



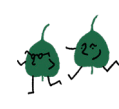
बाजार रेस्तरां

مارکیٹ ریستوران

சந்தை உணவகம்

CINNAMON B·A·Z·A·A·R

भारवीट रैसटेरैट



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

◆ SNACKS & CHAATS ◆

House Popcorn 	4.50
Moradabadi Dal Chaat 	7.50
Sweet & sour moong lentil chaat, ghee and lentil textures	
Roast ‘Bullet’ Chillies 	7.50
Aleppo chilli and sumac crumble	
Bhalla Papdi Chaat   	8.50
Wheat crisps, dahi bhalla sorbet, tangy tamarind and chickpea caviar	
Samosa Chaat  	8.50
Punjabi vegetable samosa, white peas, coriander chutney	
Hakka Aubergine Stir-fry    	10.00
Honey, sesame, soy and chilli	
Aloo Mattar Tikki Chaat 	8.50
Spiced green pea potato cake, chickpea vermicelli and chutneys	
Smoked Pineappel & Kasundi Chaat 	8.00
Caramel puffed rice	

◆ BAZAAR PLATES ◆

Beetroot Pao Bhaji  	11.50
Bombay spiced beetroot and potato with toasted brioche	
Amritsari Macchi	12.50
Batter fried crisp bream fillet with carom seed, onion chilli salad	
Kasturi Chicken Chop	11.50
Tandoori chicken thighs with garlic and fenugreek leaf	

Jaipur Style Okra 	15.75
Poppadum yoghurt curry	
Double-cooked Pork Belly  	15.50
‘Koorg’ style with mango chilli sambal	
Char-grilled Cauliflower 	15.50
Spiced green pea sauce, pickled onion	
RaRa Paneer Masala  	16.50
Rich tomato cashew nut sauce	
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, vegan Peshawari sauce	
Kolkata Style Jackfruit Curry 	16.25
“Meat style”	
Tandoori Chicken Breast	18.50
Nutmeg, spinach and garlic sauce	
Duck Nilgiri Korma	18.00
Diced legs in coconut and poppy seed sauce	
Smoked Kentish Lamb Cannon 	22.00
Pickling sauce, keema palak	
Malabar Boatman’s Shrimp Curry 	18.00
Kokum berry and curry leaf	
Lucknow Style Chicken Biryani 	16.50
Burhani raita	
Char-grilled King Prawns	23.00
Malai curry sauce, stir-fried greens	
Indo-Madagascan Beef Curry 	17.50
Basil, soy and lemon grass	



◆ SIDES ◆

House Black Dal  	6.50
Seasonal Greens 	6.75
Stir-fried with garlic & cumin	
Corn Kachumber Salad 	6.50
Roasted corn kernels, red onion and spices	
Roti or Plain Naan  	4.00
Chicken Tikka Naan 	7.50
With cheese	
Garlic Naan or Potato Paratha  	4.50
Peshawari Naan   	7.00
Gluten Free Masala Rice Bread 	4.50
Steamed or Pilau Rice 	3.00

◆ PUDDINGS ◆

White Chocolate Namelaka 	7.50
Creamy roasted white chocolate with cardamom	
Carrot & Ginger Toffee Pudding 	7.25
Banana ice cream	
Pressed Watermelon 	7.50
Coconut & ginger, watermelon granita	
Almond & Rose Kulfi 	6.50
Rasamalai Tres Leches Cake  	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 YAN

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 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-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