

## RICE

Plain Rice £3<sup>75</sup>

Pilau Rice £4<sup>25</sup>

Mushroom Rice £4<sup>75</sup>

Lemon Rice £4<sup>75</sup> <sub>N</sub>

Veg Fried Rice £5<sup>95</sup> <sub>S</sub>

## BREADS

Tandoori Roti £3<sup>25</sup> <sub>G</sub>

Kerala Parotta (2 pcs.) £4<sup>25</sup> <sub>G</sub>

Chapati £1<sup>95</sup> <sub>G</sub>

Kal Dosa £ 3<sup>50</sup> <sub>G</sub>  
Rice and lentil based pancake

## ACCOMPANIMENTS

Green Salad £3<sup>95</sup>

Slices of cucumber, red onion,, carrot and tomato

Curry Sauce £4<sup>50</sup> <sub>N</sub>

(Mild/ Medium/Hot)

Masala Chips £4<sup>25</sup>

Plain Chips £3<sup>50</sup>

## DESSERTS/HOT DRINKS

Home Made Dessert £5<sup>50</sup>

Mango Sorbet £5<sup>50</sup>

Masala Chai £3<sup>95</sup>

South Indian Filter Coffee £3<sup>95</sup>

Green/Peppermint Tea £3<sup>95</sup>



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

[www.chennaiexpress.co.uk](http://www.chennaiexpress.co.uk)

 @ChennaiExpressFleet

 ChennaiExpressFleet



## **SOUTH INDIAN REFRESHING COOLERS**

### **Panakam £4<sup>50</sup>**

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

### **Amrudam Neer £4<sup>95</sup>**

Refreshing tender coconut water

### **Nannari Sherbet £4<sup>50</sup>**

Made with Indian Sarasaparilla root syrup and lime

### **Trio of Coolers £6<sup>50</sup>**

Assortment of Panakam, Amrudam Neer and Nannari Sherbet

## **NIBBLES TO SHARE**

### **Papadum &**

### **Vadiyam Basket £4<sup>95</sup> G\***

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

### **Masala Papad £4<sup>50</sup> G\***

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

### **Crispy Dosa £9<sup>95</sup> G**

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

### **Bajji Basket £12<sup>95</sup> G\***

Chef's choice of assorted vegetable fritters served with dips

### **Cut Mirchi £7<sup>95</sup> G\***

Batter fried chunks of long green chillies sprinkled with masala

### **Masala Cashew Nuts £10<sup>50</sup> NG\***

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

## **HOUSE SPECIAL STARTERS**

### **Gol Gappa Shooters £7<sup>50</sup> G**

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

### **Onion Pakora £7<sup>95</sup> G\***

Crunchy snack made with fillers of finely sliced onions and herbs

### **Mixed Bhel £7<sup>25</sup> GN**

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

### **Mirapakaya Bajji £8<sup>50</sup> G\***

Batter fried long green chillies stuffed with chopped onions and spices

### **Kalan Milagu Fry £9<sup>50</sup> G**

Mushroom tossed with spices and finished with black pepper

### **Veg Manchurian Dry £9<sup>50</sup> GS**

Golden fried vegetable dumplings tossed with Manchurian sauce

### **Gobi Manchurian £9<sup>50</sup> GS**

Cauliflower florets tossed in Manchurian sauce

### **Tofu Mongolian £10<sup>50</sup> SN**

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

### **Tofu Chilli £9<sup>95</sup> SG**

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

## **CHENNAI EXPRESS SPECIAL MAINS**

### **South Special Chettinad N**

**TOFU £12<sup>95</sup>**

**MUSHROOM £12<sup>50</sup>**

**MIX VEGETABLES £12<sup>50</sup>**

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 £12<sup>95</sup>**

**MUSHROOM £12<sup>50</sup>**

**MIX VEGETABLES £12<sup>50</sup>**

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

### **Ennai Kathirikai £12<sup>95</sup> N**

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

### **Tofu Butter Masala £12<sup>95</sup> N**

Cooked in onion and tomato gravy with plant-based cream

## **SIDES**

**LARGE £10<sup>95</sup> SMALL £7<sup>95</sup>**

### **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

## **ALL TIME SOUTH INDIAN FAVOURITES**

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

### **Plain Dosa £9<sup>95</sup> G**

Rice and lentil savoury crepe

### **Masala Dosa £10<sup>95</sup> G**

Rice and lentil savoury crepe stuffed with semi mashed potato mix

### **Idly (3 pieces) £7<sup>95</sup>**

Steamed rice and lentil cakes

### **Medu Vada (3 pieces) £7<sup>95</sup> G\***

Golden Fried spiced doughnut made with lentil.

### **Masala Uthappam £10<sup>95</sup> G**

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