

## CHAKRA VALUE MENU

FRIDAY 5.00 PM TO 6.45 PM SATURDAY 5.00 PM TO 6.30 PM, SUNDAY 4:00PM TO 6:45 PM

### APPETIZER (CHOOSE 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** 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

**Chicken Madras** TAMARIND & COCONUT MADRAS MASALA, BURNT CHILLI

**Tandoori Murgh** IRISH CHICKEN, AMRITSARI CHILLI, GARLIC & YOGHURT & TIKKA MASALA  
(SUPPLEMENT €6.00)

#### LAMB

**Keema Khumb Muttar** HAND POUNDED SPRING LAMB MUSHROOMS, GINGER, SPICED ONIONS

**Lamb Rogan Josh** WICKLOW LAMB, MACE & GINGER INFUSED RED ONION SAUCE & SHALLOTS

**Lamb Shank - Barra Nalli** AN ALL-TIME CHAKRA FAVOURITE (SUPPLEMENT € 7.00)

#### VEGETARIAN

**Malai Kofta** COTTAGE CHEESE DUMPLINGS CREAMY SAFFRON & CASHEWNUT 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

TWO COURSES €24 PER PERSON



“BRIDGING CULTURES THROUGH FOOD - AUTHENTICALLY INDIAN; TRULY IRISH”