

# BHENDI BAZAAR

## BHENDI BAZAAR THALI MENU £30PP

Includes a unique Bhendi Bazaar Hemp Infused East Indian Gin and Tonic cocktail or a glass of Prosecco when dining at lunchtime.

Available for lunch\* and dinner for up to 12 people.

THALI	VEGETARIAN THALI
<p><b>Robibarer mangsho</b> Traditional Bengali style holiday special lamb curry</p> <p><b>Chicken lalabdar</b> Punjabi chicken butter masala</p> <p><b>Alleppey shrimp curry</b> With green mango and curry leaf</p> <p><b>Cod amritsari</b> Crisp fried with chilli and carom seed</p> <p><b>Mughlai mushroom curry</b> With sprouted fenugreek and raisin</p> <p><b>Dal makhni</b> 24 hour simmered black lentils</p>	<p><b>Aloo palak</b> Potatoes with spinach and corn</p> <p><b>Paneer lalabdar</b> Punjabi paneer butter masala</p> <p><b>Jaipur okra curry</b> With crisp poppadum</p> <p><b>Samosa chaat</b> Punjabi vegetable samosa, curried white peas, tangy tamarind chutney</p> <p><b>Mughlai mushroom curry</b> With sprouted fenugreek and raisin</p>
<p><b>Anar ka raita</b> Pomegranate raita</p> <p><b>Pilau rice</b></p>	<p><b>Kachumber</b> Tomato chutney, kachumber &amp; lime</p> <p><b>Naan</b></p>
<p><b>Gulab jamun</b> Caramelised milk dumpling in rasmalai sauce</p>	

## EAST INDIA GIN & FRANKLIN & SONS COCKTAILS £10

### The Snake Charmer

The traditional G and T with cardamom syrup and Garnished with Star Anisez & Lemon

### Hemp

The traditional G and T infused with a hemp syrup

### The Lady of the Bazaar

The traditional G and T with plums and limes, rose water and garnished with rose petals



Franklin & Sons products were first introduced in 1886, sold from their small family confectioners shop at 171 High Street, Rickmansworth, London. The three Franklin brothers then began to introduce innovative flavours to the UK, selling their handcrafted range of soft drinks to great acclaim.

A new luxury gin from the legacy that created the ubiquitous G&T and established the London Dry style. Exotic botanicals inspired by passionate pioneers and maverick adventurers on their journeys between East and West. Distinguished luxury from the unparalleled heritage of The East India Company.

T's and c's (gf) Gluten-free. Prices include VAT @ 20%. WE DO NOT LEVY SERVICE CHARGE. Please let your server know of any allergies or dietary requirements you have. Our spirits are poured as 50ml, however please feel free to ask us for 25ml pricing. \*Lunchtime only available for a minimum for 8 people.

# BHENDI Bazaar

Secreted away high above the bustling Cinnamon Bazaar is London's newest secret drinking and dining den, Bhandi Bazaar, where renowned chef, Vivek Singh, takes you on a clandestine culinary adventure.

## WHITE

	125ml / 175ml	250ml	Bottle
<b>2015 Macabeo DO Yecla, Molino</b> This native Spanish variety produces dry and easy to drink wines in the hills northwest of Alicante.	£4.50 / £6.80	£8.50	£23.50
<b>2015 Vermentino IGP Pays d' Oc, Les Vignes de L'Eglise, Languedoc, France</b> A balanced wine full of fresh peach, mango, pineapple and pear characters.	£5.50 / £6.90	£9.75	£28.75
<b>2015 'Le Canon du Maréchal' Organic Muscat/Viognier, Cazes, Roussillon, France</b> This wine, from France's largest organic estate, is wonderfully fresh and scented.	£7.75 / £6.80	£14.25	£42.75
<b>2016 Marlborough Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand</b> A complex and elegant wine with intense aromas of blackcurrant, crushed lemongrass and thyme, mingled with passionfruit and melon highlights.	£8.60 / £11.30	£15.75	£47.00

## RED

	125ml / 175ml	250ml	Bottle
<b>2015 Monastrell Do Yecia, Monino Loco, Spain</b> Beautifully deep, vibrant red fruit. Easy drinking, well-structured with clean ripe red plum and soft sweet tannins.	£4.50 / £5.90	£8.50	£24.00
<b>2014 Syrah, El Circo, Aragon, Spain</b> Long and intense on the palate, flavours of violets, blackberries and black olives	£7.50	£10.00	£29.50
<b>2014 Red, Peter Lehmann Layers, South Australia, Australia</b> A silky and vibrant blend of four grape varieties (Shiraz, Grenache, Mourvedre and Tempranillo) from the Barossa Valley			£43.50
<b>2013 Chakalaka, Spice Route, Coastal Region, South Africa</b> Chakalaka is a South African blend of different ingredients to make a spicy dish			£56.00
<b>2010 Haut-Médoc, Château, Larose Trintaudon, Bordeaux, France</b> A great property from a wonderful vintage combines to offer an excellent claret.			£73.50

## SPARKLING

	125ml glass	750ml bottle
<b>NV Prosecco Spumante Extra Dry DOC, Ca'di Alte, Veneto, Italy</b> The frothing, rounded character of this wine shows why Prosecco has become so popular!	£8.50	£43.75
<b>NV Prosecco Rosé Spumante Extra Dry DOC, Ca'di Alte, Veneto, Italy</b> A fresh, fruity and complex sparkling rosé from the Veneto region with formal notes and ripe passion fruit.	£9.25	£48.50
<b>NV Brut Grand Réserve, Sophie Baron, Champagne, France</b> A ripe Champagne from the Aube, in the southern part of the region, that is easy to drink on its own but has the weight to go with food.	£12.00	£70.00
<b>NV Cuvée Rosé, Devaux, Champagne, France</b> Pale pink and scented and easy to drink - what more can you ask for?		£90.00
<b>2007 Laurent Perrier Brut, Champagne, France</b> Expressive aromatic richness.		£150.00
<b>2005 Dom Perignon, Champagne, France</b> Fruity with gentle acidity, and complex long finish.		£275.00

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