

Bazaar Cocktails by

mr **LYAN**

Our original & innovative signature house cocktails have been created through a unique collaboration between Cinnamon Bazaar's Vivek Singh & award-winning mixologist Ryan Chetiyawardana, aka Mr Lyan. The cocktails have been created to perfectly pair with our menu, and ignite a sensory adventure through the market places of the old imperial trade routes

Makhani Gin Fizz (gf)(n) 11.50

Beefeater Gin, cream, saffron tincture, almond, lemon, egg white, soda

Bazaar Old Fashioned (df) 11.50

Coconut-washed Indian Scotch, coconut sugar, burnt cinnamon

Masala Coke Float (gf) 11.50

Masala Rum, Karma Kola, masala ice cream

Falooda Swizzle (gf)(df) 11.50

White rum, basil seed, creme d'abricot, lime, amaranth cress

Gin Julep (gf)(df) 11.50

Star of Bombay, mint, amchoor green mango, black cardamom

Pretty Maiden Swizzle (n) 11.50

Tequila, pomegranate & coconut cream, grapefruit soda, mint and nutmeg

Vivek's Perfect G&T (df) 11.50

Colombo Gin, Franklin tonic, fresh fennel & curry leaves

Champagne & Sparkling

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

Rosé Wines

	125ml/ 175ml glass	250ml glass	750ml bottle
2015 Monastrell Rosado DO Yecla, Molino Loco, Murcia, Spain A soft, dry and rounded Rose from southern Spain.	4.95/ 6.25	8.75	25.00
2015 `Cuvée Alexandre` Rosé, Château Beaulieu, Provence, France Pale in colour, flinty on the nose and delicate on the palate - Provence in a glass.			46.00

Sweet

	125ml glass	750ml bottle
2015 Moscato, Innocent Bystander, Victoria, Australia A pink, grapey and frothing wine from outside Melbourne. Low in alcohol (5.5%) so a nice way to end the meal.	5.00	29.00

Cinnamon Bazaar Sparkling Cocktails

Persian Jewel 13.50
Champagne, Chambord black raspberry liquor, pomegranate juice, violet flower

Mimosa Emporium 11.00
Prosecco, Finlandia vodka, clementine juice, clementine zest tuile

Bombay Express 11.00
Prosecco, Bombay Sapphire gin, lemon peel, star anise

Cinnamon Bellini 9.75
Prosecco, Assam tea, cinnamon syrup

Market Stall Shots

1 for 5.75, 10 for 45.00

Bazaar Rock Star
Vodka, sour passion fruit purée, Chambord black raspberry liqueur topped up with prosecco

The Snake Charmer
Tequila, vodka, Midori liqueur, fresh lime juice & absinthe

Mango Monkey
Mango purée blended with vodka, a dash of lime juice, and coconut cream climbed on top

Spice Merchant
Tequila with a hit of Bazaar spice

Spice Trail Gins

50ml gin, served with your choice of Fevertree Tonic or Naturally Light Tonic

Star of Bombay 12.00
Fresh ginger, black cardamom, lime leaf

Hendricks 11.50
Cucumber, coriander, green chilli

Opihr Spiced 12.00
Pink grapefruit, pink peppercorns

Chase Williams GB 11.00
Fresh ginger, lemon wedge

Bathtub 12.00
Clove, lime zest tuile – served on the rocks

Seedlip Spice 94 9.00
Pink grapefruit, green cardamom – alcohol free

Bloody Mary's

Smoked Bloody Chaat 11.50
Chase oak smoked vodka, pressed tomato juice, puffed rice chaat

Bazaar Mary 11.50
Grey Goose vodka, pressed tomato juice, Bazaar spice blend

Virgin Mary 5.70
Our Bazaar Mary, but without the vodka

Cocktails and serves created by the Cinnamon Bazaar Team

Spirits

Pricing includes a double shot, plus your choice of any mixer

Gin

Star of Bombay	Chase Williams GB	Hendricks	Opihr Spiced Gin	Colombo Spiced Gin	Bathtub Gin	Seedlip Spice 94 Alcohol Free
12.00	10.00	11.50	11.50	12.00	11.50	9.00

Vodka

Grey Goose	Grey Goose Citron/L'Orange	Sipsmith	Stoli Elite	Chase Oak Smoked
12.00	12.00	11.00	19.00	10.00

Whisky

Chivas 12yo	Johnnie Walker Black	Glenfiddich 12yo	Chivas 18yo	Talisker	Laphroaig	Lagavulin 16yo
11.50	11.50	11.50	15.00	11.50	12.50	12.50

American Whiskey

Jack Daniels	Gentleman Jack	Woodford Reserve
11.00	13.75	10.00

Rum

Bacardi Carta Blanca	Bacardi Oro	Appleton Estate VX	Havana 7yo
9.00	9.50	11.50	9.50

Brandy & Cognac

Courvoisier	Remy Martin	Hennessey XO
9.25	11.00	25.00

Tequila

Sauza Silver	Patron Silver	Patron XO	Anejo
9.00	10.00	11.50	11.50

Beers

Our curated list of beers have been inspired by our journeys around the world's bazaars and market places, ending at our home here in London.

Draught

Stella Artois Lager 4.8% Belgium	½ 3.00, Pint 5.75
Goose Island IPA 4.9% Chicago, USA	½ 3.25, Pint 6.50
Cobra 4.3% India	½ 3.25, Pint 6.00

Lager & Pilsner

Cobra Lager 4.8% India A curry's best friend – light, refreshing with citrus & lemongrass tones.	330ml 5.00
Kingfisher Lager 4.8% India India's number one iconic lager. Light, uplifting, and crisp.	330ml 5.00
King Cobra Pilsner 7.5% India A lively Champagne-style pilsner, fit for royalty and ideal for sharing (sometimes!).	750ml 15.00
Bintang Lager 4.7% Indonesia Golden lager, hailing from Surabaya, with a sweet banana flavour.	330ml 6.00
Lucky Buddha Lager 4.8% China Made from rice, this sweet & sour lager is served in a Buddha-shaped bottle. Rub his belly for good luck.	330ml 6.35

IPA & Ale

Camden Pale Ale 4.0% London Citrus and tropical fruit, a round body with a bitter finish.	330ml 6.50
Brewdog Punk IPA 5.6% Scotland Dominated by notes of lychee, tropical fruits, pineapple and caramel malts.	330ml 6.50

Blonde & Wheat

Lefte Blonde Ale 6.6% Belgium This iconic Abbey-style beer is easy to drink and conjures flavours of dried fruits & brandy.	330ml 6.50
Hoegaarden Wheat Beer 4.9% Belgium Sweet, sour and cloudy, with aromas of coriander, clove & citrus.	330ml 6.50

Fruit & Cider

Umbrella Ginger Beer 5.0% Holloway, London An all-natural, fiery alcoholic ginger beer with flavours of rich molasses and sharp citrus.	330ml 5.50
Peacock Indian Apple Cider 4.8% Suffolk UK Kingfisher & Aspoll have collaborated to create the UK's first cider perfectly paired for Indian food. A must-try!	500ml 5.50
Rekorderlig Mango & Raspberry 4.0% Sweden Sweet, sharp and bursting with tropical juices	500ml 6.50
Rekorderlig Strawberry & Lime 4.0% Sweden Rich and sweet, and reminiscent of mornings spent strawberry picking	500ml 6.50

Cold Drinks

Freshly Squeezed Juice

Orange	3.50
Kale, apple & ginger	3.50

Fruit Juice

Mango, apple, tomato, pomegranate, pineapple	3.00
Coconut Water	4.00

Soft Drinks

Coke, Diet Coke, Sprite, Soda	Glass 3.00
Fever Tree Tonic, Naturally Light Tonic, Lemon Tonic, Ginger Beer	200ml 3.50
Karma Cola Organic Soft Drinks Karma Cola, Gingerella Ginger Ale	330ml 3.50
Belvoir Cucumber & Mint, Coconut & Lime	250ml 3.50
Red Bull Original	275ml 4.00
Gently Filtered Water Still, Sparkling	750ml 3.00

Homemade Softs

Natural Yoghurt Lassi Sweet, Salted, Mango	Glass 4.50
Homemade Iced Teas Lemon & Ginger, Fresh Mint	Glass 4.50

Hot Drinks

Soy or Skinny milk available

Indian Masala Chai Freshly brewed in-house using ginger and cardamom	3.50
Americano, Espresso	2.90
Latte, Cappuccino, Flat White	3.25
Masala Chai Latte	3.50
Hot Chocolate Dark or milk	3.25
Jing Tea Assam, Earl Grey, White Peony, Jade Sword	3.25
Fresh Mint Green Tea Jing Green Tea infused with fresh mint leaves	3.00