

RICE

Plain Rice £3⁵⁰

Pilau Rice £3⁹⁵

Mushroom Rice £4⁵⁰

Lemon Rice £4⁵⁰ _N

Veg Fried Rice £5⁵⁰ _S

ACCOMPANIMENTS

Green Salad £3⁵⁰

Slices of cucumber, red onion, carrot and tomato

Curry Sauce £3⁹⁵ _N

(Mild/ Medium/Hot)

Masala Chips £3⁹⁵

Plain Chips £3⁵⁰

BREADS

Tandoori Roti £2⁹⁵ _G

Kerala Parotta (2 pcs.) £3⁵⁰ _G

Chapati £1⁷⁵ _G

Kal Dosa £ 3²⁵ _G

Rice and lentil based pancake

DESSERTS/HOT DRINKS

Vegan Ice-cream £5⁵⁰

Mango Sorbet £5⁵⁰

Masala Chai £3⁵⁰

South Indian Filter Coffee £3⁵⁰

Green/Peppermint Tea £3⁹⁵



Chennai
Express

Perfect Taste
of South India

VEGAN
m e n u

**If you have any food allergies or special dietary requirements,
please speak to a member of our team.**

We can prepare menu items without gluten and nuts upon request.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen,
foods may be at risk of cross contamination by other ingredients

ALLERGEN GUIDE


G: Gluten Present | **G*:** May contain traces of Gluten


N: Nuts Present | **S:** Soya present

SPICE LEVEL GUIDE

/ : Medium | **//** : Hot

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SOUTH INDIAN REFRESHING COOLERS

Panakam £3⁹⁵

Sweet and spiced traditional drink made with jaggery, dry ginger and crushed cardamom

Amrudam Neer £4⁹⁵

Refreshing tender coconut water

Nannari Sherbet £3⁹⁵

Made with Indian Sarasaparilla root syrup and lime

Trio of Coolers £4⁹⁵

Assortment of Panakam, Amrudam Neer and Nannari Sherbet

NIBBLES TO SHARE

Papadum &

Vadiyam Basket £4⁹⁵ G*

Assortment of Plain Papadum pieces and Vadiyams (rice crackers) served with mango chutney and chilli sauce

Masala Papad £4⁵⁰ G* /

2 large papadums topped with chopped onion, tomato, coriander & spices

Crispy Dosa £8⁹⁵ G

Savoury crepe made with rice and lentil batter, served with chutneys and sambar

Bajji Basket £10⁹⁵ G*

Chef's choice of assorted vegetable fritters served with dips

Cut Mirchi £7⁹⁵ G* //

Batter fried chunks of long green chillies sprinkled with masala

Masala Cashew Nuts £9⁹⁵ N G* /

Golden fried cashews topped with fresh onions, tomatoes, coriander and spices

HOUSE SPECIAL STARTERS

Gol Gappa Shooters £6⁹⁵ G

Hollow puri, filled with potato, chickpeas and served with water flavoured with tamarind and mint

Onion Pakora £7⁹⁵ G*

Crunchy snack made with fillers of finely sliced onions and herbs

Mixed Bhel £6⁹⁵ G N /

Puffed rice, peanuts and sev quick tossed with homemade mint and tamarind chutney

Crispy Aloo Bhajiyas £7⁹⁵ G*

Golden fried slices of potatoes, lightly spiced

Mirapakaya Bajji £7⁹⁵ G* //

Batter fried long green chillies stuffed with chopped onions and spices

Kalan Milagu Fry £8⁹⁵ G /

Mushroom tossed with spices and finished with black pepper

Veg Manchurian Dry £8⁹⁵ G S

Golden fried vegetable dumplings tossed with Manchurian sauce

Gobi Manchurian £8⁹⁵ G S

Cauliflower florets tossed in Manchurian sauce

Tofu Mongolian £9⁹⁵ S N

Golden fried cubes of tofu wok tossed with crushed cashew nuts, herbs and spices

Tofu Chilli £9⁹⁵ S G /

Wok tossed in home-made chilli and soya sauce along with ginger, garlic and spring onions

CHENNAI EXPRESS SPECIAL MAINS

Tofu Pollichatu £15⁹⁵ G* N

Traditional semi-dry preparation; marinated with special masala mix, wrapped in a banana leaf and slow cooked on the griddle. Served with lemon rice and salad (Please allow 30 minutes cooking time)

South Special Chettinad N //

TOFU £11⁹⁵ MUSHROOM £11⁵⁰

MIX VEGETABLES £11⁵⁰

Classic dish from Chennai, house special preparation with black pepper, curry leaves, red chillies and a touch of coconut milk for the balance

Andhra Style Gongura

Masala N /

TOFU £11⁹⁵ MUSHROOM £11⁵⁰

MIX VEGETABLES £11⁵⁰

Very popular dish from Andhra Pradesh (state) which is cooked with sorrel leaves for its unique taste

Ennai Kathirikai £11⁹⁵ N /

Baby egg plant cooked in a homemade paste with nuts, coconut and tamarind

Tofu Butter Masala £11⁹⁵ N

Cooked in onion and tomato gravy with plant-based cream

ALL TIME SOUTH INDIAN FAVOURITES

Served with tomato chutney, coconut chutney and sambar (lentil and vegetable broth)

Plain Dosa £8⁹⁵ G

Rice and lentil savoury crepe

Masala Dosa £9⁹⁵ G

Rice and lentil savoury crepe stuffed with semi mashed potato mix

Idly (3 pieces) £6⁹⁵

Steamed rice and lentil cakes

SIDES LARGE £10⁹⁵ SMALL £7⁵⁰

Bhindi Dupiaza N

Tender-semi-dry okra cooked with onions, tomato and peppers

Aloo Baingan N

Aubergine and potatoes cooked with in a thick masala

Jeera Aloo

Potatoes tempered with cumin, mustard seeds and dry red chillies

Palak Aloo N

A North Indian popular dish made with spinach and potato

Tomato Pappu

Home style preparation of yellow lentils cooked with tomatoes, mustard seeds and curry leaves

Cauliflower and Green

Peas Masala N

Semi-dry preparation with onions and tomatoes

Kadala Curry N

A traditional Kerala dish with black chickpeas in a roasted coconut gravy

Spinach Poriyal N

Spinach tempered with fresh garlic and curry leaves, flavoured with grated coconut

Medu Vada (3 pieces) £6⁹⁵ G*

Golden Fried spiced doughnut made with lentil.

Masala Uthappam £9⁹⁵ G /

Rice and lentil pancake topped with onion, tomato, chopped green chillies and coriander