

◆ SET MENU ◆

Noon to 5:00pm || 2 courses £22 / 3 courses £25

5:00pm to 6:30pm & 9:30pm till late || 2 courses £24 / 3 courses £28

◆ STARTERS ◆

Hakka Aubergine Stir-fry (v) (G) (N) (C)
Honey, sesame, soy and chilli

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

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

Double-cooked Pork Belly (G)
'Koong' style with curried yoghurt
(£4 supplement)

◆ MAINS ◆

Malabar Boatman's Shrimp Curry
Kokum berry & curry leaf, steamed rice

Tandoori Kentish Lamb Loin
Corn and yoghurt sauce, pilau rice
(£7.50 supplement)

Tandoori Mushroom (ve)
Spinach and garlic sauce

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

RaRa Paneer Masala (v) (N) (G)
Tandoori paneer and peppers, rich
tomato cashew nut sauce

◆ PUDDINGS ◆

Carrot & Ginger Toffee Pudding (G)
Banana ice cream

Coconut Rice Kheer (ve)
Pineapple sorbet

Garam Masala Crème Brulée (G)

◆ SIDES ◆

Seasonal Greens (ve) 6.75
Stir-fried with garlic & cumin

House Black Dal (v) (C) (N) 6.50

Roti or Plain Naan (G) 4.00

Steamed or Pilau Rice (ve) 4.00

Chicken Tikka Cheese Naan (G) 7.00

Turmeric & Lemon Rice (ve) 4.50

Peshawari Naan (v) (N) (G) 6.50

Bitter Gourd Super Salad (ve) 7.50
Crisp gourd, red onion, spices

Garlic or Butter Naan (G) 4.50

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



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.