

# ALL DAY MENU

Take a journey through Vivek Singh's Cinnamon Bazaar;  
Select a few *Snack & Chaat* and *Bazaar Plates* with *Sides* to share.



SNACKS & CHAATS		BAZAAR PLATES	
<b>House Curried Popcorn</b> (ve) (df) (gf)	4.00	<b>Kadhahi Style Mushroom</b>	15.75
<b>Bhejatable Cake</b>	7.50	Spinach and garlic sauce (ve) (gf)	
Calcutta spiced beetroot cake with raisin, kasundi mustard (v)		<b>Double-Cooked Pork Belly</b>	14.50
<b>Kadhahi Spiced 'Bullet' Chillies</b>	6.50	'Koorg' style with curried yoghurt	
Poppy seed gun powder (ve) (df) (gf)		<b>Grilled Pink Aubergine</b>	12.50
<b>Bhalla Papdi Chaat</b>	7.50	Sesame peanut crumble, garlic labneh (v) (n) (gf)	
Wheat crisps, dahi bhalla sorbet, tangy tamarind and chickpea caviar (v)		<b>Pao Bhaji</b>	12.50
<b>Samosa Chaat</b>	7.50	Bombay style vegetables with cumin brioche (v)	
Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)		<b>Bollywood Burner – Part II</b>	14.50
<b>Indo-Chinese Chilli Paneer</b>	9.50	Our hottest yet...Scotch Bonnet chillies filled with lamb spiced with Carolina Reaper and other hot chillies (df) (gf)	
Stir-fried paneer with Schezwan spices (v)		<b>Tawa Fried Masala Pomfret</b>	12.00
<b>Smoked Jerusalem Artichoke Chaat</b>	8.00	Pickled radish, mango coconut chutney (gf)	
With sweet potato and a medley of chutneys and masala boondi (ve)		<b>Turkey Tikka Masala</b> Curried yoghurt (n) (gf)	15.00
<b>Watermelon Chaat</b>	8.50	<b>Lamb Roganjosh Shepherd's Pie</b>	18.00
Pressed watermelon, popped amaranth seeds, date chutney, masala cashew nut (ve) (n)		Voted Time Out - The 100 Best Dishes in London (gf)	
<b>Banarasi Tomato Cashew Nut Chaat</b>	11.00	<b>"Future 50" Kofta</b>	14.50
Poached cherry tomatoes and tamarind chutney (v) (n)		Kale, quinoa, chickpea and dried fruit dumpling, tomato lemon sauce (ve) (gf)	
<b>Moong Dal Kachori Chaat</b>	8.00	<b>Kolkata Style Jackfruit Curry</b>	15.75
Spiced lentil dumpling, curried white peas, chutneys (v)		"Meat style" (ve) (gf)	
<b>Tandoori Chicken Breast Soola</b>	12.00	<b>Old Delhi Style Butter Chicken</b>	17.00
Rajasthani spices (gf)		Char-grilled chicken in creamy tomato fenugreek sauce, pilau rice (gf)	
SIDES		<b>Hyderabadi Confit of Duck Leg</b>	17.00
<b>House Black Dal</b> (v) (gf)	6.50	Sesame tamarind sauce, steamed rice (df) (gf)	
<b>Stir-fried Seasonal Greens</b> garlic & cumin (ve) (gf)	6.75	<b>Tandoori Saddle of Lamb</b>	22.00
<b>Plain Naan or Roti</b>	4.00	Corn and yoghurt sauce, pilau rice (gf)	
<b>Chicken Tikka &amp; Cheese Naan</b>	7.00	<b>Malabar Boatman's Kingfish Curry</b>	18.50
<b>Peshwari Naan</b>	6.50	Kokum berry and curry leaf, steamed rice (df) (gf)	
<b>Garlic or Butter Naan</b>	4.50	<b>Lucknow Style Chicken Biryani</b> Burhani raita (gf)	17.50
<b>Steamed or Pilau Rice</b>	4.00	<b>Tandoori King Prawn</b>	24.00
<b>Turmeric &amp; Lemon Rice</b>	4.50	Alleppey curry sauce, lemon rice (gf)	
PUDDINGS		<b>Laal Maas</b>	17.50
<b>Dark Chocolate &amp; Cumin Tart</b> Clove ice cream	7.50	Fiery Rajasthani lamb curry, pilau rice (gf)	
<b>Carrot &amp; Ginger Toffee Pudding</b> Banana ice cream	7.25		
<b>Coconut Rice Kheer</b>	7.50		
Char-grilled pineapple, raspberry crumble (ve) (gf)			
<b>Daulat Ki Chaat</b>	9.50		
Old Delhi style sweetened soft whipped cream with saffron and almond (n) (gf)			
<b>Pistachio Kulfi</b> (n) (gf)	6.50		
<b>Ice Cream or Sorbet Selection</b> Of the day (gf)	5.50		

## TRY OUR HIGH CHAI

Vivek Singh has created a modern, Indian-inspired  
take on the quintessential classic afternoon tea.  
*Now on the menu at Cinnamon Bazaar in Covent Garden, the  
bespoke menu brings fire and spice to the traditional tea-time  
spread and is inspired by Vivek's roots in Kolkata, West Bengal.*

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (ve) Vegan (n) Nuts  
(veo) Vegan Option Available - Allergen menus available on request.



# ALL DAY MENU

*Monday - Sunday*



*Cinnamon Bazaar*

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