

RICE

Plain Rice £3⁹⁵
Pilau Rice £4⁵⁰
Mushroom Rice £4⁹⁵
Lemon Rice £4⁹⁵ _N
Veg Fried Rice £6⁵⁰ _{G S}

BREADS

Tandoori Roti £3⁵⁰ _G
Kerala Parotta (2 pcs.) £4⁵⁰ _G
Chapati £1⁹⁵ _G
Kal Dosa £ 3⁹⁵ _G
Rice and lentil based pancake

ACCOMPANIMENTS

Green Salad £4⁵⁰
Slices of cucumber, red onion,, carrot and tomato
Curry Sauce £4⁹⁵ _N
(Mild/ Medium/Hot)
Masala Chips £4⁵⁰
Plain Chips £3⁹⁵

DESSERTS/HOT DRINKS

Home Made Dessert £5⁹⁵
Ice Cream or Serbet £5⁵⁰
Masala Chai £3⁹⁵
South Indian Filter Coffee £3⁹⁵
Green/Peppermint Tea £3⁹⁵

**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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VEGAN
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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

NIBBLES TO SHARE

Papadum &

Vadiyam Basket £5⁵⁰ G*

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

Masala Papad £4⁷⁵ G*

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

Crispy Dosa £9⁹⁵ G

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

Bajji Basket £13⁹⁵ 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 NG*

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

HOUSE SPECIAL STARTERS

Gol Gappa Shooters £7⁹⁵ G

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

Onion Pakora £8⁵⁰ G*

Crunchy snack made with fillers of finely sliced onions and herbs

Sprouted Moong Bhel £8⁵⁰

GN

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

Kalan Milagu Fry £9⁹⁵ G

Mushroom tossed with spices and finished with black pepper

Veg Manchurian Dry £9⁹⁵ GS

Golden fried vegetable dumplings tossed with Manchurian sauce

Gobi Manchurian £9⁹⁵ GS

Cauliflower florets tossed in Manchurian sauce

Tofu Mongolian £10⁹⁵ SN

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

Tofu Chilli £10⁵⁰ SG

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

Mirchi Bajji £8⁵⁰ G*

Batter fried green chillies stuffed with chopped onions and spices

Crispy Aloo Bhajiyas £7⁹⁵ G

Crunchy potato fritters, golden fried and lightly spiced

CHENNAI EXPRESS SPECIAL MAINS

South Special Chettinad N

TOFU £13⁹⁵

MUSHROOM £13⁵⁰

MIX VEGETABLES £13⁵⁰

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 £13⁹⁵

MUSHROOM £13⁵⁰

MIX VEGETABLES £13⁵⁰

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

Ennai Kathirikai £13⁹⁵ N

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

Tofu Butter Masala £13⁹⁵ N

Cooked in onion and tomato gravy with plant-based cream

SIDES

LARGE £11⁹⁵ SMALL £7⁹⁵

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 £9⁹⁵ G

Rice and lentil savoury crepe

Masala Dosa £10⁹⁵ G

Rice and lentil savoury crepe stuffed with semi mashed potato mix

Idly (3 pieces) £7⁹⁵

Steamed rice and lentil cakes

Medu Vada (3 pieces) £7⁹⁵ G*

Golden Fried spiced doughnut made with lentil.

Masala Uthappam £10⁹⁵ G

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