B.A.Z.A.A.R



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.

BAZAAR WEEKEND BRUNCH SHARING FEAST

Feast on 8 Bazaar Brunch Favourites £33 per person, minimum 2 people Served Saturday & Sunday, 11am to 4pm

Mirchi Vada Chaat 🐵

Crisp fried Padrón peppers, tamarind and coriander chutneys

Paani Puri $\ensuremath{\,\overline{\vee}\,}$ § $\ensuremath{\,\overline{\oplus}\,}$ Semolina shells with tangy sweet & sour water

Indo-Chinese Chilli Chicken ©
Stir-fried chicken with soy and honey,
curried yogurt

Toddy Shop Pepper Fry
Stir-fried shrimps, cracked pepper, curry leaf
lime crumble

Bombay Scrambled Eggs \odot $\ \ \ \Box$ Masala scrambled eggs with layered paratha

Malabar Boatman's Kingfish Curry :
with kokum berry and coconut

Rarha keema Gosht

Delhi style lamb leg and mince curry

Pilau rice ☑ Black lentils ☑ Garlic naan ☑ ©

Mango & pistachio kulfi 💠

*Vegetarian and dietary alternatives available on request