

Express

Bangalore

MENU

Jan 2026

www.bangaloreuk.com



STARTERS

BRITISH CURRY HOUSE CLASSICS

POPPADUMS **V** 4.75

with home made chutneys

ONION BHAJIS **V** 9.70

Onion pakoras with tamarind chutney

CHILLI CHIPS WITH CURRY SAUCE **V, J** 5.75

Chips dusted with our homemade spice mix served with very british curry sauce



PENINSULAR & SOUTHERN INDIA

CHICKEN CUTLET **J** 11.00

Crispy on the top and soft & spicy in the middle chicken cutlets

CHICKEN LOLLIPOPS **J** 11.00

Toddy shop special - crispy, lightly spiced prime chicken wings with curry leaves

MUTTON CHILLI FRY **J, J** 14.50

Diced mutton in a peppery masala with coconut oil and curry leaves

BROCCOLI 65 **V, J** 9.75

Our take on a popular vegetarian snack with chilli, tomato & lots of fresh coriander

CHILLI MINI IDLIS & PANIYARAMS **V, J** 9.75

Mini idlis & paniyarams tossed in coconut oil & our homemade chilli(podi)mix

BEETROOT CUTLETS **V, J** 9.75

Crunchy crumb coated beetroot cutlets with Bengali spices, served with kasundi mustard sauce

LAND LOCKED NORTH INDIA

HALDI MIRCHI JUMBO PRAWNS **J** 18.00

Tandoor cooked jumbo prawns in a heaty turmeric & chilli marinade

FISH AMRITSARI **J** 12.00

Fried tilapia chunks with carum seeds cooked in a chickpea flour batter

CHILLI MANGO CHICKEN TIKKA **J** 12.00

Chicken thighs in our unique marinade with fresh chillies & mango flavour

GALOUTI KEBABS 11.00

Melt in the mouth mutton kebabs

MUTTON SEEKH KEBABS **J** 12.00

Minced mutton kebabs, flash cooked in searing tandoor heat

PANEER THETCHA **V, J** 11.00

Paneer coated in a fiery green chilli, garlic thetcha spice mix

SWEET POTATO DAHI TOKRI CHAAT **V** 9.75

Sweet potatoes in a vibrant blend of sweet yoghurt, tangy & spicy chutneys in a potato basket

KURKURI BHINDI **V** 11.50

Crisp fried okra



STARTERS

FROM THE GRILL/SIZZLING PLATTERS

SIGNATURE MIXED GRILL FOR 2 36.00

Haldi mirchi jumbo prawns, mutton chops &
chilli mango chicken tikka



SHARING SIZZLING PLATTERS FOR 5 84.00

Haldi mirchi jumbo prawns, mutton chops,
chilli mango chicken tikka & chicken sheekh kebabs

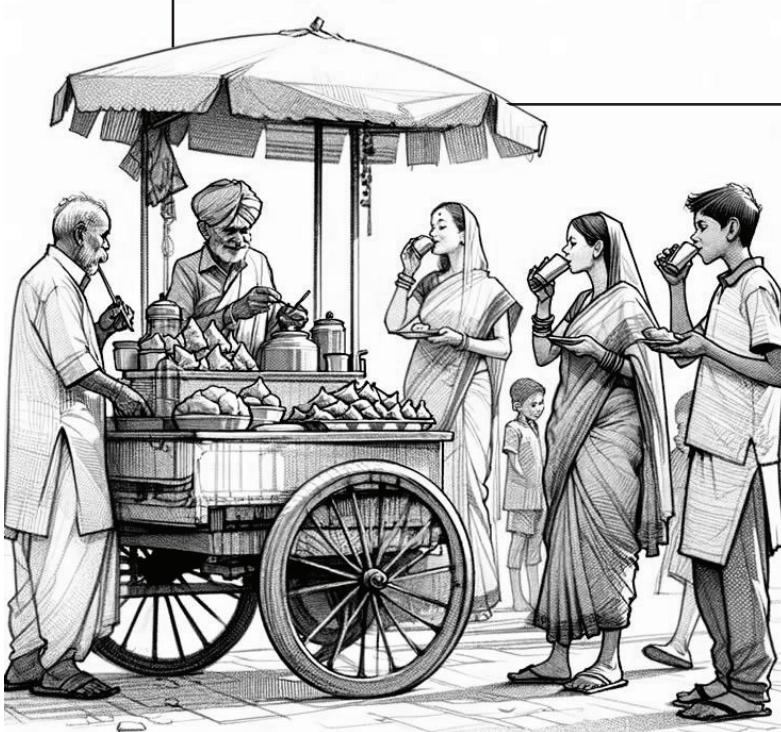
VEGETARIAN SHARING SIZZLING PLATTER for 5 68.00

Paneer tikka, Onion bhajis, broccoli 65, hara bara kebab

Londons Largest Meat Sizzler 178.00

Sizzler for 12 people

Chilli mango chicken tikka, Fish Amritsari,
chicken sheekh kebab, mutton chops, mutton kebabs



MAIN COURSE

BRITISH CURRY HOUSE CLASSICS

Curry N Rice Matrix

£26

+£2 for naan upgrade

CHOOSE BETWEEN	CHOOSE COOKING STYLE	CHOOSE A SIDE	CHOOSE A RICE
MIXED VEGETABLE	MILD KORMA	DAL MAKHANI	BASMATI RICE
-paneer	MEDIUM TIKKA MASALA	BOMBAY POTATOES	SAFFRON PILAU RICE
FISH	MEDIUM ROGANJOSH	SAAG ALOO	
CHICKEN	HOT JAL FREZI		
LAMB	SUPER HOT NAGA CHILLI CURRY		



WORLD CURRY CLASSICS

£24

BURMESE CHICKEN KHOSUEY

Noodles with chicken curry with lemon grass & coconut milk

or

SOUTH AFRICAN MUTTON BUNNY CHOW

Mutton curry with fragrant spices with peas & sweetcorns, served in a hollow bread bowl

or

JAMICAN GOAT CURRY WITH RED KIDNEY BEANS RICE

Goat, cooked with curry powder & flavoured with jerk seasoning served with red kidney beans rice



PENINSULAR & SOUTHERN INDIA

KERALAN PRAWN CURRY

Prawns in a velvety curry with coconut milk & raw mangos

23.50

CHICKEN CHETTINADU

Chicken in a fiery curry with roasted spices in coconut oil

17.50

CHICKEN KOTHU ROTI

Chopped up curried chicken with parotta bread on a griddle with fresh herbs

21.00

HYDERABADI MUTTON CURRY

Mutton & potato curry from the city where north meets south of India

19.50

CLASSIC MASALA DOSA

Thin, crispy large savoury pancake made with a fermented batter of rice & lentil, with a spiced mashed potato

16.50

PODI MASALA DOSA

Dosa with mash potato filling and a generous sprinkling of homemade chilli spice mix

17.50

mysore masala dosa

Dosa spread with green chilli & coriander mix, filled with a spicy mash

17.50

PLAIN GHEE DOSA

Crispy and thin dosa with a generous sprinkling of ghee

15.50

FLOATING MINI IDLI IN SAMBHAR

Mini fermented rice cakes in tangy lentil broth

17.50



LAND LOCKED NORTHERN INDIA

PISTA CHICKEN

Mild chicken curry with pureed pistachio nuts & mace flower & cardemom

18.00

BUTTER CHICKEN

Tandoori chicken in rich creamy & nutty tomato curry with fenugreek

18.00

CHICKEN LABABDAR

Chicken in a rich onion-tomato curry

18.00

CHICKEN TIKKA BIRYANI

A delectable blend of chicken tikka in aromatic biryani rice

21.00

LAAL MAAS

Game hunters rustic mutton curry with vibrant red colour, rich garlic & intense heat

19.50

MUTTON NIHARI ON THE BONE

Slow cooked mutton stew from the mughal era, with a thick velvety gravy

22.50

HANDI GHOST BIRYANI

Slow braised mutton cooked in a small neck pot, combined with fragrant basmati rice

22.50

Paneer Butter Masala

Paneer, the only Indian cheese, combined with a rich tomato, cashew nut buttery gravy

16.50

Paneer Jhalfrezi

Spicy paneer stir fry with red & green chillies, onions & peppers

16.50

Mix Vegetable Kadhai

Vegetables cooked in an Indian wok with robust spices, tomatoes, onions & peppers

15.50

Aloo, Gajar, Muttar

Diced carrots, peas & potatoes, tempered with cumin seeds

14.50

Pindi Choley

Dark, tangy chickpea curry with raw mango powder, crushed ginger & green chillies

10.00

Aloo Gobi

Potatoes and cauliflower cooked with fragrant Indian spices

14.50



DAAL THREE WAYS

TARKA DAAL V yellow lentils

3 types of lentils with a tempering of ghee, cumin seeds, onion, garlic & tomatoes

8.75

DAAL MAKHANI V

Rich & creamy slow cooked whole black lentils & red kidney beans

9.50

ANGREZI SAMBHAR V

Lots of local fresh vegetables in a quintessential tangy south indian lentil broth

8.75



Daily lunch specials

available till 5.00pm

£26

NORTH INDIAN NON VEGETARIAN THALI

A multi dish plate with chicken & mutton curries, dry fried fish, kebab, raita, rice, bread and a dessert

NORTH INDIAN VEGETARIAN THALI

A multi dish plate with a selection of vegetable curries, dal, raita, rice, bread and a dessert

Rice & Breads

COCONUT RICE 6.25

PILAU RICE 5.25

PLAIN RICE 4.75

MALABAR PAROTTA 4.50

NAAN 4.25

TANDOORI ROTI 4.25

CHILLI CHEESE NAAN 5.50

GARLIC NAAN 4.95

LACCHA PARANTHA 5.50

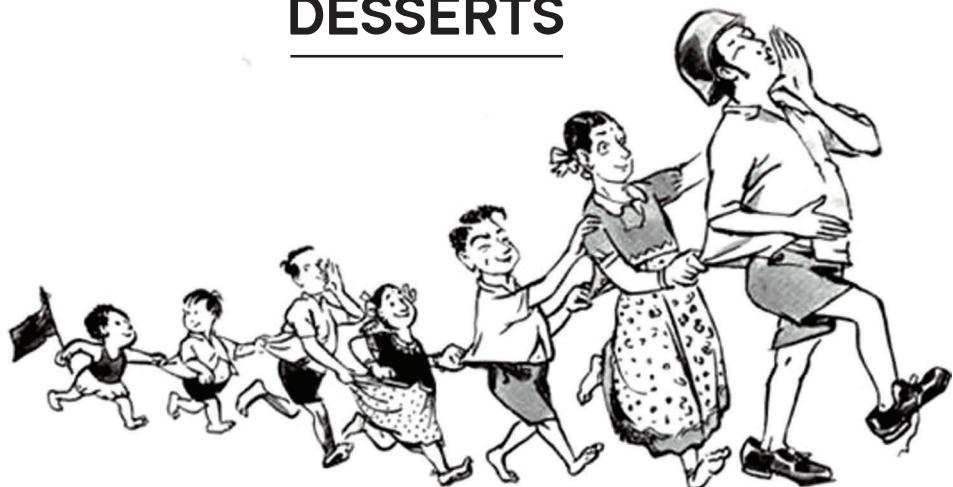
BUTTER NAAN 5.25

PESHWARI NAAN 5.50

KEEMA NAAN 6.25 V



DESSERTS



GAJAR HALWA WITH PISTACHIO ICE CREAM 7.50

Classic north Indian carrot halwa with milk solids, ghee & nuts

GULAB JAMUN CHEESE CAKE 8.50

Classic cheesecake with Indian gulab jamun

CHOCOLATE BOMB 8.50

Rich chocolate sphere with a melt in
the mouth chocolate and pistachio filling

PAAN KULFI 8.00

Betel leaf flavoured Indian ice cream

ROSE KULFI 7.50

Rose petal flavoured Indian ice cream

GUR RASMALAI 7.50

rasmalai in RAS flavoured milk reduction with
saffron and sweetness of jaggery

MANGO SORBET 7.00