

B·A·Z·A·A·R

CINNAMON B·A·Z·A·A·R

JOURNEY THROUGH BAZAAR

45.00 per person for 4 courses

SHARING APPETISERS

Roast 'Bullet' Chillies (ve)
Aleppo chilli & sumac crumble

Smoked Pineapple & Kasundi Chaat (ve)
caramel puffed rice

Bhalla Papdi Chaat (v) (G)
Wheat crisp, dahi bhalla sorbet, tamarind & chickpea caviar

STARTER

Kasturi Chicken Tikka
Chicken thighs with yoghurt, garlic & fenugreek leaf

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

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

MAIN

RaRa Paneer Masala (v) (N)
Rich tomato cashew nut sauce

Char-grilled King Prawns
Sunflower seed and tomato sauce, lemon rice

Tandoori Kentish Lamb Cannon
Rajasthani Corn and yoghurt sauce

SHARING SIDES

Turmeric & Lemon Rice (ve)
24 Hour Cooked Black Lentils (v)
Tandoori Garlic Naan (v) (G)

DESSERT

Rasamalai Tres Leches Cake (G) (N)

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

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

