

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

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

Bhejatable 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

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

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.