



ANISE

Indo-Japanese Menu

A fusion of Japanese and Indian light bites

Anise sushi selection | three pieces

Tamarind rice, tuna, mango 4.95

Asparagus, roast pepper, tamarind rice (v) 4.50

Crills and skewers

Teppanyaki grilled tender stem broccoli, spicy panko crumb (v) 3.95

Tempura battered squid, yuzu mayo dip 3.95

Teriyaki shrimp skewer 3.95

Wasabi scallop, shrimp and cashew nut skewer (n) 5.95

Teppenyaki duck skewers, crispy skin 4.95

Chicken wings with mustard, honey and chilli 4.95

Specialities

Salmon and scallop ceviche in a spicy light dressing 5.95

Cured salmon and green pea wasabi balls 5.95

Small dishes

Small Large

Spicy tempura battered edamame beans 2.50 4.50

Indian salad 1.95 3.50

Potato paratha | plain naan | garlic naan (G) 3.50

Chicken tikka with cheese naan | Peshawari naan 4.50

Sweet treat

Kheer chawan mushi rice bun with mango 2.95

Head Chef Raju Ramachandran

We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at info@cinnamon-kitchen.com. Prices include VAT @ 20%. Please be considerate when using mobile phones. 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Our food suppliers have given assurances that none of our ingredients are genetically modified. Some dishes may contain nuts. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.

BEERS

Cobra 330ml 3.75

Cobra 330ml x5 15

Cobra half pint draught 3

Cobra 1 pint draught 5

Kingfisher 4

Meantime Lager 4.10

Meantime Stout 5.50

Brewers and Union 5.50

CIDERS

Loic Raison Brut 4.25

Loic Raison Framboise 4.25

Blow Horn spiced up Cider 5

Rekorderling Apple Cider 5

SOFT DRINKS

Orange, Apple, Pineapple, 3

Cranberry, Grapefruit, Lychee,

Pomegranate, Cuava and Mango

Coca-Cola, Diet Coke, Lemonade, 2.50

Ginger Beer, Ginger Ale, Bitter Lemon

Red Bull 4

HIRE ANISE FOR YOUR NEXT EVENT

We're now taking bookings for Christmas and our outdoor covered terrace is the perfect location for your upcoming summer event.

Anise can accommodate groups from 20-300 guests and we can easily tailor your event to suit your requirements and budget.

Call Amanda on **0207 626 5000** or simply email Amanda@cinnamon-kitchen.com for more information

SPIRITS 50ML

RUM

	Class	Bottle
Plantation Dark Rum	8.50	
Bacardi Cartablanca	8.50	100
Havana 3yo	8.50	120
Malibu	8.50	
Morgan Spice	8.50	
Sailor Jerry's	8.50	
Havana 7yo	9	
Wray & Nephew	10	
Coslings Black Seal	10	
Appleton VX	11	130
Zacapa 23yo	12	
Diplomatico Reserva	12	

ARMAGNAC

	Class
Baron De Sigonac 10yo	9.50
Baron De Sigonac 20yo	10.50
Baron De Sigonac VSOP	22

COGNAC

	Class	Bottle
Courvoisier	8	130
Remy Martin	9.50	120
Hennessey XO	22	400

ANISE MARTINIS

Sharing jugs for 2 | 3 | 4 people also available!

Please ask the bartender for more information on prices.

Devonshire Express

Havana 3yo rum, a hint of cardamom, shot of espresso coffee & orange zest 7.50

Lady Yang

Vodka, lychee liqueur, fresh lemon & lychee juice, topped with homemade lychee-lavender foam 8

Asian Sour Apple

Zubrowka vodka, apple sake, fresh lime & apple juice 9
*contains egg white

Spiced Plum Saketini

Cin, plum wine, sake, galangal ginger served with lemon zest 9

Citrus-berry

Vodka, organic Limoncello, fresh raspberries, fresh lemons & vanilla sugar 10

ANISE CREATIONS

Sharing jugs for 2 | 3 | 4 people also available!

Please ask the bartender for more information on prices.

Pomegranate Fizz

Cin, fresh pomegranate kalamansi puree & lemon juice, topped with soda water 9
*contains egg white

Pink Ink

Rum, peach liqueur, guava juice, iced tea, spicy vanilla sugar, fresh lime juice shaken & served with an edible flower 9

Singapore Sling

Cin, cherry liqueur, coriander, ginger, lime, pineapple juice, Triple sec, Benedictine, angostura bitters & hibiscus sugar 9

Elderflower Mist

Stone giner wine, Dry Vermouth, St-Germain, basil leaves & fizzy lemonade 9

King KoKo-Kala

Vodka, sake, kalamansi puree, coconut, lime & lychee juice 9

Hibiscus Caipirinha

Leblon cachaça, lime, fresh strawberries & hibiscus sugar 10

ANISE CREATIONS

Sharing jugs for 2 | 3 | 4 people also available!
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Red Jalisco Mojito

Tequila, fresh mint, fresh lime, spiced vanilla sugar, swizzled & topped with cranberry juice 8.50

Nashi Momo

Rum, peach liqueur, coconut, fresh lime, guava juice & nashi pear 9

Lychee Spritz

Organic Limoncello, lychee juice, sparkling Prosecco, sprinkled with black pepper & served with pistachio nuts on the side 10

White Bullet

Bourbon, white cacao, Frangelico, half & half and dust of cacao 10

Chilli Black Mango

Whisky, fireball, mango juice, spicy vanilla sugar, topped with dried mango & a hint of black pepper 10

SPARKLING COCKTAILS

Osmanthus Bellini

The classic Bellini served with Osmanthus infused peach juice, edible flowers and pistachio nuts 11

Raspberry Fizz

Fresh raspberries and strawberries, topped with Prosecco & served with a hibiscus rim 11

Ratafia Royale

Champagne & Ratafia served with almonds on the side 13

SHARING VESSELS

Try our sharing options at your table - Perfect for groups, birthdays, and celebrations or just for the hell of it!

The Anise Rock Star Baby | A vessel of 20 shots

Our sharing version of our Anise Rock Star Baby shots - served over ice in a generous serving vessel - Vodka shaken with sour passion fruit, Chambord black raspberry liqueur and topped up with Champagne! 90

Spiced Rum Punch

Our extraordinary, twisted, rum punch served in our unique serving vessel, dark black and white rum, passion fruit, apple juice with a dash of angostura bitters, cinnamon and spices, served over lots of ice and fresh passion fruit. Delicious! 90

SPIRITS 50ML

Complimentary mixers at your table for all spirits ordered by the bottle
Choose from cranberry juice | tonic water | lime juice | soda water + more

AMERICAN WHISKEY

	Class	
Wild Turkey	8.50	
Buffalo Trace	8.50	
Woodford Reserve	9	

TENNESSEE WHISKEY

	Class	Bottle
Jack Daniels	8	130
Jack Daniels Single Barrel	15	
Gentleman Jack	12	

IRISH WHISKEY

	Class	
Jameson	8.50	

SINGLE MALT

	Class	Bottle
Glenmorangie 10yo	8.50	
Bowmore 12yo	8.50	
Chivas 12yo	8.50	150
JW Black Label	9	150
Dalmore 12yo	9	
Glenfiddich 12yo	9	
Talisker	9	
Laphroaig	10	
Oban	10	
Lagavulin 16yo	10	
Macallan Cold	10	
Dalmore 15yo	11	
Chivas 18yo	13	
Dalmore King Alexander	40	

SPIRITS 50ML

Complimentary mixers at your table for all spirits ordered by the bottle
Choose from cranberry juice | tonic water | lime juice | soda water + more

VODKA

	Class	Bottle
Russian Standard	8.50	100
42 Below	8.50	
Zubrowka Bison Grass	9	
Grey Goose	10	150
Belvedere	10	150
Ciroc	13	165
Stoli Elite	16.50	180

TEQUILA By the bottle served with salt & fresh limes

	Class	Bottle
Sauza Silver	8	80
Sauza Reposado	9	
Patron xo Cafe	10	
Patron Anejo	10	150

CIN

	Class	Bottle
Broker's	8.50	
Bombay Sapphire	8.50	100
Tanqueray	9	120
Caorunn	9	
Bols Genever	9	
Chase	9	
Martin Miller	9	
Hendricks	9	
Cin Mare	9.50	
Sipsmith	9.50	
Tanqueray 10	10.50	170

SHOTS Selection of 6 shots £25 | 12 shots £45 | 36 Shots £140

The Anise Rock Star Baby

Vodka, sour passion fruit puree, Chambord black raspberry liqueur topped up with Champagne 5

Chasing the Star

Tequila, vodka, Midori liqueur, fresh lime juice & absinthe 5

The DSQ Shot

Blueberry puree blended with vodka, a dash of lime juice and topped with coconut cream 5

Anise Velvet

Vanilla vodka combined with fresh blueberries, elderflower syrup & topped with Champagne 5

MOCKTAILS

Raspberry Cooler

Fresh raspberries, fresh lemon, vanilla sugar & lychee juice 4.75

Cucumber, Apple & Celery

Fresh cucumber, apple juice & celery, shaken & served with celery salt 4.75

Peach & Chilli Iced Tea

Peach puree & guava juice, iced tea, spice vanilla sugar & a lemongrass straw 4.75

Basil Lemonade

Fresh basil leaves, a hit of lime, fizzy lemonade & elderflower cordial 4.75

Goji Berries & Mint Iced Tea

Mint, iced tea & goji berries in an ice shell shaken 4.75

SPARKLING WINE & CHAMPAGNE	125ml	Bottle
Villa Doral Prosecco, Italy	6.90	32
Francoise Monay Champagne	9.50	52
NV Bollinger Champagne		83
NV Louis Roederer Champagne		99
Louis Roederer Champagne		128
Dom Perignon Champagne		246
Cristal Champagne		340

RED WINE	175ml	Bottle
Bergerie de la Bastide Rouge Languedoc, France	4.90	19
Tempranillo, Isla, La Mancha, Spain		20
Lesc , Cabernet/Merlot, France	5.40	23
Pretty, Malbec, Argentina	6.60	32
Dunviro, Rioja, Spain	7.25	29
Le Bourgogne, Burgundy, France		43.50

ROSÉ WINE	175ml	Bottle
Saint-Laurand, Vin Rosé, France	5.80	25

WHITE WINE	175ml	Bottle
Bergerie de la Bastide Blanc ICP, Languedoc, France	4.90	19
Le Lesc Blanc, VdP du Cers, France		20
Saint-Laurand, vin blanc, France	5.30	22
Hilltop, Pinot Crigio, Hungary	5.40	23
Dalca, Sauvignon Blanc, Chile	6.30	28.50
Tenuta San Pietro Cavi, Italy		44