



## London Restaurant Festival 2021

### 9 Dish Sharing Menu at Vivek Singh's Cinnamon Bazaar

---

£35.00 per person\* including 'Gin Julep' cocktail on arrival, minimum 2 people

Served Mon-Sun from 12pm till late

Kadhai spiced 'bullet' chillies, poppy seed gun powder (vegan) (gf)

Tandoori chicken breast soola, Rajasthani spices (gf)

Samosa Chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)

Watermelon Chaat: Pressed watermelon, amaranth seeds, masala cashew nut (v) (n)

Colocasia & Fenugreek Tikki Chaat: Spiced colocasia cake with sweet yoghurt, coriander chutney and chickpea sev (v) (gf)

Pepper Fry: Curry leaf and cracked black pepper fried shrimp

Lamb roganjosh shepherd's pie (gf)

Malabar boatman's kingfish curry with kokum berry (df) (gf)

Shrikhand cheesecake, marinated seasonal berries

\*Equivalent to four dishes per person with an arrival drink

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Allergen information available on request. 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.