

Entrees**Apricot Stew**

A fine combination of cardamom, cinnamon, onions and ginger cooked with apricots and Plums. Served with rice and fresh vegetables. **\$12**

**Walnut Stew (Fesenjoon)**

A slow cooked stew over 2 hours consist of walnuts, Pomegranate paste, Pinch of peppers, onions, Butternut squash, Cinnamon powder, Saffron and sugar. **\$12**

**Biryani Rice**

A rice cooked with steam and mixed with Carrots, Green peas, Coriander, Cardamom, Cinnamon, Saffron, fresh mint, Ginger, onions, Lemon juice and a touch of noodles. **\$10**

**Vegan Tofu Halloumi**

Halloumi is usually a grilled cheese, but we have put our spin on the dish and replaced the cheese with our own blend of flavoured tofu. Served with fresh vegetables and olives. **\$9**

Hot Beverages**TEA**

Golden Tea (includes Saffron)

Traditional Persian Tea

Cinnamon Tea

Fresh Ginger Tea

Fresh Mint Leaf Tea

Other Assorted Flavours

**COFFEE**

Golden Latte (includes Saffron)

Turkish Coffee - Espresso

Americano - Cappuccino

Other Assorted Flavours

Dessert**Golden Dessert (Sholeh zard)**

White rice steamed and mixed with a pinch of saffron, sugar, crunched almonds and lightly sparkled with cinnamon and baked for two hours; then served cold. **\$6**

**Stuffed Dates (Ranginak)**

A date stuffed with a raw walnut, coated in a pan heated wheat flour mixed with a vegetable oil, fine sugar and cinnamon puree. Allowed to cool then served on a small plate. **\$7**

**Baklava**

A phyllo pastry made with vegan margarine, rose water, ground walnut, ground almonds and cardamom powder. Then thinly layered, rolled, cut then oven baked. Coated with a sugar, rose water and saffron syrup. **\$3**



Chocolate cake (Gluten free) **\$5**

Authentic Persian Cuisine

469 King Street Fredericton, NB
www.Cinnamoncafe.org



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Appetizers**Hummus and Pita**

Homemade hummus made with chick peas, lemon juice, garlic and fresh parsley. Served with homemade pita chips. **\$8**

**Zeitun Paravardeh**

Toasted walnuts with olives, garlic, fresh mint, pomegranate paste. Served with homemade pita bread and a walnut dip. **\$8**

**Falafel Dippers**

The best falafels this side of the Atlantic. Made with chickpeas, garlic, onion, cilantro, parsley, cumin, pepper salt, mint, ground coriander. With your choice of hummus or Tzatziki dip. **\$5**

Salad and Soup**Tabbouleh**

Fine bulgur and olive oil mixed with fresh parsley, mint, tomatoes. Flavoured with lemon juice, salt and pepper. **\$6**

**Quinoa Confetti Salad**

Steamed and cooled quinoa served with chickpeas, finely chopped onions, grated carrots, pomegranate seeds, and cilantro. Mixed with lemon juice and olive oil. **\$7**

**Lentil Soup**

Vegetable broth with lentils, Oatmeal, turmeric, ground coriander. Flavoured with lemon, salt and pepper and served with homemade pita bread or pita chips. **\$5**

Entrees**Adas Polo**

Adas for lentils and Polo for rice are the main ingredients in this dish. Mixed with saffron, Turmeric, cinnamon, onion, raisins. **\$10**

**Falafel Wrap**

The best falafels this side of the Atlantic. Made with chickpeas, garlic, onion, cilantro, parsley, cumin, pepper salt, mint, ground coriander. Wrapped in pita bread with lettuce, tomatoes, Pickles and sweet onions. **\$8**

**Ghymeh Stew (with Eggplant)**

A Delicious stew consisting of eggplant, tomatoes, split peas, onion and dried lime. This stew is garnished with aubergine and/or French fries and served with rice. **\$12**

**Butter Squash Stew (Kadoo Halvaie)**

A traditional squash stew, which includes onions, Cardamom powder, dries plums, ground cinnamon, lime juice a dash of saffron. Served with rice. **\$12**