



बाजार रेस्तरां

مارکیٹ ریستوران

சந்தை உணவகம்

CINNAMON B·A·Z·A·A·R

भावरूीट रूैसटूरूैट



◆ SNACKS & CHAATS ◆

For the full Bazaar market experience select a few snacks, chaats & bazaar plates with sides to share

House Special Makhani Popcorn (V)	4.50
Bhejatable Cake (V) (G)	7.50
Calcutta spiced beetroot cake with raisin, kasundi mustard	
Roast ‘Bullet’ Chillies (ve)	7.50
Aleppo chilli & sumac crumble	
Bhalla Papdi Chaat (V) (G) (S)	8.50
Wheat crisps, dahi bhalla sorbet, tangy tamarind and chickpea caviar	
Samosa Chaat (ve) (G)	7.75
Punjabi vegetable samosa, white peas, coriander chutney	
Hakka Aubergine Stir-fry (V) (N) (G) (S)	10.00
Honey, sesame, soy and chilli	
Aloo Mattar Tikki Chaat (V)	8.50
Spiced green pea potato cake, chickpea vermicelli and chutneys	
Smoked Pineappel & Kasundi Chaat (ve)	8.00
Caramel puffed rice	
Dabeli (V) (G) (N)	11.50
Homemade brioche with spiced peas & peanut	
Masala Grilled Sea Bream	12.50
Curry leaf & lime crumble, green mango chutney	
Kasturi Chicken Tikka (S)	11.50
Diced legs, yoghurt, garlic & fenugreek leaf	

◆ BAZAAR PLATES ◆

Jaipur Style Okra (V)	15.75
Stir-fried okra, yoghurt sauce, masala	
Double-cooked Pork Belly (G) (S)	15.50
‘Koorg’ style with curried yoghurt	
Tandoori Mushroom (ve)	15.50
Spinach and garlic sauce	
RaRa Paneer Masala (V) (N)	16.50
Rich tomato cashew nut sauce	
Lamb Roganjosh Shepherd’s Pie (S)	18.00
Time Out ‘The 100 Best Dishes in London’	
‘Future 50’ Kofta (ve)	15.50
Kale, quinoa, chickpea and dried fruit, vegan Peshawari sauce	
Kolkata Style Jackfruit Curry (ve)	16.25
‘Meat style’	
Xacuti Chicken	19.50
Char-grilled chicken breast, Goan chilli and vinegar sauce, pilau rice	
Duck Nilgiri Korma	18.00
Duck legs in coconut and poppy seed sauce	
Tandoori Kentish Lamb Cannon	24.00
Corn and yoghurt sauce, pilau rice	
Malabar Boatman’s Shrimp Curry (S)	19.50
Kokum berry and curry leaf, steamed rice	
Lucknow Style Chicken Biryani (S)	16.50
Burhani raita	
Char-grilled King Prawns	25.00
Sunflower seed and tomato sauce, lemon rice	
Indo-Madagascan Beef Curry (G)	18.50
Basil, soy and lemon grass, pilau rice	



◆ SIDES ◆

House Black Dal (V) (S)	6.50
Seasonal Greens (ve)	6.75
Stir-fried with garlic & cumin	
Corn Kachumber Salad (ve)	6.50
Roasted corn kernels, red onion & spices	
Roti or Plain Naan (G)	4.00
Chicken Tikka Naan (G)	7.50
With cheese	
Garlic or Butter Naan (G)	4.50
Peshawari Naan (N) (G)	7.00
Steamed or Pilau Rice (ve)	3.00

◆ PUDDINGS ◆

Garam Masala Crème Brulée (G)	7.50
Carrot & Ginger Toffee Pudding (G)	7.25
Banana ice cream	
Coconut Rice Kheer (ve)	7.50
Pineapple sorbet	
Pistachio Kulfi (N)	6.50
Rasamalai Tres Leches Cake (G) (N)	9.50
Sorbet or Ice Cream	5.50
Selection of the Day	

BAZAAR MERCH

Aprons	20.00
Tote Bags	14.00
Tea Towels (Set of 3)	20.00
Books	Various



◆ SIGNATURE COCKTAILS ◆

In collaboration with

MR L Y A N

Bazaar Old Fashioned 14.00
Coconut-washed bourbon and Indian Scotch, coconut palm sugar, burnt cinnamon

Gin Julep 13.00
Black cardamom infused Bombay gin, mint, amchoor syrup, green mango

Falooda Swizzle 13.50
White rum, basil seed, creme de apricot, white wine, lime, cherry vermouth, amaranth cress

Vivek’s Perfect G&T 12.00
Gin, Franklin tonic, fresh fennel & curry leaves

Full list on drinks menu



◆ AFTER-NOON TEA ◆

Vivek Singh has created a modern, Indian-inspired take on the quintessential classic

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 Vivek’s roots in

Ask to see a menu

(G) = Contains Gluten (V) = Vegetarian (ve) = Vegan (N) = Nuts
(veo) = Vegan Option Available (S) = Cinnamon Bazaar Special

We do not levy service charge for tables up to 8 people.
Allergen menus available on request

Prices include VAT at prevailing rate. Allergen information available on request. 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.

ABOUT THE



Our Bazaar draws inspiration from the colours, hustle and bustle of markets found across India.

Democratic before democracy and social before social media; for centuries these bazaars have served as a cross-road for exchanging goods, ideas, flavours, experiences and entertainment.

Join us at the world's junction.

Scan the code to download our app and get access to special perks, offers and rewards just for you!



ALL DAY MENU
Monday-Sunday

@cinnamonrestaurants
@cinnamonbazaar_official
#themeltingpot