

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 (vg)(g)

MAIN COURSE

Xacuti Chicken
Char-grilled chicken breast, Goan chilli and vinegar sauce

or

Jaipur Style Okra
Stir-fried okra, yoghurt sauce, masala poppadum (v)

SIDE DISHES FOR THE TABLE

House black dal (v)
Pilau rice (vg)
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

Roast 'bullet' chillies, Aleppo chilli & sumac crumble (vg)
Smoked pineapple and kasundi chaat, caramel puffed rice (vg)

STARTER

Kasturi Chicken Tikka
Diced legs, yoghurt, garlic & fenugreek leaf

or

Aloo Mattar Tikki Chaat
Spiced green pea potato cake, chickpea vermicelli and chutneys (v)

MAIN COURSE

Kolkata Style Lamb Curry
Potato and Bengali garam masala

or

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

SIDE DISHES FOR THE TABLE

House black dal (v)
Pilau rice (vg)
Bread selection (g)

DESSERT

Garam Masala Crème Brûlée (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

Bhalla Papdi Chaat - Wheat crisps, dahi bhalla sorbet, tangy tamarind and
chickpea caviar (v)(g)
Smoked pineapple and kasundi chaat, caramel puffed rice (vg)
Roast 'bullet' chillies, Aleppo chilli & sumac crumble (vg)

STARTERS FOR THE TABLE

Masala Grilled Sea Bream
Curry leaf & lime crumble, green mango chutney

Kasturi Chicken Tikka
Diced legs, yoghurt, garlic & fenugreek leaf

or

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

Hakka Aubergine Stir-fry
Honey, sesame, soy and chilli (v) (g)

MAIN COURSE

Smoked Kentish Lamb Cannon
Corn and yoghurt sauce

or

Tandoori Mushroom
Spinach and garlic sauce (vg)

SIDE DISHES FOR THE TABLE

House black dal (v)
Pilau rice (vg)
Bread selection (g)

DESSERT

Pistachio kulfi (n)

Vegetarian and dietary alternatives available on request

The Black Gold Route

£85.00 per person
including a glass of Champagne on arrival

Minimum of 12 dining

CANAPÉS FOR THE TABLE

Dahi Puri: Tangy potato in semolina shell with yoghurt and tamarind (v)(g)
Roast 'bullet' chillies, Aleppo chilli & sumac crumble (vg)
Kasturi chicken tikka, coriander chutney

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

Smoked Pineapple and Kasundi Chaat
Caramel puffed rice (vg)

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

Chocolate & coconut caramel mousse, pistachio profiterole (n)(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 ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

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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.