

<b>AFTERNOON TEA</b>		£4.50 a glass of Prosecco	Twitter Facebook Instagram  @Cinnamon_Bazaar @CinnamonBazaarRestaurants @Thecinnamoncollection
25.00 per person			
<b>Mon - Sun</b>	2.30pm - 5.00pm		
<p>Titans of the culinary world, Vivek Singh, and Great British Bake Off star Tamal Ray, have come together to create a modern, Indian-inspired take on the quintessential classic afternoon tea. Now on the menu at Cinnamon Bazaar in Covent Garden, the bespoke menu brings fire and spice to the traditional tea-time spread, and is inspired by the duo's shared family roots in Kolkata, West Bengal.</p>			
<b>DRINKS</b>			
<p>A pot of tea for two from a selection of the finest Jing Teas</p> <p><b>Assam</b>  <b>Earl Grey</b>  <b>Organic Jade Sword Green</b>  <b>White Peony</b>  <b>Indian Masala Chai</b></p> <p>Freshly brewed in-house using ginger and cardamom</p>			
<b>NIBBLES (Sandwich and Katti Roll )</b>			
<p><b>Fish Finger Sandwich- with tomato chutney</b>  <b>Chicken Katti Roll-in pastry with mustard &amp; pepper (d)</b></p> <p>Vegetarian Alternatives  <b>Bombay sandwich – potato &amp; green chutney (v) (d)(gf)</b>  <b>Paneer Kati Roll-in pastry with mustard &amp; paper (v)(d)</b></p>			
<b>CHAAT</b>			
<p><b>Papadi Chaat</b>            Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)  <b>Puchka / Pani Puri</b>            Semolina shell with tangy sweet &amp; sour water (v)</p>			
<b>SWEETS</b>			
<p><b>Macaron</b>            macaron with cinnamon cream(n)  <b>Mishti Doi (gf)</b>            Baked/steamed yoghurt with mango curd  <b>Pistachio Cake</b>            With a rosewater marshmallow (n)</p>			
<p>(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts            Allergen menus available on request.            12.5% Service charge will be added for parties over 8 and private parties</p>			