



## Breakfast

Monday–Sunday  
Served from 10am–11.30am

### Parathas

The Cinnamon Bazaar breakfast speciality – delicious warm homemade flatbreads that have been firm favourites in the Indian subcontinent since the 12th Century, filled and cooked to add a crispy edge. Served with house pickle and pomegranate raita. Magical with Marmite.

<b>Aloo</b> Potato with a hint of chilli (v) 4.75	<b>Mooli</b> Tangy radish & nigella seed (v) 4.75	<b>Gobi</b> Cauliflower & fragrant carom seed (v) 4.75	<b>Keema</b> Smoky spiced minced lamb 5.75	<b>Bollyflower Cheese</b> Cauliflower & Keene's cheddar (v) 4.95	<b>Meetha</b> Coconut and jaggery (v) 4.50	<b>Add a fried egg</b> 1.00
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### Fruits, Kedgeree and Eggs

<b>Kedgeree</b> A Cinnamon Bazaar Anglo Indian recipe, rice cooked and layered with flaked smoked haddock, egg, a touch of green chilli and served with a twist of fresh lemon. 7.95	<b>Fruit &amp; Yoghurt (v)</b> Seasonal fresh fruits poached with soft spices and served with creamy yoghurt infused with vanilla. 4.50
<b>Kadhai Mushrooms on Sourdough Toast (v)</b> Field mushrooms stir-fried with mild kadhai spices. 6.50	<b>Bun Omelette (v)</b> Spicy masala omelette, folded and served on a home-baked brioche bun with gun powder spices. 5.95
<b>Add a fried egg</b> 1.00	<b>Add bacon or a Goan choris sausage</b> 1.50

### Breakfast Favourites

<b>The Big Kitchen Mash Up</b> 2 fried eggs, char-grilled smoked streaky bacon from Sillfield Farm, Goan choris style sausage, kadhai field mushrooms, sourdough toast, spicy potato and vegetable bonda bomb. Served with house pickle and tomato chutney. 11.50
<b>The Big Veggie Kitchen Mash Up (v)</b> Bollyflower cheese paratha – Warm crispy flatbread filled with cauliflower & Keene's cheddar, a fried egg, kadhai field mushrooms, spicy potato and vegetable bonda bomb. Served with pomegranate raita, tomato chutney and house pickle. 9.50

### Sides

<b>Sourdough toast basket</b> with butter, jam, marmalade or Marmite 2.75	.50
<b>Kadhai mushrooms</b> 2.50	
<b>Goan choris style sausage</b> 1.50	
<b>Char-grilled smoked streaky bacon from Sillfield Farm</b> 2.50	
<b>Home-baked croissant</b> 2.50	
<b>Pomegranate raita</b> 1.50	

### Sweet Treats

<b>Dark chocolate and walnut cake (n)</b> 2.90
<b>Nankhatai (n)</b> 2.20
<b>Coconut &amp; pineapple laddoo</b> 2.20
<b>Date &amp; ginger gujiya</b> 2.40

Our ingredients are sourced from award-winning producers. Sillfield Farm in Cumbria provides all our pork products, made from rare breed pigs lovingly reared. Our eggs are laid by free-roaming hens.





# Cinnamon Bazaar

## Breakfast Drinks

Start your day the right way with one of our lassis, a cup of chai, or a coffee!  
Or something a little stronger...highly recommended!

### Coffee & Tea

Soy or Skinny milk available

Americano,  
Espresso  
2.50

Latte,  
Cappuccino,  
Flat White,  
Masala Chai  
Latte  
2.75

Indian  
Masala Chai  
2.75  
Freshly brewed  
in-house with ginger  
and cardamom

Hot  
Chocolate  
2.75  
Dark or  
milk

Jing  
Tea  
2.50  
Green, Assam, Early  
Grey or Silver  
Needle

Fresh Green  
Mint Tea  
2.25  
Jing Green tea  
infused with fresh  
mint leaves

### Champagne & Sparkling

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!	125ml 6.00 750ml 33.50
NV Prosecco Rosé Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy A fresh, fruity and complex sparkling rosé from the Veneto region with foral notes and ripe passion fruit	125ml 6.90 750ml 40.00
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.	125ml 9.80 750ml 58.00
NV Cuvée Rosé, Devaux, Champagne, France Pale pink and scented and easy to drink - what more can you ask for?	125ml 15.50 750ml 90.00

### Morning Cocktails

Mimosa Emporium 9.00 Prosecco, Finlandia vodka, Clementine juice & zest tuile
Cinnamon Bellini 7.50 Prosecco, Assam tea, cinnamon syrup
Smoked Bloody Chaat 9.00 Chase oak smoked vodka, pressed tomato juice, puffed rice chaat
Bazaar Mary 9.00 Grey Goose vodka, pressed tomato juice, Bazaar spice blend
Virgin Mary 4.50 Our Bazaar Mary, without the vodka

### Juices

Freshly Squeezed Juice Glass 3.00 Orange Kale, apple & ginger
Fruit Juice Glass 2.50 Mango, apple, tomato, pomegranate, pineapple
Coconut Water Glass 3.50

### Homemade Softs

Natural Yoghurt Lassi Glass 3.25 Sweet, Salted, Mango
Homemade Iced Teas Glass 2.95 Lemon & Ginger, Fresh Mint

### Soft Drinks

Coke, Diet Coke, Sprite, Soda 2.50
Fevertree 200ml 2.50 Tonic, Naturally Light Tonic, Lemon Tonic, Ginger Beer
Karma Cola Organic Soft Drinks 330ml 3.00 Karma Cola, Gingerella Ginger Ale
Belvoir 250ml 3.00 Cucumber & Mint, Mango & Peach, Coconut & Lime
Red Bull 275ml 3.00
Gently Filtered Water 750ml 2.75 Still, Sparkling
Belu Water 750ml 3.00 Still, Sparkling





Available from 12pm

## Snacks

Crisp whitebait. Moily (df)(gf)	4.50	Crab bonda: Calcutta spiced crab and beetroot in chickpea batter (gf)	5.90
Masala jaitoon: Kadhai spiced Greek olives (v)	3.50	Chana masala hummus, fenugreek scented <i>nimki</i> (v)	4.50
Chicken <i>haleem</i> , masala sourdough toast	5.50	Kadhai spiced 'bullet' chillies, poppy seed gun powder (v)(df)(gf)	4.90
Rice & Peas: Spiced crisp rice flakes green pea chutney (v)(df)(gf)	5.50	Tapioca chips, green chilli mayonnaise (v)(gf)	4.50

## Chaats

Papdi chaat: Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)	4.50	Samosa chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)	5.75
Jodhpuri kachori chaat: Spiced onion dumplings, curried white peas, chutney medley (v)	5.75	Dahi bhalla chaat: Chilled lentil dumplings with spiced yoghurt and toasted cumin (v)(gf)	4.50
Watermelon chaat: Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v)(n)	4.50	Aloo tikki chaat: Spiced potato cake with curried white peas, chickpea sev (v)(gf)	4.50

## Bazaar Plates

Barley, pomegranate and broccoli, smoked <i>raita</i> , date and tamarind chutney (v)	7.80	Tandoori Kentish lamb fillet, mint chilli <i>korma</i> , masala cashew nut (n)	16.00
Indo-Chinese chicken wings with burnt chillies (df)	7.50	Lamb Roganjosh shepherd's pie (gf)	13.50
Tandoori chicken <i>malai</i> tikka, mace and cardamom (gf)	8.80	<i>Vindaloo</i> of ox cheek, masala mash, pickled radish (gf)	14.50
Kolkata spiced cod, mustard and red onion, caramel puffed rice (gf)	9.00	Kabuli kofta: chickpea, spinach and dried fruits, tomato fenugreek sauce (v)(gf)	10.00
<i>Pepper Fry</i> : Curry leaf and cracked black pepper fried shrimp	7.80	<i>Mughlai</i> style mushroom and green pea curry (v)(gf)(n)	9.50
Double cooked pork belly 'Koorg' style, curried yoghurt (gf)	7.00	<i>Paneer 65</i> : Stir-fried with curry leaf & green chilli (v)(gf)	11.50
Lamb <i>galauti</i> kebab, flaky saffron paratha (n)	7.00	Malabar boatman's haddock curry with kokum, green mango chutney (df)(gf)	13.50
Grilled aubergine, sesame peanut crumble, <i>labna</i> , toasted buckwheat (v)(gf)(n)	7.50	Bazaar shrimp fried rice, stir-fried bok choy (df)	14.00
Lahore style <i>kadhai</i> chicken leg, pickled root vegetables (gf)	10.50	Lucknow style chicken biryani, burhani raita (gf)	14.50
Rajasthani lamb and corn curry stir-fried greens (gf)	12.00	Char-grilled cauliflower with pickling spices, sumac crumble (v)(gf)	9.50

## Sides

House black dal (v)(gf)	Sesame honey chilli & garlic potatoes (v)(gf)	Stir-fried seasonal greens with garlic and cumin (v)(gf)(df)	Garlic or plain naan, roti	Paratha or Peshwari naan
4.00	3.80	4.00	2.80	3.80

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. 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. Game dishes may contain shot.

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## Sweet Treats

Dark chocolate and walnut cake (n)	2.90
Nankhatai (n)	2.20
Coconut & pineapple laddoo	2.20
Date & ginger gujiya	2.40

## Desserts

Cardamom kheer crème brûlée (gf)(n)	4.50
Carrot halwa roll with clove flavoured iced double cream	5.00
Cubeb kulfi on a stick (n)	4.50
Dark chocolate and walnut cake (n) with Malacca coffee ice cream	5.75
Seasonal fruit sorbet or House ice cream	1 scoop 1.50 3 scoops 4.00

## Set Lunch Menu

2 courses 15.00, 3 courses 18.00

Available Monday-Saturday:  
12pm – 4pm

## Set Dinner Menu

2 courses 21.50, 3 courses 23.50  
including a selected Mr Lyan cocktail  
exclusively designed for Cinnamon Bazaar  
in collaboration with Vivek Singh

Available Monday-Saturday:  
5.30pm – 6.30pm & 9.30pm onward

### Starters

- Crab and beetroot Bonda (gf)
- Lamb *galauti* kebab, flaky saffron paratha (n)
- Samosa chaat: Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)
- Tandoori chicken *malaitikka*, mace and cardamom (gf)

### Mains

- Mughlai* style mushroom and green pea curry (v)(gf)(n)
- Kolkata spiced cod, mustard and red onion, caramel puffed rice (gf)
- Lahore style *kadhai* chicken leg, pickled root vegetables (gf)
- Double cooked pork belly 'Koong' style, curried yoghurt (gf)
- Lamb Roganjosh shepherd's pie (gf)

### Puddings

- Dark chocolate and walnut cake with Malacca coffee ice cream (n)
- Cubeb kulfi on a stick (n)
- Selection of homemade ice cream or sorbet
- Cardamom kheer crème brûlée (gf)(n)

### Sides for Sharing

- House black dal (v)(gf)
- Plus a bread selection

## Cinnamon Bazaar Junior Menu

For 10 years and under

8.00 including a soft drink or fresh juice

- Tapioca chips, tomato mustard sauce (v)
- Tandoori chicken *malaitikka* OR Kabuli kofta, tomato fenugreek sauce (v)(gf)
- Scoop of homemade ice cream – ask for today's flavours

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## Bazaar Afternoon Tea

Available everyday  
3pm–6pm

Tea for two 30.00  
15.00 per person

Add two glasses  
of Cinnamon Bellini for 40.00

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A pot of tea for two from a selection of the finest JING Teas  
Green, Assam, Earl Grey or Silver Needle

Indian Masala Chai  
Freshly brewed in-house  
with ginger and cardamom

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Bombay potato bonda and green chutney (v)  
Punjabi vegetable samosa (v)  
Tandoori chicken and chutney sandwich  
Bhangra lamb slider

Vegetarian alternatives:  
Paneer naan pizza and Bengali beetroot burger (v)

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Carrot halwa roll  
Dark chocolate and walnut cake (n)