

ALL DAY MENU

Take a journey through Vivek Singh's Cinnamon Bazaar;
Select a Snack & Chaat and Bazaar plates with sides to share.



Snacks & Chaats	Bazaar Plates
<p>House Curried Popcorn (ve) (df) (gf) 3.00</p> <p>Crab & cod cake 7.50 Calcutta spiced crab and beetroot cake with raisin</p> <p>Kadhai Spiced 'Bullet' Chillies 6.50 Poppy seed gun powder (ve) (df) (gf)</p> <p>Papdi Chaat 5.75 Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)</p> <p>Samosa Chaat 7.50 Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (ve)</p> <p>Colocasia & Fenugreek Tikki Chaat 6.75 Spiced colocasia cake with sweet yoghurt, coriander chutney and chickpea sev (v) (gf)</p> <p>Watermelon Chaat 6.75 Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (ve) (n)</p> <p>Tandoori Paneer Tikka 9.50 Coriander chutney and pickled onion (v)(gf)</p>	<p>Tandoori Chicken Breast Soola 10.50 Rajasthani spices (gf)</p> <p>Pepper Fry 11.00 Curry leaf and cracked black pepper fried shrimp</p> <p>Double-cooked Pork Belly 12.00 'Koorg' style with curried yoghurt</p> <p>Joghuri Kachori Chaat 12.50 Spiced onion dumplings, curried chickpeas, chutney medley (v)</p> <p>Souk Style Lamb Chapli 10.00 Grilled lamb kebab with Arabian spices (gf)</p> <p>Stir-fried Baby Aubergine 12.50 Hyderabadi salan sauce (ve) (gf) (n)</p> <p>Old Delhi Style Butter Chicken 15.00 Pilau rice (gf)</p> <p>Keralan Beef Ishtew 15.00 Steamed rice (df)(gf)</p> <p>Tandoori Saddle of Lamb 20.00 Pickling sauce, pilau rice (gf)</p> <p>Malabar Boatman's Kingfish Curry 17.00 Kokum berry, steamed rice (df) (gf)</p> <p>Lucknow Style Chicken Biryani 17.00 Burhani raita (gf)</p> <p>Tandoori King Prawn 22.50 Malai curry sauce, lemon rice (gf)</p> <p>Lamb Roganjosh Shepherd's Pie 17.00 Voted Time Out - The 100 best Dishes in London (gf)</p> <p>Paneer Makhni 14.00 Char-grilled paneer in creamy tomato fenugreek sauce (v)(gf)</p>
<p>Sides</p> <p>House Black Dal (v) (gf) 5.00</p> <p>Stir-fried Seasonal Greens 6.75 garlic & cumin (ve) (gf)</p> <p>Garlic or Plain Naan, Roti 3.50</p> <p>Chicken Tikka & Cheese Naan 5.00</p> <p>Peshwari Naan 5.00</p> <p>Rice: Steamed or Pilau (gf) 3.00</p> <p>Turmeric & lemon rice 4.00</p>	<p>(gf) Gluten-free (df) Dairy-free (v) Vegetarian (ve) Vegan (n) Contains nuts</p> <p>Allergen menus available on request. We do not levy service charge for tables up to 8 people.</p> <p>Prices include VAT at prevailing rate. 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.</p>
<p>Puddings</p> <p>Carrot and ginger toffee pudding 6.25 Banana ice cream</p> <p>Coconut Rice Kheer 7.00 Char-grilled pineapple, raspberry crumble (ve)(gf)</p> <p>Shrikhand Cheesecake 6.00 Marinated seasonal berries</p> <p>Malai Kulfi on a Stick (gf) 5.00</p> <p>Ice cream or sorbet selection of the day (gf) 4.50</p>	