

TAKE OUT MENU



Indian Restaurant

2920 Rte 10 West, Powder Mill Plaza

Morris Plains, NJ 07950

CINNAMONINDIANRESTAURANT.COM

Phone: 973-734-0040 • 973-734-0039

Fax: 973-734-0022

HOURS:

Sun-Thurs 11:30 am-2:30 pm, 5:30 pm-10:00 pm

LUNCH BUFFET \$9.95

Fri & Sat 11:30 am-2:30 pm, 5:30pm-10:30pm

BRUNCH BUFFET \$10.95

Sunday DINNER BUFFET \$15.95

We accept: Mastercard, Visa & American Express

DIRECTIONS:

FROM NEW YORK:

Lincoln Tunnel: Take NJ Turnpike South to Exit 14, follow I-78 West to 24 West. Continue on 24 West to Exit I-287 North (Mahwah). Take the first exit off 287 and follow Route 10 West...

Holland Tunnel: Take Routes 1&9 South to Pulaski Skyway. Keep in left lane as the Pulaski Skyway ends and take I-78 West. Follow I-78 West to 24 West. Continue on 24 West to Exit I-287 North (Mahwah). Take the first exit off 287 and follow Route 10 West...

George Washington Bridge: Take I-80 West to I-287 South. Keep to the right to exit 39B Route 10 West...

JFK Airport: Take Vanwick Expressway to Whitestone Bridge to Crossbronx Expressway (95 South). Follow to the George Washington Bridge to I-80 West to I-287 South. Keep to the right to exit 39B Route 10 West...

FROM NEW JERSEY:

NJ Turnpike North: Take Exit 14, follow I-78 West to 24 West. Continue on 24 West to Exit I-287 North (Mahwah). Take the first exit off 287 and follow Route 10 West...

Garden State Parkway North: Follow I-78 West to 24 West. Continue on 24 West to Exit I-287 North (Mahwah). Take the first exit off 287 and follow Route 10 West...

I-80 East or West: Take I-287 South. Keep to the right to exit 39B Route 10 West...

Newark Airport: Take I-280 West to 287 South. Keep to the right to Exit 39B for Route 10 West...

...FROM ROUTE 10 WEST:

As you pass Powder Mill Road (3rd Traffic light) on Route 10 West, you will see Public Storage right before the entrance. Turn right into the Powder Mill Plaza West Shopping Center.

Catering Available - Call for more information

SHORBA - SOUPS

001. Tomater Ka-Shorba 5.00

A refreshing tomato soup subtly flavored with fresh herbs & spices

002. Jhinga Shorba 5.00

Shrimp in a cinnamon-lemon broth flavored with fresh cilantro

VEGETARIAN STARTERS

003. Aloo Bharvan 7.00

Potatoes with a savory stuffing of raisins & cashews

004. Pickled Mushrooms 7.00

Mushrooms marinated in spicy pickling seasonings & roasted in the clay oven

005. Samosa 5.00

Crispy hand stuffed dumplings filled with potatoes, peas & cashews

006. Vegetable Pakora 5.00

Assorted rich & savory vegetable fritters

007. Paneer Tikka 8.00

An exotic Indian flavored home made cottage cheese kabob for vegetarians

008. Aloo Papri Chat 5.00

A light, refreshing mixture of crisps, potatoes & chick peas in a tamarind sauce

NON-VEGETARIAN STARTERS

009. Crab Masala 10.00

Tender, fresh flaked crab meat gently cooked with onions, tomato & fresh coriander leaves

010. Tandoori Shrimp 10.00

King shrimp marinated in yogurt, ginger & mace, cooked in the clay oven

011. Fish Tikka 8.00

Cubes of salmon fillet marinated in yogurt & spices with a subtle flavor of ajwain & cinnamon

012. Karare Quails 11.00

Delicate quails cooked to perfection in the clay oven

013. Lamb Seek 7.00

Skewered rolls of tender, spiced ground lamb, cooked in the clay oven

014. Chicken Malai Kabob 7.00

Boneless chicken breast marinated in ginger & garlic, flavored with cardamom & cinnamon, cooked to melt-in-your-mouth tenderness in the clay oven

015. Haryali Tikka ● 7.00

Boneless pieces of chicken marinated in mint & coriander & cooked to perfection in the clay oven

016. Achari Kabob ● 7.00

Chicken pieces marinated in pickle seasoning enough to tickle your palate, & cooked to juicy tenderness in the clay oven

017. Sharabi Kabob ● 7.00

Boneless pieces of chicken marinated in special spices & cooked in the clay oven

018. Macchi Amritsari 8.00

Lightly spiced & marinated catfish cubes deep fried with wheat & garam flours

019. Chicken Reshmi Kabob 7.00

Tender rolls of minced chicken enriched with royal cumin, cinnamon & green coriander, cooked to tender perfection

020. Chicken Pakora 6.00

Delicately deep fried chicken breast with mild spices, served with a special house sauce. An excellent introduction to Indian flavors.

ENTREES

All entrees are served with aromatic basmati rice

ENTREES FROM OUR CLAY OVEN (TANDOOR)

021. Shrimp Kandhari 18.00

Jumbo shrimp marinated in traditional style

022. Tandoori Salmon 18.00

Sweet fillet of salmon spiced & flavored with special sauces

023. Sikandari Raan 22.00

Leg of lamb delicately marinated in rum, cinnamon & aromatic spices

024. Lamb Chops 20.00

Tender lamb chops marinated in fresh ginger & garlic, cooked to your taste. A favorite!

025. Mal-Mal Kabob 15.00

Tender rolls of ground chicken & freshly ground spices, roasted to perfection

026. Pudina Paneer Tikka ●● 15.00

An exotic mint flavored homemade cottage cheese kabob

027. Boti Kabob ● 16.00

Boneless lamb medallions marinated with yogurt, ginger & garlic & roasted to melting tenderness

028. Tandoori Chicken 15.00

Half of a chicken marinated with yogurt & spices & roasted until tender - the Indian Barbecue!

029. Malai Kabob 16.00

A larger portion of our tender boneless chicken breast marinated in ginger, garlic & flavored with cardamom & cinnamon

030. Chicken Tikka ● 15.00

Boneless morsels of chicken marinated in yogurt & spices

031. Grilled Vegetables ●● 12.00

Our special Tandoori of hand selected vegetables served hot on a bed of greens with pineapple & tomatoes

CHICKEN ENTREES

032. Chicken Makani 15.00

Tender morsels of chicken roasted in the clay oven & tossed in a rich creamy spiced tomato sauce. Unquestionably the most loved delicacy in Northern India

033. Chicken Tikka Masala 15.00

The most popular Indian dish, cooked in a mildly spiced tomato onion gravy with green peppers, onions & fresh cilantro

034. Chicken Kali Mirch ● 15.00

A tangy chicken curry cooked with freshly ground black peppercorns

035. Chicken Vindaloo ●●● 15.00

Famously hot spiced pieces of tender chicken cooked with potatoes in a tangy sauce garnished with fresh cilantro

036. Chicken Shahi Korma 15.00

Tender chicken in a silky creamy sauce flavored with cardamom & tossed with dried fruits & nuts.

037. Kadai Chicken ● 15.00

Chicken sautéed in an Indian wok with hot & green peppers & a blend of spices

038. Chicken Saagwala 15.00

Boneless pieces of chicken sautéed with sweet tender spinach & enhanced with aromatic spices

039. Hot Jaipuri Chicken ●●● 16.00

A specialty from our Chef's hometown - boneless chicken cooked in a fiery sauce with cauliflower, tomatoes, green peppers & garnished with cilantro & peanuts

FISH & SEAFOOD ENTREES

040. Shrimp Bhuna 16.00

Shrimp tossed in an Indian wok with freshly ground spices & herbs

041. Shrimp Korma 16.00

Shrimp cooked in the Chef's special creamy korma sauce with fresh cilantro leaves

- 042. Shrimp Vindaloo** 🍴🍴🍴 **16.00**
Jumbo Shrimp cooked in a fiery sauce with potatoes & garnished with ginger & cilantro
- 043. Methi Machli** **16.00**
Fish cooked in fenugreek leaves - a specialty of the Chef's
- 044. Fish Malabar** 🍴 **16.00**
Fish cooked with a tangy mustard sauce, fresh tomatoes & herbs
- 045. Gulnar Jalpari** 🍴 **17.00**
Fish fillet marinated in a coconut pepper sauce & simmered over a slow fire then garnished with fried green chilies & cilantro

LAMB & GOAT ENTREES

- 046. Lamb Kachi Mirchwala** 🍴 **16.00**
A delicate lamb dish cooked in a creamy but hot green chili & peppercorn curry
- 047. Lamb Korma** **16.00**
Tender chunks of lamb cooked in a special silky korma sauce & garnished with dried fruits & nuts
- 048. Lamb Saagwala** **16.00**
Tender pieces of lamb sautéed with fresh spinach - a Northern Indian specialty
- 049. Lal Maas** 🍴 **16.00**
Specialty of Rajasthan - mutton cooked in a special tangy sauce garnished w/ ginger & cilantro
- 050. Lamb Rogan Josh** **16.00**
Lamb cubes cooked with onion, tomatoes & yogurt spiced with the Chef's special mix & garnished with cilantro
- 051. Lamb Vindaloo** 🍴🍴🍴 **16.00**
The fiery hot dish from Goa made with our succulent lamb in a tangy sauce
- 052. Lamb Kadai** **16.00**
Succulent chunks of lamb tossed in an Indian wok with bell peppers, red chilies, ginger & special spices, garnished with cilantro
- 053. Goat Kadai** **16.00**
Fresh cut goat meat with bone cooked over a slow fire with ginger, hot & green peppers, garnished with cilantro
- 054. Achari Goat** **16.00**
Tender goat with the bone cooked in a pickling sauce reduction & garnished with cilantro & fried green chilies

VEGETARIAN ENTREES

- 055. Nourattan Korma** **12.00**
Mixed vegetables cooked to tenderness in a creamy sauce with dried nuts & garnished with sliced almonds
- 056. Gobi Masala** **12.00**
Diced sweet cauliflower gently cooked with onions, tomatoes & freshly ground spices
- 057. Bhindi Masala** **12.00**
Fresh crispy okra tossed with onions & spices & sprinkled with fresh cilantro - an excellent introduction to a vegetable loved around the world
- 058. Kadai Cholley** **12.00**
Chickpeas cooked with onions, garlic, ginger & spices & garnished with cilantro - a favorite with the Chef's family
- 059. Sarson Ka Saag** **12.00**
Mustard greens cooked Punjabi style & garnished with ginger & cilantro
- 060. Palak Bhutta** **12.00**
A flavorful combination of fresh spinach & corn cooked with ginger & fenugreek leaves
- 061. Kadai Paneer** **14.00**
A semidry & colorful dish of homemade cottage cheese cooked in an Indian wok with green bell peppers & tomatoes, garnished with ginger & cilantro
- 062. Malai Kofta Lajwab** **12.00**
Sweet & tender vegetable & cottage cheese balls cooked in a mild tomato & onion sauce with fresh cilantro
- 063. Paneer Makani** **14.00**
Tender cubes of homemade cottage cheese cooked in a rich creamy tomato sauce
- 064. Aloo Zeera** **12.00**
Savory potatoes cooked with cumin seeds, onion, tomatoes & ginger, garnished with cilantro
- 065. Saag Paneer** **12.00**
Homemade cottage cheese cooked with sweet tender spinach garnished with ginger & cilantro
- 066. Vegetable Jalfrezi** **12.00**
Fresh vegetables cooked with onion, tomatoes, bell peppers with fresh ground spices & sprinkled with fresh cilantro
- 067. Baingen Bhartha** **12.00**
Buttery baked & ground eggplant lightly sautéed with onion, tomatoes & aromatic spices, garnished with cilantro
- 068. Mattar Paneer** **12.00**
Tender green peas & homemade cottage cheese cooked in a special savory curry sauce
- 069. Dal Makhani** **12.00**
Soft black lentils harmoniously combined with tomatoes, ginger & garlic & simmered overnight on a charcoal fire & flavored with butter, garnished with cilantro

070. Dal Pachrangi  **12.00**
A colorful melange of lentils cooked with cumin seeds, garlic & fresh chopped cilantro leaves

RICE

071. Basmati Rice Pulao **5.00**

Naturally aromatic long grain rice, cooked with the Chef's special touch. An excellent accompaniment to our flavorful dishes

072. Lemon Rice **6.00**

Basmati rice sautéed with mustard seeds & flavored with turmeric & lemon

073. Kashmiri Pulao **7.00**

Fragrant saffron flavored basmati rice cooked with sweet dried fruits

074. Biryani **14.00**

Aromatic basmati rice slow cooked over a low fire with special spices & herbs. Tossed with your choice of lamb, goat, chicken, or shrimp garnished with saffron & mint. Served with cool raita (cucumber yogurt sauce)

075. Vegetable Biryani **12.00**

Basmati rice cooked with tender seasonal vegetables & served with our cool raita

BREADS

076. Jalebi Parantha **5.00**

A multilayered white flour flat bread baked in our tandoor

077. Pudina Parantha **5.00**

Minted whole wheat multilayered bread baked in our tandoor

078. Tandoori Parantha **5.00**

Multilayered whole wheat bread baked in our tandoor

079. Aloo Parantha **5.00**

A rich potato stuffed flat bread baked in our tandoor

080. Onion Kulcha **5.00**

Soft onion stuffed flat bread from our tandoor

081. Paneer Kulcha **5.00**

Soft cottage cheese stuffed tandoor flat bread

082. Naan **4.00**

A crispy white flour bread baked in our tandoor

083. Garlic Naan **5.00**

Our crispy white flour bread baked in our tandoor & topped with garlic

084. Tandoor Roti **4.00**

An unleavened whole wheat flat bread baked in our tandoor

085. Roomali Roti **5.00**

A delicate bread made from white flour & baked on a special upside-down wok - thin as an handkerchief

086. Bread Basket **10.00**

A combination of three house favorites - naan, onion kulcha & parantha

ACCOMPANIMENTS

087. Fresh Garden Salad **3.00**

Garden fresh cucumber & greens salad

088. Papad **1.00**

Crispy baked Indian crackers, in masala & plain flavors

089. Raita **3.00**

A cool yogurt sauce made with cucumber & roasted cumin, garnished with fresh cilantro - an excellent companion to our spicy dishes

090. Mango Chutney **2.00**

A sweet & spicy preserve made with fresh mangoes

091. Achar  **1.00**

A spicy hot homemade pickle

BEVERAGES

092. Mango Lassi **3.00**

093. Sweet Lassi **3.00**

094. Masala Lassi **3.00**

095. Salted Lassi **3.00**

096. Mango Shake **3.00**

097. Juice - mango, orange, pineapple, tomato & cranberry **3.00**

098. Soda - Coke, Diet Coke, Sprite, Ginger Ale **1.50**

DESSERTS

099. Kheer **4.00**

A cold Indian style rice pudding, flavored with cardamom

100. Rasmali **4.00**

Sweet spongy cottage cheese dumpling flavored with cardamom in a sweet sauce

101. Gulab Jamun **4.00**

A light warm pastry made from milk & soaked in honey

Mildly Hot 

Medium Hot 

Fiery Hot 