



9 Dish Sharing Menu at Vivek Singh's Cinnamon Bazaar

£33.00 per person *, minimum 2 people

Served Mon-Sun from 12.00 - 22.30

Includes a choice of
Gin Julep cocktail
Kingfisher lager 330ml

A glass of white or red wine

White - 125ml Grenach Blanc, Petit Papillion, Languedoc, France
Red - 125ml Sangiovese, Terre Forti Rubicone Emilia Romagna, Italy
(Non-alcoholic alternatives available upon request)

Indo-Chinese chicken wings, garlic and soy sauce

Samosa Chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)

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

Grilled aubergine with sesame peanut crumble, toasted buckwheat, coconut chutney
(vegan) (n) (gf)

Pepper Fry: Curry leaf and cracked black pepper fried shrimp

Lamb Roganjosh shepherd's pie (gf)

Voted Time Out - The 100 Best Dishes in London

Malabar boatman's kingfish curry with kokum and green mango chutney (df) (gf)

Tandoori king prawns with Alleppey curry sauce (£7 supplement)

Malai kulfi with seasonal fruits

Carrot and ginger toffee pudding, clove flavoured iced double cream

*Equivalent to five dishes per person with an arrival drink

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Allergen information available on request. 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.