



Breakfast

Monday–Sunday | Served from 10–11:30am

Parathas

The Cinnamon Bazaar breakfast speciality – delicious warm homemade flatbreads that have been firm favourites in the Indian subcontinent since the 12th Century, filled and cooked to add a crispy edge. Served with house pickle and pomegranate raita. Magical with Marmite.

Aloo Potato with a hint of chilli (v) 4.75	Mooli Tangy radish & nigella seed (v) 4.75	Gobi Cauliflower & fragrant carom seed (v) 4.75	Keema Smoky spiced minced lamb 5.75	Bollyflower Cheese Cauliflower & Keene's cheddar (v) 4.95	Meetha Coconut and jaggery (v)(n) 4.50	Add a fried egg 1.00
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Sweet Treats

Dark chocolate and walnut cake (n) 2.90 Nankhatai (n) 2.20

Coffee & Tea

Soy or Skinny milk available

Americano, Espresso 2.50	Latte, Cappuccino, Flat White, Masala Chai Latte 2.75	Indian Masala Chai 2.75 Freshly brewed in-house with ginger and cardamom	Hot Chocolate 2.75 Dark or milk	Jing Tea 2.50 Green, Assam, Early Grey or Silver Needle	Fresh Green Mint Tea 2.25 Jing Green tea infused with fresh mint leaves
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Champagne & Sparkling

NV Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy The frothing, rounded character of this wine shows why Prosecco has become so popular!	125ml 6.00 750ml 33.50
NV Prosecco Rosé Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy A fresh, fruity and complex sparkling rosé from the Veneto region with foral notes and ripe passion fruit	125ml 6.90 750ml 40.00

Morning Cocktails

Mimosa Emporium 9.00 Prosecco, Finlandia vodka, Clementine juice & zest tuile
Smoked Bloody Chaat 9.00 Chase oak smoked vodka, pressed tomato juice, puffed rice chaat
Bazaar Mary 9.00 Grey Goose vodka, pressed tomato juice, Bazaar spice blend
Virgin Mary 4.50 Our Bazaar Mary, without the vodka

Juices

Freshly Squeezed Juice Glass 3.00 Orange Kale, apple & ginger
Fruit Juice Glass 2.50 Mango, apple, tomato, pomegranate, pineapple
Coconut Water Glass 3.50

Homemade Softs

Natural Yoghurt Lassi Glass 3.25 Sweet, Salted, Mango
Homemade Iced Teas Glass 2.95 Lemon & Ginger, Fresh Mint
Gently Filtered Water 750ml 2.75 Still, Sparkling
Belu Water 750ml 3.00 Still, Sparkling

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.

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Available from 12pm – 3pm | 5:30pm until late

Snacks

Crisp whitebait. Moily (df)(gf)	4.50	Crab bonda: Calcutta spiced crab and beetroot in chickpea batter (gf)	5.90
Masala jaitoon: Kadhai spiced Greek olives (v)(gf)(df)	3.50	Chana masala hummus, fenugreek scented <i>nimki</i> (v)	4.50
Chicken <i>haleem</i> , masala sourdough toast	5.50	Kadhai spiced 'bullet' chillies, poppy seed gun powder (v)(df)(gf)	4.90
Rice & Peas: Spiced crisp rice flakes green pea chutney (v)(df)(gf)	5.50	Tapioca chips, green chilli mayonnaise (v)(gf)	4.50

Chaats

Papdi chaat: Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)	4.50	Samosa chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)	5.75
Jodhpuri kachori chaat: Spiced onion dumplings, curried white peas, chutney medley (v)	5.75	Dahi bhalla chaat: Chilled lentil dumplings with spiced yoghurt and toasted cumin (v)(gf)	4.50
Watermelon chaat: Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v)(n)	4.50	Aloo tikki chaat: Spiced potato cake with curried white peas, chickpea sev (v)(gf)	4.50

Bazaar Plates

Barley, pomegranate and broccoli, smoked <i>raita</i> , date and tamarind chutney (v)	7.80	Tandoori Kentish lamb fillet, mint chilli <i>korma</i> , masala cashew nut (n)	16.00
Indo-Chinese chicken wings with burnt chillies	7.50	Lamb Roganjosh shepherd's pie (gf)	13.50
Tandoori chicken <i>malaitikka</i> , mace and cardamom (gf)	8.80	<i>Vindaloo</i> of ox cheek, masala mash, pickled radish (gf)	14.50
Kolkata spiced cod, mustard and red onion, caramel puffed rice (gf)	9.00	Kabuli kofta: chickpea, spinach and dried fruits, tomato fenugreek sauce (v)(gf)	10.00
<i>Pepper Fry</i> : Curry leaf and cracked black pepper fried shrimp	7.80	<i>Mughlai</i> style mushroom and green pea curry (v)(gf)(n)	9.50
Double cooked pork belly 'Koorg' style, curried yoghurt	7.00	<i>Paneer 65</i> : Stir-fried with curry leaf & green chilli (v)(gf)	11.50
Lamb <i>galauti</i> kebab, flaky saffron paratha (n)	7.00	Malabar boatman's haddock curry with kokum, green mango chutney (df)(gf)	13.50
Grilled aubergine, sesame peanut crumble, <i>labna</i> , toasted buckwheat (v)(gf)(n)	7.50	Bazaar shrimp fried rice, stir-fried bok choy (df)	14.00
Lahore style <i>kadhai</i> chicken leg, pickled root vegetables (gf)	10.50	Lucknow style chicken biryani, burhani raita (gf)	14.50
Rajasthani lamb and corn curry stir-fried greens (gf)	12.00	Char-grilled cauliflower with pickling spices, sumac crumble (v)(gf)	9.50

Sides

House black dal (v)(gf)	Sesame honey chilli & garlic potatoes (v)(df)	Stir-fried seasonal greens with garlic and cumin (v)(gf)(df)	Garlic or plain naan, roti	Paratha or Peshwari naan
4.00	3.80	4.00	2.80	3.80

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Desserts

Cardamom kheer crème brûlée (gf)(n)	4.50
Carrot halwa roll with clove ice cream	5.00
Cubeb kulfi on a stick	4.50
Dark chocolate and walnut cake (n) with Malacca coffee ice cream	5.75
Seasonal fruit sorbet or House ice cream	1 scoop 1.50 3 scoops 4.00

Sweet Treats

Dark chocolate and walnut cake (n)	2.90
Nankhatai (n)	2.20

Set Lunch Menu

Available Monday – Sunday:
12pm – 3pm

2 courses 15.00
3 courses 18.00

Set Dinner Menu

Available Monday-Sunday:
5.30pm – 6.30pm & 9.30pm onward

2 courses 21.50, 3 courses 23.50
including a selected Mr Lyan cocktail
exclusively designed for Cinnamon Bazaar
in collaboration with Chef Vivek Singh

Starters

- Crab and beetroot Bonda (gf)
- Lamb *galauti* kebab, flaky saffron paratha (n)
- Samosa chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)
- Tandoori chicken *malai* tikka, mace and cardamom (gf)

Mains

- Mughlai* style mushroom and green pea curry (v)(gf)(n)
- Kolkata spiced cod, mustard and red onion, caramel puffed rice (gf)
- Lahore style *kadhai* chicken leg, pickled root vegetables (gf)
- Double cooked pork belly 'Koorg' style, curried yoghurt
- Lamb Roganjosh shepherd's pie (gf)

Puddings

- Dark chocolate and walnut cake with Malacca coffee ice cream (n)
- Cubeb kulfi on a stick
- Selection of homemade ice cream or sorbet
- Cardamom kheer crème brûlée (gf)(n)

Sides for Sharing

- House black dal (v)(gf)
- Plus a bread selection

Cinnamon Bazaar Junior Menu

For 10 years and under

8.00 including a soft drink or fresh juice

- Tapioca chips, tomato mustard sauce (v)
- Tandoori chicken *malai* tikka OR Kabuli kofta, tomato fenugreek sauce (v)(gf)
- Scoop of homemade ice cream – ask for today's flavours

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Trader's High Tea

Available Monday – Sunday 3pm–5:30pm

Tea for two 30.00 | 15.00 per person

Add two glasses of Cinnamon Bellini for 40.00

A pot of tea for two from a selection
of the finest JING Teas

Green, Assam, Earl Grey or Silver Needle

Indian Masala Chai

Freshly brewed in-house
with ginger and cardamom

•
Tandoori chicken and chutney sandwich

Bhangra lamb slider

Vegetarian alternatives:

Paneer naan pizza (v) & Bengali beetroot burger (v)

•
Aloo tikki chaat

Spiced potato cake with curried white peas, chickpea sev (v)(gf)

Samosa chaat

Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)

•
Carrot halwa roll

Dark chocolate and walnut cake (n)

Or simply enjoy a chit, chat & a chaat

Ask to see *Chamiya* – our movable hand-painted cart
serving our range of street-food cold chaat dishes

Papdi chaat: Crisp wheat, tangy
tamarind, yoghurt & chickpea
vermicelli (v) 4.50

Watermelon chaat: Pressed
watermelon, amaranth seeds, date
chutney, masala cashew nut (v)(n) 4.50

Dahi bhalla chaat: Chilled lentil
dumplings with spiced yoghurt
& toasted cumin (v)(gf) 4.50

Great alongside our hot chaat selection, served hot from the kitchen

Samosa chaat: Punjabi vegetable
samosa, curried white peas,
tangy tamarind chutney (v) 5.75

Aloo tikki chaat: Spiced potato
cake with curried white peas,
chickpea sev (v)(gf) 4.50

Jodhpuri kachori chaat: Spiced
onion dumplings, curried white
peas, chutney medley (v) 5.75