

ALL DAY MENU

Take a journey through Vivek Singh's Cinnamon Bazaar;
Select a snack, Bazaar plates with sides to share.



Snacks & Chaats

House Curried Popcorn (ve) (df) (gf)	3.00
Crab & cod cake	7.50
Calcutta spiced crab and beetroot cake with raisin	
Kadhai Spiced 'Bullet' Chillies	6.50
Poppy seed gun powder (ve) (df) (gf)	
Papdi Chaat	5.75
Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)	
Samosa Chaat	7.50
Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (ve)	
Kala Chana Chaat	6.00
Delhi style spiced black chickpeas with lime and onion (ve) (gf)	
Colocasia & Fenugreek Tikki Chaat	6.75
Spiced colocasia cake with sweet yoghurt, coriander chutney and chickpea sev (v) (gf)	
Watermelon Chaat	6.75
Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (ve) (n)	

Sides

House Black Dal (v) (gf)	5.00
Stir-fried Seasonal Greens, Garlic & Cumin (ve) (gf)	6.75
Garlic or Plain Naan, Roti	3.50
Peshwari Naan	5.00
Rice: Steamed or Pilau (gf)	3.00
Turmeric & lemon rice	4.00

Bazaar Plates

Bombay Pao Bhaji	10.00
Bombay spiced vegetables with cumin brioche	
Tandoori Chicken Breast Soola	11.50
Rajasthani spices (gf)	
Mussel Moily Soup	8.00
Mussels in Keralan coconut and ginger broth	
Paneer Tikka	12.00
Char-grilled paneer with garlic & cumin, coriander chutney (v) (gf)	
Pepper Fry	10.75
Curry leaf and cracked black pepper fried shrimp	
Souk Style Lamb Chapli	10.50
Grilled lamb kebab with Arabian spices (gf)	
Double-cooked Pork Belly	11.00
'Koorg' style with curried yoghurt	
Stir-fried Baby Aubergine	12.50
Hyderabadi salan sauce (ve) (gf) (n)	
Old Delhi Style Butter Chicken	14.00
Pilau rice (gf)	
Kashmiri Lamb Shank Rogan josh	19.00
Pilau rice	
Char-grilled Duck Breast	19.50
Sesame tamarind sauce (gf) (n)	
Tandoori Rump of Lamb	20.00
Lamb keema with fenugreek, pilau rice (gf)	
Malabar Boatman's Kingfish Curry	17.00
Kokum berry, steamed rice (df) (gf)	
Lucknow Style Chicken Biryani	17.00
Burhani raita (gf)	
Tandoori King Prawn	22.50
Malai curry sauce, lemon rice (gf)	
Aloo Gobhi	9.50
Punjabi cauliflower & potato curry (ve) (gf)	

(gf) Gluten-free (df) Dairy-free (v) Vegetarian
(ve) Vegan (n) Contains nuts

Allergen menus available on request.

We do not levy service charge for tables up to 8 people.

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.

Afternoon Tea

Monday – Friday £15
Saturday, Sunday for £25
from 12-5pm

free flowing Prosecco on weekend
for **extra £15pp.**