



बाजार रेस्तरां

مارکیٹ ریستوران

சந்தை உணவகம்

CINNAMON B·A·Z·A·A·R

भाउकीट रेसटेरेंट



◆ CHAATS ◆

India's most loved street food

Dahi Puri Chaat (V) (G)	7.50
Tangy potato in semolina shell with spiced yoghurt and tamarind chutney	
Dhokla Chaat (Ve) (G)	8.00
Steamed chickpea cake with shredded coconut, chutneys, sprouted lentils	
Samosa Smash (Ve) (G)	7.75
Punjabi vegetable samosas, curried white peas, onion and chilli	
Banarasi Tomato Cashew Chaat (V) (G) (N)	10.00
Poached cherry tomatoes and tamarind chutney	
Smoked Pineappel & Kasundi Chaat (Ve) (NEW)	7.75
Caramel puffed rice	
Paani Puri (Ve) (G)	7.00
Half a dozen semolina shells with tangy sweet & sour water - Add shot of Vodka	
Aloo Tikki Chaat (V)	6.50
Spiced potato cake with curried white peas, chickpea sev and chutneys	
Dahi Bhalla Papdi Chaat (V) (G)	8.50
Lentil dumplings, sorbet, wheat biscuits & chutneys	

◆ BAZAAR PLATES ◆

Dabeli (V) (G) (N)	11.50
Cumin brioche filled with tangy peas and peanut	
Tandoori Chicken Malai Tikka	12.00
Mace and cardamom, coriander chutney	

Toddy Shop Pepper Fry	12.50
Stir-fried shrimp, cracked pepper, curry leaf lime crumble	
Veganjosh Shepherd's Pie (Ve) (NEW)	15.00
Curried root vegetables and soya topped with mustard potato chokha	
Jaipur Style Okra (V)	15.75
Poppadum yoghurt curry	
Double-cooked Pork Belly (G) (N)	14.00
Koorg style with masala cashew	
Kadhai Mushroom (Ve)	15.50
Nutmeg, spinach and garlic sauce	
Lamb Roganjosh Shepherd's Pie (NEW)	18.00
Time Out 'The 100 Best Dishes in London'	
"Future 50" Kofta (Ve) (NEW)	15.50
Kale, quinoa, chickpea and jackfruit dumpling, Nilgiri korma	
Bazaar Chicken Makhani	17.50
Our rendition of butter chicken with pilau rice	
Ox Cheek Vindaloo (G)	18.00
Masala mash, pickled root veggies	
Tandoori Kentish Lamb Cannon	24.00
Peshawari sauce, pilau rice	
Naughty Dreamy Paneer BM (V) (N) (NEW)	17.00
Paneer escalope, rich tomato cashew nut sauce	
Malabar Boatman's Kingfish Curry	18.50
Kokum berry and curry leaf, steamed rice	
Lucknow Style Chicken Biryani (NEW)	16.50
Burhani raita	
Tandoori King Prawn	25.00
Goan curry sauce, lemon rice	
Laal Maas	19.50
Fiery Rajasthani lamb curry, burnt red chilli and cloves, pilau rice	



◆ SIDES ◆

House Black Dal (V) (G)	6.00
Stir-fried with garlic & cumin	
Seasonal Greens (Ve)	6.50
Stir-fried with garlic & cumin	
Roti or Plain Naan (V) (G)	4.00
Chicken Tikka Naan (G)	7.00
With cheese	
Garlic or Butter Naan (V) (G)	4.50
Peshawari Naan (V) (N) (G)	6.50
Gluten Free Masala Rice Bread (Ve)	4.50
Pilau / Steamed / Lemon Rice (Ve)	4.00
Bitter Gourd Super Salad (Ve)	7.50
Crisp gourd, red onion, spices	

◆ PUDDINGS ◆

Chocolate & Paan Mousse (G)	7.50
Palm jaggery and nutmeg ice cream	
Carrot & Ginger Toffee Pudding (G)	7.25
Banana ice cream	
Coconut Falooda (Ve) (G)	7.50
Crisp vermicelli, grape jelly	
Rasmalai Tres Leches (G) (N)	8.00
With soft saffron whipped cream & almond	
Mango & Pistachio Kulfi (N)	6.50
Sorbet or Ice Cream	5.50
Selection of the Day	

BAZAAR MERCH

Cookbooks	Various
Aprons	20.00
Tea Towels (Set of 3)	20.00
Tote Bags	14.00



◆ SIGNATURE COCKTAILS ◆

Gud Old Fashioned	13.00
Woodford Bourbon, Ginger, Jagerry	
Roots ∞ Fruits	11.50
Aperol, Prosecco, Pink Grapefruit	
Cinnamon Bellini	10.00
Prosecco, Cinnamon Syrup, Gold dust	
Ananas	12.50
Tequila, Pineapple, Saffron, Fennel, Salt	
Maiden Garden	12.50
Camomile, Whitley Neil Gin, St. Germain, Lemongrass, Nutmeg	
Pretty Please	12.50
Tequila, Raspberry, Elderflower, Grand Marnier	

Full list on drinks menu

Dishes labeled with (NEW) are our latest plant-based additions in keeping with our ethos of constantly evolving our offering to bring you new experiences. (NEW) also reflects our commitment to sustainability and to giving you choices to make thoughtful selections. Please speak with your server to find out more about the unique components of each dish and the inspiration behind its creation.



We serve breakfast from 8:30am to 11:30am every weekday and brunch over the weekends. Ask to see a menu.

(G) = Contains Gluten (V) = Vegetarian (Ve) = Vegan (N) = Nuts
(veo) = Vegan Option Available (C) = 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

B·A·Z·A·A·R

Our Bazaars 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.

B·A·Z·A·A·R

ALL DAY MENU

@cinnamonrestaurants
@cinnamonbazaar_official
#themeltingpot