

Poppadums with our own special chutneys **VG SSM**
Chilli chips, spice dust (masala aloo fries) **VG GL M D**

3.95
£3.75

SMALL PLATES

Chana sev dahi poori chat VDGL	6.50
Tandoori malai soya chaps VDGL	7.50
Rice cakes (idles), gu n powder masala VGSSM	6.50
Crispy okra chips, spice dust (kurkuri bhindi) VG GL M	7.50
Chilli paneer VDGLS	8.50
Maggie mu nehurian (mu nehurian) VG GLS	8.50
Mix vegetable mash, buttered bap (pao bhaji) VDGL	7.50
Tandoori veggie dumplings (Tandoori momos) VDGL	8.00
Punjabi samosas, chutneys, yoghurt, chickpea curry (samosa chaat) VDGLD	8.00
Kerala egg roast pie DGLDM	7.50
Masala fried fish (amritsari fish) D	8.50
Chilli chicken GLDS	8.50
Steamed chicken dumplings GLS	8.00
Tandoori chicken wings, 8pcs DGL	8.00
Lamb Gilafi seekh kebab DM	10.50
Lamb chops Adraki, 2pcs DM	11.50



Bangalore

www.bangaloreuk.com

Express

AN ODE TO THE ENGLISH CURRY HOUSES

17.50

Build your own curry plate matrix

Try a new combination each time. Comes with rice, steamed rice / Pilau rice, side salad and naan bread.

1. Choose between

Mixed vegetables **VG**
Paneer cheese **VD**
Fish **D**
Chicken
Lamb

2. Choose a curry

Mild korma **DN**
Medium tikka masala **DN**
Medium rogan josh **VG GL**
Hot & sour dhansak **VG M**
Super hot naga chilli **VG GL**

3. Choose a side

Tarka dal **VG**
Chana masala **VG**
Bombay aloo **VD**
onion bhajis **V**
Chilli chips **VG M**



BIRYANIS

Served with side salad, curry sauce & cucumber raita

Seasonal vegetables VND	13.50
Egg & green peas DND	14.00
Chicken ND	14.50
Mutton ND	15.50



NORTH INDIAN THALI **NDGL** A hearty meal for one person 19.50

Choose: kadai paneer or vegetable kofta curry, or Delhi chicken curry or mutton curry (served with dal makhani, raita, saag aloo, chana masala, rice, laccha parantha & gulab jamun)



BACK TO THE BASICS

Traditional dishes to share

Paneer tikka in a creamy tomato curry (paneer tikka masala) VDN	9.50
Paneer in a rich onion & tomato curry (paneer lababdar) VDN	10.50
Spinach and potato or paneer curry (saag aloo or saag paneer) VD	9.50
Paneer & vegetable dumplings curry (kofta curry) DN	10.50
Kolhapuri soya chaps curry, (Spicy) VG	9.50
Fish in a tangy keralan curry (malabari fish curry) DM	15.50
Hyderabadi chicken on the bone korma DN	13.00
Tandoori chicken boneless in a smooth & rich tomato curry (Delhi butter chicken) DN	14.50
Chicken tikka in a rich onion-tomato curry (chicken lababdar) D	14.50
Lamb in a super hot curry with Rajasthani red chilli paste (laal maas) GL	15.50
Diced lamb in roast lamb mince curry (rarah meat) GLD	15.00
Hot Srilankan Lamb shank curry GLD	15.00



SIDES

Chickpea curry (chana masala) VG	7.50
Creamy black lentils (dal makhani) VD	7.50
Double tempered yellow lentils (double tarka dal) VD	6.50
Spiced yoghurt, cucumber relish (cucumber raita) VD	4.50
Onion/ green chillies/ lemon wedge VG	2.50
Kachumber salad VG	3.75



BREADS AND RICE

Plain naan GLD	3.75
Butter naan GLD	3.95
Naan: garlic, chilli & garlic GLD	3.95
Stuffed naan with coconut, dry fruits, mango (peshwari naan) GLDN	3.95
Stuffed naan with spiced minced lamb (keema naan) GLD	3.95
Whole meal parantha : layered (laccha), mint parantha GLD	3.95
Tawa chappati (2pcs) GLD	4.00
Basmati rice VG	3.75
Pilau rice VG	3.75



BIG PLATES

SOUTHERN INDIA WITH DOSAS/IDLIS

(Rice & lentil giant crepes / steamed rice cakes)

Idlis served with spicy pepper chicken curry GLM	15.50
Idlis served with sambhar & coconut chutney VG M	11.50
Ghee roast dosa VM	11.50
Masala dosa VG M	13.50
Cheese chilli red onions, corn & peas 'pizza' Dosa VDMM	14.50
Pepper roast chicken dosa MD	16.50
Lamb mince & green pea dosa DM	15.50

V VEGETARIAN | **VG** VEGAN | **ALLERGENS** | **C** CRUSTACEANS | **CE** CELERY | **D** DAIRY | **E** EGGS | **F** FISH | **GL** GLUTEN | **L** LUPIN | **M** MUSTARD | **MO** MOLLUSCS | **P** PEANUTS | **N** NUTS | **S** SOYA | **SD** SULPHUR DIOXIDE | **SS** SESAME SEEDS

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BEERS & CIDERS

DRAUGHT

Cobra 6.20

WORLD BEER(Bottles)

Corona/Peroni/Stella[330ml] 4.90

ALES & STOUT

Guinness surger [520 ml] 5.80

Meantime Pale Ale [330 ml] 5.20

INDIAN BEER

Cobra / Cobra Non-Alcoholic /

Kingfisher [330 ml] 4.90

Kingfisher [650 ml] 6.90

Cobra [660 ml] 6.90

CIDER

Magners [330 ml] 4.90

Kopparberg /Strawberry & Lime [500 ml] 5.80



SPIRITS

GIN

25ml 50ml

Gordon's 4.00 7.60

Tanqueray Rangpur 4.75 8.50

Tanqueray Sevilla /IO 5.00 9.00

Bombay Sapphire 4.50 8.25

Beefeater 24 4.75 8.50

Brokers Gin 4.75 8.50

Botanist 5.00 9.00

City of London Square Mile 5.00 9.00

Hendricks 5.00 9.00

Indian Summer Saffron Infused 5.00 9.00

Monkey 47 Dry Gin 5.50 9.50

Picnic 5.20 9.20

Skin Gin 5.80 11.50

Williams Chase Great British Extra Dry 4.75 8.50

VODKA

25ml 50ml

Smirnoff 4.00 7.50

Absolut Blue/ Mandarin/Citron 4.50 8.25

Grey Goose 5.00 9.00

Ciroc Blue/ Coconut 5.20 9.20

Black Cow 5.20 9.20

Firestarter Vodka 5.20 9.20

Royal Dragon Imperial 5.50 9.50

RUM

25ml 50ml

Captain Morgan 4.50 8.25

Captain Morgan's Spiced 4.50 8.25

Bacardi 4.00 7.50

Malibu 4.50 8.25

Lamb's Navy Rum 4.50 8.25

Havana Club 3 year old 4.50 8.25

Appleton Estate 12 year old 5.00 9.00

Bumbu Rum 5.00 9.00

Havana Club 7 year old 4.75 9.00

Kraken Black Spiced Rum '47' 5.50 9.50

Old Monk 5.00 9.00

BOURBON

25ml 50ml

Knob Creek Small Batch 5.00 9.00

Elijah Craig 12 year old 4.50 8.25

Chivas Regal 12 year old 5.00 9.00

Hibiki Harmony 5.60 11.00

Monkey Shoulder 5.50 9.50

Nikka Pure Malt Red 6.00 11.00

Yamazakura 6.50 11.00

BLENDED WHISKEY

25ml 50ml

Johnnie Walker Red Label 4.20 8.00

Johnnie Walker Black Label 5.00 9.00

Ballantine's 4.20 7.80

Whyte & Mackay Special 4.00 7.60

Jack Daniel's 4.50 8.25

Jack Daniel's Honey 4.50 8.25

Jameson 4.50 8.25

Chivas Regal 12 year old 5.00 9.00

Hibiki Harmony 5.60 11.00

Monkey Shoulder 5.50 9.50

Nikka Pure Malt Red 6.00 11.00

Yamazakura 6.50 11.00

BRANDY

25ml 50ml

Courvoisier VS/Hennessy VS 5.25 9.50

Courvoisier VSOP 5.75 10.00

Remy Martin VSOP 5.75 10.00

Janneau VSOP Armagnac 5.75 10.00

Hennessy XO/Remy Martin XO 11.00 20.00

Bangalore Drinks Menu

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WINES

SINGLE MALT

25ml 50ml

Dalwhin 15 year old 5.50 10.00

Haig Club 6.00 11.00

Bowmore 12 year old 5.50 10.00

Isle of Jura 10 year old 5.50 10.00

Glenfiddich 12 year old 5.75 10.50

Glenmorangie The Original 5.90 10.50

Laphroaig 10 year old 6.00 11.00

Macallan 12 year old double cask 6.00 11.00

The Glenlivet Founders Reserve 6.00 11.00

LIQUEUR

50ml

Baileys 6.80

Amaretto 6.80

Kahlua 6.80

Kaummel 6.80

Jagermeister 6.80



NON ALCOHOLIC

WATER

Still and Sparkling 3.95

LASSIS

Mango Lassi (D) 5.00

Sweet Lassi (D) 5.00

Salted Lassi (D) 5.00

Mango & Passion Fruit (D) 5.50

Pomegranate (D) 5.50

Blue Berries (D) 5.50



SOFT DRINKS

Coca Cola/Diet Coke 3.75

Lemonade 3.75

Fentimans Ginger Beer 3.95

TEAS

English Breakfast/Earl Grey/Green/ 2.95

Peppermint/Fresh Mint 3.50

Masala Tea 3.50

COFFEES

Madras Filter Coffee 3.50

Espresso 2.75

Double Espresso/American Cappuccino/Latte 3.00

SPARKLING & CHAMPAGNE

125ml Bottle

Prosecco Extra Brut, Pirani, Italy 6.90 28.00

Moscato d' Asti, Conti Bu neis, Italy (Sweet) 26.00

Laurent-Perrier La Cuvee, France 60.00

Laurent-Perrier Cuvee Rose, France 75.00

WHITE

175ml 250ml Bottle

Fruity, Ripe and Rich

Chardonnay, Jarrah Wood, Australia 8.00 10.25 30.00

Chenin Blanc, Inkosi, South Africa 6.75 8.50 23.50

Reserve Collection White, Vijay Amritraj, India 35.00

Riesling, McGuigan, Australia 30.00

Dry, Crisp & Aromatic

Pinot Grigio, Cramele Recas, Romania 7.50 9.75 28.00

Macabeo, Familia Rivero Ulecia, Spain 6.75 8.50 23.50

Sauvignon Blanc Reserva, Via Alta, Chile 7.90 10.00 29.00

Sauvignon Blanc, Grover Art Collection, India 7.90 10.00 29.00

Gavi di Gavi, Caplana, Italy 38.00

ROSE

175ml 250ml Bottle

Rose, Grover Art Collection, Bangalore, India 7.00 9.00 26.00

Pinot Grigio Rose, Cramele Recas, Romania 7.50 9.75 28.00

DESSERT WINE

Boschendal Vin d'Or, South Africa 100ml 8.60

PORT

100ml

Tawny 10 year old, Bulas, Portugal 6.50

LBV, Bulas, Portugal 5.75

RED

175ml 250ml Bottle

Light, Soft and Juicy

Rioja, Vina Cerrada, Spain 7.90 10.00 29.00

Pinot Noir, Cramele Recas, Romania 7.50 9.75 27.50

Nero d' Avola Sicila (Organic), Lamura, Italy 6.75 8.50 23.50

Merlot, Tempus Two Silver Series, Australia 29.00

Big, Bold and Complex

Cabernet-Shiraz, Grover Art Collection, India 7.90 10.00 29.00

Shiraz, Jarrah Wood, Australia 6.80 8.80 25.00

Zinfandel, Cycles Gladiator, USA 38.00

Reserve Collection Red, Vijay Amritraj, India 35.00

Cabernet Sauvignon, Baron d'Arignac, France 30.00

Malbec, La Grupa, Argentina 30.00



DESSERTS

Mango shrikhand, aam papad **N D** £5.50

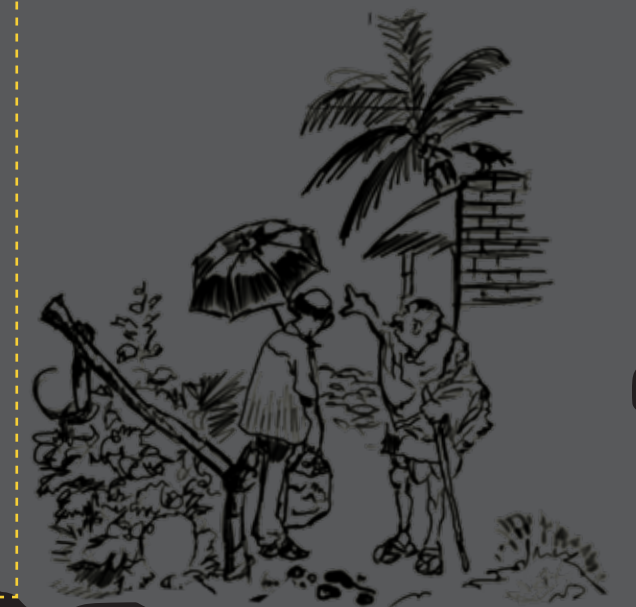
Gulab jamun/ ice cream **N D B G L** £5.50

Chocolate & salted caramel tart rasmalai **N D G L** £5.50

Chocolate & walnut brownie/ice cream **N D G L** £5.50

Ice cream trio : rosepetal, walnut & pistachio **N D** £5.50

Sorbet duo - blue berry & mango **V G** £5.50



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