

Opening Times:
Mon - Thurs 5-11pm
Fri - Sat 5-11:30pm
Sun 12:30-10:30pm

01 835 2777

Frederick Street, Ashbourne, Co Meath
www.cinnamongarden.ie

AWARDED BEST RESTAURANT IN MEATH 2017 & 2018

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IRISH TAKEAWAY OF THE YEAR 2019 WINNER

IRISH TAKEAWAY OF THE YEAR 2019 WINNER

THE CINNAMON GARDEN

INDIAN RESTAURANT

OUTDOOR CATERING

from as little as €10pp

Having a party? Indian food is the perfect sharing food for a gathering of friends or a 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.

CALL US NOW ON 01 835 2777 OR EMAIL info@cinnamongarden.ie

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www.cinnamongarden.ie



HAVING A PARTY

Birthdays
Engagements
Christenings
Confirmations

RESTAURANT AVAILABLE FOR PRIVATE PARTIES

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



ROLLS

74. CHICKEN TIKKA ROLL ^{1,3,7} €10.95

Chicken tikka rolled up in a naan bread with mint sauce & salad served with chips

75. SEEKH KEBAB ROLL ^{1,3,7} €10.95

Seekh kebab rolled up in a naan bread with mint sauce & salad served with chips

KIDS MENU

76. CHICKEN NUGGETS & CHIPS ^{1,3,7} €6.95

77. CHICKEN TIKKA MASALA ^{7,8} €6.95

With Chips or Steamed Rice

78. CHICKEN KORMA ^{7,8} €6.95

With Chips or Steamed Rice

79. MALAI TIKKA ⁷ €6.95

With Chips or Steamed Rice - Mild chicken tikka in a creamy marinade

80. CHICKEN PAKORA & CHIPS ¹ €6.95

Crispy chicken supremes marinated with mild Indian spices & dusted with semolina

81. MAKHANI PRAWNS ^{7,8} €9.95

King prawn cooked in garlic tomato sauce served with chips or steamed rice

82. MANGO CHICKEN ^{7,10} €7.95

With Chips or Steamed Rice

DRINKS

83. FIZZY DRINKS (CANS) €1.50

84. MANGO LASSI €3.50

85. HOUSE RED/ WHITE WINE €15

86. COBRA INDIAN BEER €3.95



AWARDED BEST RESTAURANT IN MEATH 2017 & 2018



AWARDED BEST RESTAURANT IN LEINSTER 2016, 2017, 2018



AWARDED BEST FRONT OF HOUSE IN LEINSTER 2017, 2018, 2019



BEST TEAM IN IRELAND 2017



AWARDED BEST ETHNIC RESTAURANT IN LEINSTER 2018



AWARDED BEST FAMILY FRIENDLY RESTAURANT 2015, 2016, 2017 & 2019



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. All time favourite dishes like Dhansak, Madras, etc. can be cooked with your choice of meat or vegetables.

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

LIST OF 14 ALLERGENS OUTLINED IN LEGISLATION

1) GLUTEN, 2) CRUSTACEANS, 3) EGGS, 4) FISH, 5) PEANUTS, 6) SOYBEANS, 7) MILK, 8) NUTS, 9) CELERY, 10) MUSTARD, 11) SESAME SEEDS, 12) SULPHUR DIOXIDE AND SULPHITES, 13) LUPIN, 14) MOLLUSCS

We have not declared CELERY, LUPIN, PEANUTS and as we don't use these products or products containing them. Our dishes declared with NUTS products are often NUTS prepared in factories producing various nuts including PEANUTS.

If you have any questions or particular dietary requirements or intolerances please advise us and we shall do our utmost to offer you alternatives. Whilst we do all to accommodate our guests with allergies and food intolerances, we are unable to guarantee that our dishes are totally allergen-free.

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

C.G.'S AROMATIC SPICE (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 times.



STARTERS

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) ^{1,3,7}	€4.95
Crispy fried pastry parcels filled with Feta cheese & baby spinach	
4. TANDOORI CHICKEN ⁷	€5.95
Chicken thighs marinated with hand pounded spices, garlic & Yoghurt	
5. MEAT SAMOSAS OR PUNJABI VEGETABLE SAMOSAS ^{1,3}	€5.50
Crispy fried pastry parcels filled with select lamb mince or spiced potatoes and hand pounded spices	
6. KUKURA MURGH (CHICKEN PAKORA) ¹	€5.50
Crisp chicken supremes marinated with indian spices and dusted with semolina	
7. TRIO OF CHICKEN ⁷	€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 ^{3,7}	€5.95
Hand pounded wicklow lamb mixed with fragrant spices cooked on skewers in tandoor	
9. CINNAMON LAMB FRY ^{1,10,11}	€6.95
Batter-fried strips of lamb fillets tossed with sweet chilli & smoked coriander sauce	
10. DUCK TIKKA ^{6,11}	€8.50
Barbary duck marinated with tandoori spices and cooked in clay oven	
11. SALONI MACCHI ⁴	€7.95
Chef jagat's special. Char grilled salmon marinated with carom seeds, royal cumin, ginger and garlic.	
12. MALAI KING PRAWN ^{2,10}	€9.95
An all time favourite...Jumbo Indian Ocean prawns marinated with saffron, fresh hand pounded chef's spices	
13. CALAMARI ^{2,4,6,11}	€6.95
Crispy fried squid rings with baby spinach leaves served with Goan peri peri chutney	
14. CINNAMON GARDEN PLATTER ^{3,4,7}	€12.95
MIXED STARTER FOR TWO - Chicken, Lamb, Fish & Onion & Potato Fritter	

MAIN COURSE

All Main Courses are served with Steam or Pulao Rice*

15. CHICKEN TAK A TAK ⁷	€11.95
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 - CHANNA MASALA	
16. CG's CHICKEN TIKKA MASALA ^{7,8}	€11.95
Chicken tikka skewered in tandoor, then simmered in a creamy garlic & tomato sauce with coconut and almond - CHEF'S RECOMMENDED SIDE DISH - ALOO PUNCH POORAN	
17. CHICKEN KORMA ^{7,8}	€11.95
Chicken cooked in a creamy cashew nut and almond sauce with saffron & very mild spices - CHEF'S RECOMMENDED SIDE DISH - SAAGH ALOO	
18. TANDOORI BUTTER CHICKEN ^{7,8}	€12.95
Tandoori chicken tikka cooked in creamy tomato and garlic sauce, finished with cream, butter and palm crushed fenugreek leaves	
CHEF'S RECOMMENDED SIDE DISH - DAL BUKHARA	

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MAIN COURSE

All Main Courses are served with Steam or Pulao Rice*

19. CHICKEN CHETTAINUD ¹⁰	€11.95
LAMB CHETTAINUD ¹⁰	€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 - SUBZ MILONI	
20. SAAG GOSHT/CHICKEN ⁷	€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 - ALOO PUNCH POORAN	
22. KADHAI CHICKEN ⁷	€11.95
KADHAI LAMB ⁷	€12.50
KADHAI FISH OR PRAWN ^{2,4,7}	€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 - DAL BUKHARA	
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 - SUBZ MILONI	
25. DHABE WALA CHILLI CHICKEN ^{1,6,11,12}	€12.95
Chef Rakesh's Special – Indian street food style crispy chicken morsels with garlic, onions, sesame, soya and tellicherry pepper - CHEF'S RECOMMENDED SIDE DISH - PALAK KOFTE	
26. PUDINA GOSHT ^{7,8}	€12.95
Slow cooked lamb with lamb mince infused with mint and our unique blend of aromatic spices that gradually reveal its seductive flavours	
CHEF'S RECOMMENDED SIDE DISH - ALOO PUNCH POORAN	
27. ACHARI CHICKEN ¹⁰	€12.95
Chef Nixon's Special - Chicken Tikka cooked with pickling punch porran spices, dry mango powder, fresh chilli and garlic - CHEF'S RECOMMENDED SIDE DISH - CHANNA MASALA	
28. PRAWN JALFREZI ^{2,4}	€13.95
Tiger prawns with onions peppers & tomato flavored with carom seeds	
CHEF'S RECOMMENDED SIDE DISH - SAAGH ALOO	
29. HARYALI FISH CURRY ^{4,10}	€13.95
Tilapia Fish cooked with mustard oil, shallots, curry leaves, nutmeg lemon grass, fenugreek seeds and fresh coriander - CHEF'S RECOMMENDED SIDE DISH - KURKURI GOBHI	
30. JHINGA MOILEE CURRY ^{2,4,10}	€13.95
Kerala style prawn curry with shallots, lime leaves, courgettes and coconut milk	
CHEF'S RECOMMENDED SIDE DISH - KURKURI GOBHI	
31. GOAN SEAFOOD CURRY ^{2,4,14}	€14.95
Fish, mussels & prawns simmered in a smooth coconut & chili masala paste. A Goan speciality - CHEF'S RECOMMENDED SIDE DISH - ALOO PUNCH POORAN	
32. DUCK VINDALOO	€14.95
Barbary duck breast with vindaloo masala & onion marmalade. It's a MYTH that it is very spicy but is not mild either - CHEF'S RECOMMENDED SIDE DISH - SUBZ MILONI	
33. CG's CHICKEN/LAMB BIRYANI ^{7,8}	€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 - CHANNA MASALA	
34. MUMBAI MANGO DUCK ¹⁰	€14.95
Spiced barbary duck tikka cooked with sweet and sour mango, tamarind, curry leaves, mustard seeds and coconut milk - CHEF'S RECOMMENDED SIDE DISH - SUBZ MILONI	

FROM CLAY OVEN

Served with Rice*

35. TANDOORI JUMBO PRAWN ^{2,7,8,10}	€19.95
Jumbo Indian Ocean prawns marinated with saffron, fresh hand pounded chef's spices served with pulao rice and korma sauce on side - CHEF'S RECOMMENDED SIDE DISH - SAAGH ALOO	
36. TANDOORI CHICKEN ^{7,8}	€15.95
Chicken marinated with hand pounded spices, garlic & Yogurt served with pulao rice & tikka masala sauce on side - CHEF'S RECOMMENDED SIDE DISH - SUBZ MILONI	

VEG SIDE DISHES

37. DAL (LENTILS)	€5.50
Lentils tempered with cumin & smoked chilli	
38. DAL BUKHARA ⁷	€6.95
Queen of lentils. Black lentils, kidney beans with fenugreek, irish kerry gold butter	
39. CHANNA MASALA	€5.50
Chickpeas braised with fresh fenugreek, carom seeds & tamarind, with fresh coriander	
40. KURKURI GOBHI ^{1,6,11,12}	€6.95
Crispy cauliflower with tomato garlic chilli chutney	
41. SHAHI PANEER ^{7,8}	€6.95
Home-made cottage cheese with fenugreek leaves in a tomato creamy sauce	
42. SAAGH ALOO ⁷	€5.95
Cottage cheese cooked with spinach & fresh greens	
43. SAAGH PANEER ⁷	€6.95
Cottage cheese cooked with spinach & fresh greens	
44. ALOO PUNCH POORAN ¹⁰	€4.95
Potatoes tempered with cumin, turmeric, asafoetida & fenugreek seeds	
45. KADHAI PANEER ⁷	€6.95
Cottage cheese cooked with onion, tomatoes, peppers and khadai spices cooked in a Traditional iron wok	

46. SUBZ MILONI ⁷	€5.50
Stir-fried vegetables with a cumin, chopped onions, tomatoes	
47. PALAK KOFTE ^{1,7,8}	€6.95
Spinach and cottage cheese dumpling with mace, turmeric in a saffron infused sauce	
48. SUBZ KORMA ^{7,8}	€6.95
Mix vegetables in a creamy cashew nut and almond sauce	
49. SIDE SALAD	€4.50
50. CHIPS	€2.95
51. MASALA CHIPS	€3.50
52. WEDGES ¹	€3.95

VEG MAIN DISHES

All Main Courses are served with Steam or Pulao Rice*

53. VEGETABLE BIRYANI ^{7,8}	€11.95
Perfumed Basmati rice cooked with fresh vegetables & sweet aromatic spices, Finished with mint, fried onions and saffron and nuts, served with dal tadka	
54. VEGETABLE JALFREZI ^{7 *}	€10.50
Fresh vegetables with onion, tomato and carom seeds	
55. KADHAI PANEER ^{7 *}	€10.95
Homemade scottage cheese cooked with onion, tomatato, peppers and kadhai spices in traditional iron wok	
56. SUBZ CHETTAINUD ^{7,10 *}	€10.95
Mixed vegetable curry, with mustard seeds, coconut milk and curry leaves	

RICE

High quality Basmati Rice (low glycemic index)

57. STEAM RICE	€2.50
58. PULAO RICE	€2.50
59. LEMON RICE ¹⁰	€3.50
60. COCONUT RICE	€3.50
61. MUSHROOM RICE	€3.50
62. CHANNA (CHICK PEAS) RICE	€3.50

NAAN BREAD

63. NAAN ^{1,7}	€1.99
64. PUDINA NAAN ^{1,7}	€2.50
Mint flavour naan bread	
65. PESHWARI NAAN ^{1,7,8}	€3.50
Coconut, raisin, fennel & almonds	
66. ALOO KULCHA ^{1,7,10,11}	€3.50
Naan stuffed with potatoes	
67. KEEMA NAAN ^{1,3,7,11}	€3.50
Naan stuffed with lamb mince	
68. CORIANDER & CHILLI NAAN ^{1,7}	€2.95
69. TANDOORI ROTI ^{1,7}	€1.99
70. GOC NAAN ^{1,7}	€2.95
Garlic, onion & coriander naan	
71. GARLIC NAAN ^{1,7}	€2.50
72. EXTRA POPPADOM	€1.99
73. EXTRA POPPADOM with chutney	€2.50