

<b>AFTERNOON TEA</b>		£4.50 a glass of Prosecco	Twitter Facebook Instagram  @Cinnamon_Bazaar @CinnamonBazaarRestaurants @Thecinnamoncollection
25.00 per person			
<b>Mon - Sun</b>	2.30pm - 5.00pm		
Titans of the culinary world, Vivek Singh, and Great British Bake Off star Tamal Ray, have come together to create a modern, Indian-inspired take on the quintessential classic afternoon tea. Now on the menu at Cinnamon Bazaar in Covent Garden, the bespoke menu brings fire and spice to the traditional tea-time spread, and is inspired by the duo's shared family roots in Kolkata, West Bengal.			
<b>DRINKS</b>			
A pot of tea for two from a selection of the finest Jing Teas <b>Assam</b> <b>Earl Grey</b> <b>Organic Jade Sword Green</b> <b>White Peony</b> <b>Indian Masala Chai</b> Freshly brewed in-house using ginger and cardamom			
<b>NIBBLES (Sandwich and Katti Roll )</b>			
<b>Fish Finger Sandwich- with tomato chutney</b> <b>Chicken Katti Roll-in pastry with mustard &amp; pepper (d)</b>  Vegetarian Alternatives <b>Bombay sandwich – potato &amp; green chutney (v) (d)(gf)</b> <b>Paneer Kati Roll-in pastry with mustard &amp; paper (v)(d)</b>			
<b>CHAAT</b>			
<b>Papadi Chaat</b> Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v) <b>Puchka / Pani Puri</b> Semolina shell with tangy sweet & sour water (v)			
<b>SWEETS</b>			
<b>Macaron</b> macaron with cinnamon cream(n) <b>Mishti Doi (gf)</b> Baked/steamed yoghurt with mango curd <b>Pistachio Cake</b> With a rosewater marshmallow (n)			
(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request. 12.5% Service charge will be added for parties over 8 and private parties			