



LUNCH/DINNER		Take a journey through Vivek Singh's Cinnamon Bazaar; Select a snack, chaat and some Bazaar plates with sides to share.	
Mon – Fri	All day 12noon- Late		
Sat - Sun	4pm – Late		
SNACKS		BAZAAR PLATES	
House Curried Popcorn (vegan) (df) (gf)	3.00	Indo-Chinese Chicken Wings Garlic and soy sauce	9.00
Tapioca Chips Green chilli mayonnaise (v) (gf)	5.75	Tandoori Chicken Breast Malai Tikka Mace and cardamom (gf)	11.25
Crab Bonda Calcutta spiced crab and beetroot in chickpea batter	7.50	Forgotten Grains & Watermelon Salad Quinoa, fermented barley sprouts & toasted buckwheat (vegan)	10.75
Honey Chilli & Garlic Potatoes Toasted sesame seeds (v) (df)	4.50	Pepper Fry Curry leaf and cracked black pepper fried shrimp	11.00
Chicken & Cheese Filled Naan Coriander chutney	5.00	Double-cooked Pork Belly 'Koorg' style with curried yoghurt	12.50
Chana Masala Hummus Fenugreek scented nimki (v)	6.00	Lamb Galauti Kebab Flaky saffron paratha (n)	10.50
Kadhai Spiced 'Bullet' Chillies Poppy seed gun powder (vegan) (df) (gf)	6.50	Grilled Aubergine Sesame peanut crumble, toasted buckwheat, coconut chutney (vegan) (gf) (n)	9.75
Kerala Shrimp Cocktail Curry leaf lime salt (df) (gf)	8.00	Methi Murg - Chicken Leg Curry with Fresh Fenugreek Pilau rice (gf)	13.75
CHAATS		Char-grilled Kentish Lamb Fillet Mint chilli korma, masala cashew nut (n)	19.50
Papdi Chaat Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)	5.75	Tandoori Duck Breast Hyderabadi sesame tamarind sauce, pilau rice (gf) (df) (n)	17.50
Jodhpuri Kachori Chaat Spiced onion dumplings, curried white peas, chutney medley (v)	7.50	Lamb Roganjosh Shepherd's Pie (gf) Voted Time Out - The 100 Best Dishes in London	17.00
Watermelon Chaat Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v) (n)	6.75	Bollywood Burner Arguably the world's hottest curry! (gf) (df) (n)	15.00
Samosa Chaat Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)	7.50	Kabuli Kofta Chickpea, spinach and dried fruits, tomato lemon sauce (v) (df) (gf)	13.75
Dahi Bhalla Chaat Chilled lentil dumplings with spiced yoghurt and toasted cumin (v) (gf)	6.50	Kolkata Spiced Cod Mustard and red onion, caramel puffed rice (gf)	13.50
Aloo Tikki Chaat Spiced potato cake with curried white peas, chickpea sev (v) (gf)	6.75	Malabar Boatman's Kingfish Curry Kokum, green mango chutney (df) (gf)	17.00
Soft Shell Crab Chaat (each) Curried yoghurt, apple and celeriac pickle (gf)	11.00	Bazaar Safed Kichri Risotto style (mushroom and shrimp options available) (gf)	12.00
Hot Chaat Selection Samosa, aloo tikki & kachori, curried white peas, chutney medley (v)	15.00	Paneer Butter Masala Punjabi style paneer and pea butter masala (v) (gf)	13.75
Aloo Tokri Chaat Potato basket filled with cold chaat selection of papdi, watermelon & dahi bhalla (v) (n)	9.50	Lucknow Style Chicken Biryani Burhani raita (gf)	18.50
SIDES		Tandoori King Prawn Alleppey curry sauce (gf)	22.50
House Black Dal (v) (gf)	5.00	Jaipur Style Okra Poppadam curry (v) (gf)	14.25
Stir-fried Seasonal Greens, Garlic & Cumin (v) (gf) (df)	5.00	Bazaar Mixed Grill Chicken breast tikka, lamb galauti, shrimps and cauliflower, served with black lentils	22.00
Garlic or Plain Naan, Roti	3.50	We do not levy service charge for tables of up to 8 people	
Peshwari Naan	5.00	<small>(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request.</small>	
Rice: Steamed or Pilau	3.00	<small>Prices include VAT @ 20%. 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.</small>	
Have you tried?			
TRADER'S Monday to Sunday 2.30pm - 4:30pm			
HIGH TEA 25.00pp			
WEEKEND BRUNCH Saturday Sunday 12pm - 4pm			