



# Cinnamon Bazaar

## STARTERS

- Papdi Chaat** -Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (g)(d)(v) £4.75
- Water-melon chaat** -Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (g)(n) (vegan) £4.75
- Tandoori chicken tikka** Kashmiri red chillies, yoghurt & house garam masala marinade (d)(m) £9.50
- Punjabi samosa** (2 pcs)coriander chutney, *Add Curried chickpeas (+2.50)(g)(vegan)* £4.75
- Stir- fried Kerala shrimps** Keralan style stir fry of shrimps with curry leaf & black pepper (cr) £9.75
- Souk style lamb chapli** Grilled lamb kebab with Arabian spices £9.25
- Chicken and cheese filled naan** filled with diced tandoori chicken & cheddar cheese(g)(d)(e) £5.25

## MAINS

- Home-style cauliflower and potato curry** Cauliflower & potatoes with ginger & coriander(vegan) £10.00
- Karahi paneer** Karahi spiced paneer with peppers & onion (d)(v) £12.00
- Kerala Fish Curry** Keralan style fish curry with coconut, kokum & curry leaf (m)(f) £15.00
- Chicken tikka butter masala** Butter masala of tandoori chicken tikka with tomato and fenugreek leaf (d)(n-cashew) £13.50
- Hyderabad spiced lamb biryani** Traditional Hyderabad style biryani of lamb with aged basmati rice, raita and sesame tamarind sauce(d)(se)(n-cashew) £15.50

## SIDES

## BREADS

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|---|---|
| <b>House black lentils</b> (v)(d) £4.50         | <b>Tandoori roti</b> (Vegan)(g)£2.50  |
| <b>Curried chickpeas</b> (Vegan) £.4.00         | <b>Plain naan</b> (v)(g)(d)(e) £3.00  |
| <b>Pilau rice</b> (Vegan) £3.50                 | <b>Potato stuffed paratha</b> (v)(g)(d)£3.50                                  |
| <b>Steamed rice</b> (Vegan)£2.50                | <b>Garlic and coriander naan</b> (g)(d)(e) £3.50                              |
| <b>Turmeric and lemon rice</b> ( Vegan)(m)£3.50 | <b>Peshawari naan Sweet naan</b> (g)(d)(e)(s)(n-cashew,almond,pistachio)£4.50 |
| <b>Hot garlic chutney</b> (Vegan) £.2.00        |   |

## DESSERTS

- Shrikhand cheesecake with seasonal berries** Sweetened thick yoghurt with tamarind glazed seasonal berries, carom seed crumble (d)(g) £5.25
- Ginger toffee pudding** Sticky ginger toffee pudding with caramel sauce(d)(g)(e) £3.75

(g) Gluten (d) Dairy (v) Vegetarian (vegan) Vegan (n) Nuts (m) Mustard (e) Egg (s) Sulphites (f) Fish (se) Sesame

Allergen menus available on request.

Prices include VAT at prevailing rate. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.