

STARTERS

- Poppadum basket with homemade chutneys **Vg** **MUSTARD** 4.75
- Chilli chips with curry sauce **Vg** **🍴🍴** **MUSTARD** 5.75
Chips dusted with our homemade spice mix, served with a classic British curry sauce
- Chilli cheese, garlic & onion kulchette **V** **🍴🍴** **DAIRY, GLUTEN** 5.75
Small buttery kulcha bread, with green chillies, red onions, chat masala & cheddar
- Peanut masala **Vg** **🍴🍴** **PEANUT** 5.75
Roasted peanuts with chopped onions, green chillies, coriander, lemon & tangy spices
- Dahi sev poori chaat **V** **🍴🍴** **DAIRY GLUTEN** 9.75
Crispy puris filled with black chickpeas, sweet yoghurt and tangy chutney
- Kurkure bhindi **Vg** **MUSTARD** 12.00
Crisp fried okra

SHARING STARTERS – GRILLS & SIZZLING PLATTERS

- Sharing sizzling platter for 2 **🍴** 36.00 **DAIRY, CRUSTACEAN**
With jumbo prawns, chicken tikka & mutton chops.
- Veg sharing sizzling platter for 5 **🍴** 64.00 **V** **DAIRY, GLUTEN**
With onion bhajis, broccoli 65, paneer tikka, hara kebabs

- Mexican bhel **Vg** **GLUTEN, DAIRY** 11.00
A vibrant, zesty mix of crushed tortilla chips, puffed rice, sweetcorn, black beans, green chillies, onions and tomatoes
- Vegetable samosa chaat **V** **GLUTEN, DAIRY** 11.00
Punjabi samosa on a bed of spiced chickpeas topped with sweet yoghurt and tangy chutney
- Pao bhaji **V** **GLUTEN, DAIRY** 12.00
Rich and spicy blend of smashed vegetables served with soft buttered pao bread
- Misal pao **V** **GLUTEN, DAIRY** 14.00
Spiced sprouted beans cooked in a rich, aromatic gravy, served with soft buttered pao bread
- Onion bhajis **Vg** 9.75
Onion pakoras with tamarind chutneys
- Hara kebabs & sweetcorn relish **V** **GLUTEN, DAIRY** 9.75
Spinach, peas & potato kebabs , sweetcorn relish

- Broccoli 65 **Vg** **🍴🍴** **SOYA, GLUTEN** 9.75
Our take on a popular vegetarian snack with chilli, tomato & lots of fresh coriander
- Chilli mini idlis & paniyarams **Vg** **SESAME, DAIRY, MUSTARD** 9.75
Mini idlis & paniyarams tossed in coconut oil & our homemade chilli (podli) mix
- Paneer thetcha **V** **🍴🍴** **DAIRY, PEANUT** 12.00
Paneer coated in a fiery green chilli, garlic thetcha spice mix
- Pindi cholley tacos **V** **GLUTEN, DAIRY** 12.00
Tangy & dark chickpeas with chutneys, onions & tomatoes in soft tacos shell
- Haldi mirchi jumbo prawns **🍴🍴** **CRUSTACEAN, MUSTARD, DAIRY** 18.00
Tandoor-cooked jumbo prawns in a hearty turmeric & chilli marinade
- Fish amritsari **🍴🍴** **FISH, EGG, DAIRY, MUSTARD** 13.00
Spice-coated fried tilapia chunks with carum seeds

- Chicken wings with chilli, garlic & curry leaves **🍴🍴** **MUSTARD** 12.50
Chicken wings cooked with spices, whole garlic cloves & curry leaves
- Spicy chicken kanthari with shallots **🍴🍴🍴** **MUSTARD** 12.50
Chicken thighs cooked with fiery Kerala green bird's eye chillies, spices and shallots
- Mutton chilli Fry **🍴🍴🍴** **GLUTEN** 17.00
Diced mutton in a peppery masala with coconut oil and curry leaves
- Pao keema **🍴** **GLUTEN, DAIRY** 13.00
Spicy minced lamb curry with a soft buttered poa bread
- Mutton chops sizzler **🍴🍴** **DAIRY** 18.00
Mutton chops cooked with aromatic cardamom & maceflower. Served on a bed of caramelised onions
- Lamb seekh kebabs **🍴** **EGG, DAIRY** 12.50
Minced lamb kebabs, flash-cooked in searing tandoor heat
- Bun kebab (Lamb) **🍴** **GLUTEN, EGG, DAIRY** 14.00
A melt-in-the-mouth mutton kebab served in a soft, toasted bun with chutney

MAIN COURSES

LONDON'S LARGEST MEAT SIZZLER FOR 12 **🍴** **DAIRY, FISH EGG**

With fish amritsari, chicken tikka, chicken wings, lamb seekh kebabs & mutton chops 178.00

BRITISH CURRY HOUSE CLASSICS

Curry 'n' Rice Matrix 26.00 per person

Build Your Own Curry 'n' Rice Served with plain naan (+£2 to upgrade your naan of choice)



CHOOSE BETWEEN	COOKING STYLE	SIDE	RICE
Fish	Mild korma	Chilli chips 🍴🍴	Saffron pilau rice
Chicken	Medium tikka masala 🍴	Bombay potatoes 🍴	Basmati rice
Lamb	Medium roganjosh 🍴	Garlic Spinach 🍴	
Mixed Vegetables	Hot jhalfrezi 🍴🍴	Yellow Dal	
Paneer	Superhot naga chilli 🍴🍴🍴	Dal Makhani	
Prawns +£3			

BIRYANIS

All biryanis served with mirchi ka salan curry & raita **GLUTEN, NUTS, DAIRY**

- Chicken tikka biryani **🍴** **DAIRY** 21.00
A delectable blend of chicken tikka in aromatic biryani rice
- Handi ghosht biryani **🍴** **DAIRY** 23.00
Slow-braised mutton cooked in a small neck pot, combined with fragrant basmati rice
- Vegetable biryani **V** **🍴** **DAIRY** 18.00
A mix of seasonal local vegetables & paneer cooked in ghee with basmati rice.
- Biryani trio: chicken, lamb & vegetable **🍴** **DAIRY** 26.00
Want to have them all? Try our taster portions of all our 3 biryanis



Bangalore
www.bangaloreuk.com

Express

MENU



- Paneer butter masala **V** **DAIRY, NUTS** 16.50
Paneer in a rich, buttery tomato and cashew nut gravy
- Paneer jhalfrezi **V** **🍴🍴** **DAIRY** 16.50
Paneer stir-fried with red and green chillies, onions and peppers
- Mixed vegetable kadhai **V** **🍴** **NUTS, DAIRY** 15.50
Vegetables cooked in an Indian wok with robust spices, tomatoes, onions & peppers
- Aloo gobi **V** **DAIRY** 14.00
A Punjabi favourite of cauliflower and potatoes with cumin seeds and ginger
- Lasooni palak **V** **🍴** **DAIRY** 14.00
Pureed spinach, tempered with ghee, cumin seeds & lots of chopped garlic
- Methi malai muttur & corn **V** **NUTS, DAIRY** 15.50
Sweetcorn and green peas in a creamy curry with fresh fenugreek leaves
- Keralan prawn curry **🍴** **CRUSTACEAN, MUSTARD** 23.50
Prawns in a velvety curry with coconut milk & raw mangoes
- Mangalorean fish curry **🍴🍴** **MUSTARD, FISH** 19.50
Tangy fish curry with tamarind & coconut milk.

- Chicken chettinadu **🍴🍴🍴** **MUSTARD** 17.50
Chicken in a fiery curry with roasted spices in coconut oil
- Pista chicken **NUTS, DAIRY** 18.00
Mild chicken curry with pureed pistachio nuts, mace flower & cardamom
- Butter chicken **🍴** **NUTS, DAIRY** 18.00
Tandoori chicken in a rich, creamy & nutty tomato curry with fenugreek
- Chicken lababdar **🍴** **NUTS, DAIRY** 18.00
Chicken in a rich onion-tomato curry
- Methi chicken **🍴** **DAIRY** 18.00
Chicken in a creamy curry with fresh fenugreek leaves
- Hyderabadi mutton curry **🍴** **DAIRY, MUSTARD** 19.50
Mutton & potato curry from the city where North meets South of India
- Dhaba style egg curry **🍴🍴** **DAIRY, EGG** 14.00
Hard boiled eggs in robust onion, tomato masala
- Irani keema curry **🍴🍴** **DAIRY, EGG** 17.00
minced lamb & green pea curry (suggested bread: pao bread)
- Laal maas **🍴🍴🍴** **DAIRY, GLUTEN** 19.50
Game hunter's rustic mutton curry with vibrant red colour, rich garlic & intense heat
- Nalli nihari (Lamb shank) **DAIRY** 24.00
Lamb shank slow cooked in a broth with aromatic spices & ghee, served with fried onions, lemon & green chillies

OUR DOSAS AND IDLIS

- Classic masala dosa **Vg** **🍴** **MUSTARD** ... 16.50
A large, thin and crispy savoury pancake made from fermented rice and lentil batter, filled with spiced mashed potato
- Podi masala dosa **Vg** **🍴🍴** **MUSTARD, SESAME** 17.50
Dosa with mashed potato filling and a generous sprinkling of homemade chilli spice mix
- Spicy mysore masala dosa **Vg** **🍴** **MUSTARD** 17.50
Dosa spread with green chilli and coriander mix, filled with spicy mashed potatoes
- City towers paneer cheese dosa **V** **DAIRY, MUSTARD** 17.50
Dosa filled with spiced paneer and melted cheese
- Plain ghee dosa **V** **DAIRY, MUSTARD** 14.50
Crispy and thin dosa with a generous sprinkling of ghee
- Chicken chilli fry dosa **🍴🍴🍴** **MUSTARD** ... 18.50
Dosa filled with peppery spicy chicken and sprinkled with our podi spices.
- Floating mini idli in sambhar **🍴** **MUSTARD, SESAME, DAIRY** 17.50
Mini fermented rice cakes in tangy lentil broth



SIDES

- Chana masala **🍴** **Vg** **MUSTARD** 10.00
Dark, tangy chickpea curry with raw mango powder, crushed ginger & green chillies
- Dal makhani **V** **DAIRY** 10.00
Rich & creamy slow-cooked whole black lentils & red kidney beans
- Cucumber raita **V** 3.50

ALL PRICES INCLUDE VAT | A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

RICE & BREADS

RICE | BREADS

- Plain rice 4.95
- Pilau rice **DAIRY** 5.25
- Coconut rice **DAIRY** 6.25
- Naan **GLUTEN, DAIRY** 4.25
- Tandoori roti **GLUTEN, DAIRY** 4.25
- Garlic naan **GLUTEN, DAIRY** 5.00
- Chilli garlic naan **GLUTEN, DAIRY** 5.00
- Peshwari naan **GLUTEN, DAIRY, NUTS, SESAME** . 6.50
- Keema naan **🍴** **GLUTEN, DAIRY** 6.50
- Butter naan **GLUTEN, DAIRY** 6.00
- Pudina parantha **GLUTEN, DAIRY** 6.00
- Laccha parantha **GLUTEN, DAIRY** 6.00
- Malabar parotta **GLUTEN, DAIRY** 5.00
- Pao bread **GLUTEN, DAIRY** 5.00

THALIS AND TIFFIN

Available until 5:00pm

- North Indian vegetarian thali **V** **GLUTEN, DAIRY, NUTS** 22.00
Selection of vegetable curries, dal, raita, rice, bread and a dessert
- South Indian tiffin **V** **GLUTEN, DAIRY, NUTS, MUSTARD** 20.00
Delectious selection of mini dosa, idili, vada, uppuma, idiyappam, chutney, sambar and a dessert
- North Indian non-vegetarian thali **GLUTEN, DAIRY, NUTS, FISH** 26.00
A multi-dish plate with chicken and mutton curries, dried fried fish, kebab, raita, rice, bread and a dessert