



Cinnamon Bazaar

Welcome to the Khari Baoli Private Dining Room

Inspired by one of the oldest spice markets in India, Khari Baoli has been trading in spice since 1551. Generations of traders have gathered amongst the haze of spice and delicious aromas to sell their wares for hundreds of years, sharing banter and stories with each other, bustling with energy and laughter, and enjoying entertaining clients with snacks and drinks.

The Spice Route

£30.00 per person

Minimum of 12 dining

STARTER

Spiced sweet potato cake & samosa
with curried white peas, chickpea sev (v)

OR

Tandoori chicken *malai* tikka,
mace and cardamom (gf)

MAIN COURSE

Mughlai style mushroom and
green pea curry, pilau rice (v)(gf)(n)

OR

Rajasthani lamb and corn curry,
stir-fried greens and pilau rice (gf)

A bread selection and two side dishes
of your choice are included on a sharing basis:

SIDE DISHES

House black dal (v)(gf)

Sesame honey chilli & garlic potatoes (v)(df)




Stir-fried seasonal greens with garlic and cumin (v)(df)(gf)

DESSERT

Cardamom kheer crème brûlée (gf)(n)

(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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The Silk Route

£40.00 per person
including a glass of Prosecco

Minimum of 12 dining

APPETISERS FOR THE TABLE

Barley, pomegranate and broccoli,
smoked *raita*, date and tamarind chutney (v)

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

Chicken *haleem*, masala sourdough toast

STARTER

Grilled aubergine, sesame peanut crumble,
labna, toasted buckwheat (v)(n)(gf)

OR

Calcutta spiced crab and beetroot cake,
kasundi mustard (gf)

MAIN COURSE

Char-grilled cauliflower with
pickling spices, sumac crumble (v)(gf)

OR

Roganjosh shepherd's pie, pickled root vegetables (gf)

A bread selection and two side dishes
of your choice are included on a sharing basis:

SIDE DISHES

House black dal (v)(gf)

Sesame honey chilli & garlic potatoes (v)(df)


Stir-fried seasonal greens with garlic and cumin (v)(df)(gf)


DESSERT


Carrot halwa spring roll with clove ice cream

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The Frankincense Route

£50.00 per person

including a cocktail from Mr Lyan's cocktail range, exclusively designed for Cinnamon Bazaar in collaboration with Vivek Singh

Minimum of 12 dining

APPETISERS FOR THE TABLE

Indo-Chinese chicken wings with burnt chilli dip (df)

Jodhpuri kachori chaat: Spiced onion dumplings, curried white peas, chutney medley (v)

Kadhai spiced 'bullet' chillies, poppy seed gunpowder (v)(df)(gf)

Chana Masala hummus, fenugreek scented *nimki* (v)

Crisp whitebait. Moily (df)(gf)

STARTER FOR THE TABLE

Lamb *galauti* kebab, flaky saffron paratha (n)

PLUS YOUR OWN CHOICE OF

Tandoori chutney paneer tikka (v)(gf)

OR

Pepper Fry: Curry leaf and cracked black pepper fried shrimp (df)

MAIN COURSE

Kabuli kofta: chickpea, spinach and dried fruits, tomato fenugreek sauce, pilau rice (v)(gf)

Tandoori Kentish lamb fillet, mint chilli *korma*, masala cashew nut, pilau rice (n)

SIDE FOR THE TABLE

Lucknow style chicken biryani, burhani raita (gf)

A bread selection and two additional side dishes of your choice are included on a sharing basis:

SIDES

House black dal (v)(gf)

Sesame honey chilli & garlic potatoes (v)(df)

Stir-fried seasonal greens with garlic and cumin (v)(df)(gf)

DESSERT

Dark chocolate and walnut cake with Malacca coffee ice cream (n)



Cinnamon Bazaar

Bazaar Cocktails by ^{mr} **LYAN**

Our original & innovative signature house cocktails have been created through a unique collaboration between Cinnamon Bazaar's Vivek Singh & award-winning mixologist Ryan Chetiyawardana, aka Mr Lyan. The cocktails have been created to perfectly pair with our menu, and ignite a sensory adventure through the market places of the old imperial trade routes

Makhani Gin Fizz 9

Beefeater Gin, cream, saffron tincture, almond, lemon, egg white, soda

Bazaar Old Fashioned 10.5

Coconut-washed Indian Scotch, coconut sugar, burnt cinnamon

Masala Cola Float 8.5

Aged Rum, Karma Cola, masala ice cream

Gajar Army & Navy 11

Carrot-infused Colombo Gin, honey-cashew orgeat, lemon

Falooda Swizzle 11

White rum, basil seed, creme d'abricot, lime, amaranth cress


Gin Julep 10


Star of Bombay, mint, amchoor green mango, black cardamom


(gf) Gluten-free

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Please let your server know of any allergies or dietary requirements you have. Our small wines are served in 175ml measures as standard, however 125ml glasses are available on request. Our spirits are poured as 50ml, however please feel free to ask us for 25ml pricing.

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Cinnamon Bazaar Fine Wines

Red Wine

	750ml bottle
2014 'Moonlight Race' Pinot Noir, Burn Cottage, Central Otago, New Zealand	100
2012 'Grains of Paradise' Barossa Valley Shiraz, Charles Melton, South Australia	120
2014 Gevrey-Chambertin, Jane Eyre, Burgundy, France	135
2014 Côte-Rôtie, Maison Nicolas Perrin, Northern Rhône, France	140
2013 Napa Valley Cabernet Sauvignon, Pine Ridge, California, USA	140
2012 Amarone della Valpolicella Classico, Allegrini, Veneto, Italy	150

White Wine

	750ml bottle
2014 Chablis 1er Cru 'Les Vaudevey', Domaine Laroche, Burgundy, France	90
2015 'Polish Hill' Clare Valley Riesling, Grosset, South Australia, Australia	95
2013 CBDB (Chenin Blanc Dynamic Blend), L.A.S. Vino, Western Australia	110
2013 Chardonnay, Journeyman, California, USA	130
2015 'Dürnsteiner Liebenberg' Grüner Veltliner Smaragd, F.X. Pichler, Austria	140
2014 Meursault 'Sous La Velle', David Moret, Burgundy, France	145



Wines by the bottle

Red Wines

	750ml bottle
2015 Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy	29
2015 Mendoza Malbec Reserve, Kaiken Reserve, Argentina	34
2015 Beaujolais-Villages, Dominique Morel, Beaujolais, France	39
2012 Rioja Reserva, Izadi, Rioja, Spain	45
2013 Chakalaka, Spice Route, Coastal Region, South Africa	49
2014 Pinot Noir, Delta Vineyard, Marlborough, New Zealand	58
2010 Haut-Médoc, Château Larose Trintaudon, Bordeaux, France	64
2013 'Karasi' Areni Noir, Zorah, Vayots Dzor, Armenia	74
2014 Sonoma County Zinfandel, Seghesio, California, USA	78
2013 'A' Amarone, Alpha Zeta, Veneto, Italy	80

White Wines

	750ml bottle
2015 Rioja Blanco, El Coto, Rioja, Spain	28
2015 Pinot Grigio delle Venezie, Corte Giara, Veneto, Italy	33
2015 'Le Canon du Maréchal' Organic Muscat/Viognier, Cazes, Roussillon, France	38
2016 Marlborough Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand	41
2014 Malvazija, Gasper, Goriška Brda, Slovenia	43
2015 'Langenlois' Grüner Veltliner Kamptal, Loimer, Lower Austria, Austria	50
2015 Chablis 'St Martin', Domaine Laroche, Burgundy, France	58
2015 'Springvale Riesling, Grosset, South Australia, Australia	72
2015 'Clay Shales Chardonnay, Crystallum, Cape South Coast, South Africa	80



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Champagne & Sparkling

	750ml bottle
NV Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy	33.5
NV Prosecco Rosé Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy	40
NV Brut Grand Réserve, Sophie Baron, Champagne, France	58
NV Cuvée Rosé, Devaux, Champagne, France	90
2007 Laurent Perrier Brut, Champagne, France	150
2005 Dom Perignon, Champagne, France	275

Rosé Wines

	750ml bottle
2015 Monastrell Rosado DO Yecla, Molino Loco, Murcia, Spain	24.5
2015 `Cuvée Alexandre` Rosé, Château Beaulieu, Provence, France	38

Spirits by the bottle

Prices for our spirits by the bottle are available on request - please speak with our team. Any bottles purchased will include a complimentary range of mixers.



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How to book

Whatever your occasion, we'd be happy to host your party of 12 or more in our private dining room The Khari Baoli.

We are pleased to say that we do not charge any hire fees, however please note that a minimum spend will apply to any group reservation after 5pm, and will vary on certain days of the week. Full details are outlined below*:

Sunday-	No minimum
Monday	spend
Tuesday	£300
Wednesday	£600
Thursday	£900
Friday	£1,200
Saturday	£1,800
Bank Holidays	Please contact us

Simply contact our events team at info@cinnamon-bazaar.com with your party size, preferred date & time, and your chosen menu, and then we'll take care of the rest.

We will ask for a deposit of 25% of the minimum spend at the time of your booking. Terms & conditions apply; please contact us for more details.