



#### SOUP

Mulligatawny is a soup which originated from South Indian cuisine. The name originates from the Tamil words milagu (மிளகு 'black pepper'), and taṇṇi (தண்ணி, 'water'); literally, "pepper-water".[1] It is related to the dish rasam.

#### **\* MULLIGATAWNY SOUP**

Red lentils in curry spiced and saffron-spiced coconut milk with vegetables. (Allergies: shrimp and chicken soup. may contain lactose.)

- 1. Mulligatawny Chicken Soup / kr139.00
- 2. Mulligatawny Shrimp Soup / kr149.00
- 4. Vegetarian Mulligatawny Soupup / kr129.00



#### **APPETIZER**

## O8.MOZZARELLA SAMOSA Kr 99.00

Fried samosa with mozzarella and vegetables (Contains: lactose, egg, and gluten)



#### KOLIWADA

Marinated and seasoned semolina, crisply fried, served with a choice of fried chicken, fish, or king prawns.

(Contains: Gluten, shrimp, fish)

09. Chicken Koliwada / kr99.00 10. Kipppfisk Koliwada / kr109.00 11. Prawns Koliwada /

kr109.00

### 90. CRISPY FRIED OKRA

## Kr 89.00

Spiced coated okra with gram flour and deep fried served with dip.







#### **CINNAMON STREET EXPRESS**

We offer every day small plate of curry combo and dosa til 5 pm!

#### CHENNAI EXPRESS DOSA

A dosa is a thin, savoury crepe in South Indian cuisine made from a fermented batter of ground white gram and rice.

Dosas are served hot, often with chutney and sambar (a lentil-based vegetable stew). Dosas are popular in South Asia as well as around the world.

(Allergies: Contains may lactose)

103. Plain Dosa / kr169.00 100. Masala Dosa / kr179.00 101. Cicken Dosa / kr199.00 102. Lambourry Dosa / kr209.00

#### MINI CURRY COMBO

Mini curry combo is small plats of food serverd with rice and day of salat, chef choice choose option vegtables, chicken and lamb.

(Allergies: lactose and cashew nut)
201. Vegtable Curry Combo / kr179.00
202. Chicken Curry Combo / kr189.00
204. Lamb Curry Combo / kr199.00
204. Vegans Curry Combo / kr179.00





#### KIDS MENU

The kids' menu offers small portions of approximately 180 grams of food.

## BUTTER CHICKEN AND RICE Kr 149.00

(Contains: Nuts and lactose)



## PANCAKES WITH MALAI CHICKEN TIKKA. Kr 129.00

Marinated grilled chicken pieces with sour cream, served with 2 pancakes and strawberry jam, and sugar.

(Contains: lactose, eggs, and gluten)





#### **ACCOMPANIMENT**

Here you will find all the Accompaniment that make all the other dishes here at Royal so much better!

#### **RAITA Kr 49.00**

Yogurt with salt, pepper, fresh cumin, and crispy chickpea flour balls. ( Allergies: lactose)



#### **EXTRA**

ALLERGIES: Lactose in mint sauce and gluten-free papadam.

33. Mango Chuteny / kr35.00

34. Mix Pickle / kr35.00

32. Mint Saus / kr35.00

31. Basket og Ppadom / kr45.00

Pommes frites / kr49.00 Extra Rice / kr49.00



#### \* NAN BREAD

Wheat and powdered sugar naan bread is baked in a tandoor oven. This bread (Allergies lactose, egg, and gluten)

66. Plain Nan / kr40.00 63. Tandoori Roti / kr35.00

65. Garlic Nnn / kr49.00 67. Kashmiri Naan (Allergies: Peanuts, cashews, almonds, and walnuts) / kr59.00



#### \* KASHMIRI NAN Kr 59.00

Bread of wheat flour and sugar baked in tandoori oven stuffed with Raisins, coconuts and nuts.

(Allergies: Cashew, peanut, almond, wallnut, egg and lactose)





#### TANDOORI CHAR GRILLED

MAKE MY OWN CINNAMON TANDOORI GRILLED DISHES

## 20. MIX GRILL Kr 299.00

Assorted meats marinated in yogurt, spices, grilled in a Tandoori oven. Allergies: (Lactose, shellfish)



## 29. MIX SASILK Kr 299.00

Marinated meats with spices and grilled with veggies. (Contains: mustard and lactose)



## 23. CHICKEN CAFREAL Kr 319.00

Marinated in fresh coriander, mint, lime, garlic, and ginger, then grilled in a tandoor oven with assorted veggies.





## 16.CHICKEN TIKKA Kr 289.00

Marinate in tandoorispiced yogurt, then chargrill in a tandoor. (Allergies: lactose.)



## 15. CHICKEN MALAI TIKKA Kr 289.00

Marinated in yogurt and fresh cream, lemon juice, and grilled in a charcoal Tandoori oven. Mild

((Allergies: lactose)

## 24. LAMB SASLIK Kr 319.00

Marinated meats with spices and grilled with veggies. (Allergies: mustard, egg and lactose in saus )



#### 26.BEEF SASLIK Kr 319.00

Marinated meats with spices and grilled with veggies. (Allergies: mustard, egg and lactose in sauce)



## 19. GARLIK CHICKEN TIKKA

### Kr 299.00

Marinated in fresh spiced garlic and corriender past lemionjuice, and grilled in a charcoal Tandoori oven. (Allergies: lactose in saus)







#### MAKE MY OWN CINNAMON CUURYS DISHES

All main courses are served with rice, choose between spice lable from mild, medium and medium+ madrass, vindaloo.

### \* LAZEEZ TIKKA MASALA

North Indian favorite dish grilled inTandoori oven and cooked in onions garlic, ginger, bell pepers, and tomatoes, with garam masala. (Allergies: lactose and cashew nuts)

40. Kylling 40. Chicken / kr279.00 42. Lam Tikka Masala / kr289.00



### **BUTTER MAKHANI**

Tandoori Grilled meat or chicken cooked with garlic, tomato, cardamom, honey makhani sauce. ( Allergies :lactose and cashew nuts.)

44. Butter Chicken / kr279.00

45. Lam Makhani / kr289.00

89. Beef Makhani / kr289.00



## CINNAMON ROGAN JOSH

A rare combination of delicate pieces of boneless lamb or boneless chicken prepared in a slow -cooked sauce with, cinnamon and onion.

46. Chicken Rogan Josh /
kr279.00
47. Lamb Rogan Josh /
kr289.00



#### **AWADHI KORMA**

Originally from the Awadh

area in India, boneless
meat in a harmonious and
tasty mixture of spices
and saffron. (Allergies:
lactose and cashew nuts)
50. Chicken Awadi Korma
/ kr279.00
51. Lam Awadhi Korma /
kr289.00



#### KADAI

Optional meat or chicken in kadai sauce ginger, cumin, coriander onion tomatoes and with fresh bell peppers.

( Allergies :lactose and

( Allergies :lactose and cashew nuts.)

36. Chicken Kadai / kr289.00

37. Lam Kadai / kr299.00 39. Duck Kadai / kr319.00



## WAZE HAAKH (SAAG /PALAK)

Traditional dish from
Kashmir with spinach and
mustard leaves cooked in
a sauce of onion, tomato,
ginger, garlic, fennel
seeds. (Allergies lactose,
mustard cashewnuts)

55. kylling 57. Lam / kr10.00 55. Chicken / kr279.00 57. Lamb / kr289.00







#### MAKE MY OWN CINNAMON CUURYS DISHES

All main courses are served with rice, choose between spice lable from mild, medium and medium+ madrass, vindaloo.

#### **VINDALOO**

Meat in a strong spicy sauce of onion, garlic, chilli, ginger and Indian spice mixture.

Goan Vindaloo or vindaloo is an Indian curry dish, originally from Goa, based on the Portuguese dish carne de vinha d'alhos.

60. Lamb Vindaloo /
kr289.00
62. Chicken Vindaloo /
kr279.00
61. Beef Vindaloo /
kr289.00

#### \* XACUTI

Traditional curry from Goa consisting of coconut, cumin, tamarind and mixed spices. ( Allergies: Chicken may contains of lactose.)

58. Chicken Xacuti / kr279.00 59.Lamb Xacuti / kr289.00



## METHI MALAI CHICKEN Kr 289.00

Grilled chicken chunked cooked in a wonderful cashew nut sauce with fenugreek and spices.

(Allergies:Lactose andcashewnuts.)









#### MAKE MY OWN CINNAMON CUURYS DISHES

All main courses are served with rice, choose between spice lable from mild, medium and medium+ madrass, vindaloo.

#### \* REZALA

The history of 'Rezala' goes way back, rooted deep in the era when Awadhi-Mughlai cuisine was brought into Bengal by the Nawabs who called Bengal their home and just couldn't do without the special touch that brought their dishes Choice Free Chicken or lamb. (Allergies: lactose, cashew nuts, mustard seeds and onion seeds)

82. Lamb Rezala /
kr299.00
83. Beef Rezala / kr299.00
80. Chicken Rezala /
kr289.00

## 48. LAMMESKANK ROGAN JOSH Kr 319.00

A rare combination of delicious local lamb shank cooked in a slow-cooking sauce with cinnamon and onion.



### \* MADRASS PEPPER KARRI

Choose yours chicken or lam
,beef in a strong spicy sauce of onions,garlic, chili, ginger and Indian spice mixture. (Allergies soya sauce and chicken may contain lactose)

78. Chicken Madrass Pepper / kr289.00

86. Lamb Madrass Pepper / kr299.00

88. Beef Madrass Pepper / kr299.00

39. Duck Madrass Pepper / kr329.00



#### **CINNAMON BALTI**

Balti, as a food, is named after the steel or iron vessel in which it is cooked, similar to karahi from the same region. The word is found in Indian (Hindi), Odia and Bengali and means "bucket".

( Allergies: lactose and cashew nuts)

12. Lamb Balti / kr299.00 13. Chicken Balti / kr289.00







#### **LOCAL SEA FOOD**

We use local Codfish, fish grilled in the tandoor charcoal oven, with an Indian twist.

## 98. KOKUM CODFISH CURRY Kr 299.00

Kokum, part of the mangosteen family, gives this Kerala flavor in local catfish curry that wonderful tangy flavor.

(Allerges: fish)

## 18. PERI- PERI SCAMPI Kr 319.00

Marinated in Peri-Peri spices, lemon juice and mustard, grilled with assorted vegetable in charcoal oven. (Allergies: lactose, shellfish and mustard)



# 94. KRISTIANSUND KALDINE Kr 299.00

A traditional dish from Goa, grilled local Codfish in Indian style, marinated with garlic, ginger, Indian spices and cooked in kokum, coconut milk sauce and leeks. (Allergies: fish)



## \* 38. KLIPPFISK <u>KADAI</u> Kr 299.00

Tandoori grilled local Codfish prepared in a sauce of ginger, cumin, coriander, chilli, onion, tomatoes and with fresh paprika, (Allergies: fish)



## 99. GARLIC SCAMPI Kr 319.00

Marinated with
fresh garlic, fresh green
chilli, lemon juice and
garam masala and grilled
in a Tandoori charcoal
oven (Allergies shellfish)
(RECOMMENDED)

(25)

## 87. MADRASS PEPPER SCAMPI Kr 299.00

Scampi cooked in red wine chilli pepper sauce ginger, cumin, coriander, chilli, onion, tomatoes and with fresh paprika. (Allegies: soya sauce shellfish and gluten)









#### LOCAL SEA FOOD

We use local Codfish, fish grilled in the tandoor charcoal oven, with an Indian twist.

## 111. CHANA SCAMPI Kr 259.00

Scampi cooked in sautéed fried onions and spice mix, chickpeas, tomatoes and finely chopped ginger. (Allergies: lactose and shellfish)



## ¥ 97. WAZE HAAKH SCAMPI Kr 299.00

Traditional dish from Kashmir with spinach and mustard leaves cooked in a sauce of onion, tomato, ginger, garlic, fennel seeds. (Allergies: lactose, cashew nuts and shellfish)



#### **VEGETARIAN LOVERS**

CINNAMON ALWAYS SUPPORTED TO REDUCE CARBON AND SAVE OUR ENVIRONMENT.

## **56. WAZZI HAKH** PANEER

Kr 249.00

Traditional dish from Kashmir with spinach and mustard leaves prepared in a sauce of onion, tomato, ginger, garlic, fennel seeds. (Allergies: cashew nuts and lactose, mustrad)

## **54. CINNAMON** DAL MAKHANI Kr 239.00

Slow cooked black lentils with spices, tomato, ginger and garlic.(Allergies: lactose)



## 43. PANEER MAKHANI Kr 249.00

Diced of homemade cottage chees cooked with mild tomato and honey sauce, (Allergies: lactose and cashew nuts)











#### **VEGETARIAN LOVERS**

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## 35. PANEER <u>KADAI</u> Kr 249.00

Homemade cottage
cheese prepared in kadai
sauce ginger, cumin,
coriander, chilli, onion,
tomatoes and fresh Bell
Pepper, (Allergies: lactose

## 28. CHANA PANEER Kr 239.00

Boiled spiced chickpeas cooked in onions and tomatoes, ginger, garlic sauce and an aromatic Indian spice, Allergies: lactose and cashew nuts)

(VG)

## 53. SHAM SAVERA Kr 249.00

Spinach puree balls filled with cream and cottage chees prepared with tomato hony sauce,(Allergies: milk and cashew nuts)





and cashew nuts)

## 41. PANEER TIKKA MASALA Kr 249.00

North Indian favorite grilled in a Tandoori oven and cooked with onions, garlic, ginger,bell pepper and tomatoes, with garam masala, (Allergies: lactose and cashew nuts)



## 49. NAVRATAN KORMA Kr 239.00

Originally from the Awadh area in India, diced vegetables cooked with mild harmonious and flavorful mixture of spices and saffron, (Allergies: lactose and cashew nuts)



## 52. KESRI MALAI KOFTA Kr 249.00

Home made Cottage
cheese balls filled with
cream and paneer
prepared with nuts, onion
saffron sauce, (Allergies:
of lactose and cashew
nuts.)







#### VEGANS

## 74. YELLWO DAL Kr 219.00

Yellow lentils prepared with onion, garlic, cumin, ginger and fresh coriander.



## 75. MIXVEGTABLE CURRY Kr 219.00

Combination of assorted vegetables cooked in curry sauce and and finished with coconut milk.



## 73. CHANA AND TOFU Kr 239.00

Boiled spiced chickpeas and tofu cooked in onions and tomatoes, ginger, garlic in curry sauce and an aromatic Indian spice.



#### **DESSERTS**

**Delicious After Dinner** 

# 76. SIZZLING CINNAMON BROWNIES Kr 99.00

Home-baked and a pinch of top cinnamon powder, served in a warm sizzler with vanilla icecream (Allergies: lactose, gluten, egg and walnuts)

## 93. GAJAR HALWA Kr 89.00

Homemade carrot pudding served with vanilla ice cream. (Allergies lactose and cashew nut) 77.MANGO SORBET Kr 89.00

## 109. SHARABI JAMUN Kr 129.00

Home made sweet dumppling with deepd with rose sugar sryp and served with Baileys Irish Cream and toped with vanilla.

## 79. SAFFRAN KULFI Kr 89.00

Homemade Indian milk ice cream . (Allergies.almond,cashew nut and Pistachio,lactose )

