



# *Cinnamon Bazaar*

**Experience the journey  
through the Bazaar this  
festive season**





## STEP INSIDE THE KHARI BAOLI PRIVATE DINING ROOM & BAR

Inspired by one of the oldest spice markets in India, Khari Baoli. This spice market has been trading since 1650, established by Fatehpuri Begum, who was one wives of the Mughal Emperor and majestic Taj Mahal creator Shah Jahan.

Create some everlasting memories over scrumptious food, enticing drinks surrounded by a stunning atmosphere. Share the good times with friends, family and colleagues.

[#memorieswithcinnamonbazaar](#)



# The Spice Route

£35.00 per person

minimum of 12 dining

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### STARTER

Spiced sweet potato cake & samosa with curried white peas, chickpea sev (v)  
OR  
Tandoori chicken *malai* tikka, mace and cardamom (gf)

### MAIN COURSE

Mughlai style mushroom and green pea curry, pilau rice (v)(gf)(n)  
OR  
Rajasthani lamb and corn curry, stir-fried greens and pilau rice (gf)

A bread selection and two side dishes of your choice  
are included on a sharing basis:

### SIDE DISHES

House black dal (v)(gf)  
Sesame honey chilli & garlic potatoes (v)(df)  
Stir-fried seasonal greens with garlic and cumin (v)(df)(gf)

### DESSERT

Cardamom kheer crème brûlée (n)

WE DO NOT LEVY SERVICE CHARGE

(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. Game dishes may contain shot.

## The Silk Route

£44.00 per person

including a glass of Prosecco

minimum of 12 dining

### APPETISERS FOR THE TABLE

Barley, pomegranate and broccoli, smoked *raita*, date and tamarind chutney (v)

OR

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

Chicken *haleem*, masala sourdough toast

### STARTER

Grilled aubergine, sesame peanut crumble, labna, toasted buckwheat (v)(n)(gf)

OR

Calcutta spiced crab and beetroot cake, kasundi mustard (gf)

### MAIN COURSE

Char-grilled cauliflower with pickling spices, sumac crumble (v)(gf)

OR

Roganjosh shepherd's pie, pickled root vegetables (gf)

**A bread selection and two side dishes of your choice  
are included on a sharing basis:**

### SIDE DISHES

House black dal (v)(gf)

Sesame honey chilli & garlic potatoes (v)(df)

Stir-fried seasonal greens with garlic and cumin (v)(df)(gf)

### DESSERT

Carrot halwa spring roll with clove ice cream

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## The Frankincense Route

£55.00 per person

including a cocktail from Mr Lyan's cocktail range, exclusively  
designed for Cinnamon Bazaar in collaboration with Vivek Singh

minimum of 12 dining

### APPETISERS FOR THE TABLE

Indo-Chinese chicken wings with burnt chilli dip (df)

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

Kadhai spiced 'bullet' chillies, poppy seed gunpowder (v)(df)(gf)

Chana Masala hummus, fenugreek scented *nimki* (v)

Crisp whitebait. Moily (df)(gf)

### STARTER FOR THE TABLE

Lamb galauti kebab, flaky saffron paratha (n)

### PLUS YOUR OWN CHOICE OF

Tandoori chutney paneer tikka (v)(gf)

OR

Pepper Fry: Curry leaf and cracked black pepper fried shrimp (df)

### MAIN COURSE

Kabuli kofta: chickpea, spinach and dried fruits, tomato fenugreek sauce, pilau rice (v)(gf)

Tandoori Kentish lamb fillet, mint chilli *korma*, masala cashew nut, pilau rice (n)

### SIDE FOR THE TABLE

Lucknow style chicken biryani, burhani raita (gf)

**A bread selection and two side dishes of your choice  
are included on a sharing basis:**

### SIDE

House black dal (v)(gf)

Sesame honey chilli & garlic potatoes (v)(df)

Stir-fried seasonal greens with garlic and cumin (v)(df)(gf)

### DESSERT

Dark chocolate and walnut cake with Malacca coffee ice cream (n)

# The Emerald Route

£85.00 per person

including a cocktail from Mr Lyan's cocktail range, exclusively designed for Cinnamon Bazaar in collaboration with Vivek Singh

minimum of 12 dining

## CHAATS FOR THE TABLE

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

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

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

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

## STARTER FOR THE TABLE

Tandoori chicken malai tikka, mace and cardamom (gf)

Barley, pomegranate and broccoli, smoked raita, date and tamarind chutney (v)

Crisp whitebait. Moily (df)(gf)

Pepper Fry: Curry leaf and cracked black pepper fried shrimp (df)

### PLUS YOUR OWN CHOICE OF

Paneer 65: Stir-fried with curry leaf & green chilli (v)(gf)

OR

Lamb galauti kebab, flaky saffron paratha (n)

## MAIN COURSE

Mughlai style morel mushroom and green pea curry (v)(gf)(n)

OR

Tandoori king prawns with Alleppey curry sauce, steamed rice

## SIDE FOR THE TABLE

Lucknow style chicken biryani, burhani raita (gf)

**A bread selection and two side dishes of your choice are included on a sharing basis:**

### SIDE

House black dal (v)(gf)

Sesame honey chilli & garlic potatoes (v)(df)

Stir-fried seasonal greens with garlic and cumin (v)(df)(gf)

## DESSERT

Dark chocolate and walnut cake with Malacca coffee ice cream (n)

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# Bazaar Cocktails

by <sup>MR</sup> LYAN

Our original & innovative signature house cocktails have been created through a unique collaboration between **Cinnamon Bazaar's Vivek Singh & award-winning mixologist Ryan Chetiyawardana, aka Mr Lyan.** The cocktails have been created to perfectly pair with our menu, and ignite a sensory adventure through the **market places of the old imperial trade routes.**

## Makhani Gin Fizz

Bombay Sapphire, cream, saffron tincture, almond, lemon, egg white, soda

11.50

## Bazaar Old Fashioned

Coconut-washed Indian Scotch, coconut sugar, burnt cinnamon

11.50

## Masala Cola Float

Aged Rum, Karma Cola, masala ice cream

11.50

## Vivek's Perfect G&T

Colombo Gin, Franklin tonic, fresh fennel and curry leaves

11.50

## Falooda Swizzle

White rum, basil seed, creme d'abricot, lime, amaranth cress

11.50

## Gin Julep

Star of Bombay, mint, amchoor green mango, black cardamom

11.50

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# Christmas Day Menu

**£70.00 per person**

Includes a sparkling festive cocktail on arrival

## STARTER

Keralan curry leaf and cracked black pepper fried shrimp  
Grilled aubergine salan, labna, toasted buckwheat (v)  
Malai tikka: tender chicken kebab with mace and cardamom  
Lamb galauti kebab, flaky saffron paratha

## REST COURSE

Jodhpuri kachori chaat: spiced onion dumpling,  
curried white peas, chutney medley (v)

## MAIN COURSE

Kabuli kofta: chickpea, spinach and dried fruits, tomato fenugreek sauce (v)  
Clove smoked Kentish lamb fillet, mint chilli korma, masala cashew nut, pilau rice  
Malabar boatman's haddock curry with kokum, green mango chutney  
Aromatic Lucknow style chicken biryani, burhani raita

## SIDE DISHES

House black dal (v)  
Sesame honey & chilli potatoes (v)  
Garlic naan (v)

## DESSERT

Duo of carrot halwa roll with clove ice cream  
Cubeb kulfi on a stick  
Dark chocolate and walnut cake with Malacca coffee ice cream

# New Year's Eve Menu

**£55.00 per person (until 7pm)**

**£70.00 thereafter**

Includes a sparkling festive cocktail on arrival

## STARTER

Shrimp 65: stir-fried with curry leaf and mustard seed  
Tapioca cumin fritters with coconut coriander chutney (v)  
Malai tikka: tender chicken kebab with mace and cardamom  
Haleem: spiced lamb and lentil broth with saffron bread

## REST COURSE

Dahi bhalla chaat: chilled lentil dumpling with  
spiced yoghurt and toasted cumin (v)

## MAIN COURSE

Kabuli kofta: chickpea, spinach and dried fruits, tomato fenugreek sauce (v)  
Clove smoked Kentish lamb fillet, mint chilli korma, masala cashew nut, pilau rice  
Caldinho de peixe: Goan style fish and coconut milk curry  
Aromatic Kashmiri lamb biryani with dried fruits, burhani raita

## SIDE DISHES

House black dal (v)  
Sesame honey & chilli potatoes (v)  
Garlic naan (v)

## DESSERT

Ice cream selection  
Hot gulab jamun with vermicelli milk pudding  
Pistachio kulfi on a stick  
Dark chocolate and walnut cake with Malacca coffee ice cream

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## HOW TO BOOK

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WE CAN CATER FOR ANY OCCASION,  
LET US ORGANISE YOUR GATHERING  
OF 12 OR MORE IN OUR PRIVATE  
DINING ROOM THE KHARI BAOLI

We are pleased to say that we do not charge any hire fees,  
however please note that a minimum spend will vary on  
certain days of the week.




Simply contact us at [info@cinnamon-bazaar.com](mailto:info@cinnamon-bazaar.com) with your  
party size, preferred date and time, and your chosen menu,  
and then we'll take care of the rest.

We will ask for a deposit of **25% of the minimum** spend  
at the time of your booking. Terms and conditions apply;  
please contact us for more details.



## CINNAMON BAZAAR

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