



बाजार रेस्तरां

مارکیٹ ریستوران

சந்தை உணவகம்

# CINNAMON B·A·Z·A·A·R

भावरूीट रेसूटेरूँट



## ◆ SNACKS &amp; CHAATS ◆

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

House Curried Popcorn	4.00
Bhejatable Cake	7.50
Calcutta spiced beetroot cake with raisin, kasundi mustard	
Kadhai Spiced 'Bullet' Chillies	7.50
Poppy seed gun powder	
Bhalla Papdi Chaat	8.50
Wheat crisps, dahi bhalla sorbet, tangy tamarind and chickpea caviar	
Samosa Chaat	7.75
Punjabi vegetable samosa, curried white peas, tangy tamarind chutney	
Indo-Chinese Chilli Paneer	12.00
Stir-fried paneer with Schezwan spices	
Banarasi Tomato Cashew Chaat	11.00
Poached cherry tomatoes and tamarind chutney	
Smoked Pineapple & Kasundi Chaat	8.00
Caramel puffed rice	
Dabeli	11.50
Cumin brioche filled with tangy peas and peanut	
Copra Patties	8.50
Indore style crisp potato cakes filled with sweet and tangy coconut	
Tandoori Chicken Malai Tikka	12.50
Mace and cardamom, coriander chutney	

## ◆ BAZAAR PLATES ◆

Jaipur Style Okra	15.75
Poppadum curry	
Double-cooked Pork Belly	14.50
'Koorg' style with curried yoghurt	
Tandoori Mushroom	15.50
Spinach and garlic sauce	
Toddy Shop Pepper Fry	12.50
Stir-fried shrimps, cracked pepper, curry leaf	
Lamb Roganjosh Shepherd's Pie	18.00
Time Out 'The 100 Best Dishes in London'	
"Future 50" Kofta	15.50
Kale, quinoa, chickpea and dried fruit dumpling, tomato lemon sauce	
Kolkata Style Jackfruit Curry	16.25
"Meat style"	
Jungle Chicken Curry	17.50
Chicken leg curry with fresh fenugreek, pilau rice	
Duck Nilgiri Korma	18.00
Duck legs in coconut and poppy seed sauce	
Tandoori Kentish Lamb Cannon	24.00
Peshawari sauce, pilau rice	
Malabar Boatman's Kingfish Curry	18.50
Kokum berry and curry leaf, steamed rice	
Lucknow Style Chicken Biryani	16.50
Burhani raita	
Tandoori King Prawn	25.00
Goan curry sauce, lemon rice	
Rajasthani Lamb Corn Curry	19.50
Yoghurt and green chilli, pilau rice	



## ◆ SIDES ◆

House Black Dal	6.50
Seasonal Greens	6.75
Stir-fried with garlic & cumin	
Roti or Plain Naan	4.00
Chicken Tikka Naan	7.00
With cheese	
Garlic or Butter Naan	4.50
Peshawari Naan	6.50
Steamed or Pilau Rice	4.00
Turmeric & Lemon Rice	4.50
Bitter Gourd Super Salad	7.50
Crisp gourd, red onion, spices	

## ◆ PUDDINGS ◆

Chocolate & Paan Mousse	7.50
Palm jaggery and nutmeg ice cream	
Carrot & Ginger Toffee Pudding	7.25
Banana ice cream	
Coconut Falooda	7.50
Crisp vermicelli, grape jelly	
Rasmalai Tres Leches	9.50
With soft saffron whipped cream & almond	
Pistachio Kulfi	6.50
Sorbet or Ice Cream	5.50
Selection of the Day	

## BAZAAR MERCH

Aprons	10.00
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 13.50  
Coconut-washed bourbon and Indian Scotch, coconut palm sugar, burnt cinnamon

Gin Julep 12.00  
Black cardamom infused Bombay gin, mint, amchoor syrup, green mango

Falooda Swizzle 12.50  
White rum, basil seed, creme de apricot, white wine, lime, cherry vermouth, amaranth cress

Vivek's Perfect G&T 12.00  
Columbo 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 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 Vivek's roots in Kolkata, West Bengal.

Ask to see a menu

=Contains Gluten =Vegetarian =Vegan =Nuts  
=Vegan Option Available =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-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

**B·A·Z·A·A·R**

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.

**B·A·Z·A·A·R**

**ALL DAY MENU**

Monday-Sunday

@cinnamonrestaurants  
@cinnamonbazaar\_official  
#themeltingpot