

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

£35.00 per person

Minimum of 12 dining

STARTER

Colocasia & Fenugreek Tikki Chaat & samosa
with curried white peas, chickpea sev (v)

OR

Tandoori Chicken Breast Soola
Rajasthani spices (gf)

MAIN COURSE

Paneer Butter Masala - Punjabi style paneer and pea butter masala (v)(gf)

OR

Tandoori duck breast, Hyderabad sesame tamarind sauce (gf) (df) (n)

SIDE DISHES

House black dal (v)(gf)

Bread selection
and Rice

DESSERT

Carrot and ginger toffee pudding, Banana flavoured iced double cream

Prices include VAT @ 20%.

The Silk Route

£45.00 per person
including a glass of Prosecco

Minimum of 12 dining

APPETISERS FOR THE TABLE

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

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

Watermelon Chaat Pressed watermelon, amaranth seeds, date chutney,
masala cashew nut (vegan) (n)

STARTER

Paneer Tikka

Char-grilled paneer with garlic & cumin, coriander chutney (v) (gf)

OR

Crab & cod cake

Calcutta spiced crab and beetroot cake with raisin

MAIN COURSE

Stir-fried Baby Aubergine Hyderabad salan sauce (vegan) (gf) (n)

OR

Old Delhi Style Butter Chicken(gf)

SIDE DISHES

House black dal (v)(gf)

Bread selection
and Rice

DESSERT

Carrot and ginger toffee pudding, clove flavoured iced double cream

Prices include VAT @ 20%.

The Frankincense Route

£55.00 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

Tandoori Chicken Breast Soola Rajasthani spices (gf)
Papdi chaat: Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v)
Crab & cod cake with Calcutta spiced crab and beetroot cake with raisin
Colocasia & Fenugreek Tikki Chaat, Spiced colocasia cake with sweet yoghurt, coriander
chutney and chickpea sev (v) (gf)

STARTER FOR THE TABLE

Souk Style Lamb Chapli, Grilled lamb kebab with Arabian spices (gf)

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

Stir-fried Baby Aubergine Hyderabad salan sauce (vegan) (gf) (n)

OR

Tandoori Rump of Lamb
Lamb keema with fenugreek, pilau rice (gf)

SIDE DISHES For the Table

Aloo Gobhi Punjabi cauliflower & potato curry (vegan) (gf)
House black dal (v)(gf)
Bread selection
and Rice

DESSERT

Carrot and ginger toffee pudding, clove flavoured iced double cream

Prices include VAT @ 20%.

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.

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.