

RICE

Plain Rice £3⁷⁵

Pilau Rice £4²⁵

Mushroom Rice £4⁷⁵

Lemon Rice £4⁷⁵ _N

Veg Fried Rice £5⁹⁵ _{S G}

BREADS

Tandoori Roti £3²⁵ _G

Kerala Parotta (2 pcs.) £3⁹⁵ _G

Chapati £1⁷⁵ _G

Kal Dosa £3⁵⁰ _G
Rice and lentil based pancake

ACCOMPANIMENTS

Green Salad £3⁹⁵

Slices of cucumber, red onion, carrot and tomato

Curry Sauce £4⁵⁰ _N
(Mild/ Medium/Hot)

Masala Chips £4²⁵ _{G*}

Plain Chips £3⁹⁵ _{G*}

DESSERTS/HOT DRINKS

Vegan Ice-cream £5⁵⁰

Masala Chai £3⁹⁵

South Indian Filter Coffee £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

Nannari Sherbet £4²⁰

Made with Indian Sarasaparilla root syrup and lime

Fresh Lime & Soda £4⁴⁰

Made with freshly squeezed limes and soda water
(Sweet or Salted)

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 £12⁹⁵ 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 £10⁵⁰ N G* ,

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

HOUSE SPECIAL STARTERS

Gol Gappa Shooters £7⁵⁰ 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 ,

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

Mirapakaya Bajji £8⁵⁰ G* ,

Batter fried long green chillies stuffed with chopped
onions and spices

Kalan Milagu Fry £9⁵⁰ G N ,

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 £10⁵⁰ 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

South Special Chettinad N ,

TOFU £12⁵⁰ S MUSHROOM £11⁹⁵

MIX VEGETABLES £11⁹⁵

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 £12⁵⁰ S MUSHROOM £11⁹⁵

MIX VEGETABLES £11⁹⁵

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

Ennai Kathirikai £12⁵⁰ N ,

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

Tofu Butter Masala £12⁵⁰ N S

Cooked in onion and tomato gravy with
plant-based cream

SIDES

LARGE £10⁹⁵ SMALL £7⁷⁵

Bendakaya Masala N

Tender-semi-dry okra cooked with onions &
tomato masala

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 (Yellow Dal)

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 £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) £7⁵⁰

Steamed rice and lentil cakes

Medu Vada (3 pieces) £7⁵⁰ 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