



Chennai
Express

Perfect Taste
of South India

DINNER

m e n u

www.chennaiexpress.co.uk

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HOUSE SPECIAL TEMPTING STARTERS

South Special 65 G E D ,

CHICKEN 65 £9⁹⁵ GOBI 65 £8⁹⁵

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

Indo-Chinese Favourites G E S ,

CHILLI CHICKEN £9⁹⁵ CHILLI PANEER £9⁵⁰ D

CHILLI PRAWNS £12⁵⁰ C

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

Chicken Lollipop £8⁹⁵ G E S ,

Popular Indo-Chinese street food

Mangalorean Chicken Ghee

Roast £10⁵⁰ D ,

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

Iddichi Varuthu

Eraichi £11⁹⁵ D ,

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

Royyala Vepudu £12⁵⁰ C G D ,

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

Andhra Tawa Fish Fry

£10⁵⁰ F D G *

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

Apollo Fish £11⁵⁰ D F G ,

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

Soft Shell

Ginger Crab £10⁵⁰ C G S

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

Crisped Fried Calamari

£10⁵⁰ C G

Calamari marinated with spices and deep fried

Kalan Milagu Fry £8⁹⁵ G D ,

Mushroom tossed with spices and finished with black pepper

Veg Manchurian Dry £8⁹⁵ G S V E

Golden fried vegetable dumplings tossed with a spicy Manchurian sauce

Paneer Mongolian Dry

£9⁹⁵ D N G

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

SOUTH INDIAN REFRESHING COOLERS

Nannari Sherbet £3⁹⁵

Made with Indian Sarasaparilla root syrup and lime

Fresh Lime & Soda £4²⁵

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

Mango Lassi £4⁹⁵ D

Mango flavoured yoghurt drink

Coconut Lassi £4⁹⁵ D

Coconut flavoured yoghurt drink

NIBBLES TO SHARE

Papadum & Vadiyam Basket £4⁹⁵ D G *

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

Masala Papad £4⁵⁰ G *

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

Crispy Dosa £8⁹⁵ G V E

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

Bajji Basket £12⁹⁵ 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 £9⁹⁵ N G *

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

INDIAN STREET FAVOURITES

Dahi Poori £6⁵⁰ D G

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

Gol Gappa Shooters £6⁹⁵ G V E

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

Samosa Chat £7⁹⁵ D G N

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

Mixed Bhel £5⁹⁵ G D N ,

Puffed rice, peanuts and sev quick tossed with home-made mint and tamarind chutney

Papdi Chat £6⁹⁵ D G

Deep fried flour crackers topped with semi mashed potato and chickpeas filling and finished with sweet, sour and spicy chutneys

Onion Pakora £7⁹⁵ G * V E

Crunchy snack made with fillers of finely sliced onions and herbs

Mirapakaya Bajji £7⁹⁵ G * V E ,

Batter fried long green chillies stuffed with chopped onions and spices

SURPRISE 5 COURSE TASTING MENU

D N G S E C F

£42.95 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 £12⁹⁵ D

(on the bone)

Marinated with yogurt and tandoori masala

Chicken Tikka £11⁹⁵ D

Boneless cubes of chicken marinated with yogurt and tandoori masala

Lamb Sheekh Kabab £12⁹⁵ D

Minced lamb marinated with fresh herbs and spices

Tandoori Spring Lamb

Chops £14⁹⁵ D

Spring lamb chops marinated with tandoori spices

Lasooni Jhinga £17⁹⁵ C D

3 Jumbo King Prawns marinated with fresh garlic and delicate spices

Tandoori Salmon Tikka £16⁵⁰ D F

Boneless salmon marinated with yogurt and delicate spices

Tandoori Mix Grill £20⁹⁵ D F

Grilled assortment of Chicken, Lamb and Fish.

Kesari Paneer Tikka £12⁹⁵ D

Chunks of cottage cheese marinated with hint of saffron

VEGETARIAN MAINS

South Special Chettinad DN, FN

PANEER £11⁹⁵ MUSHROOM £11⁵⁰

MIX VEGETABLES £11⁵⁰

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, FN

PANEER £11⁹⁵ MUSHROOM £11⁵⁰

MIX VEGETABLES £11⁵⁰

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

Paneer Butter

Masala £11⁹⁵ DN

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

Palak Paneer £11⁹⁵ D

A north Indian popular dish made with spinach and paneer

Ennai Kathirikai £11⁹⁵ VEN, FN

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

Alleppey Vegetable Curry

£11⁵⁰, FN

A Colourful melange of vegetables cooked in a masala paste of tomato, fresh coconut and red chillies, tempered with curry leaves and coconut oil

Tofu Butter Masala (Vegan)

£11⁹⁵ N VE

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

HOUSE SPECIAL NON VEGETARIAN MAINS

South Special Chettinad DN, FN

CHICKEN £14⁵⁰ LAMB £16⁵⁰

PRAWN £16⁹⁵

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, FN

CHICKEN £14⁵⁰ LAMB £16⁵⁰

PRAWN £16⁹⁵

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

Andhra Style

Gongura Masala DN, FN

CHICKEN £14⁵⁰ LAMB £16⁵⁰

PRAWN £16⁹⁵

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

Hyderabadi Style Dalcha DN

CHICKEN £14⁵⁰ LAMB £16⁵⁰

PRAWN £16⁹⁵

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

Nadan Kozhi Curry £14⁵⁰ DN, FN

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

Jumbo Prawns

Kuzhambu £17⁵⁰ CN, FN

Jumbo Prawns cooked to perfection in South Indian style

Meen Pollichatu (Seabass) £17⁵⁰ G* DF

Traditional semi-dry preparation; marinated with special masala mix, wrapped in a banana leaf and slow cooked on the griddle

Home Style Fish

Curry £15⁹⁵ FN, DN

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

Malabar Chemmeen

Curry £16⁹⁵ CN

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

Mango Chicken Korma £12⁹⁵ DN

Very mild dish cooked with coconut milk, sweet mango and delicate spices

Chicken Tikka Masala £12⁹⁵ DN

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

Chicken/Lamb Korma

£12⁹⁵ / £14⁹⁵ DN

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

Home Style Lamb Curry

on Bone £15⁹⁵ DN, FN

Slow cooked lamb as per Chef's secret recipe

Home Style Chicken Curry on

Bone £13⁹⁵ DN, FN

Classic home style preparation, grandma's recipe

Butter Chicken £14⁵⁰ DN

(on the bone/off the bone)

Cooked in a rich creamy tomato and buttery sauce

SIDES

LARGE £10⁹⁵ SMALL £7⁵⁰
(Can be prepared as Vegan upon request)

Bhindakai Masala DN
Tender-semi-dry okra cooked with onions & tomato masala

Aloo Baingan DN
Aubergine and potatoes cooked with a thick masala

Jeera Aloo D
Potatoes tempered with cumin, mustard seeds and dry red chillis

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

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

ALL TIME SOUTH INDIAN FAVOURITES

Served with tomato chutney, coconut chutney and sambar (lentil and vegetable broth)
(ANY EXTRA SAMBAR AND CHUTNEY £1.00 EACH)

Plain Dosa £8⁹⁵ G VE

Rice and lentil savoury crepe

Masala Dosa £9⁹⁵ G VE

Rice and lentil savoury crepe stuffed with semi mashed potato mix

Podi Dosa £9⁹⁵ D G

Sprinkled with homemade spice mix

Idly (3 pcs.) £6⁹⁵ VE

Steamed rice and lentil cakes

Medu Vada (3 pcs.) £6⁹⁵ G* VE

Golden Fried spiced doughnut made with lentil

Masala Uthappam £9⁹⁵ D G

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

CHENNAI EXPRESS

SPECIAL MATKA BIRYANI

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

Chicken Biryani £13⁷⁵ DN
(on the bone)

Lamb Biryani £15⁵⁰ DN

Vegetable Biryani £11⁹⁵ DN

Prawn Biryani £16⁹⁵ CDN

RICE

Plain Rice £3⁵⁰ VE

Pilau Rice £3⁹⁵ VE

Mushroom Rice £4⁵⁰ VE

Lemon Rice £4⁵⁰ VEN

Coconut Rice £4⁵⁰ D

Egg Fried Rice £5⁹⁵ GES

Veg Fried Rice £5⁷⁵ GSVE

Chicken Fried Rice £6⁹⁵ GES

BREADS

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

Plain Naan £3⁵⁰ DEG

Garlic Naan £3⁹⁵ DEG

Chilli Garlic Naan £4²⁵ DEG

Chilli & Coriander

Naan £3⁹⁵ DEG

Thyme Naan £3⁹⁵ DEG

Cheese Naan £4⁵⁰ DEG

Cheese & Chilli Naan £4⁷⁵ DEG

Peshawari Naan £4⁵⁰ DGEN

Tandoori Butter Roti £3²⁵ DG

Keema Naan £4⁷⁵ DEG

Stuffed with minced lamb

Kadaaki Naan £4⁵⁰ DEG

Crispy naan topped with chopped onions, chillies & coriander

Kerala Parotta £3⁵⁰ G VE (2 pcs.)

Special South Indian layered/flaky bread from Kerala

ACCOMPANIMENTS

Green Salad £3⁹⁵ VE

Slices of cucumber, red onions and tomato

Curry Sauce £4⁵⁰ ND

(Mild/ Medium/Hot)

Raita £3⁷⁵ D

Yoghurt with onion, tomato and coriander

Masala Chips £4²⁵ VE

Plain Chips £3⁹⁵ VE

KIDS SPECIALS



Indian Style Chicken

Nuggets & Chips £8⁹⁵ GE

Kids Dry Chicken

Lollipop with Chips £8⁹⁵ DE

Indian Style

Fish & Chips £9⁵⁰ GDN

Mini Dosa GD

Plain Dosa £6⁹⁵ | Cheese Dosa £7⁵⁰

Chocolate Dosa with ice-cream £8⁹⁵

Kids Curry & Rice £9⁹⁵ DNG*

Choice of Chicken Korma, Chicken Tikka Masala or Paneer Butter Masala





Chennai Express

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

1: Medium | 2: Hot | 3: Very hot