



TRADERS HIGH TEA		Including a glass of Bazaar Bellini	Twitter @Cinnamon_Bazaar Facebook @CinnamonBazaarRestaurants Instagram @CinnamonRestaurants
Tea for One 24.50 per person			
Mon - Sun	3.30pm - 5.00pm		
DRINKS			
A pot of tea for two from a selection of the finest Jing Teas Green Assam Earl Grey Silver Needle Indian Masala Chai Freshly brewed in-house using ginger and cardamom			
NIBBLES			
Tandoori Chicken & Chutney Sandwich Bhangra Lamb Slider (n) Vegetarian Alternatives Paneer Naan Pizza (v) Bengali Beetroot Burger(v)			
CHAAT			
Aloo Tikki Chaat Spiced potato cake with curried white peas, chickpea sev (v) (gf) Watermelon Chaat Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v) (n) Samosa Chaat Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)			
SWEETS			
“Bhapa Doi” Cheesecake, Marinated Berries Chocolate Rossogulla with Spiced Passion Fruit Peshwari Naan (n)			

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts

Allergen menus available on request.

Cinnamon Bazaar

WEEKEND BRUNCH		27.50 per person for 3courses 32.50 per person for 3courses+a Mr Lyan cocktail	
Sat - Sun	11am - 4pm		
SNACKS & CHAATS		BAZAAR PLATES	
Tandoori Chicken Chaat Red onion, green chili and coriander	8.00	Pepper Fry Curry leaf and cracked black pepper fried shrimp	11.00
Jodhpuri Kachori Chaat Spiced onion dumplings, curried white peas, chutney medley (v)	6.50	Double-cooked Pork Belly 'Koorg' style with curried yoghurt (gf)	12.50
Mirchi Vada Chaat Crisp fried Padrón peppers, tamarind, coriander chutney (v)	7.50	Grilled Aubergine Sesame peanut crumble, toasted buckwheat (vegan) (gf) (n)	9.75
Crab Bonda Calcutta spiced crab and beetroot in chickpea batter (gf)	6.50	Tandoori Chicken Malai Tikka Mace and cardamom (gf)	11.25
Chicken & Cheese Filled Naan Coriander chutney	5.00	Lamb Galauti Kebab Flaky saffron paratha (n)	9.75
Koliwada shrimps hoisin tamarind sauce	8.50	Char-grilled Cauliflower Pickling spices, sumac crumble (v) (gf)	8.50
EGGS		CURRIES & BIRYANIS	
Bun Omelette Spicy masala omelette, folded and served on a home-baked brioche bun	11.00	Paneer Mattar Masala Punjabi style paneer with green peas (v)	13.75
Bombay Style Scrambled Eggs Turmeric and ginger, layered paratha	10.00	Calcutta Style Boiled Egg Curry Kachumber salad (v)	12.00
Mughlai Paratha Spiced lamb and egg filled flat bread	10.50	Malabar Boatman's Haddock Curry Kokum, green mango chutney (df) (gf)	17.00
SALADS & SANDWICHES		Butter Chicken Chicken legs simmered in rich tomato fenugreek sauce (gf)	16.50
Quinoa & Watermelon Salad Masala cashew nut (v)	9.25	Robibarar Mangsho Traditional Bengali style weekend special mutton curry (gf)	16.50
Barley, Pomegranate & Broccoli Smoked raita, date and tamarind chutney (v)	8.90	Lucknow Style Chicken Biryani Burhani raita (gf)	17.50
Tandoori Chicken Sandwich With chutney and tapioca chips	10.50	Hyderabadi Vegetable Biryani Burhani raita (v) (gf)	14.50
Bombay Bonda Sandwich Tapioca chips (v)	10.50	Ice Cream	
DESSERTS		Nutmeg Crème Brûlée	5.75
Carrot and Ginger Toffee Pudding Clove flavored iced double cream	O r H o u s e m a d	Chocolate Rossogulla Spiced passion fruit	6.25
Selection of Seasonal Fruit Sorbet		7.50	
		5.00	

SIDES

House Black Dal (v) (gf)	
Sesame Honey Chilli & Garlic Potatoes (v) (df)	5.00
Stir-fried greens, garlic & cumin (v) (gf) (df)	4.50
Garlic or Plain Naan, Roti	5.00
Paratha or Peshwari Naan	5.00
Rice – steamed or pilau	5.00
	3.00