



THE
CINNAMON
CLUB



THE CINNAMON CLUB

Since 2001, Vivek Singh's 'The Cinnamon Club' has been a landmark restaurant in London that has revolutionized Indian cuisine, with its ever-evolving menu of dishes that combine traditional Indian cooking with nothing but the best in produce and spices. In short – the best of all worlds!

If you'd like to explore and take your taste buds on an adventure, we have a 7-course tasting menu that includes some of our household favorite Cinnamon Classics from the last 20 years. Please ask your server to see this menu.

STARTERS & CHAATS

INDO-CHINESE CHILI PANEER (V, GF)	60
Garlic and soy	
SOFT SHELL CRAB CAFREAL (GF)	65
Green chili mayo, onion, tomato salsa	
JODHPURI KACHORI CHAAT (V)	55
Spiced onion dumplings, curried white peas, chutney medley	
RAGDA PATTICE (V)	45
Spiced potato patty, tamarind, mint chutney	
EDAMAME CUTLET (V)	50
Mustard ketchup, garlic, coconut crumble	
SAMOSAS CHAAT (V)	45
Curried white peas, chutneys and yoghurt	
BHALLA PAPDI CHAAT (V)	35
Wheat crisps, dahi vada sorbet, herby chutney, boondi	

TANDOOR AND GRILLS

TANDOORI PORTOBELLO MUSHROOM (V)	60
Chutney and cheese	
CHARGRILLED BROCCOLI (V)	60
Almonds and rose petals	
PANEER PESTO TIKKA (V, N)	70
Basil and pinenut	
TANDOORI KING PRAWN (GF)	90
Ajwain and yoghurt	
CHICKEN KASTOORI KEBAB (GF)	75
Smoked beetroot and yoghurt	
MALAI CHICKEN TIKKA (GF)	75
Mace and cardamom	
MUTTON SEEKH KEBAB (GF)	80
Pickled onion and chili	
SARSON FISH TIKKA (GF)	80
Kachumbar salsa	
VEGETARIAN KEBAB PLATTER	140
Chef's selection of vegetarian kebabs	
NON VEGETARIAN KEBAB PLATTER	175
Chef's selection of non-vegetarian kebabs	

MAIN COURSE

MAKAI SAAG (V, GF)	65
Spinach, sweetcorn, garlic and tomato	
PANEER TIKKA MASALA (V, N)	75
Char-grilled paneer, rich onion and tomato masala	
LAHORI KADHAI CHICKEN (GF, N)	85
Thighs, spinach sauce, pickled root vegetables	
FIERY RAJASTHANI LAMB CURRY (GF)	90
Classic laal maas	
COASTAL FISH CURRY (DF)	90
Kingfish, kokum berry and coconut	
GOAN PRAWN CURRY (GF)	105
Fresh coconut, chili and black kokum	
JUNGLE CURRY CHICKEN (GF)	80
On the bone, bold & punchy	
TANDOORI LAMB CHOPS, SAAG ALOO (GF)	95
Saffron sauce	
FUTURE 50 KOFTA (V)	65
With WWF approved chickpea, kale, quinoa, dried fruits, tomato, fenugreek sauce	
ALOO GOBHI MASALA (V)	50
Tomato, fresh coriander and dry spices	
OLD DELHI BUTTER CHICKEN (GF)	85
Smoky chicken tikka in buttery tomato fenugreek sauce	

HYDRABADI BIRIYANI

Aromatic spiced rice, layered with a choice of marinated meats	
KING PRAWN BIRYANI (GF)	95
CHICKEN BIRYANI (GF)	95
MUTTON BIRYANI (GF)	100

SIDES

HOUSE BLACK DAL (V)	40
SESAME, HONEY, CHILI AND GARLIC POTATO (V)	35
STEAMED OR PILAU RICE (V)	35
GARLIC OR PLAIN NAAN, ROTI, MINT PARATHA	20
CHICKEN TIKKA AND CHEESE NAAN	45
3 CHEESE AND CHILI NAAN	35
SELECTION OF FRESHLY MADE TANDOORI BREADS	45

DESSERTS

GARAM MASALA BRÛLÉE (N)	45
Lemon, garam masala sable	
STICKY TOFFEE PUDDING (N)	50
Carrot halwa and ginger, banana ice cream	
ROYAL PUNJAB KULFI (N)	50
Malai kulfi, saffron and cardamom	
GULAB JAMUN CHEESECAKE (N)	50
Passion fruit sauce	
COCONUT RICE KHEER (VG)	40
Char-grilled pineapple, raspberry crumble	
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS	35
Ask your server for today's selection	

(DF) Dairy Free	(N) Contains Nuts
(GF) Gluten Free	(V) Vegetarian

BEVERAGES

CINNAMON TADKA	80	NIGHT CHAI	85	WHITE	
Bourbon Whisky, Southern Comfort, Black Pepper, Cinnamon Syrup, Angostura Bitter		Hendricks Lunar, St. Germaine, lavender, butterfly tea		Sula, Chenin Blanc, Nashik 65 355	
SPICY VOODOO	85	RED		Matua Valley, Sauvignon Blanc, Marlborough 70 325	
Tequila, black spicy rum, passion fruit, vanilla, cinnamon		Sula, Shiraz, Nashik 65 345		Riesling 'Dr L' QbA, Dr. Loosen, Mosel 80 360	
		Penfolds Koonunga Hill, Shiraz-Cabernet, Australia 85 420			
		Catena Malbec, Argentina 95 480			



COCKTAILS

CINNAMON TADKA	80
Bourbon Whisky, Southern Comfort, Black Pepper, Cinnamon Syrup, Angostura Bitter	
NIGHT CHAI	85
Hendricks Lunar, St. Germaine, Lavender, Butterfly Tea	
TULSI GIMLET	80
Gin, Basil, Cucumber, Sweet and Sour	
SPICY VODOO	85
Tequila, Black Spicy Rum, Passion Fruit, Vanilla, Cinnamon	
DIVAR ISLAND	80
Blended Scotch Whiskey, Disaronno, Black Pepper, Ginger beer, Hatta Honey	
CHEROOT - चुरूट	80
Makers Mark, Frangelico, Coffee Liqueur, Disaronno, Chocolate Bitters	

MOCKTAILS

COCONUT CLUB	40
Coconut Puree, Elderflower Syrup, Lemon Juice, Simple Syrup, Soda	
PASSION BAZAAR	40
Passion Fruit, Raspberry, Cranberry, Lemon Juice, Rosemary	
THANDAI	40
Mint, Ginger, Almond Syrup, Lime Cordial, Simple Syrup, Soda	

WINES BY THE GLASS

		GLASS	BOTTLE
CHAMPAGNE AND SPARKLING			
Prosecco DOC, Valdo Millesimato	Veneto	70	350
Laurent-Perrier, La Cuvee, NV	Champagne	170	820
WHITE			
Sula, Chenin Blanc	Nashik	65	325
Riesling 'Dr L' QbA, Dr. Loosen	Mosel	70	350
Matua, Sauvignon Blanc	Marlborough	65	325
RED			
Sula, Shiraz	Nashik	65	325
Penfolds Koonunga Hill, Shiraz-Cabernet	South Eastern Australia	70	350
Catena Malbec	Mendoza	60	300
ROSÈ			
M de Minuty	Côtes de Provence	70	350
Château d'Esclans Whispering Angel Rosé	Côtes de Provence		525

SPIRITS

APÉRITIFS

Aperol	55
Campari	55
Fernet Branca	55

GIN

Tanqueray	50
Bombay	55
Tanqueray 10	60
Gin Mare	65
The Botanist	70
Hendricks	70
Monkey 47	95

VODKA

Absolut Blue	55
Kettle One	55
Grey Goose	75
Beluga Noble	85
Belvedere	75
Cîroc	75

RUM

Bacardi Superior	55
Captain Morgan Spiced Rum	57
Havana 7	65
Ron Zacapa Xo	110

TEQUILA

Jose Cuervo	55
Patron Silver	70
Patron Anejo	80
Don Julio Reposado	85
Patron X.O.	70

SINGLE MALT

Glenmorangie 10	70
Glenfiddich 12	70
Laphroig 10	75
Macallan 12	95
Glenfiddich 18	115
Lagavullin 16	165
Macallan 15	195
Macallan 18	395

BLENDED WHISKY

Chivas 12	67
JW Black Label	70
Chivas 18	120
JW Blue Label	220

AMERICAN & BOURBON

Jim Beam	55
Jack Daniels	60
Makers Mark	60
Bulleit	60
Woodford Reserve	65

COGNAC

Courvoisier VSOP	95
Hennessy VSOP	95
Hennessy XO	195

BEER

Corona	48
Tiger	48
Kingfisher	48



THE CINNAMON CLUB

HAPPY HOUR

MENU

From 6pm to 8pm

SIGNATURE COCKTAILS

AED 45

CINNAMON TADKA

Bourbon Whisky, Southern Comfort, Black Pepper,
Cinnamon Syrup, Angostura Bitter

NIGHT CHAI

Gin, Lunar St. Germaine, Lavender Syrup, Butterfly Tea

TULSI GIMLET

Gin, Basil, Cucumber, Sweet and Sour

SPICY VOODOO

Tequila, Black Spicy Rum, Passion Fruit, Vanilla, Cinnamon

DIVAR ISLAND

Blended Scotch Whisky, Disaronno, Black Pepper,
Ginger Beer, Hatta Honey

CHEROOT

Makers Mark, Frangelico Coffee Liqueur,
Disaronno Chocolate Bitters

WINES

AED 45

WHITE

Sula, Chenin Blanc, Nashik, India

RED

Sula, Shiraz, Nashik, India

HOUSE SPIRITS

AED 35

JW Red Label

Tanqueray

Kettle One

Bacardi Superior

Jose Cuervo





THE CINNAMON CLUB

THALI

MENU

MEAT SELECTION
AED 190 PER PERSON

JODHPURI KACHORI CHAAT (V)
Cinnamon Club Dubai legend

CHICKEN KASTOORI KEBAB (D)
Garlic and fenugreek yoghurt

TANDOORI PRAWN (D, SF)
Ajwain & Kalonji

JUNGLE CHICKEN (D)
On the bone, bold and punchy

FIERY RAJASTHANI LAMB CURRY (D)
Classic Laal Maas

MALABAR BOATMAN'S FISH CURRY (F)
Kingfish, kokum berry and coconut

CHICKEN BIRYANI (D)
Basmati rice, saffron, spices, kewda and rose water

DAAL MAKHANI (D, V)
Black lentils, butter, fenugreek

BURHANI RAITA (D, V)
Garlic, chili

SELECTION OF INDIAN BREADS (D, E, G, V)
Naan, roti, parantha

DESSERT

COCONUT RICE KHEER
Char-grilled pineapple, raspberry crumble (vegan)

GULAB JAMUN CHEESE CAKE (G, N)
Passion Fruit Sauce

D - Dairy G - Gluten N - Nuts SS - Sesame F - Fish SF - Shellfish E - Egg S - Soya V - Vegetarian



THE CINNAMON CLUB

THALI

MENU

VEGETARIAN SELECTION
AED 165 PER PERSON

JODHPURI KACHORI CHAAT (G)
Cinnamon Club Dubai legend

CHARGILLED BROCCOLI (D, N)
Almonds and rose petal

PANEER PESTO TIKKA (D, N)
Basil and peanut

PANEER BUTTER MASALA (D, N)
Cottage cheese cooked in buttery tomato fenugreek sauce.

FUTURE 50 KOFTA (D, N)
Packed with WWF approved chickpea, kale,
quinoa and dried fruits, tomato fenugreek sauce

MAKAI SAAG (D)
Spinach, sweetcorn, garlic and tomatoes

VEGETABLE PULAO (D)
Basmati rice, ghee, saffron

DAAL MAKHANI (D)
Spinach, sweetcorn, garlic and tomatoes

BURHANI RAITA (D)
Garlic, chili

SELECTION OF INDIAN BREADS (D, E, G)
Naan, roti, parantha

DESSERT

COCONUT RICE KHEER
Char-grilled pineapple, raspberry crumble (vegan)

GULAB JAMUN CHEESE CAKE (G, N)
Passion Fruit Sauce

D - Dairy G-Gluten N - Nuts SS - Sesame F - Fish SF - Shellfish E - Egg S - Soya V - Vegetarian