



SET LUNCH		SET DINNER		
Monday to Friday 12noon - 3pm		Monday to Sunday 5.30pm - 6.30pm & 9pm till late		
2 Courses	15.00	2 Courses	21.00	With a MR LYAN cocktail
3 Courses	18.00	3 Courses	24.00	
STARTERS				
<p>Crab & Beetroot Bonda Calcutta spiced crab and beetroot, chickpea batter (g)(d)</p> <p>Lamb Galauti Kebab Flaky saffron paratha (n) (g)</p> <p>Aloo Tikki Chaat Spiced potato cake with curried white peas (gf) (v)</p> <p>Indo-Chinese Stir-Fried Chicken Garlic and soy sauce (n)(g)</p>				
MAINS (including side of House Black Dal (v) (gf))				
<p>Kolkata Spiced Cod Mustard and red onion, caramel puffed rice (gf)</p> <p>Lahore Style Kadhai Chicken Leg Pickled root vegetables (gf) (d)</p> <p>Double-cooked Pork Belly 'Koorg' Style with curried yoghurt (g)</p> <p>Mughlai Style Mushroom & Green Pea Curry (v) (gf) (n)</p>				
PUDDINGS				
<p>Dark Chocolate & Walnut Cake With Malacca coffee ice cream (n)</p> <p>Cubeb Kulfi on a Stick</p> <p>Selection of Homemade Ice Cream or Seasonal Fruit Sorbet</p> <p>Cardamom Kheer Crème Brûlée (n) (gf)</p>				
We do not levy service charge				

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts

Allergen menus available on request. Prices include VAT @ 20%. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified



JOURNEY THROUGH THE BAZAAR

38.00 per person

Appetisers (for the table)

**Barley,
Pomegranate &
Broccoli**
Smoked raita, date and
tamarind chutney (v)

**Papdi
Chaat**
Crisp wheat, tangy
tamarind, yoghurt
and chickpea
vermicelli (v)

**Chicken
Haleem**
Masala sourdough
toast

Starters (choose 1)

Grilled Aubergine
Sesame peanut crumble, labna, toasted
buckwheat (v) (gf) (n)

Pepper Fry
Curry leaf and cracked black pepper
fried shrimp

Double-cooked Pork Belly
'Koorg' style with curried yoghurt (gf)

Mains (choose 1)

Jaipur Style Okra
Poppadum curry (v)(d)

Tandoori Grilled King Prawns
Alleppey curry sauce

Tandoori Kentish Lamb Fillet
Mint chilli korma, masala cashew nut
(n)

Side (for the table)

Pilau Rice

Dessert

Carrot Halwa Roll
With clove flavoured iced
double cream

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Twitter	@Cinnamon_Bazaar
Facebook	@CinnamonBazaarRestaurants
Instagram	@CinnamonRestaurants



TRADERS HIGH TEA		<p>Add a glass of Cinnamon Bellini for £5.00</p>	<p>Twitter @Cinnamon_Bazaar Facebook @CinnamonBazaarRestaurants Instagram @CinnamonRestaurants</p>
<p>Tea for One 17.50 per person</p>			
<p>Mon - Sun</p>	<p>3pm - 5.30pm</p>		
<p>DRINKS</p> <p>A pot of tea for two from a selection of the finest Jing Teas</p> <p>Green Assam Earl Grey Silver Needle</p> <p>Indian Masala Chai Freshly brewed in-house using ginger and cardamom</p>			
<p>NIBBLES</p> <p>Tandoori Chicken & Chutney Sandwich Bhangra Lamb Slider Paneer Naan Pizza (v) Bengali Beetroot Burger (v)</p>			
<p>CHAAT</p> <p>Aloo Tikki Chaat Spiced potato cake with curried white peas, chickpea sev (gf)</p> <p>Samosa Chaat Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)</p>			
<p>SWEETS</p> <p>Carrot Halwa Roll Dark Chocolate & Walnut Cake (n)</p>			
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Cinnamon Bazaar



CHAAT		<p>Ask to see Chamiya - our movable hand-painted cart serving our range of street-food cold chaat dishes.</p>
Chit, Chat, Chaat		
Mon - Sun	3pm – 5.30pm	
COLD		
<p>Papdi Chaat Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)</p>		5.75
<p>Watermelon Chaat Pressed watermelon, amaranth seeds, date chutney, masala cashew nut(v)(n)</p>		5.75
<p>Dahi Bhalla Chaat Chilled lentil dumplings with spiced yoghurt and toasted cumin (v) (gf)</p>		5.75
HOT		
<p>Samosa Chaat Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)</p>		6.50
<p>Aloo Tikki Chaat Spiced potato cake with curried white peas, chickpea sev (v) (gf)</p>		5.75
<p>Jodhpuri Kachori Chaat Spiced onion dumplings, curried white peas, chutney medley (v)</p>		6.50
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<p>Twitter Facebook Instagram</p>	<p>@Cinnamon_Bazaar @CinnamonBazaarRestaurants @CinnamonRestaurants</p>	
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