

CHAKRA FESTIVE FEAST

3- COURSE
€30 PER PERSON

2 - COURSE
€24 PER PERSON

1.00PM -6.45PM

STARTER (ANY ONE)

CHAKRA PLATTER - SEEKH KEBAB, MURG MALAI KEBAB, CRISPY PRAWNS

VEG PLATTER ALOO TIKKI, SAFED BROCCOLI, PANEER TIKKA

MAIN COURSES (ANY ONE)

SEAFOOD

KADHAI PRAWN GARLIC INFUSED TIGER PRAWNS, CORIANDER & SUN BLUSHED

JHINGA MALAI GARLIC TIGER PRAWNS, TOASTED COCONUT & CARDAMOM

SEAFOOD CHILLI MASALA CRAB CLAWS, TIGER PRAWNS & WILD SEA BREAM, GREEN CHILLI &
COCONUT LIME SAUCE (SUPPLEMENT €6.00)

POULTRY

CHICKEN TIKKA MASALA OLD DELHI STYLE CHICKEN, RICH TOMATO & FENUGREEK

CHICKEN MADRAS TAMARIND & COCONUT MADRAS MASALA, BURNT CHILLI

CHICKEN - TANDOORI MURGH AMRITSARI CHILLI, GARLIC & YOGHURT & TIKKA MASALA SAUCE
(SUPPLEMENT €6.00)

LAMB

KEEMA KHUMB MATTAR HAND POUNDED LAMB, MUSHROOMS, GINGER, SPICED ONIONS

LAMB ROGAN JOSH MACE & GINGER INFUSED RED ONION SAUCE & SPICED SHALLOTS

LAMB SHANK - BARRAH NALLI AN ALL-TIME CHAKRA FAVOURITE (SUPPLEMENT € 7.00)

VEGETARIAN

MALAI KOFTA COTTAGE CHEESE DUMPLINGS, SAFFRON & CASHEWNUT VALUTE

PANEER LABABDAR COTTAGE CHEESE, BABY CORN, RICH TOMATO SAUCE

MAINS SERVED WITH SAFFRON PULAO OR AGED BASMATI RICE & PLAIN NAAN

STUFFED NAAN / MUSHROOM PULAO / PEAS PULAO -SUPPLEMENT € 1.50

DESSERT

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

ALL GRATUITES GO DIRECTLY TO OUR STAFF. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.
WHILE WE DO ALL WE CAN TO ACCOMMODATE OUR GUEST WITH ALLERGIES & FOOD INTOLERANCES WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN FREE.