

CINNAMON CAFE

Falafal Plate

Our famous falafel wrap , french fries and green salad with our in-house holy salad dressing. (Vegan) **\$14**

Shawarma Wrap

Fried onions and TVP, cumin, turmeric, black pepper wrapped in a pita bread with pickles, sweet onions, lettuce and tomatoes. (Vegan) **\$10**



Falafel Wrap

The best falafels this side of the Atlantic.

Chickpeas, garlic, onion, cilantro, parsley, cumin, pepper salt, mint, ground coriander. Wrapped in pita bread with lettuce, tomatoes, Pickles and sweet onions. (Vegan) **\$9**

Green Bean Rice (lubia polo)

Green beans, TVP, Fried onions, fresh garlic, Tofu and authentic Middle Eastern spices, comes with special green salad. (Vegan/gluten free) **\$13**



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. (Vegan/gluten free) **\$11**

Shakshuka

Made of fresh garlic, eggs, tomato, jalpeno and served with pita bread/vegetables (Veggie/gluten free) **\$9**

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**
- Golden Milk **\$6**
- Latte **\$4**
- Turkish Coffee **\$4**
- Americano **\$3**
- Espresso **\$3**



Cold Beverages

- 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 flower with vegetable oil, fine sugar and cinnamon puree. **\$7**



- Nut Chocolate Cake** (Vegan/gluten free) **\$5** **Chocolate Cake** (Vegan) **\$5**
- Baklava** (Vegan) **\$5** **Coconut Cream Pie** (Vegan/gluten free) **\$6**



Authentic Persian Cuisine



Vegan, Veggie, & Gluten free

Appetizers



Falafel Dippers
4 balls, (Green),Vegan \$6

Falafel Platter

6 balls, (quinoa, sesemie, zatar, chilli & 2 greens),Vegan \$8
(The best homemade falafels in this side of Atlantic, with fresh soaked Chickpeas, Garlic & Herbs then fried, Served with Tahini)



Vegan spring rolls (Fresh vegetables & Chickpeas), Vegan \$9

Hummus & Pita

Homemade pita bread & hummus. Served with your choice,
Pita bread/Fresh vegetables (Vegan/Gluten free) \$10



Hummus & hot mushrooms served with pita bread. (Vegan/Gluten free) \$10

Persian Olives Starter (Zeitun parvardeh) Walnut, pomegranate molasses, burberries, Olives, fresh garlic, mint & lemon juice, served with your choice,
pita bread/fresh vegetables (Vegan/Gluten free) \$10



Persian yogurt & Cucumber dip (Veggie) \$7



Persian yogurt & Spinach dip (Veggie) \$8



Stuffed grape leaves (Dolma) Vegan/Gluten free \$5

Stuffed mushrooms (Cheese),Veggie \$9

Salad



Shirazi Salad

made of cucumber, red onions, mint, black pepper, parsley, tomato,
Verijuce and olive oil (vegan/gluten free) \$8

Tabbouleh Salad

made of fine bulgur, mint, parsley, tomato, cucumber, sweet
onions, lemon juice, black pepper, olive oil (vegan) \$8



Quinoa Confetti Salad

made of steamed quinoa, chickpeas, carrots, sweet onions,
burberries, bell pepper, cilantro, lemon juice, olive oil,
black pepper and seeds (sunflower, pumpkin & soy beans)
(Vegan/Gluten free) \$8



Green Salad

made of lettuce, cucumbers, red onions, tomato served with holy salad dressing.
(Vegan/gluten free) \$10

Greek Salad

Lettuce, cucumber, tomato, bell pepper, olives, olive oil and fetta cheese. (Veggie/Gluten free) \$10

Fatoush Salad

Lettuce, cucumber, tomato ,fresh garlic, sumac, lemon juice,
olive oil mixed with toasted pita bread. (Vegan) \$10



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. (Vegan/Gluten free) \$14

Gheymeh 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. (Vegan/Gluten free) \$14



Persian Celery Stew

Rice and Saffron served with a traditional stew made of Fresh steamed celery, fried onions & mint, black pepper, tomato paste, TVP, black pepper, lemon juice with authentic spices. (Vegan/Gluten free) \$14



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. (Vegan/Gluten free) \$14



Vegan stir-fry noodles (sweet potato/rice)

A fine combination of carrot, Zucchini, Cabbage, onion, bell peppers and some authentic middle eastern spices. (Vegan/Gluten free) \$15

Vegan Burger

Red lentil, Garlic, onion and some authentic middle eastern spices. Served with French fries and Green salad. \$14

Vegan Tofu Halloumi

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. (Vegan/Gluten free) \$11



Shawarma Plate

Fresh garlic, mushrooms, tofu ,TVP, fried onions with some authentic spices. Your choice of a wrap or served with rice,it comes with french fries&salad with our in-house holy salad dressing. (Vegan/gluten free) \$15



Lentil Doll Soup

Tomato, red lentil, onion, vegetables and potato served with pita bread. (Vegan/Gluten free) \$7