



ANISE

CINNAMON BAZAAR
AT ANISE BAR
10TH MAY – 30TH AUGUST



GUEST POP UP: PAPI'S PICKLES

4th July – 6th August only, Wed–Sat

Papi's Pickles with Sri Lankan flat breads 3.5

DOSA 8

Free-range chicken masal dosa

A South Indian crepe made from a fermented rice and black lentil batter, served with slow-cooked free range chicken masal

Potato masal dosa (v)

The same delicious dosa served with a super traditional potato masal (smashed potatoes, onions, ginger, garlic, chillies and spices)

ACCOMPANIMENTS

Sambar – a spicy stew made with lentils, onion, tomatoes, tamarind and fresh masal

Keerai chutney – with spinach, chilli and fresh coconut

Onion, cucumber and yoghurt pachadi (d)

NIBBLES

Masala olives (v) 3.5

Crispy kale with chilli (v) 3

Anise show time mix (n) 2.5

BAZAAR STREET FOOD

Daily specials also available –
please ask your server for today's selection

HOT SNACKS 4.5

Edible pastry chat bowls (v) (d) (g)

Seeni Sambal (caramelised onions with tamarind, jaggery, cardamom and red chillies) nestled in an edible wafer bowl, topped with fresh yoghurt and mint

Courgette fritters (v)

Courgettes dipped in batter of rice flour, gram flour and spices, fried, served with tamarind chutney

Sri Lankan mutton rolls (d) (g)

A traditional Sri Lankan short eat, made with free range lamb, onions, potatoes, fennel seeds, garlic + chillies, wrapped in filo pastry, fried and served with mint and yoghurt sauce

Paneer and spinach rolls (v) (g)

Paneer, spinach, potatoes, ginger and spices tossed in a batter and deep fried, topped with fresh tomato and onion chutney

TO SHARE

Chicken tikka with cheese naan (v) (d) (g) 4.5

Paratha Platter (v) (g) (d) (serves 2) 9

Fresh baked tandoori flatbread with Punjabi black lentils

Kebab Platter (d) (minimum of 2) 15p.p.

Lamb chops, tandoori chicken, king prawns, seabream

SMALL PLATES

Masala potato wedges (v) (g) (d) 3.5

Coriander mayonnaise

Robata grilled Japanese aubergine (v) (n) 5

Sesame, tamarind and peanut crumble

Hot and sweet shrimp skewers (g) 6.5

Mango dip

DESSERTS

Sorbet or ice cream selection of the day 5

Mango and cardamom kulfi 5.75

mango and mint salad

Selection of English farmhouse cheeses 8.5

from Neal's Yard, served with quince chutney and Peshwari naan (g)

All prices in GBP.

(v) vegetarian (g) contains gluten (n) may contain nuts (d) contains dairy

All our dishes are prepared in a kitchen where nuts, flour etc. are commonly used and unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a waiter for more information. Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill. All gratuities are distributed to the staff.

ANISE CREATIONS

Sharing jugs for 2 | 3 | 4 people also available! Please ask the bartender for more information on prices.

Elderflower Mist Stone giner wine, Dry Vermouth, St-Germain, basil leaves and fizzy lemonade	9	Red Jalisco Mojito Tequila, fresh mint, fresh lime, spiced vanilla sugar, swizzled and topped with cranberry juice	9
King KoKo-Kala Finlandia vodka, sake, kalamansi purée, coconut, lime and lychee juice	9	Le Fizz Grey Goose vodka, St Germain liqueur, lime juice and top up with prosecco	12
Ratafia Royale Champagne and Ratafia served with almonds on the side	15	Lychee Spritz Organic Limoncello, lychee juice, sparkling prosecco, sprinkled with black pepper	10
Raspberry Fizz Fresh raspberries and strawberries, topped with prosecco and served with hibiscus rim	12	White Bullet Woodford Reserve, white cacao, Frangelico, half and half and dust of cacao	10
Hibiscus Caipirinha Leblon cachaça, lime, fresh strawberries and hibiscus sugar	10	Chilli Black Mango Whisky, fireball, mango juice, spicy vanilla sugar, topped with dried mango and a hint of black pepper	10

GIN GIN !!

Darjeeling Cosmo Darjeeling infused Bombay Sapphire, Cointreau, fresh lime, cranberry and flamed orange	9	Katchumber Tea Party A show stopper served in a tea pot with Bombay Sapphire, apple juice, organic jade word green tea, bamboo bitters, cucumber, mint, orange blossom and honey	12.5
The Ultimate G and T Bombay Sapphire, Shatkora and 1724 tonic	10	Enchanted Green Garden Bombay Sapphire, St Germain elderflower, fresh lemon, fresh mint, Shatkora, egg white and a touch of pickle house juice	9
Gin Sherberts Bombay Sapphire, fever tree tonic, blood orange sorbet, orange blossom and honey bitter	8	Star of Bombay Star of Bombay, Pedro Ximenez tonic, smoked grapefruit and lavender	9
White Temple Star of Bombay, white tea, pink grapefruit, lychee sake, fresh lime and honey	10		

SPICE MARKET MARTINIS

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Devonshire Express Bacardi Oro, Patron XO, a hint of cardamom, shot of espresso coffee and orange zest	8
Lady Yang Finlandia Vodka, lychee liqueur, fresh lemon and lychee juice, topped with homemade lychee-lavender foam	8
Asian Sour Apple Zubrowka vodka, apple sake, fresh lime and apple juice *contains egg white	9
Spiced Plum Saketini Bombay Sapphire, plum wine, sake, galangal ginger served with lemon zest	9
Citrus-berry Finlandia Vodka, organic Limoncello, fresh raspberries, fresh lemons and vanilla sugar	10

MOCKTAILS

Raspberry Cooler Fresh raspberries, fresh lemon, vanilla sugar and lychee juice	4.75
Cucumber, Apple and Celery Fresh cucumber, apple juice and celery, shaken and served with celery salt	4.75
Peach and Chilli Iced Tea Peach purée and guava juice, iced tea, spice vanilla sugar and a lemongrass straw	4.75
Basil Lemonade Fresh basil leaves, a hit of lime, fizzy lemonade and elderflower cordial	4.75
Goji Berries and Mint Iced Tea Mint, iced tea and goji berries in an ice shell shaken	4.75