

CHAKRA VALUE MENUE €24.00 PER PERSON

SUNDAY TO THURSDAY 5.30PM -7.00PM, FRIDAY 5.00 PM TO 6.45 PM

SATURDAY 5.00 PM TO 6.30 PM

STARTER (CHOOSE ANY ONE)

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

VEG PLATTER ALOO TIKKI, SAFED BROCCOLI, PANEER TIKKA

OR

CHAKRA SALAD MELON, APPLE, FRESH GREENS, RADISH, ROASTED BEETS, CARAMELIZED NUTS & KANGRA

VALLEY TEA DRESSING (SUPPLEMENT € 2.00)

MAIN COURSES (CHOOSE ANY ONE)

SEAFOOD

KADHAI PRAWN GARLIC INFUSED TIGER PRAWNS, CORIANDER SEEDS & SUN BLUSHED

JHINGA MALAI GARLIC TIGER PRAWNS, TOASTED COCONUT & CARDAMOM

SEAFOOD CHILLI MASALA COMBINATION OF CRAB CLAWS, TIGER PRAWNS & WILD SEA BREAM COOKED IN A FRESH

GREEN CHILLI & COCONUT LIME SAUCE (SUPPLEMENT €6.00)

POULTRY

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

CHICKEN MADRAS TAMARIND & COCONUT MADRAS MASALA, BURNT CHILLI

CHICKEN - TANDOORI MURGH FREE RANGE IRISH CHICKEN, AMRITSARI CHILLI, GARLIC & YOGHURT & TIKKA

MASALA SAUCE (SUPPLEMENT €6.00)

LAMB

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

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

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

VEGETARIAN

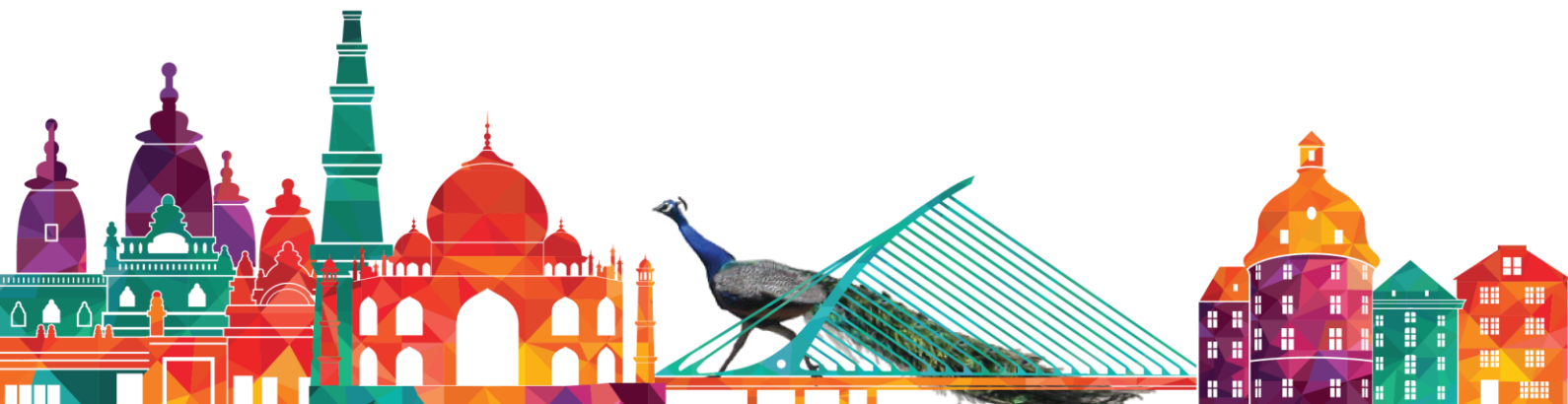
MALAI KOFTA COTTAGE CHEESE DUMPLINGS, WITH CREAMY SAFFRON AND CASHEWNUTS VALUTE

PANEER LABABDAR COTTAGE CHEESE, BABY CORN & PEAS COOKED IN A RICH TOMATO SAUCE

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

STUFFED NAAN / MUSHROOM PULAO / PEAS PULAO / WATERCRESS CORN PULAO -SUPPLEMENT € 1.00

BOMBAY ALOO / DAL / BROCCOLI, ASPARAGUS & MUSTARD LEAF - SUPPLEMENT € 4.00



ALL GRATUITIES 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.