



Welcome to the Khari Baoli Private Dining Room

Inspired by one of the oldest spice markets in India, Khari Baoli has been trading in spice since 1551. Generations of traders have gathered amongst the haze of spice and delicious aromas to sell their wares for hundreds of years, sharing banter and stories with each other, bustling with energy and laughter, and enjoying entertaining clients with snacks and drinks.

The Spice Route

£35.00 per person

Minimum of 12 dining

STARTER

Spiced sweet potato cake & samosa with curried white peas, chickpea sev (v)

OR

Tandoori chicken *malai* tikka, mace and cardamom (gf)

MAIN COURSE

Paneer Butter Masala - Punjabi style paneer and pea butter masala (v)(gf)

OR

Tandoori duck breast, Hyderabad sesame tamarind sauce, pilau rice (gf)(df)(n)

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

Mango cardamom crème brûlée, carom seed shortbread

Prices include VAT @ 20%.

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request.

12.5% service charge will be added to your bill. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.



The Silk Route

£45.00 per person
including a glass of Prosecco

Minimum of 12 dining

APPETISERS FOR THE TABLE

Dahi Bhalla Chaat: Chilled lentil dumplings with spiced yoghurt and toasted cumin (v)(gf)

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

Chicken & cheese filled naan, coriander chutney

STARTER

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

OR

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

MAIN COURSE

Kabuli Kofta: Chickpea, spinach and dried fruits, tomato lemon sauce (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 and ginger toffee pudding, clove flavoured iced double cream

Prices include VAT @ 20%.

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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)

Crab Bonda - Calcutta spiced crab and beetroot in chickpea batter

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

Jaipur style okra and poppadum curry (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 additional side dishes of your choice are included on a sharing basis:

SIDES

House black dal (v)(gf)

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

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

DESSERT

Chocolate rossogulla with spiced passion fruit

Prices include VAT @ 20%.

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How to book




Whatever your occasion, we'd be happy to host your party 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 apply to any group reservation after 5pm, and will vary on certain days of the week.

Simply contact our events team at info@cinnamon-bazaar.com with your party size, preferred date & 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 & conditions apply; please contact us for more details.

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