

Cinnamon



It is our pleasure to bring the flavors of India's many regions to the Hudson Valley so you can explore both traditional dishes and our inventive creations.

— Chaminda & Shiwanti Widyarathna, Proprietors



STARTERS

VEGETABLE SAMOSA **V** South Indian Style (8)
indian pastry stuffed with vegetables

LASUNI GOBI **V** Chinese Influence (9)
crispy cauliflower with special tomato sauce

BOTI KEBAB **GF** Specialty of Andra Region (11)
chunks of lamb marinated in ginger and garlic for 24 hours and grilled in our tandoor oven

ANDRA CHILI CHICKEN **/GF** Andra Region (9)
boneless chicken in a spicy sauce of ginger and garlic with fresh green peppers

TANDOORI PLATTER **GF** Northern India (12)
assorted chicken and homemade lamb sausage grilled in our tandoor oven

CALAMARI Specialty of Goa (11)
crisp fried calamari in a tamarind sauce

PALAK CHAAT **AV** Contemporary Dish (9)
crisp fried spinach leaves topped with sev (crisp noodles), chopped onions and fresh tomatoes drizzled with cilantro & mint chutney, tamarind sauce, and yogurt

SOUPS & SALADS

WATERCRESS SALAD **GF** Contemporary Dish (9)
with quail eggs, paneer cheese and roasted seeds

MANGO SALAD **/V** Contemporary Dish (8)
curried chickpeas, cauliflower and spinach

KERALA SALAD **GF** Specialty of Kerala (7)
chopped cucumber, peppers and tomato with a dressing of yogurt and mild spices

SALAD DOSA **V GF** Contemporary Dish (9)
crisp rice lentil crepe with tomato & pomelo salad

MULLIGATAWNY SOUP **GF** British Influence (6)
pureed vegetables & lentils drizzled with yogurt

TOMATO RASAM **V GF** South Indian (6)
spicy tomato soup with flavors of ginger and garlic



ENTRÉES

POULTRY

we serve 100% organic chicken

CHICKEN TIKKA MASALA **GF** British Influence (19)
tandoori grilled boneless chicken in a tomato cream sauce with mild spices

MURGH SHAHI KORMA **GF** North India (18)
tandoori grilled boneless chicken braised in a light sauce of ground cashews, almonds and spices

CHICKEN TIKKA **GF** Pakistani Influence (20)
tandoori grilled boneless chicken breast served dry in a 24-hour marinade of yogurt and mild spices, with grilled vegetables (local, pasture-raised)

RAJASTHAN MURGHI **GF** Rajastani (19)
boneless chicken in a sauce of tomatoes, ginger, garlic and garam masala with dried red chilies

KODI VEPPUDU **GF** Andra Region (18)
boneless chicken dry cooked with Hyderabad sauce, a thick sauce of peanuts, ginger, garlic and red onion

TANDOORI CHICKEN **GF** Classic Indian (20)
tandoori grilled chicken on the bone, served dry in a 24-hour marinade of yogurt with ajwain and fenugreek leaves, with grilled vegetables (local, pasture-raised)

CHICKEN CHETTINAD **GF** Chettinad (19)
boneless chicken in a yogurt sauce made from coconut and toasted black peppercorns with a mix of hand-ground dark-roasted spices

CHICKEN BIRYANI **GF** Bombay Region (18)
saffron basmati rice, scented with rosewater, turmeric, cardamon, star anise, and cinnamon, mixed with curried boneless chicken



Menu design and elephant print by Joan Ffolliott, co-designer of Cinnamon restaurant. Each elephant print is unique, hand-printed using traditional block printing techniques. Menu sleeves are hand-sewn by a local seamstress. Typography and menu editing by Amara Projansky.



SEAFOOD

GOAN FISH CURRY **GF** Goan Specialty (21)
cubed halibut in a sauce of coconut milk, tamarind, sesame seeds, green chilies and indian spices

SHRIMP MALAI KEBAB **GF** North Indian (22)
tandoori grilled jumbo prawns served dry, marinated in saffron and yogurt, served with grilled vegetables

MACHILI TANDOOR **GF** House Specialty (27)
tandoori grilled sea bass filet served dry with indian spices and grilled vegetables

SHRIMP MAPAS **GF** Specialty of Kerala Region (22)
jumbo prawns in a coconut tamarind sauce with turmeric, ginger, and other spices

JHINGA JALFREZI **GF** British Influence (22)
jumbo prawns in a thick and spicy ginger, turmeric tomato sauce with sweet red peppers and fresh cilantro

LAMB

we serve halal, pasture-raised lamb from New Zealand

SALI BOTI **GF** Parsi Specialty (19)
cubed lamb with apricots, tomatoes and garam masala

LAMB ULATIYATHU **GF** Specialty of Kerala (19)
cubed lamb with thick sauce of coconut, curry leaves, onion and spices

MIXED GRILL **GF** Northern Indian Influence (28)
an assortment of tandoori grilled lamb, chicken, and seafood kebabs served dry with grilled vegetables

LAMB PHAAL **GF** British Influence (19)
spicy cubed lamb in a sauce of garam masala and turmeric with tomato, onions and red chilies

LAMB MASALAWALA **GF** House Specialty (27)
tandoori grilled, grass-fed rack of lamb in a 24-hour marinade of ground cashews and yogurt with fresh mint, ginger, garlic served with grilled vegetables

LAMB BIRYANI **GF** Specialty of Bombay Region (18)
saffron basmati rice, scented with rosewater, cardamon, star anise, and cinnamon, folded together with curried lamb

LAMB SHANK ROGAN JOSH **GF** Persian (21)
lamb shank, slow-cooked in a sauce of saffron, garam masala and a blend of chilies



VEGETABLE DISHES

BINDI MASALA **V** Specialty of Punjab (15)
fresh okra in a dry sauce of ginger, turmeric, mango powder, dried red chilis, fenugreek leaves with sweet red peppers, and onions

MALAI KOFTA Specialty of Punjab (15)
handmade dumplings of homemade paneer with ground vegetables simmered in a cashew and almond sauce with turmeric and fenugreek leaves

SAAG PANEER **AV GF** Specialty of Punjab (15)
chopped spinach simmered in a creamy sauce of ginger, turmeric, coriander, cumin with cubed homemade cheese

CHANA GOBI **AV GF** Specialty of Punjab (15)
chickpeas simmered with cauliflower and green peas in a sauce of ground pumpkin seeds, ginger, turmeric, cumin and homemade yogurt

SABZI BHAJI **AV GF** Specialty of Bengal Region (15)
potatoes, chickpeas, cauliflower, green peas and seasonal vegetables simmered in a sauce of ginger, cumin, turmeric with curry leaves

NAVARATHNA KORMA **GF** Specialty of Kashmir (15)
vegetables and homemade paneer simmered in a mild creamy sauce of ground cashews and almonds with turmeric and dried fenugreek leaves

BAGARA BAIGAN **GF** Specialty of Hyderabad Region (15)
Indian eggplant in a thick sauce of tamarind and toasted peanuts with ginger, garlic, turmeric and fresh curry leaves

VEGETABLE BIRYANI **GF** Specialty of Bombay Region (15)
saffron basmati rice, scented with rosewater, cardamon, star anise and cinnamon gently mixed with sauteed vegetables, homemade paneer, cashews, and raisins

DOSAS

A light, crisp south indian sourdough crepe made from rice and black lentils cooked over high-heat on a flat grill.
Served with sambar—a tamarind lentil broth—and homemade coconut chutney.

PLAIN DOSA **V GF** (10)

GREEN DOSA **V GF** House Specialty (12)
traditional crepe stuffed with sauteed spinach, tomatoes and fresh curry leaves

MASALA DOSA **V GF** South Indian Specialty (14)
traditional crepe filled with spicy potatoes, moong dal, cashews, mustard seeds and fresh curry leaves



SIDES

Cucumber Raita (3)
homemade yogurt with shredded cucumber and roasted cumin

Hot Pickle **V GF** (3)
a spicy chutney made with tart green mango with chilis and spices

Mango Chutney **V GF** (3)
a sweet chutney of mango slow-cooked with spices

Pulao Rice **V GF** (5)
basmati rice tempered with green peas, cashews, onions, garlic and roasted spices

Lemon Rice **V GF** (5)
lemon-scented basmati rice tempered with toasted peanuts, curry leaves, turmeric, dried red chilis, and mustard seeds

Tamarind Rice **V GF** (5)
tamarind-scented basmati rice tempered with toasted peanuts, curry leaves, dried red chilis, and mustard seeds

Coconut Rice **V GF** (5)
basmati rice tempered with coconut, raisins, toasted peanuts, curry leaves, dried red chilis, and mustard seeds

Grilled Vegetables **V GF** (5)
seasonal vegetables grilled with dried fenugreek leaves and a mix of mild spices

Tadka Dal **V GF** (6)
yellow & red lentils simmered with tomatoes, onions, garlic, cumin, red chilis and fresh cilantro **V**

Quinoa or Brown Rice **V GF** (3)
serving of steamed grain



**“Look at the sky. We are not alone.
The whole universe is friendly to us and conspires
only to give the best to those who dream and work.”**

—Abdul Kalam



BREADS

The traditional flatbreads of india are integral to its cuisine.
We make our doughs daily and bake each bread to order.

NAAN

this traditional leavened flatbread of punjab is made from a white flour dough enriched with eggs and milk, flavored with poppy seeds and salt. The hot bread is topped with melted butter before serving

PLAIN NAAN (4)

the classic punjab bread topped with melted butter

GARLIC NAAN (4)

the classic punjab bread topped with melted butter, minced garlic and fresh cilantro

ONION KULCHA (4)

the classic punjab bread topped with melted butter, minced red onion and fresh cilantro

GOAT CHEESE NAAN (5)

naan stuffed with a rich filling of organic fresh goat cheese from acorn hill farm (walker valley) flavored with a mild chaat masala spice mix

PESHAWARI NAAN (5)

naan stuffed with a mildly sweet filling of ground cashews and pistachios

CHAPATI **v** (4)

simple, unleavened, whole-wheat bread cooked on a high-heat, flat grill

ROTI **v** (4)

an unleavened whole-wheat bread baked in our tandoori oven, resulting in a thin, crispy flatbread

TAWA PARATHA (5)

this unleavened bread is made from a mix of white and whole wheat flours, salt and butter. The dough is folded and rolled repeatedly, baked on a high-heat, flat grill, resulting in a savory, multilayered flatbread.



GLOSSARY

Tandoor

a circular oven that uses direct heat from an open flame

Curry

a dish cooked in a mix of spices. South indians also cook with an herb called “curry leaf”

Temper

a mix of spices and aromatics roasted or fried and added to a dish just before serving.

SYMBOLS

Vegan

v = Vegan

av = Can be adjusted to vegan. Just ask!

Spiciness

” = Describes how spicy each dish is traditionally prepared. We'll gladly adjust the spiciness of a dish to suit your palate.

Gluten-Free

GF = Many of our dishes are traditionally gluten-free, while some can be adjusted to suit. Please let us know if you require a gluten-free dish.

INGREDIENTS

We source many of our products from local farms through Hudson Valley Harvest.

PACKAGING

We use eco-friendly packaging for our take-out containers.



DESSERTS MENU

Our homemade desserts are unique and surprising, as they marry the flavors and textures of east and west.

MANGO KULFI (5)
mango sorbet

PISTACHIO KULFI (5)
pistachio sorbet

GARAM HALWA (6)
warm carrot pudding with ice cream

RICE KHEER (5)
rice pudding with rose water, cardamom, saffron

GULAB JAMUN (6)
homemade warm honey balls with ice cream

MANGO ICE CREAM (5)

MADRAS COFFEE (3)

CHAI TEA (3)

