



Chennai
Express

**Perfect Taste
of South India**

DINNER m e n u

www.chennaiexpress.co.uk

 @ChennaiExpressFleet

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SOUTH INDIAN REFRESHING COOLERS

Panakam £4⁷⁵

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

Amrudam Neer £4⁹⁵

Refreshing coconut water

Nannari Sherbet £4⁹⁵

Made with Indian Sarasaparilla root syrup and lime

Trio of Coolers £6⁹⁵

Assortment of Panakam, Amrudam Neer and Nannari Sherbet

Mango Lassi £5⁷⁵ _D

Mango flavoured yoghurt drink

Coconut Lassi £5⁷⁵ _D

Coconut flavoured yoghurt drink

NIBBLES TO SHARE

Papadum &

Vadiyam Basket £5⁵⁰ _{D G*}

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

Masala Papad £4⁷⁵ _{G*} **”**

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

Crispy Dosa £9⁹⁵ _{G VE}

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

Bajji Basket £13⁹⁵ _{D 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 £11⁵⁰ _{N G*} **”**

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

Mirapakaya Bajji £10⁵⁰ _{G* VE} **”**

Batter fried long green chillies stuffed with chopped onions and spices

INDIAN STREET FAVOURITES

Dahi Poori £7⁵⁰ _{D G}

Poori shells stuffed with potato, chickpeas and drizzled with sweet yogurt, chutney and sev

Gol Gappa Shooters £7⁹⁵ _{G VE}

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

Samosa Chat £8⁵⁰ _{D G N}

Crushed vegetable samosa topped with chickpeas, sweet yogurt, mint and tamarind chutney

Sprouted Moong Bhel £8⁵⁰

_{G D N} **”**

Light and healthy chat made with nutritious sprouted green gram with fresh onions, tomatoes and home made chutneys

Avocado Yoghurt Bombs

£8⁵⁰ _{G D N}

A fusion chaat delight! Creamy avocado mixed with home made chutneys and finished with beetroot yoghurt

Onion Pakora £8⁵⁰ _{G* VE}

Crunchy snack made with fillers of finely sliced onions and herbs

Crispy Aloo Bhajiyas £7⁹⁵ _{G VE}

Crunchy potato fritters, golden fried and lightly spiced

HOUSE SPECIAL TEMPTING STARTERS

South Special 65 GED

CHICKEN 65 £10⁵⁰ **GOBI 65 £9⁹⁵**

Famous Hyderabad style starter, tossed with yogurt, lemon and curry leaves. Choice of chicken or cauliflower florets.

Indo-Chinese Favourites GES

CHILLI CHICKEN £10⁵⁰ **CHILLI PANEER £9⁹⁵**

CHILLI PRAWNS £12⁹⁵

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

Chicken Lollipop £9⁹⁵ GES

Popular Indo-Chinese street food

Mangalorean Chicken Ghee

Roast £11⁵⁰

Succulent pieces of chicken marinated with Mangalorean masala cooked in rich ghee

Iddichi Varuthu

Eraichi £12⁹⁵

Lamb cooked soft and tender with cracked black pepper and fresh curry leaves

Royyala Vepudu £13⁵⁰

Black tiger prawns tossed in a thick masala flavoured with ginger and spices

Andhra Tawa Fish Fry

£11⁵⁰

Pan-fried fillet of fish marinated with South Indian herbs and spices

Apollo Fish £12⁵⁰

Hyderabad style battered fried fish tossed in chef's secret recipe

Soft Shell

Ginger Crab £10⁹⁵

Golden fried whole soft-shell crab marinated with spices and herbs served with ginger sauce

Crisped Fried Calamari

£11⁵⁰

Calamari marinated with spices and deep fried

Kalan Milagu Fry £9⁹⁵

Mushroom tossed with spices and finished with black pepper

Veg Manchurian Dry £9⁹⁵

Golden fried vegetable dumplings tossed with Manchurian sauce

Paneer Mongolian Dry

£10⁹⁵

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

SURPRISE 6 COURSE TASTING MENU

D N G S E C F

£50.95 Per Person

(minimum 2 diners)

Surprise your taste buds and explore the magic of spices in a culinary tour of India.
Create a memorable dining experience with your friends or family.

CLAY OVEN SPECIALS

Half Tandoori Chicken £14⁹⁵ _D

(on the bone)

Marinated with yogurt and tandoori masala

Chicken Tikka £12⁹⁵ _D

Boneless cubes of chicken marinated with yogurt and tandoori masala

Lamb Sheekh Kabab £13⁹⁵ _D

Minced lamb marinated with fresh herbs and spices

Tandoori Spring Lamb

Chops £16⁹⁵ _D

Spring lamb chops marinated with tandoori spices

Lasooni Jhinga £19⁹⁵ _{C D}

Jumbo King Prawns marinated with fresh garlic and delicate spices

Tandoori Salmon Tikka £18⁵⁰ _{D F}

Boneless salmon marinated with yogurt and delicate spices

Tandoori Mix Grill £22⁹⁵ _{D F}

Grilled assortment of Chicken, Lamb and Fish

Kesari Paneer Tikka £13⁹⁵ _D

Chunks of cottage cheese marinated with hint of saffron

CHENNAI EXPRESS

SPECIAL MATKA BIRYANI

Hyderabadi style Biryani served with raita and salan (tangy gravy)

Chicken Biryani £15⁹⁵ _{D N}

(on the bone)

Lamb Biryani £17⁹⁵ _{D N}

Vegetable Biryani £13⁹⁵ _{D N}

Prawn Biryani £18⁹⁵ _{C D N}

ALL TIME

SOUTH INDIAN FAVOURITES (VEGETARIANS)

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

Plain Dosa £9⁹⁵ _{G VE}

Rice and lentil savoury crepe

Masala Dosa £10⁹⁵ _{G VE}

Rice and lentil savoury crepe stuffed with semi mashed potato mix

Podi Dosa £10⁹⁵ _{D G}

Sprinkled with homemade spice mix

Podi Masala Dosa £11⁹⁵ _{D G}

Sprinkled with homemade spice mix, stuffed with semi mashed potato mix

Mysore Masala Dosa 11⁹⁵ _{D G}

Spicy savoury crepe with semi mashed potato masala

Paneer Dosa 11⁹⁵ _{D G}

Filling made of spiced scrambled Indian cottage cheese

Ghee Roast Masala 11⁵⁰ _{D G}

Slightly roasted until crisp with desi ghee and stuffed with spiced potato masala

Idly (3 pcs.) £7⁹⁵ _{VE}

Steamed rice and lentil cakes

Medu Vada (3 pcs.) £7⁹⁵ _{G* VE}

Golden Fried spiced doughnut made with lentil

Sambar Vada £8⁹⁵ _{VE}

Spiced doughnut dipped in lentil broth

Uttappam _{D G}

PLAIN £9⁹⁵ MASALA £10⁹⁵ ONION £10⁹⁵

Soft savoury pancake made with rice and lentil batter

*** Gluten - free Dosa available upon request**

HOUSE SPECIAL NON VEGETARIAN MAINS

South Special Chettinad DN //

CHICKEN £15⁹⁵ LAMB £17⁹⁵

PRAWN £18⁵⁰

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

Pallipalayam Masala DN /

CHICKEN £15⁹⁵ LAMB £17⁹⁵

PRAWN £18⁵⁰

Flavoured with coconut oil, curry leaves and dry red chilli and finished with grated coconut

Andhra Style

Gongura Masala DN /

CHICKEN £15⁹⁵ LAMB £17⁹⁵

PRAWN £18⁵⁰

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

Hyderabadi Style Dalcha DN /

CHICKEN £15⁹⁵ LAMB £17⁹⁵

PRAWN £18⁵⁰

Popular dish from Hyderabad which is cooked with lentils, bottle-gourd and hint of tamarind; authentic alternative for Dhanshak lovers

Nadan Kozhi Curry £15⁹⁵ DN /

Delicious dish from Kerala made by simmering chicken in coconut milk and green chillies

Jumbo Prawns

Kuzhambu £18⁵⁰ CN /

Succulent jumbo prawns simmered in a coconut and onions based sauce with freshly ground spices creating a bold and aromatic South Indian coastal delicacy

Home Style Fish

Curry £17⁵⁰ FN /

Boneless fish simmered in authentic home style gravy flavoured with tamarind and coconut milk

Meen Pollichatu (Seabass)

G* DN 21⁹⁵

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)

Malabar Chemmeen

Curry £18⁵⁰ CN

Juicy prawns simmered in vibrant sauce with coconut and fresh curry leaves

Malay Style Mango

Chicken Curry £14⁹⁵ DN

A mild and sweet Keralan-Malaysian fusion curry, cooked with creamy coconut milk, ripe mango & sweet peppers

Chicken Tikka Masala £14⁵⁰ DN

A mild and creamy sauce with a tomato base, flavoured with fenugreek

Chicken/Lamb Korma

£14⁵⁰ / £16⁵⁰ DN

Very mild dish cooked with blended cashew nuts, coconut and cream

Home Style Lamb Curry

on Bone £16⁹⁵ DN /

Slow cooked lamb as per Chef's secret recipe

Home Style Chicken Curry

on Bone £15⁹⁵ DN //

Classic home style preparation, grandma's recipe

Butter Chicken £15⁹⁵ DN

Cooked in a rich creamy tomato and buttery sauce

VEGETARIAN MAINS

South Special Chettinad DN //

PANEER £13⁹⁵ MUSHROOM £13⁵⁰

MIX VEGETABLES £13⁵⁰

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

Andhra Style Gongura

Masala DN /

PANEER £13⁹⁵ MUSHROOM £13⁵⁰

MIX VEGETABLES £13⁵⁰

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

Paneer Butter

Masala £13⁹⁵ DN

Paneer Butter Masala is a traditional Punjabi dish in which Paneer is cooked with spices in rich creamy butter & tomato gravy

Palak Paneer £13⁹⁵ DN

A north Indian popular dish made with spinach and paneer

Kadai Paneer £13⁹⁵ DN /

Soft paneer & bell peppers cooked in a tomato-onion sauce with freshly ground kadai spices

Malai Kofta £13⁹⁵ DN

Vegetable Kofta (crisp fried potato, paneer & cashew balls) dunked in a rich creamy sauce

Ennai Kathirikai £13⁹⁵ VE N /

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

Tofu Butter Masala (Vegan)

£12⁹⁵ N VE

Cooked in onion and tomato gravy with vegan butter, best choice for vegan diners

SIDES

LARGE £11⁹⁵ SMALL £7⁹⁵

(Can be prepared as Vegan upon request)

Bhindi Dupiaza DN

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

Aloo Baingan DN

Aubergine and potatoes cooked with in a thick masala

Jeera Aloo D

Potatoes tempered with cumin, mustard seeds and dry red chillis

Tomato Pappu (Yellow Dal) D

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

Dal Makhani DN

Slow cooked black lentils with butter and cream, famous dish from Punjab

Cauliflower and Green Peas

Masala DN

Semi-dry preparation with onions and tomatoes

Kadala Curry DN

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

Spinach Poriyal DN

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

Palak Aloo DN

A North Indian popular dish made with spinach and potato

*** Separate Vegan menu
available for Vegan diners**

RICE

- Plain Rice** £3⁹⁵ _{VE}
Pilau Rice £4⁵⁰ _{VE}
Mushroom Rice £4⁹⁵ _{VE}
Lemon Rice £4⁹⁵ _{VE N} /
Coconut Rice £4⁹⁵ _D
Egg Fried Rice £6⁵⁰ _{GES}
Veg Fried Rice £6⁵⁰ _{G S VE}
Chicken Fried Rice £7⁵⁰ _{GES}

BREADS

All breads are brushed with butter.
Please specify if you wish to have your bread without butter.

- Plain Naan** £3⁷⁵ _{DEG}
Garlic Naan £4⁵⁰ _{DEG}
Chilli Garlic Naan £4⁵⁰ _{DEG}
Chilli & Coriander Naan £4⁵⁰ _{DEG} /
Thyme Naan £3⁹⁵ _{DEG}
Cheese Naan £4⁹⁵ _{DEG}
Cheese & Chilli Naan £4⁹⁵ _{DEG} /
Peshawari Naan £4⁹⁵ _{D GEN}
Tandoori Butter Roti £3⁵⁰ _{D G}
Keema Naan £4⁹⁵ _{DEG}
Kadaaki Naan £4⁷⁵ _{DEG} /
Crispy naan topped with chopped onions, chillies & coriander
Kerala Parotta £4⁵⁰ _{G VE} (2 pcs.)
Special South Indian layered/flaky bread from Kerala

ACCOMPANIMENTS

- Green Salad** £4⁵⁰ _{VE}
Slices of cucumber, red onions and tomato
Curry Sauce £4⁹⁵ _{N D}
(Mild/ Medium/Hot)
Raita £4²⁵ _D
Yoghurt with onion, tomato and coriander
Masala Chips £4⁵⁰ _{VE} /
Plain Chips £3⁹⁵ _{VE}

KIDS SPECIALS

Indian Style Chicken Nuggets & Chips £9⁹⁵ _{GE}

Kids Dry Chicken Lollipop with Chips £9⁹⁵ _{DE}

Indian Style Fish & Chips £10⁵⁰ _{G DN}

Mini Dosa _{G D}

Plain Dosa £7⁵⁰ | **Cheese Dosa** £8⁵⁰
Chocolate Dosa with ice-cream £9⁵⁰ _{NE}

Kids Curry & Rice £10⁹⁵ _{D NG*}
Choice of Chicken Korma, Chicken Tikka Masala or Paneer Butter Masala





Perfect taste of South India!

Our Culinary Philosophy

Although curry has been an inherent part of the British heritage, Indian cuisine is often perceived unhealthy containing excessive amount of oil, butter, cream and sugar. While authentic Indian cuisine can be so fresh, light and flavoursome; we believe, it is unfortunate to be stereotyped as a 'comfort food' or 'unhealthy food'.

Chennai Express is an attempt to transform the perception and experience of Indian cuisine in the UK. We essentially serve street food style South Indian food containing vital ingredients and nutritional qualities that make it as healthy as an Indian restaurant can be. While Southern Indian food is naturally light and avoids too much oil, ghee, cream and butter, our Chefs go above and beyond to incorporate fresh approach to cooking where every dish is cooked from scratch offering the distinct taste of fresh herbs and home-ground spices. Inspired by the traditional home-style cooking techniques, we endeavour to retain the versatility, freshness and nutritional values of the ingredients.

Chennai Express envisions to become a truly inclusive restaurant for dietary preferences, ethical food choices, cultural tastes and health needs.

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, dairy 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 | **D:** Dairy Present | **VE:** Vegan
N: Nuts Present | **E:** Egg Present | **F:** Fish Present | **C:** Crustacean Present | **S:** Soya present

SPICE LEVEL GUIDE

/ : Medium | **//** : Hot | **///** : Very hot