

CINNAMON CAFE

Vegan Tofu *

We have put our spin on the dish and replaced the cheese with our own blend of flavoured tofu. Served with fresh vegetables and holy salad dressing. **\$10**



Shawarma Wrap

Shawarma made out of fried onions and TVP, cumin, turmeric, black pepper wrapped in a pita bread with pickles, sweet onions, lettuce and tomatoes. **\$9**

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**



Hot Beverages

TEA

- Golden Tea (includes Saffron) **\$5**
- Traditional Persian Tea **\$3**
- Cinnamon Tea **\$3**
- Fresh Ginger Tea **\$3**
- Fresh Mint Leaf Tea **\$3**

COFFEE

- Golden Latte (includes Saffron) **\$7**
- Turkish Coffee **\$4**
- Espresso **\$3**
- Americano **\$3**
- Latte **\$3**



- Red Wine **\$8.50** White Wine **\$8.50**
- Vegan Wine (red & white)
- Corona Beer **\$5** Moosehead Beer **\$5**
- Coke/Coke Diet **\$2**

Dessert



Golden Dessert (Sholeh zard)

Baked white rice with rose water, saffron, sugar and crushed almonds and lightly sparkled with cinnamon; then served cold. **\$7**

Stuffed Dates (Ranginak)

A date stuffed with a raw walnut and coated with a sauce made from wheat flour with vegetable oil, fine sugar and cinnamon puree. **\$7**

Vegan Baklava

A phyllo pastry made with vegan margarine, rose water, cardamon powder, ground walnuts and almonds. Then oven baked and coated with rose water and saffron syrup. **\$3**



Gluten Free Chocolate Cake **\$5**

Vegan and Gluten Free Nut Chocolate Cake **\$5**

Vegan Chocolate Cake **\$5**

Vegan Coconut Pie **\$6**



Authentic Persian Cuisine



Vegan & Gluten free*

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Appetizers

Hummus and Pita

Homemade hummus made with baked chick peas, lemon juice, black pepper and garlic. Served with homemade pita bread. **\$10**



Zeitun Paravardeh (Olives starter)*

Toasted walnuts with olives, burberries garlic, fresh mint, pomegranate molasses, olive oil, lemon juice and black pepper. **\$10**



Shakshuka

Garlic, onions, tomato and eggs served with pita bread. **\$8**

Stuffed Mushrooms (cheese) **\$8**

Vegan Spring rolls (Vegetables & chickpeas) **\$8**

Falafel Platter (Quinoa, Sesame, Chilli, Green, Zatar)

The best falafels this side of the Atlantic. Made with soaked chick peas, garlic, onion, salt and coriander then ground, fry and served with Tahini. **\$7**

Falafel Dippers (green)

The best falafels this side of the Atlantic. Made out of soaked chick peas, garlic, onion, cilantro, parsley, cumin, pepper, salt and coriander. Then ground, fry and served with your choice of Tahini dip. **\$5**



Stuffed Grape Leaves **\$5**



Salad and Soup

Fattoush salad/ Green salad/Greek salad

Fattoush salad consist of garlic, sumac, lemon juice, olive oil and fresh vegetables mixed with toasted pita bread. **\$10**

Tabbouleh

Fine bulgur mixed with fresh parsley, mint, tomatoes, cucumber, onion and flavoured with lemon juice, salt and black pepper. **\$7**



Quinoa Confetti Salad*

Steamed quinoa mixed with chickpeas, sunflower & butternut squash seeds, toasted soy beans, onions, carrots, burberries, bell pepper and cilantro. Mixed with lemon juice, olive oil and black pepper **\$7**



Lentil Soup*

Tomato based vegetable broth with lentils, oatmeal, and turmeric. Served with Pita bread **\$6**



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Shirazi Salad

Onions, tomato, cucumber, lemon, mint, salt, olive oil, and red onions. **\$7**



Entrees

Walnut Stew (Fesenjoon) *

Rice and Saffron served with a traditional stew, slow cooked stew over hours. Consist of ground walnuts, Pomegranate molasses, pureed butternut squash, Saffron, Pinch of black peppers and fried onions. **\$13**



Qeymeh Stew *

Rice and saffron served with a delicious stew consisting of split yellow peas, fried onion, saffron, turmeric, black pepper, diced tomatoes and dried lime. This stew is garnished with eggplant & little fries. **\$13**



Butternut Squash Stew *

Rice and saffron served with a traditional stew which includes fried onions, Cardamom, saffron, crushed almonds, cinnamon and dried plums. **\$13**

Apricot Stew*

Rice and saffron served with a stew consisting of cooked apricots and plums with a fine combination of cardamom, crushed almonds, cinnamon, saffron, fried onions and ginger. **\$12**



Vegan stir-fry noodles (sweet potatoe / rice) *

A fine combination of carrot, Zucchini, Cabbage, onion, bell peppers and some authentic middle eastern spices. **\$13**

Vegan burger

Vegan burger made from red lentil, Garlic, onion and some authentic middle eastern spices. Served with French fries and Green salad. **\$13**

Vegan shawarma plate

Made from TVP, Tofu, fried onion and some authentic middle eastern spices. Served with french fries and green salad. **\$13**

Biryani Rice*

A rice cooked and mixed with Carrots, Green peas, saffron, and fried onions. Served with a small green salad using Holy salad dressing . **\$10**



Lentil Rice (Adas Polo)*

Cooked green lintel with rice and mixed with saffron, turmeric, cinnamon and fried onions. Served with sun rised raisins, small green salad using Holy salad dressing. **\$10**

