



LUNCH/DINNER		Take a journey through Vivek Singh's Cinnamon Bazaar; Select a snack, chaat and some Bazaar plates with sides to share.	
Mon - Fri	Lunch 12noon - 3pm	Dinner 5.30pm - Late	
Sat - Sun	Brunch 12noon - 4pm	Dinner 5.30pm - Late	
SNACKS		BAZAAR PLATES	
Crisp Whitebait Molly (df) (gf)	6.25	Crab Bonda Calcutta spiced crab and beetroot in chickpea batter (g)(d)	7.50
Masala Jaitoon Kadhai spiced olives (v) (df) (gf)	4.00	Barley, Pomegranate & Broccoli Smoked raita, date & tamarind chutney (v) (d)	8.90
Chicken Haleem Masala sourdough toast	6.00	Indo-Chinese Chicken Wings Garlic and soy sauce (n) (g)	9.00
Chana Masala Hummus Fenugreek scented nimki (v)	6.00	Tandoori Chicken Malai Tikka Mace and cardamom (gf)(d)	11.25
Kadhai Spiced 'Bullet' Chillies Poppy seed gun powder (v) (df) (gf)	6.50	Paneer 65 Stir-fried with curry leaf and green chilli (v) (gf) (d)	12.00
Tapioca Chips Green chilli mayonnaise (v) (gf)	5.75	Pepper Fry Curry leaf and cracked black pepper fried shrimp (d)	11.00
		Double-cooked Pork Belly 'Koorg' style with curried yoghurt (d) (g)	12.50
		Lamb Galauti Kebab Flaky saffron paratha (n)	9.75
		Grilled Aubergine Sesame peanut crumble, labna, toasted buckwheat (v) (gf) (n) (d)	9.75
		Lahore Style Kadhai Chicken Leg Pickled root vegetables (gf) (d)	12.75
		Tandoori Kentish Lamb Fillet Mint chilli korma, masala cashew nut (n) (d)	19.50
		Rajasthani Lamb & Corn Curry Stir-fried greens (gf) (d)	15.50
		Lamb Roganjosh Shepherd's Pie (gf) (d)	17.00
		Vindaloo of Ox Cheek Masala mash, pickled radish (gf) (d)	17.75
		Kabuli Kofta Chickpea, spinach and dried fruits, tomato, fenugreek sauce (v) (gf) (d)	13.75
		Mughlai Style Mushroom & Green Pea Curry (v) (gf) (n)	13.25
		Kolkata Spiced Cod Mustard and red onion, caramel puffed rice (gf)	13.50
		Malabar Boatman's Haddock Curry Kokum, green mango chutney (df) (gf)	17.00
		Bazaar Shrimp Fried Rice Stir-fried bok choy (df) (n)	16.50
		Lucknow Style Chicken Biryani Burhani raita (gf)	17.50
		Seared Fillet of Seabass Spinach porial, yogurt sauce (gf) (d)	18.50
		Tandoori King Prawn Alleppey curry sauce (gf)	22.50
		Jaipur Style Okra Poppadum curry (v) (d)	14.25
CHAATS			
Papdi Chaat Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)	5.75		
Jodhpuri Kachori Chaat Spiced onion dumplings, curried white peas, chutney medley (v)	7.50		
Watermelon Chaat Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v) (n)	6.75		
Samosa Chaat Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)	7.50		
Dahi Bhalla Chaat Chilled lentil dumplings with spiced yoghurt and toasted cumin (v) (gf)	6.50		
Aloo Tikki Chaat Spiced potato cake with curried white peas, chickpea sev (v) (gf)	6.75		
SIDES			
House Black Dal (v) (gf) (d)	5.00		
Sesame Honey Chilli & Garlic Potatoes (v) (df) (g)	4.50		
Stir-fried Seasonal Greens, Garlic & Cumin (v) (gf) (df)	5.00		
Garlic or Plain Naan, Roti	3.50		
Chicken & Cheese Filled Naan	5.00		
Peshwari Naan	5.00		
Rice: Steamed or Pilau	3.00		
		We do not levy service charge	
		<small>(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request. Prices include VAT @ 20%. 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.</small>	
TRADER'S HIGH TEA	Monday to Sunday 3pm - 5.30pm 17.50pp		

PUDDINGS

Dark Chocolate and Walnut Cake

With Malaca coffee ice cream
6.25

Cubeb Kulfi on a Stick

6.00

Mithai 'Chaat' (gf)

7.50

Chocolate Golis (n)

Dark chocolate & chili, white chocolate & cardamom rossogulla & hazelnut praline, rose & chocolate laddoo
4.50

Mango Rice Kheer Brûlée

5.75

Carrot Halwa Roll

Clove flavoured iced double cream
7.50

Seasonal Fruit Sorbet

or

House Ice Cream

1 Scoop - 2.00

3 Scoops - 5.00

SWEET WINE & PORT

	100ml Glass	750ml Bottle
2015 Moscato, Innocent Bystander, Victoria, Australia A pink, grapey and frothing wine from outside Melbourne. Low in alcohol (5.5%) so a nice way to end the meal.	5.00	29.00
2011 LBV Port, Portugal	6.90	35.00
10 yr old Tawny Port, Portugal	7.50	48.00

DIGESTIFS 50ml

Amaretto	8.00	Frangelico	8.00	<i>(gf) Gluten-free (df) Dairy-free</i> <i>(v) Vegetarian (n) Contains nuts</i> Allergen menus available on request.
Baileys	7.50	Grand Marnier	8.00	
Calvados	9.20	Limoncello	8.00	
Cointreau	7.50	Sambucca	7.50	
Drambuie	7.50	Tia Maria	7.50	

Twitter	@Cinnamon_Bazaar
Facebook	@CinnamonBazaarRestaurants
Instagram	@CinnamonRestaurants



JUNIOR MENU

For 10 years and under

Includes a soft drink or fresh juice

9.00

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

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts

Allergen menus available on request.



BREAKFAST		Follow us on social media:		Twitter	@Cinnamon_Bazaar
Mon – Fri	10am - 11.30am	Facebook	Instagram	@CinnamonBazaarRestaurants	@CinnamonRestaurants
PARATHAS The Cinnamon Bazaar breakfast specialty – 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.	Aloo Potato with a hint of chilli (v) 4.75	Keema Smoky spiced minced lamb 5.75			
	Mooli Tangy radish & nigella seed (v) 4.75	Bollyflower Cheese Cauliflower & Keene’s cheddar (v) 4.95			
	Gobi Cauliflower & fragrant carom seed (v) 4.75	Meetha Coconut and jaggery (v) (n) 4.50			
Served with house pickle and pomegranate raita. Magical with Marmite.					
Add a fried egg to any paratha				1.00	
HARD DRINKS			SOFT DRINKS		
Champagne & Sparkling		125ml	Bottle	Juices	
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!		8.50	43.75	Freshly Squeezed Juice Orange 4.50 Kale, apple & ginger	
NV Prosecco Rosé Spumante Extra Dry DOC Ca’ di Alte, Veneto, Italy A fresh, fruity and complex sparkling rosé from the Veneto region with floral notes and ripe passion fruit		9.25	48.50	Fruit Juice Mango, apple, tomato, pomegranate, pineapple 3.00 Coconut Water 4.00	
Morning Cocktails			Homemade Softs		Glass
Mimosa Emporium Prosecco, Grey Goose vodka, clementine juice & zest tuile 9.50		Natural Yoghurt Lassi Sweet, Salted, Mango 4.50			
Smoked Bloody Chaat Chase oak smoked vodka, pressed tomato juice, puffed rice chaat 10.00		Homemade Iced Teas Lemon & Ginger, Fresh Mint 4.50			
Bazaar Mary Grey Goose vodka, pressed tomato juice, Bazaar spice blend 10.00		Hot Drinks			
Virgin Mary Our Bazaar Mary, without the vodka 5.00		Americano, Espresso 2.90 Latte, Cappuccino, 3.25 Chai Latte, Hot Chocolate Green and Fresh Mint Tea 3.00			
Water		750ml		Masala Tea 3.50 Jing Teas 3.25 Green, Assam, Earl Grey, White Peony, Jade Sword	
Gently Filtered Water Still, Sparkling		3.00			
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We do not levy service charge

Cinnamon Bazaar

WEEKEND BRUNCH		27.50 per person for 3courses	
Sat - Sun		11am - 4pm	
		32.50 per person for 3courses+a Mr Lyan cocktail	
SNACKS & CHAATS		BAZAAR PLATES	
Tandoori Chicken Chaat Red onion, green chili and coriander	8.00	Pepper Fry Curry leaf and cracked black pepper fried shrimp	11.00
Jodhpuri Kachori Chaat Spiced onion dumplings, curried white peas, chutney medley (v)	6.50	Double-cooked Pork Belly 'Koorg' style with curried yoghurt (gf)	12.50
Mirchi Vada Chaat Crisp fried Padrón peppers, tamarind, coriander chutney (v)	7.50	Grilled Aubergine Sesame peanut crumble, labna, toasted buckwheat (v) (gf) (n)	9.75
Crab Bonda Calcutta spiced crab and beetroot in chickpea batter (gf)	6.50	Tandoori Chicken Malai Tikka Mace and cardamom (gf)	11.25
Chicken Haleem Masala sourdough toast	6.00	Lamb Galauti Kebab Flaky saffron paratha (n)	9.75
Koliwada shrimps hoisin tamarind sauce	8.50	Char-grilled Cauliflower Pickling spices, sumac crumble (v) (gf)	8.50
EGGS		CURRIES & BIRYANIS	
Bun Omelette Spicy masala omelette, folded and served on a home-baked brioche bun	11.00	Saag Paneer Punjabi style paneer with spinach and corn (v)	13.75
Bombay Style Scrambled Eggs Turmeric and ginger, layered paratha	10.00	Calcutta Style Boiled Egg Curry Kachumber salad (v)	12.00
Mughlai Paratha Spiced lamb and egg filled flat bread	10.50	Malabar Boatman's Haddock Curry Kokum, green mango chutney (df) (gf)	17.00
SALADS & SANDWICHES		Butter Chicken Chicken legs simmered in rich tomato fenugreek sauce (gf)	16.50
Quinoa & Watermelon Salad Masala cashew nut (v)	9.25	Robibarer Mangsho Traditional Bengali style weekend special mutton curry (gf)	16.50
Barley, Pomegranate & Broccoli Smoked raita, date and tamarind chutney (v)	8.90	Lucknow Style Chicken Biryani Burhani raita (gf)	17.50
Tandoori Chicken Sandwich With chutney and tapioca chips	10.50	Hyderabadi Vegetable Biryani Burhani raita (v) (gf)	14.50
Bombay Bonda Sandwich Tapioca chips (v)	10.50	SIDES	
DESSERTS		House Black Dal (v) (gf)	5.00
Mango Cardamom Crème Brûlée	5.75	Sesame Honey Chilli & Garlic Potatoes (v) (df)	4.50
Hot Gulab Jamun Rasmalai sauce	5.75	Stir-fried greens, garlic & cumin (v) (gf) (df)	5.00
Dark Chocolate & Walnut Cake Malacca coffee ice cream (n)	6.25	Garlic or Plain Naan, Roti	5.00
Selection of Seasonal Fruit Sorbet or House Ice Cream	5.00	Paratha or Peshwari Naan	5.00
		Rice – steamed or pilau	3.00