

B·A·Z·A·A·R

HIGH CHAI MENU

◆ BAZAAR HIGH CHAI ◆

12pm to 4:00pm / Monday-Sunday

£27.50 per person Add a Chai Bellini for £7.50

Try our High Chai, Vivek Singh has created a modern, Indian-inspired take on the quintessential classic afternoon tea. Now on the menu at Cinnamon Bazaar in Covent Garden, the bespoke menu brings fire and spice to the traditional tea-time spread and is inspired by Vivek's roots in Kolkata, West Bengal.

◆ DRINKS ◆

A pot of tea for two from a selection of the finest Jing Teas

ASSAM

JADE SWORD GREEN ☐

WHITE PEONY

EARL GREY

INDIAN MASALA CHAI

Freshly brewed in-house using ginger and cardamom

Decaf & non dairy alternatives available. Please ask your server.

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

◆ CHAATS ◆

Samosa Chaat

Punjabi vegetable samosa,
tangy tamarind chutney

Pineapple Kasundi Chaat

Caramel puffed rice

Pani Puri

Semolina shell with tangy
sweet & sour water

◆ NIBBLES ◆

Masala Fish Finger Sandwich

Homemade tomato chutney

Kadhai Chicken Spring Roll

Kasundi ketchup

VEGETARIAN ALTERNATIVES

Kolkata Sandwich

Beets, raisin, potato
& kasundi ketchup

Kadhai Spiced Paneer Roll

Peppers and red onion

◆ SWEETS ◆

Saffron & Pistachio Macaron

Macaron sandwich with pistachio cream

Serradura

Goan sawdust pudding

Bebinca

Nutmeg and coconut

@cinnamonrestaurants
@cinnamonbazaar_official
#themeltingpot