बाजार रेस्तरां بازار ریستوراں மார்கெட் உணவகம்

CINNAMON B·A·Z·A·A·R

ಮಾರ್ಕೀಟ್ ರೆಸ್ಟೋರೆಂಟ್

◆ 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 7.00

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 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 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

(G) = Contains Gluten (V) = Vegetarian (VE) = Vegan (N) = Nuts
(VEO) = Vegan Option Available = 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.



◆ SIDES ◆

House Black Dal (V) (G) 6.00

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) 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.

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