

B·A·Z·A·A·R WEEKEND BRUNCH

Add on bottomless prosecco, draft beer, mimosa or mocktails for £29 / or Champagne for £58

♦ DRINKS ♦

Aam Khush	12.50
Chilli Infused Tequila & Alphonso Mango	
Gondhoraj Mimosa	12.50
Dry Gin, Prosecco, Gondhoraj Lime, Orange Juice	
Melon Monologue Mojito	12.50
Fusion of coconut rum, hand-cut melon, mint, fresh lime & honey tonic	
Ko Kum Dew	10.50
Kkum reduction, hydrating fresh coconut water, crisp ginger ale fizz & zesty lime	



♦ SNACKS & CHAATS ♦

Dahi Puri (V) (G)	7.50
Tangy potato in semolina shell with spiced yoghurt and tamarind chutney	
Chowpati Bhel Puri (ve) (N) (G)	8.50
Crisp wheat & puffed rice chaat	
Smoked Pineapple & Kasundi Chaat (V)	8.00
Caramel puffed rice	
Mirchi Vada Chaat (V)	7.50
Crisp fried Padrón peppers, tamarind, coriander chutney	
Chinjabi Chilli Paneer (V) (G)	10.00
Honey, sesame, garlic & soy	

♦ EGGS ♦

Bun Omelette (V) (G)	8.00
Masala omelette, folded and served on a home-baked brioche bun	
Bombay-style Scrambled Eggs (V) (G)	10.00
Turmeric and ginger, layered paratha	

♦ BAZAAR PLATES ♦

Kasturi Chicken Tikka	11.50
Tandoori chicken thighs with garlic and fenugreek leaf	
Chole Bhature (V) (G)	11.75
Deep fried soft leavened bread with spiced chickpeas	
Beetroot Pao Bhaji (V) (G)	11.50
Bombay spiced beetroot and potato with toasted brioche	
Malabar Boatman's Shrimp Curry (S)	18.00
Kokum berry and curry leaf	
Garhwali Bakra Curry	18.00
Slow cooked homestyle lamb curry with aromatic spices	
Lucknow-style Chicken Biryani	16.50
Burhani raita	
Saag Paneer (V)	15.75
Punjabi style paneer in spinach and garlic sauce	
Tandoori Chicken	17.00
Whole tandoori poussin with rich tomato fenugreek sauce	

♦ SIDES ♦

House Black Dal (V) (S)	6.50
Seasonal Greens (ve)	6.75
Stir-fried with garlic & cumin	
Roti or Plain Naan (G)	4.00
Peshawari Naan (V) (N) (G)	7.00
Steamed or Pilau Rice (ve)	3.00



♦ PUDDINGS ♦

Carrot & Ginger Toffee Pudding (G)	7.25
Banana ice cream	
Rasmalai Tres Leches (G) (N)	9.50
Soft saffron whipped cream, almond, cardamom	
Rose & Almond Kulfi (N)	6.50
Sorbet or Ice Cream	5.50

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

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.



COME BACK FOR...

AFTERNOON 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 but with a twist.

CHAAT YOUR HEART OUT

For just £14 per person, enjoy 60 minutes of crafting your favorite chaats paired with our signature Masala Chai. Lunch breaks just got more fun!

PRE & POST THEATRE

Cinnamon Bazaar is a veritable paradise for fans of the theatre, with the West End only a short walk away. We offer a pre and post-theatre menu for those with a curtain to catch or a serious case of the post-show munchies.