



Available from 11:30am – 3:30pm | 5:30pm - midnight

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)	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

For a more personal experience ask your server to see 'Chamiya' – our fantastic movable chaat cart 6.75 per person

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 (df)	7.50	Lamb Rogan Josh 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 (gf)	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
Rajsthani 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)(gf)	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

(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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Sweet Treats

Dark chocolate and walnut cake (n)	2.90
Nankhatai (n)	2.20
Coconut & pineapple laddoo	2.20
Date & ginger gujiya	2.40

Desserts

Cardamom kheer crème brûlée (gf)(n)	4.50
Carrot halwa roll with clove flavoured iced double cream	5.00
Cubeb kulfi on a stick (n)	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

Set Lunch Menu

Available Monday-Friday:
12pm – 3:30pm

2 courses 14.00, 3 courses 16.00

Set Dinner Menu

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

2 courses 18.00, 3 courses 20.00
including a selected Mr Lyan cocktail
exclusively designed for Cinnamon Bazaar
in collaboration with Vivek Singh

Starters

- Crab and beetroot Bonda (gf)
- Lamb *galauti* kebab, flaky saffron paratha (n)
- Aloo tikki chaat: Spiced potato cake with curried white peas (v)(gf)
- Tandoori chicken *malai* tikka, mace and cardamom (gf)

Mains

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

Puddings

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

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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