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

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

MAIN COURSE

Jungle Chicken Curry Chicken leg curry with fresh fenugreek, pilau rice

or

Jaipur Style Okra Poppadum curry (v)

SIDE DISHES FOR THE TABLE

House black dal (v) Bread selection (g)

DESSERT

Carrot and ginger toffee pudding, banana ice cream (g)

Vegetarian and dietary alternatives available on request

The Silk Route

£55.00 per person including a glass of Prosecco

Minimum of 12 dining

APPETISERS FOR THE TABLE

Kadhai spiced 'bullet' chillies, poppy seed gunpowder (vg) Watermelon Chaat: Pressed watermelon, amaranth seeds, masala cashew nut (vg) (n)

STARTER

Tandoori Chicken Malai Tikka Mace and cardamom, coriander chutney

or

Copra Patties Indore style crisp potato cakes filled with sweet and tangy coconut (v)

MAIN COURSE

Laal Maas Fiery Rajasthani lamb curry, pilau rice

or

"Future 50" Kofta Kale, quinoa, chickpea and dried fruit dumpling, tomato lemon sauce (vg)

SIDE DISHES FOR THE TABLE House black dal (v) Bread selection (g)

DESSERT

Shirkhand cheesecake with seasonal berries (g)

Vegetarian and dietary alternatives available on request

(g) Contains gluten (v) Vegetarian (vg) Vegan (n) Contains nuts Allergen menus available on request. Prices include VAT at prevailing rate. 12.5% service charge will be added to your bill. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our inpredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. FOLLOW US: Cinnamon_Bazaar CinnamonBazaarRestaurants CinnamonRestaurants

The Frankincense Route

£70.00 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

Papdi chaat: Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v) (g) Smoked Jerusalem artichoke chaat with sweet potato and a medley of chutneys and masala boondi (vg) (g) Kadhai spiced 'bullet' chillies, poppy seed gun powder (vg)

STARTERS FOR THE TABLE

Achari Kingfish Tikka Char-grilled kingfish with pickling spices

Tandoori Chicken Malai Tikka Mace and cardamom, coriander chutney

or

Bhejetable Cake Calcutta spiced beetroot cake with raisin, kasundi mustard (v) (g)

> Indo-Chinese Chilli Paneer Stir-fried paneer with Schezwan spices (v) (g)

MAIN COURSE

Smoked Kentish Lamb Cannon Corn and yoghurt sauce, pilau rice

or

Kadhai Style Mushroom Spinach and garlic sauce (vg)

SIDE DISHES FOR THE TABLE

House black dal (v) Bread selection (g)

DESSERT

Pistachio kulfi (n)

Vegetarian and dietary alternatives available on request

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The Black Gold Route

£85.00 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

CANAPÉS FOR THE TABLE

Dahi Puri: Tangy potato in semolina shell with yoghurt and tamarind (v) (g) Kadhai spiced 'bullet' chillies, poppy seed gun powder (vg) Souk style chicken seekh kebab in roomali bread, coriander chutney (g)

SEAFOOD SELECTION

Kadhai Scallops Seared scallops with kadhai spices

Salmon Dill Tikka Tandoori salmon with dill and cardamom

Ajwaini King Prawns Char-grilled king prawns with carom seeds

REST COURSE

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

MAIN COURSE

Smoked Rack of Kentish Lamb Corn and yoghurt sauce, pilau rice

SIDE DISHES FOR THE TABLE

House black dal (v) Bread selection (g)

DESSERT

Dark chocolate mousse, banana ice cream (g)

Vegetarian and dietary alternatives available on request

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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 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 30% of the minimum spend at the time of your booking. Terms & conditions apply; please contact us for more details.