

# **ANISE**

CINNAMON BAZAAR
AT ANISE BAR
10<sup>TH</sup> MAY-30<sup>TH</sup> AUGUST

### **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

#### GUEST POP UP:

#### THE TODDY SHOP - CHEF JOMON KURIAKOSE

6th - 30th August only

Inspired by South India's road side drinking dens; our very own Chef Jomon's Toddy Shop menu offers a selection of spicy street style dishes.

A tasty set of dishes that's perfectly matched with the Cinnamon Bazaar's delicious spice-infused cocktails!

Pickled seasonal vegetables (v)
Root vegetables, cauliflower florets
and cucumber slices

**Char-grilled mock duck** (v)
Spiced mock duck, char-grilled in the tandoor

Meen varuval

Masala fried tilapia with curry leaf lime crumble, yoghurt 'pachadi'

Pepper chicken "toddy shop style"

Stir-fried chicken thighs with cracked malabar pepper and onion

Beef and tapioca mash with curry leaf
Poor man's delicacy from yesteryear
"Anise style"

Venison and beetroot roll

Crisp Oisin venison and beetroot rolls with hot and sweet onion jam

#### **TO SHARE**

Chicken tikka with cheese naan (v) (d) (g)	4.5
Paratha Platter (v) (g) (d) (serves 2) Fresh baked tandoori flatbread	9
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) Coriander mayonnaise	3.5
Robata grilled Japanese aubergine (v) (n) Sesame, tamarind and peanut crumble	5
<b>Hot and sweet shrimp skewers</b> (g) Mango dip	6.5

### **DESSERTS**

Sorbet or ice cream selection of the day	5
Mango and cardamom kulfi mango and mint salad	5.75
Selection of English farmhouse cheeses from Neal's Yard, served with quince chutney and Peshwari naan (g)	8.5

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	Grey Goose 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

/A LA	VODKA ************************************	$\approx$
8	Emerald Elephant	8
	with Pimms and Grey Goose vodka – topped	
9	with lemonade	
	Indian Mule Served in a copper mule jug – Grey Goose vodka, fresh lime, angostura bitters, ginger	9
10	beer and Indian spices	
	Rose Pink Sari Finlandia vodka, grapes, rose petals,	9
	9	Fresh dill, apples, celery and mint muddled with Pimms and Grey Goose vodka – topped with lemonade  Indian Mule Served in a copper mule jug – Grey Goose vodka, fresh lime, angostura bitters, ginger beer and Indian spices  Rose Pink Sari

### **SPICE MARKET MARTINIS**

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

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 lyche juice, topped with homemade lychee-lavender foam	8 ee
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	4.75
Fresh raspberries, fresh lemon,	
vanilla sugar and lychee juice	
Cucumber, Apple and Celery	4.75
Fresh cucumber, apple juice and celery,	
shaken and served with celery salt	
Peach and Chilli Iced Tea	4.75
Peach purée and guava juice, iced tea,	
spice vanilla sugar and a lemongrass straw	
Basil Lemonade	4.75
Fresh basil leaves, a hit of lime, fizzy lemonade	
and elderflower cordial	
Goji Berries and Mint Iced Tea	4.75
Mint, iced tea and goji berries in an ice shell shaken	