

## RICE

Plain Rice £3<sup>50</sup>

Pilau Rice £3<sup>95</sup>

Mushroom Rice £4<sup>50</sup>

Lemon Rice £4<sup>50</sup> <sub>N</sub>

Veg Fried Rice £5<sup>75</sup> <sub>SG</sub>

## 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>95</sup>

## BREADS

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

Kerala Parotta (2 pcs.) £3<sup>50</sup> <sub>G</sub>

Chapati £1<sup>75</sup> <sub>G</sub>

Kal Dosa £ 3<sup>50</sup> <sub>G</sub>

Rice and lentil based pancake

## DESSERTS/HOT DRINKS

Vegan Ice-cream £5<sup>50</sup>

Masala Chai £3<sup>95</sup>

South Indian Filter Coffee £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

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## **SOUTH INDIAN REFRESHING COOLERS**

### **Nannari Sherbet £3<sup>95</sup>**

Made with Indian Sarasaparilla root syrup and lime

### **Fresh Lime & Soda £4<sup>25</sup>**

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

## **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 £8<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 £9<sup>95</sup> NG\* /**

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

## **HOUSE SPECIAL STARTERS**

### **Gol Gappa Shooters £6<sup>95</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 £6<sup>95</sup> GN /**

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

### **Mirapakaya Bajji £7<sup>95</sup> G\* //**

Batter fried long green chillies stuffed with chopped  
onions and spices

### **Kalan Milagu Fry £8<sup>95</sup> G /**

Mushroom tossed with spices and finished with  
black pepper

### **Veg Manchurian Dry £8<sup>95</sup> GS**

Golden fried vegetable dumplings tossed with  
Manchurian sauce

### **Gobi Manchurian £8<sup>95</sup> GS**

Cauliflower florets tossed in Manchurian sauce

### **Tofu Mongolian £9<sup>95</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 £11<sup>95</sup> MUSHROOM £11<sup>50</sup>**

**MIX VEGETABLES £11<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 £11<sup>95</sup> MUSHROOM £11<sup>50</sup>**

**MIX VEGETABLES £11<sup>50</sup>**

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

### **Ennai Kathirikai £11<sup>95</sup> N /**

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

### **Tofu Butter Masala £11<sup>95</sup> N**

Cooked in onion and tomato gravy with  
plant-based cream

## **SIDES**

**LARGE £10<sup>95</sup> SMALL £7<sup>50</sup>**

### **Bhindakai Masala DN**

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**

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 £8<sup>95</sup> G**

Rice and lentil savoury crepe

### **Masala Dosa £9<sup>95</sup> G**

Rice and lentil savoury crepe stuffed  
with semi mashed potato mix

### **Idly (3 pieces) £6<sup>95</sup>**

Steamed rice and lentil cakes

### **Medu Vada (3 pieces) £6<sup>95</sup> G\***

Golden Fried spiced doughnut made with lentil.

### **Masala Uthappam £9<sup>95</sup> G /**

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