

Drinks

Takeaway - Delivery Menu

COCKTAILS & APERITIFS

83	COCKTAILS 200ML Passionfruit Martini	£3.99
84	Pina Colada For other various flavours, please ask	
85	BOMBAY SAPPHIRE GIN & TONIC 250ML	£3.99
86	CAPTAIN MORGAN ORIGINAL SPICED GOLD & COLA 250ML	£3.99

SPARKLING WINE

87	PROSECCO SERENELLO EXTRA DRY ITALY The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate. SWA Gold award.	75CL £22.00 / 20CL £8.00
88	PROSECCO SERENELLO ROSE ITALY, VENETO A pale, bright pink colour with a lively perlage and persistent foam. It has intense aromas of floral scents accompanied by fruity notes of strawberries.	75CL £23.00 / 20CL £9.50

ROSE WINE

89	I CASTELLI PINOT GRIGIO ROSE DELLE 4 VENEZIE D.O.C ITALY, VENETO Slightly mineral, soft and persistent with fruity notes and light aromatics. SWA Bronze Award.	£22.00
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WHITE WINE

90	PINOT GRIGIO PRIMI SOLI 2 ITALY Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.	£22.00
90	WHITE WINE OF THE DAY 200ML	£6.50

RED WINE

91	I CASTELLI MERLOT C ITALY, VENETO Bright ruby red colour. Aromas of raspberry and huckleberry. Great fruit content. SWA Silver Award.	£22.00
92	RED WINE OF THE DAY 200ML	£6.50

BEER, LAGER, STOUT & CIDER

93	SOUTHWEST ORCHARDS CIDER 500ML	£5.95
94	SRI LANKAN LION STOUT 625ML	£8.50
95	COBRA 660ML	£6.50
96	PERONI NASTRO 330ML	£5.50

SOFT DRINKS

97	COCA COLA 330ML	£3.25
98	DIET COCA COLA 330ML	£3.25
99	APPLETIZER 275ML	£2.95
100	MANGO JUICE 288ML	£2.95
101	SPARKLING WATER 330ML	£3.00
102	STILL WATER 330ML	£3.00
	LOCAL ORGANIC DEVON LUSCOMBE FRUIT JUICES 27CL	£4.50
103	Sicilian Lemonade	
104	Hot Ginger Beer	
105	Cool Ginger Beer	
106	English Apple Juice	
107	Orange Juice	
108	Rhubarb Crush	
109	Raspberry Crush	
110	Lime Crush	
111	Strawberry Bubbly	
112	Wild Elderflower Bubbly	

Alcohol for over 18's only.

About Us

Open for Breakfast, Lunch and Dinner

Coastal Flavours from Ceylon to Kingsbridge. Ceylon Cinnamon is inspired by Sri Lankan Village Jaffna shop. We serve Hoppers, Dosas, Koththus & plenty of vegan and vegetarian meals complimented by Tropical Drinks.

Our Story

Ceylon Cinnamon Restaurant, Kingsbridge was Founded by Mala Elanko in 2022 on October 14th. Providing authentic Sri Lankan meals with a wide range of unique flavours, spices and colours, enjoy our iconic Sri Lankan dishes including Curries and Sambal. We also have a range of vegan and vegetarian meals.

Founder



MALA ELANKO

I've spent nearly 2 years working and living in Salcombe. A lot of my days are spent walking around the area; I never get tired of how beautiful and exciting it is to see many independent cafés and bars flourishing. One thing that I have yet to find is an independent Sri Lankan Café in the South Hams which cooks the food I had at home when I was a little girl. Now I can cook my own authentic Sri Lankan Food at Ceylon Cinnamon Restaurant, Kingsbridge.



Our menu contains a wide array of gluten free, Vegan and Vegetarian dishes.

✓ = Vegan

✓ = Vegetarian

🌾 = Gluten Free



Sri Lankan & Indian Restaurant, Cocktail Bar & Takeaway

Takeaway - Delivery Menu

Dosas & Hoppers available for Breakfast & Lunch
Dine-In customers only

Home Deliveries

- Home deliveries available from 5pm onwards.
- Delivery charges apply ranging from £2.50 - £4.50, depending on location.
- We deliver within a circa 5-mile radius from from Kingsbridge including Salcombe, Hope Cove, Thurlestone, Aveton Gifford, Loddiswell, East Allington and Chillington.

☎ 01548 721333

🌐 www.ceyloncinnamonrestaurant.co.uk

📍 Ceylon Cinnamon Restaurant, The Shambles, Fore Street, Kingsbridge, Devon TQ7 1PU

Opening Times

Monday to Thursday 11:00 am to 23:30 pm.
Friday to Sunday 11: 00 am to 00:30 am.

✓ = Vegan
✓ = Vegetarian
☑ = Gluten Free

Food

Takeaway - Delivery Menu

NIBBLES

- 1 Chennadhal Bites + white chutney ✓
2 Urudhal Bites + red chutney ✓
3 Cassava chips + roasted seeds ✓
4 Papadums + mango chutney (3pcs) ✓

£3.50
£3.50
£3.50
£3.00

SHORT EATS

- 5 PEPPER CRUSTED CHILI CHICKEN
Spicy marinated boneless chicken deep fried into crispy and served with chili mayo £7.95
- 6 SOFT SHELL CHILI CRAB
Crispy fried soft-shell crab tossed in mouth-watering chili sauce with coriander leaves £8.95
- 7 OKRA FRIES ✓
Okra dipped in spiced gram flour batter and deep fried, served with tomato chutney £6.75
- 8 VEGETABLE BONDA 2 PCS ✓
Vegetable dumplings dipped in gram flour batter, fried and served with tamarind chutney £6.75
- 9 PAKORA ✓
Green banana battons dipped into spiced basin flour batter, deep fried and served with green chutney £6.75
- 10 MINI PANCAKE ✓ ☑
Crispy thin savory pan cake made from fermented rice and lentil batter wrapped with potato masala filling served with sambar. £8.00
- 11 CRISPY ISSO DHAL CAKE – 2 PCS
Popular street food called chenna dhal cake, topped with a prawn, deep fried and served with tomato chutney £8.00
- 12 JAFFNA TUNA FISH PATTIES 2PCS
Ceylon spiced tuna fish with potato & leeks filling, served with curry leaves chili sauce £7.00
- 13 SOFT AND CRISPY URDU DHAL DOUGHNUT – 2 PCS ✓
Cumin flavoured white gram dhal dumplings, deep fried and served with coconut chutney £7.50
- 14 MINCED LAMB IN MINI RICE PANCAKE ☑
Home-style minced lamb Curry rolled in thin rice pancake and served with coconut chutney £9.00
- 15 MINI IDLY WITH SAMBAR ✓ ☑
Dhal and rice dumpling served with drumstick sambar and chutney £6.00
- 16 CHILI PANEER ✓
Battered cottage cheese nuggets wok fried served with soya and chili sauce £8.00
- 17 HOT BUTTER PEPPER SQUID
Shallot with garlic, ginger, fried in hot butter and served with chutney. £10.00
- 18 DEVILLED FISH
Fish with pepper, red onion, garlic, ginger wok fried in sweet spicy sauce £10.00
- 19 DEVILLED PRAWN
Prawn with pepper, red onion, garlic, ginger wok fried in sweet spicy sauce £10.00
- 20 MUTTON ROLLS 2 PCS
Spicy Ceylon mutton masala rolled and served with hot Ceylon spicy sauce. £8.00

SEA FOOD

- 21 KING PRAWN CURRY WITH GREEN MANGO
Prawn cooked in a ginger and coconut medium spiced sauce, paired with unripe mango, to lift the sauce £15.50
- 22 CHEMMEEN KARI
Prawn cooked with dedicated coconut, Ceylon spices and new potato £15.50
- 23 TANDOORI PRAWNS
Buttered king prawn 4 cooked with spices, coriander leaves and served on a bed of lettuce garnished with onion chillie and lemon. £15.50
- 22 KINGFISH CURRY JAFFNA STYLE
Kingfish cooked with cocum, Shallot, and rampe leaf – red curry £14.50
- 23 CATCH OF THE DAY FISH WITH GINGER AND GREEN CHILI
Catch of the day cooked in coconut milk with turmeric, ginger, and tomatoes, with Ceylon mild spices into a yellow curry. £14.50
- 24 JAFFNA CRAB CURRY
Aromatic Jaffna spices used for crab curry adding murunga leaves and topped with crispy soft shell crab. £17.00
- 25 VILLAGE SQUID CURRY
Cubed squid cooked with new potatoes and Jaffna spices. £17.00

RED MEAT

- 26 CEYLON LAMB CURRY
Succulent pieces of lamb and new potato in thick medium Ceylon aromatic spices £13.50
- 27 LAMB PASANDA
Lamb cooked with a creamy nutty sauce. £13.50
- 28 LAMB WITH BLACK PEPPER AND COCONUT CHIPS
Lamb curry which is reduced to a thick flavorsome sauce, and finished with black pepper £13.50
- 29 BRAISED MUTTON WITH GARLIC AND SHALLOTS
Home-made mutton curry cooked with sliced garlic and shallots, popular from Jaffna cuisine £13.50
- 30 CEYLON BEEF FRY
Beef cooked down till its dry, with cumin and crusted pepper added £13.50

- 31 CEYLON BEEF STEW
Less spice with coconut sauce, and added on with coriander, potatoes and peas £13.50
- 32 RED PORK CURRY
Diced Pork cooked in Ceylon aromatic spices and finished with grounded coconut £13.50
- 33 BLACK PORK CURRY
Diced pork cooked in dark roasted spices and finished with ground coconut. £13.50

CHICKEN

- 34 CEYLON CHICKEN CURRY
A popular home style red chicken curry cooked with mustard seeds and rampe leaves £12.50
- 35 SPICY CHILI CHICKEN
Boneless pieces of chicken chunks cooked in spicy red chili and tomato sauce £12.50
- 36 GREEN HERBS CHICKEN
Succulent pieces of chicken cooked with green herbs and spices £12.50
- 37 DEVILLED CHICKEN
Devilled chicken with pepper, red onion, garlic, ginger and a sweet and spicy sauce £12.50
- 38 CHICKEN TIKKA
Marinated chicken pieces cooked with tomato, yogurt, and finished with lemon juice. £12.50
- 39 TANDOORI CHICKEN
Chicken marinated in yogurt with special spices. £12.50
- 40 CHICKEN BUTTER MASALA
Marinated chicken cooked with smooth caramelized nut sauce £12.50

DUCK

- 41 DUCK MASALA
Duck breast cooked with rich tomato and masala sauce £17.00

EGG

- 42 CEYLON BOILED EGG CURRY
Ceylon spiced shallot, green chillies, goraka cooked with coconut milk. £9.00

VEGETABLES

- 43 AUBERGINE WITH TAMARIND PULP ✓
Aubergine with tamarind pulp and spices finished with coconut milk. £10.00
- 44 PANEER WITH PEAS ✓
Cottage cheese cooked with rich creamy nut sauce £10.00
- 45 ROOT VEGETABLE CURRY ✓
Potato, casaiva, seasonable root vegetables cooked in turmeric, and tamarind water and finished with coconut milk. £10.00
- 47 SQUASH WITH SPINACH ✓
Sautéed with garlic, ginger, green chillies and cooked with turmeric and finished with thick coconut milk. £10.00
- 48 LEAKS WITH POTATO ✓
Leaks and baby potato cooked with Ceylon spices and finished with thick coconut mil £10.00
- 49 POTATO AND CAULIFLOWER ✓
Potatoes and cauliflower tossed in lightly spiced onion and tomato sauce £ 10.00
- 50 OKRA WITH RED ONION ✓
Stir fried okra cooked with mild tomato, ginger sauce and finished with mango powder £10.00
- 51 VEGETABLES IN FENUGREEK SAUCE ✓
Mixed vegetables cooked in a rich wonderful creamy tomato and fenugreek sauce £10.00
- 52 SAMBAR ✓
A robust lentil and vegetable curry with strong spices £10.00

SIDE DISHES

- 47 RED SPLIT LENTIL WITH FRESH GREENS AND COCONUT MILK ✓
Lentils cooked with spices adding roasted geera and pepper and finished with coconut. £8.00
- 48 BLACK DHAL ✓
This is a simple and nutritious dish, slow cooked and finished with cream £8.00
- 49 ROASTED CHICK PEAS ✓
Finely chopped onion, tomatoes and chili flakes mixed with boiled chick peas £8.00
- 50 BEETROOT AND CABBAGE VARA ✓
Beetroot, cabbage tempered with mustard seeds, curry leaves, and finished with grated coconut £8.00
- 51 ROASTED NEW POTATOES WITH BUTTON MUSHROOM ✓
New potatoes roasted and sautéed with wild mushrooms and tempered with cumin £8.00
- 52 SPINACH WITH GREENS ✓
Sautéed with spinach n green adding with coconut milk n finishing with red chillies £8.00
- 53 SKIN-ON-POTATO FRY ✓
Steamed potato triple fried made crispy and sprinkled with pepper and salt. £5.00
Add cheese £7.00

RICE AND BREADS RICE

- 54 BASMATI RICE ✓ ☑
Steamed rice £4.00
- 55 KIRIBATH ✓ ☑
Red raw Rice cooked in medium heat, adding coconut milk. £4.50
- 56 COCONUT RICE ✓ ☑
Rice tempered with mustard seeds, red chili, curry leaves and garnished with cashew nuts £4.50
- 57 LEMON RICE ✓ ☑
Tangy yellow rice £4.50
- Half portion of all the above rice dishes are available. £3.00

- 58 TEMPERED RICE VEGAN ✓ ☑
Saute pearl rice tempered with shallots and flavoured with cinnamon, cardomon, cloves and finished with turmeric. This is an Island favourite dish. £5.50
- 59 GHEE GEERA RICE ✓ ☑
Basmati rice sautéed with mustard seeds, red chili, curry leaves, Geera and Ghee. £4.50
- 60 MUSHROOM AND PEAS PULAO ✓ ☑
A delicious tasty pulao with mushrooms and garden peas £5.50
- 61 SAMBAR RICE ✓ ☑
Rice and lentil risotto with seasonal vegetables and garnished with nuts and raisins £5.00
- 62 VEGETABLE BIRYANI RICE ✓ ☑
Fresh mixed vegetable with hint of Ceylon spices £5.50
- 63 EGG FRIED RICE ☑
Spring egg mixed with curry leaves and garlic. £6.00
- 64 KING PRAWN FRIED RICE ☑
Diced king prawns with shallots, green chillies and curry leaves. £9.00

BIRYANI

- 65 ROASTED CEYLON CHICKEN BIRYANI
Authentic very simple tasty dish served with papadam, mango chutney boiled egg and raita. £16.00

BREAD

- 66 FLAKY ROTI 2 PCS
A butter layered Ceylon bread £5.00
- 67 POL ROTI 2 PCS ✓
Grated coconut with shallot, green chili and curry leaf £5.00
- 68 STRING HOPPERS 5PCS ✓
Ceylon Steamed Rice flour noodles £ 5.00
- 69 IDLY 5 PCS ✓ ☑
Steam fermented rice and lentil dumpling £5.00
- 70 KAL DOSA 2 PCS ✓ ☑
Soft bread made of fermented rice and Urdu dhal £6.00
- 71 UTTAPPAM WITH VEGE TOPPING ✓ ☑
Onion/green chili or aubergine moju £7.00
- 72 UTTAPPAM WITH NON VEGE TOPPING ☑
Kari flavoured King fish flakes or Kari flavoured Pulled pork £8.00
- 73 KOTTU
Shredded flaky roti mixed with egg and aromatic spices £8.00

CHUTNEYS AND SAMBOLS

- 74 COCONUT CHUTNEY £3.50
75 TOMATO CHUTNEY £3.50
76 CORIANDER AND CURRY LEAF £3.50
77 MALDIVE FISH £4.00
78 POL SAMBOL £4.00

INTERNATIONAL DISHES

- 79 CAESAR SALAD
Lettuce leaves croutons egg and cheese mixed with a homemade salad dressing. £10.00
Add chicken £ 15.00
- 80 BEEF BURGER
Homemade burger served with triple fried. £15.00
- 81 STEAK & CHIPS £15.00
- 82 SRI LANKAN OMLETTE £8.00

DESSERTS

- 83 RICE PUDDING WITH ROASTED NUTS £8.00
- 84 TAPIOCA PUDDING £8.00
- 85 LEMON & BERRY POSSETS £8.00
- 86 FRUIT CRUMBLE (SEASONABLE FRUITS) WITH CUSTARD £8.00
- 87 STICKY TOFFEE PUDDING WITH CUSTARD £8.00
- 88 WATALAPPAM £8.00
- 89 CHOICE OF ICE CREAM (COCONUT, MANGO, GINGER AND VANILLA) £8.00



We cannot guarantee any of our products are suitable for those with allergies due to the risk of cross-contamination. The list on our website serves as a guide to the allergens that are specifically contained in our products. For additional information, please discuss with our staff.