroma.</i>	

Achari Chicken or Lamb Tikka	£13.15
<i>A very aromatic dish using our Chef's homemade special pickle with a blend of exotic spices to give a unique flavour and aroma.</i>	

Chicken Bhadami Makhani	£13.15
<i>A mild dish with tender chicken pieces cooked with an assorted collection of pistachio cashew and almonds with a subtle hint of honey.</i>	

Green Lamb Tikka Surruchi	£13.15
<i>Tender lean lamb morsels cooked in a variety of green herbs with an emphasis on fresh mint. It is then cooked with crushed garlic, ginger, chillies and lemon juice to provide a hot tangy flavour.</i>	

Mehraz Methi Lamb	£13.15
<i>Tender meat pieces cooked in a rich marination of herb and spices, with heavy accentuation of fenugreek and cumin spices.</i>	

Jhinga Cumbi	£14.95
<i>Marinated king prawns cooked in butter, saffron and creamy sauce, garnished with a delicate blend of nuts, pistachios and almond flakes.</i>	

Kofta Kapsilla	£13.15
<i>Succulent chicken tikka and minced lamb cooked in a medium hot sauce with green peppers and jeera.</i>	

Dil Se Chicken or Lamb Tikka	£13.15
<i>A medium hot dish in which a choice of chicken or lamb tikka are cooked with a strong accentuation of traditional Indian spices including bay leaf, clove, cardamon and a fragrance of aniseed.</i>	

Cinnamon Bay Silsila	£13.15
<i>A pot pouri of tandoori delights such as chicken tikka, lamb tikka and tandoori king prawn cooked in a medium hot dish with garlic, green peppers and fresh green coriander.</i>	

Lamb Tikka Amchor	£13.15
<i>Charcoal roasted lamb tikka pieces are cooked in a sweet creamy yoghurt sauce and then garnished with luscious mango slices.</i>	



Traditional Dishes

KORMA

A very mild dish cooked in a sweet creamy coconut sauce.

Chicken Korma	£10.75
Lamb Korma	£10.75
Prawn Korma	£10.75
King Prawn Korma	£15.95
Vegetable Korma	£9.55

MADRAS

A hot dish cooked with various spices and chillies

Chicken Madras	£10.75
Lamb Madras	£10.75
Prawn Madras	£10.75
King Prawn Madras	£15.95
Vegetable Madras	£9.55

JALLFREZI

A very hot dish sautéed with finely chopped green pepper, tomatoes, onions and ginger.

Chicken Tikka Jallfrezi	£11.50
Lamb Tikka Jallfrezi	£11.50
Prawn Jallfrezi	£10.75
King Prawn Jallfrezi	£15.95
Vegetable Jallfrezi	£9.55

BHUNA

Dish in a dry mustard sauce with various herbs and aromatic spices.

Chicken Bhuna	£10.75
Lamb Bhuna	£10.75
Prawn Bhuna	£10.75
King Prawn Bhuna	£15.95
Vegetable Bhuna	£9.55

BIRIANI

Biriani is a complete meal in itself where the choice of vegetable or meats are cooked with rice and served with a vegetable curry.

Chicken Biriani	£12.60
Chicken Tikka Biriani	£13.60
Lamb Biriani	£12.60
Lamb Tikka Biriani	£13.60
Prawn Biriani	£12.60
King Prawn Biriani	£15.95
Vegetable Biriani	£11.60
Tandoori Mixed Biriani	£14.95

DHANSAK

A sweet and sour hot curry with lentils served with pilau rice.

Chicken Dhansak	£15.00
Lamb Dhansak	£15.00
Prawn Dhansak	£15.00
King Prawn Dhansak	£16.15
Vegetable Dhansak	£13.50

BALTI

The original style of cooking in the famous cast iron pot cooked with various exotic spices and herbs served with plain nan.

Chicken Balti	£11.95
Lamb Balti	£11.95
Prawn Balti	£11.95
King Prawn Balti	£16.15
Vegetable Balti	£11.50