

CINNAMON

FINE DINING INDIAN CUISINE

Rajput architecture, magnificence and sumptuousness - this is the essence that pervades Cinnamon, originally the erstwhile dining room of the Prime Minister of Jaipur State

Cinnamon is a gourmet theatre endearing the many faces of Indian cuisine from Princely States of India – Rajputana, Awadh and Hyderabad. The restaurant showcases our love for traditional culinary art through its contemporary styling and artistic ways.

The journey takes a swirl through the "Bajot", a unique private dining area in the restaurant, wherein our esteemed guests are treated to a special chef's menu, pampered by our highly trained servers and chef-in-charge himself. The menu showcases dishes made to order and proves to be a boon for connoisseurs of food. Redefining Indian food, our menu uses the freshest of ingredients, authentic herbs and whole spices to create a modest twist to traditional cuisines from the Princely States of India.

Allow us to use a teaspoon of cinnamon or a strand of saffron or slivers of almonds and pistachio to entice you with wisps of the aromas from the different regions of India. So pamper your taste buds and relish the ever enthusiastic journey, where you will accidentally stumble upon the good life of savouring food, flavours and spices of the Princely States.

"SHAHI RAJPUTANA"

CUISINES OF RAJASTHAN

AN ERA OF OPULENCE AND ROYALTY















'Rajputana' now known as Rajasthan was the land of many Princely States, which includes Jaipur.

Being a land of sparse vegetation, fierce dust storms and blazing sun, cooking was inclined to the war-like lifestyle and the availability of ingredients of the region. Dried lentils and beans from indigenous plants like 'sangri' and 'ker' are staples of the Rajasthani diet. 'Bajra' (millet) and 'Makai' (corn) are used for making rotis. In this desert belt, cooks still use very little water and instead use milk, buttermilk and clarified butter as alternatives.

The Maharajas were inveterate hunters and the 'Junglee Maas' was a favorite among them. Due to the paucity of exotic ingredients in the camp kitchen, the game was simply cooked in pure ghee, salt and plenty of red chilies. The tables were laid with sterling silver dishes and gold rimmed plates, awaiting the arrival of the 'Royal Entourage', where the meals used to be a long affair with the opulence of large amount of wines and exquisite liquor complementing the delicacies served.

The 'Khansamas' (royal cooks) worked in the palaces and kept their most mysterious recipes to themselves. Some recipes were passed on to their descendants and the rest were passed on as skills to the chefs. Our chef takes anecdotes from the royal 'Khansamas' and brings forth the true culinary valor of the 'Rajput Kingdom'.

SHURUAAT









- 🟢 **Sangri ki shaami** PORTION SIZE: 230 gms ₹ 1200
611 Kcal| Sangri beans, onion, chick pea flour

- 🟢 **Paneer mirch pudina tikka** PORTION SIZE: 250 gms ₹ 1200
574 Kcal| Cottage cheese, curd, mustard, mint, chillies

- 🟢 **Royal hara bhara** PORTION SIZE: 250 gms ₹ 1200
382 Kcal| Spinach, cheese, almond

- 🟢 **Tamatar tulusi ka shorba** PORTION SIZE: 300 ml ₹ 600
110 Kcal| Tomato, basil, chillies

- 🔺 **Papad murgh ka shorba** PORTION SIZE: 300 ml ₹ 700
170 Kcal| Chicken broth, roasted papad, spices

- 🔺 **Kalaunji mahi tikka** PORTION SIZE: 250 gms ₹ 1800
378 Kcal| Fish morsels, hung curd, onion seeds

- 🔺 **Angaara murgh tikka** PORTION SIZE: 250 gms ₹ 1500
528 Kcal| Chicken, mustard, hung curd, spices

- 🔺 **Maas ke soole** PORTION SIZE: 170 gms ₹ 1900
436 Kcal| Lamb, hung curd, spices


List of Allergens:



*An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary
All prices are in Indian rupees and subjected to government taxes
Kindly inform our associates of any food allergies or dietary restrictions
We do not levy any service charge*

HANDI AUR LAGAN KE KHAANE


- 🟢 **Paneer** PORTION SIZE: 383 gms ₹1200
842 Kcal|Lababdar
851 Kcal|Kadhai Paneer
863 Kcal|Butter masala
786 Kcal|Palak
633 Kcal|Khurchan

- 🟢 **Shekhawati gatta curry** PORTION SIZE: 350 gms ₹1200
804 Kcal|Gram flour, mustard, red chillies, curd, spices

- 🟢 **Hing dhaniya ke aloo** PORTION SIZE: 300 gms ₹1200
385 Kcal|Potato, coriander, asafoetida

- 🟢 **Methi mangodi** PORTION SIZE: 355 gms ₹1200
1027 Kcal |Lentil dumplings, fenugreek leaves, yoghurt

- 🟢 **Bhindi jaipuri** PORTION SIZE: 223 gms ₹1200
369 Kcal|Okra, gram flour

- 🟢 **Papad ki subzi** PORTION SIZE: 300 gms ₹1200
555 Kcal|Poppadum, yoghurt, red chillies

- 🔺 **Cinnamon chicken curry** PORTION SIZE: 350 gms ₹1700
851 Kcal|Chicken, tomatoes, onions, spices

- 🔺 **Gosht kacchawa** PORTION SIZE: 350 gms ₹1900
536 Kcal|Lamb, red chillies, tomatoes


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- **Lasooni dal tadka** PORTION SIZE: 350 gms ₹1200
 539 Kcal|Lentil, onions, garlic

- **Dal cinnamon** PORTION SIZE: 400 gms ₹1400
 720 Kcal|Black lentil, butter, cream, dry fenugreek

- **Khushka rice** PORTION SIZE: 250 gms ₹800
 235 Kcal|Basmati rice, clarified butter

- **Makai aur besan ki roti** PORTION SIZE: 87 gms ₹250
 337 Kcal|Gram flour, corn bread



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"QADEEMI LAZZAT"

AWADHI CUISINE A BYGONE ERA OF GRACIOUS LIVING

The very mention of 'Awadh', the seat of the Mughal Kings and the Nawabs of Lucknow brings to mind the tradition of 'Pehle Aap' meaning after you.

It was Nawab Asaf-ud-Daula, the benevolent and great ruler who transformed and gave Lucknow its true image as it stands today. He was a connoisseur and a great lover of cuisine, who is said to have maintained six kitchens and spent vast sums of money inventing fabulous delicacies.

The Awadhi chefs or 'Rakabdars' as they were called, created dishes to impress the royal guests. The famous 'Galawat ka kebab' was conjured for the aged Nawab who had barely any teeth left to chew; hence this kebab was made so soft that it would melt in his mouth. The 'Rakaabdaars' reversed the convention that the art of cooking evolves with the eating habits of the people in society.

Awadhi cuisine is famous world over for its kebabs, breads and acclaimed village of 'Kokoris' from where the famous 'Kakori kebab' hails the village butchers used to pound both meat and fat for a long duration and then just cook it over a charcoal grill on skewers.

Our chef conjures up the nostalgia of this great cuisine cooked in its traditional copper bottom 'lagan and handi' pots and manifests the popular belief: 'Pehle taam badahu kalaam' meaning first food then communication – a true Nawabs passion.

SHURUAAT

- **Safed mushroom ki galawat** PORTION SIZE: 230 gms ₹1400
257 Kcal| Mushroom, tree nuts, kewda, cardamom

- **Badam ka shorba** PORTION SIZE: 300 gms ₹600
475 Kcal| Almond, kewda, cardamom

- ▲ **Tandoori mahi nazakat** PORTION SIZE: 220 gms ₹1200
862 Kcal| Pomfret, hung curd, gram flour, spices

- ▲ **Sil batte ka murgh tikka** PORTION SIZE: 250 gms ₹1500
852 Kcal| Chicken, hung curd, mustard, chillies

- ▲ **Khaas seek kebab** PORTION SIZE: 220 gms ₹1500
862 Kcal| Minced chicken, cottage cheese, cream, dry mint

- ▲ **Galawat ke kebab** PORTION SIZE: 250 gms ₹1600
Served on ulte tawe ka paratha
652 Kcal| Lamb, coriander, ginger, garlic, tree nuts

- ▲ **Chaap ke sule** PORTION SIZE: 250 gms ₹2800
402 Kcal| New Zealand lamb chops, curd cloves, chillies

- ▲ **Sikandri raan** PORTION SIZE: 300 gms ₹2800
402 Kcal| Leg of lamb, cardamom, nuts, curd

- Cinnamon kebab platter** PORTION SIZE: 400 gms
- 457 Kcal| Hara bhara kebab, dahi ke kebab, mushrooms, cheese ₹2800

- ▲ 398 Kcal| Fish, chicken, lamb PORTION SIZE: 330 gms ₹3200


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HANDI AUR LAGAN KE KHAANE

- **Awadhi malai kofta** PORTION SIZE: 350 gms ₹1200
625 Kcal | Cottage cheese, raisins, saffron

- **Subz nawabi handi** PORTION SIZE: 350 gms ₹1200
428 Kcal | Cashew nuts, onions, tomatoes

- ▲ **Murgh handi lazeez** PORTION SIZE: 350 gms ₹1600
731 Kcal | Chicken, cashew nuts, almonds

- ▲ **Nalli nihari khaas** PORTION SIZE: 400 gms ₹1800
1343 Kcal | Lamb, curd, onions

- **Nawabi panchratan pulao** PORTION SIZE: 360 gms ₹900
686 Kcal | Rice, cottage cheese, cashew nuts

- **Subz kesari pulao** PORTION SIZE: 360 gms ₹900
367 Kcal | Rice, vegetables, saffron

- **Indian breads** ₹250
- 158 Kcal | Tandoori roti PORTION SIZE: 77 gms

- 331 kcal | Warqi paratha PORTION SIZE: 130 gms

- 320 kcal | Laccha paratha PORTION SIZE: 130 gms


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"ZAYEKA"

HYDERABADI CUISINE AN EPITOME OF GRANDEUR

'Hyderabad', the city of all castes, creeds and religions was originally named 'Bhagnagar' by the founder, Sultan Mohammad Quli, after the Hindu consort 'Baghmati'. Later, when the Queen was conferred the title of 'Hyder Mahal'; he renamed the city as it is known today.

Four centuries of Hyderabad's history can be glimpsed in its architecture and evolution of its delectable cuisine with rare and harmonious contribution from local Telangana cuisine, Persian influences, the Qutub Shahi culture and the Mughal sensibilities. It is believed, the last 'Nizam' or the King of Hyderabad, Osman Ali Khan, though simple in all other aspects, personally wrote out the menus in the palace every day.

The cuisine's repertoire is rich, vast and seductive both in vegetarian and non-vegetarian fare. The cooking is done over firewood and charcoal, in a vessel called lagan and deggh, which are shallow in depth, flat bottomed, broad and made of copper, for 'dum-pukht' style of cooking. In dum- pukht heat is also applied from the top, by placing hot embers on the sealed lid to retain the steam and preserve all flavours.

Classic Hyderabadi cuisine is slightly sour with lemon and tamarind. You will savor a harmonious mix of hot red chillies, delectable nuts and assorted spices, which our chefs have mastered while tracing back the routes and life styles of the Nizams.

SHURUAAT

- 🟢 **Achari paneer tikka** PORTION SIZE: 250 gms ₹1200
706 Kcal|Cottage cheese, mustard, hung curd
 
- 🟢 **Dahi ke kebab** PORTION SIZE: 228 gms ₹1200
500 Kcal|Hung curd, coriander, cheese
 
- 🟢 **Shabnam ke moti** PORTION SIZE: 228 gms ₹1400
500 Kcal|Mushrooms, ginger, garlic, cheese, cream
 
- 🔴 **Jheenga jalali** PORTION SIZE: 250 gms ₹2400
349 Kcal|Prawns, hung curd ,chilli flakes, mustard
  
- 🔴 **Haldi aur ajwain ka mahi tikka** PORTION SIZE: 250 gms ₹1800
398 Kcal|Fish, saffron, yellow chillies
  
- 🔴 **Kaale masale Ka murgh** PORTION SIZE: 250 gms ₹1500
837 Kcal|Chicken, stone flower, cream, spices


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HANDI AUR LAGAN KE KHAANE

- **Dum ki subz biryani** PORTION SIZE: 400 gms ₹1400
 471 Kcal | Onions, rice, saffron, mint

- **Bhagare subz handi** PORTION SIZE: 400 gms ₹1200
 445 Kcal | Cashew nuts, onions, tomatoes
 
- **Mirch baigan ka salan** PORTION SIZE: 350 gms ₹1200
 550 Kcal | Eggplant, chillies, coriander, sesame seeds
   
- ▲ **Jheenga dum anaari** PORTION SIZE: 350 gms ₹2400
 527 Kcal | Prawns, tomatoes, cashew nuts, pomegranate
   
- ▲ **Dum ka murgh** PORTION SIZE: 350 gms ₹1600
 999 Kcal | Chicken, cashew nuts, yoghurt
 
- ▲ **Dum ki murgh biryani** PORTION SIZE: 400 gms ₹1600
 1162 Kcal | Rice, chicken, yoghurt salan

- ▲ **Hyderabadi bhuna gosht** PORTION SIZE: 350 gms ₹1800
 719 Kcal | Lamb, onions, garlic, red chillies

- ▲ **Kacche gosht ki biryani** PORTION SIZE: 418 gms ₹1800
 560 Kcal | Lamb, rice, saffron

- **Indian breads** ₹250
 158 Kcal | Tandoori roti PORTION SIZE: 77 gms
 

320 kcal | Lachha paratha PORTION SIZE: 130 gms



List of Allergens:

       
 Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

     
 Crustaceans Mustard Nuts Sesame Celery Sulphites

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MEETHA

- **Rabri ka malpua** PORTION SIZE: 170 gms ₹600
485 Kcal | Milk, refined flour, sugar, clarified butter

- **Jaipuri paneer ghewar** PORTION SIZE: 100 gms ₹600
314 Kcal | Refined flour, sugar, clarified butter, saffron

- **Gulab jamun** PORTION SIZE: 55 gms ₹600
157 Kcal | Cottage cheese, milk, rose syrup

- **Gulkand ki kheer** PORTION SIZE: 185 gms ₹600
336 Kcal | Rice, condensed milk, dried fruits, rose petals

- **Shahi tukda** PORTION SIZE: 120 gms ₹600
211 Kcal | Bread, condensed milk, almonds

- **Mawa kulfi** PORTION SIZE: 65 gms ₹600
173 Kcal | Condensed milk, tree nuts

- **Cinnamon ice cream** PORTION SIZE: 90 gms ₹600
171 Kcal

- **Selection of teas** PORTION SIZE: 200 ml ₹600
28 Kcal | English breakfast, Assam, Darjeeling, earl grey
- **Selection of coffees** ₹600
 - Espresso** PORTION SIZE: 15 ml
32 Kcal
 - Ristretto** PORTION SIZE: 20 ml
35 Kcal
 - Americano** PORTION SIZE: 100 ml
67 Kcal
 - Cappuccino** PORTION SIZE: 120 ml
128 Kcal

 - Cafe latte** PORTION SIZE: 150 ml
132 Kcal


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