



Restaurant Menu	Tuesday - Thursday 12noon - 9.00pm	Take a journey through Vivek Singh's Cinnamon Bazaar; Select a snack, me Bazaar plates with sides to share.
	Sunday 12noon - 8.00pm	
	Saturday - Sunday 12noon - 8.00pm	

Snacks & Chaats	
House Curried Popcorn (ve) (df) (gf)	3.00
Crab & cod cake Calcutta spiced crab and beetroot cake with raisin	7.50
Kadhai Spiced 'Bullet' Chillies Poppy seed gun powder (ve) (df) (gf)	6.50
Papdi Chaat Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)	5.75
Samosa Chaat Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)	7.50
Kala Chana Chaat Delhi style spiced black chickpeas with lime and onion (ve) (gf)	6.00
Colocasia & Fenugreek Tikki Chaat Spiced colocasia cake with sweet yoghurt, coriander chutney and chickpea sev (v) (gf)	6.75
Watermelon Chaat Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (ve) (n)	6.75

Bazaar Plates	
Bombay Pao Bhaji Bombay spiced vegetables with cumin brioche	10.00
Tandoori Chicken Breast Soola Rajasthani spices (gf)	11.50
Mussel Moily Soup Mussels in Keralan coconut and ginger broth	8.00
Paneer Tikka Char-grilled paneer with garlic & cumin, coriander chutney (v) (gf)	12.00
Pepper Fry Curry leaf and cracked black pepper fried shrimp	10.75
Souk Style Lamb Chapli Grilled lamb kebab with Arabian spices (gf)	10.50
Double-cooked Pork Belly 'Koorg' style with curried yoghurt	11.00
Stir-fried Baby Aubergine Hyderabadi salan sauce (ve) (gf) (n)	12.50
Old Delhi Style Butter Chicken Pilau rice (gf)	14.00
Kashmiri Lamb Shank Rogan josh Pilau rice	19.00
Char-grilled Duck Breast Sesame tamarind sauce (gf) (n)	19.50
Tandoori Rump of Lamb Lamb keema with fenugreek, pilau rice (gf)	20.00
Malabar Boatman's Kingfish Curry Kokum berry, steamed rice (df) (gf)	17.00
Lucknow Style Chicken Biryani Burhani raita (gf)	17.00
Tandoori King Prawn Malai curry sauce, lemon rice (gf)	22.50
Aloo Gobhi Punjabi cauliflower & potato curry (ve) (gf)	9.50

Puddings	
Carrot and Ginger Toffee Pudding Banana ice cream	6.25
Saffron Poached Pear Coconut lime sorbet (df) (gf)	7.00
Shrikhand Cheesecake Marinated seasonal berries	6.00
Malai Kulfi on a Stick (gf)	5.00
Scoop of Homemade Chocolate Ice Cream	2.00

Cocktails by Mr Lyan	
<i>Our original & innovative signature house cocktails have been created through a unique collaboration between Cinnamon Bazaar's Vivek Singh and award-winning mixologist Ryan Chetiawardana, aka Mr Lyan. The cocktails have been created to perfectly pair with our menu, and ignite a sensory adventure through the market places of the old imperial trade routes.</i>	
Bazaar Old Fashioned (df) Coconut-washed bourbon and Indian Scotch, coconut palm sugar, burnt cinnamon	13.00
Masala Coke Float (gf) Masala Rum, Karma Kola, masala ice cream	11.50
Falooda Swizzle (gf)(df) White rum, basil seed, creme de apricot, dry white wine, lime, cherry vour mouth, amaranth cress	12.00
Gin Julep (gf)(df) Black cardamom infused Bombay gin, mint, amchoor syrup, green mango	11.50
Pretty Maiden Swizzle (n) (df) Tequila, pomegranate & coconut cream, grapefruit soda, mint and nutmeg	12.00
Vivek's Perfect G&T (df) Whitley Neil, Franklin tonic, fresh fennel & curry leaves	12.00

We do not levy service charge for tables of up to 8 people

(GF) Gluten-free (DF) Dairy-free (V) Vegetarian (VE) Vegan (N) Contains nuts

Allergen menus available on request.

Prices include VAT at prevailing rate. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.

Sides			
House Black Dal (v) (gf)	5.00	Peshwari Naan	5.00
Stir-fried Seasonal Greens, Garlic & Cumin (ve) (gf)	6.75	Rice: Steamed or Pilau	3.00
Garlic or Plain Naan, Roti	3.50	Turmeric & lemon rice	4.00

Cocktails

Persian Jewel (df) Champagne, Chambord black raspberry liquor, pomegranate juice, violet flower	13.50
Mimosa Emporium (df) Prosecco, Absolut vodka, clementine juice, clementine zest tuile	11.00
Cinnamon Bellini (df) Prosecco, Assam tea, cinnamon syrup	9.75
Bazaar Mary Grey Goose vodka, pressed tomato juice, Bazaar spice blend	11.50
The Last Flower Sipsmith Gin, rhubarb liqueur, rose & vanilla, bitters	12.00
Bittersweet Note Absolut Vodka Vanilla, Campari, Maraschino, dark chocolate & strawberry	12.00

Alcohol Free Cocktails

Tropical Bazaar Bazaar blend of flavors from tropics, coconut cream	6.50
Spice Garden Seedlip Spice 94 (non-alcohol spirit), pears, ginger & spice	10.00
Floral Dance Seedlip Garden 108 (non-alcohol spirit), rose and elderflower, lychee	10.50
Berry Burst Mix of seasonal berries and nectar from flowers	8.00
Bazaar's Virgin Mary Our Bazaar Mary without Vodka	6.50

Champagne & Sparkling

Sparkling	125 ml	Bottle
Prosecco, Vitelli, Veneto, Italy, NV	7.00	36.00
Villa Doral, Extra Dry, Rosé Spumante Veneto, Italy, NV Organic farming, (v) (ve)	7.80	43.00
Champagne, France		
De Castellane Brut, NV (v) (ve)	13.00	72.00
Rosé De Castellane Brut, NV (v) (ve)		92.00
Bollinger, Spécial Cuvée, NV (v) (ve)		120.00

Wine List

White	125ml	250ml	BTL
2018 Macabeo, El Muro Cariñena	5.50	11.00	28.00
2018 Grenache Blanc, Petit Papillon Languedoc	5.90	11.80	32.00
2018 Loureiro Vinho Verde Branco Conde Villar Portugal	6.50	13.00	36.00
2018 Tursan Blanc, La Cave des Vignerons Landais South West	6.80	13.60	37.00
2019 Viogner, Domaine Preignes Le Neuf Coteaux de Beziers	7.50	15.00	41.00
2019 Sauvignon Blanc, Tokomaru Bay Marlborough	7.80	15.60	43.00

White	BTL		
2018 Trebbiano, Ponte Miliano Puglia	29.00		
2018 Pinot Grigio, Matile	30.00		
2018 Inzolia, Tasari, Terre Siciliane	31.00		
2018 Chenin/ Sauvignon Blanc Kleine Rust Faire Trade	39.00		
2018 Picpoul de Pinet, Mas Puech Coteaux du Languedoc	41.00		
2019 Sauvignon Blanc, Tokomaru Bay Marlborough	43.00		
2018 Estate Riesling, Peth Wetz Rheinhessen	44.00		
2018 Torrontes, Pajarisa Salta	45.00		
2017 Chardonnay Reserva Fabre Montmayou, Mendoza,	53.00		
2018 Sancerre, Domaine de la Chezatte Loire	58.00		
2017 Off dry, Riesling, Josef Chromy Delikat SGR	66.00		
2017 Dry Riesling, Joh. Bapt. Schafer Gutswein Nahe,	66.00		
2018 Petit Chablis AOC Jean-Pierre Ellevin Burgundy	68.00		
Rose	125ml	250ml	BTL
2018 Saint Laurand Collection Privée Les Celiers de Corneille	5.50	11.00	28.00
2018 Pinot Grigio Blush Statua Sicilia	6.60	13.20	33.00
2019 Chateau d'Astros Côtes de Provence	8.90	17.80	49.00

Red	125ml	250ml	BTL
2018 Tempranillo Garnacha El Muro	5.50	11.00	28.00
2018 Sangiovese, Terre Forti Rubicone Emilia Romagna	5.80	11.60	29.00
2018 Nero d'Avola, La Mura Terre Siciliane	6.80	13.60	36.50
2016 Tursan Rouge AOC La Cave des Vignerons Landais	6.90	13.80	38.00
2017 Syrah, Le Versant, IGP Pays d'Oc	8.00	16.00	44.00
2019 Malbec Pretty, Fabre Montmayou Mendoza	8.40	16.80	46.00
2017 Shiraz Mourvedre, Journeys End Hunstman			45.00
2016 Cabernet Sauvignon, Valdivieso Single Vineyard			59.00
2017 Shiraz Puritan, Battle of Bosworth			63.00
2017 Zinfandel "Old Vine"			53.00
2017 Pinot Noir, Satellite, Marlborough			65.00
2014 Barolo, Angelo Veglio			73.00
2018 El Muro Tinto Tempranillo Garnacha			28.00
2018 Carignan Grenache La Picoutine			30.00
2017 Barbera Riva Leone Piedmont			34.00
2016 Tursan Rouge 38.00 La Cave des Vignerons Landais			33.00
2017 Pinot Noir, Little Eden Riverland			29.00
2017 Merlot "Gran Hacienda Reserva" Santa Rita			41.00
2018 Rioja, Castezo Bodegas Najerilla			42.00
2016 Château Les Vieilles Murailles, Bordeaux			43.00

Beer List

Our curated list of beers have been inspired by our journeys around the world's bazaars and market places, ending at our home here in London.

Draught	1/2 Pint	Pint
Chieftain, Franciscan Well IPA 5.5% Ireland	3.50	6.50
Stella Artois Lager 4.8% Belgium	3.25	6.00
Cobra 4.3% India	3.50	6.50
Lager & Pilsner	330ml	750ml
Kingfisher Lager 4.8% India India's number one iconic lager. Light, uplifting and crisp	5.00	
King Cobra Pilsner 7.5% India A lively Champagne-style pilsner, fit for royalty and ideal for sharing (sometimes!)		15.00
Cobra Zero 0.0% Lager beer with zero alcohol	5.00	
Lucky Buddha Lager 4.8% China. Made from rice, this sweet & sour lager is served in a Buddha-shaped bottle. Rub his belly for good luck	6.35	
IPA & Ale		330ml
White Rhino Pale Ale 6.6% India Pilsner and pale malt gives this IPA its unique characteristics. A must try at Bazaar		6.00
Brewdog Punk IPA 5.6% Scotland Dominated by notes of lychee, tropical fruits, pineapple and caramel malts		6.50
Blonde & Wheat		330ml
Lefe Blonde Ale 6.6% Belgium This iconic Abbey-style beer is easy to drink and conjures flavours of dried fruits & brandy		6.50
Hoegaarden Wheat Beer 4.9% Belgium. Sweet, sour and cloudy, with aromas of coriander, clove & citrus		6.50
Cider		500ml
Peacock Indian Apple Cider 4.8% Suffolk, UK. Kingfisher & Aspath have collaborated to create the UK's first cider perfectly paired for Indian food. A must-try!		6.50
Rekorderlig Mango & Raspberry 4.0% Sweden. Sweet tropical cider packed with the juiciest raspberries and a burst of tropical mango		6.50
Rekorderlig Strawberry & Lime 4.0% Sweden. Rich and sweet, and reminiscent of mornings spent strawberry picking		6.50