

CHAKRA LUNCH MENU

€20.00 PER PERSON

STARTER

NON-VEG PLATTER

CRISPY PRAWN, SEEKH KEBAB, MURGH MALAI KEBAB

VEGETARIAN PLATTER

CHANA SAMOSA, ALOO MATAR KI TIKKI, SAFED BROCCOLI

MAINS

PONDICHERRY PEPPER VARUTHAL (SUPPLEMENT €5.00)

BRAISED IRISH LAMB TAMIL SPICE, PEPPER SHALLOTS, COCONUT GARLIC OIL, GINGER

CHAKRA ALL TIME FAVOURITE WITH CHOICE OF CHICKEN, LAMB OR PRAWN:

TIKKA MASALA CREAMY TOMATO SAUCE WITH DRY FENUGREEK & CARDAMOM

SAAG SPINACH AND GREES, CRISP GARLIC, GINGERSTEM & TOMATOES

ROGAN JOSH SPICED LAMB CURRY WITH SAFFRON & FENNEL

VINDALOO FIERY CHILLI MASALA, GARLIC, MALTED VINEGAR & PALM SUGAR

KORMA MILD & RICH CREAMY CURRY WITH CARDAMOM & MACE

JALFREZI BRAISED WITH ONIONS, PEPPERS & TOMATO, SPIKED WITH CAROM SEEDS

MADRAS COASTAL CURRY WITH TOASTED COCONUT, CURRY LEAVES & CHILLIES

JAIPUR BIRYANI BASMATI RICE INFUSED WITH MINT, SAFFRON & CRISP FRIED ONIONS

VEGETABLE BIRYANI BASMATI RICE INFUSED WITH MINT, SAFFRON & CRISP FRIED ONIONS

SAAG PANEER COTTAGE CHEESE WITH CREAMED GARLIC SPINACH

ALL THE ABOVE MAIN COURSES WILL BE SERVED WITH RICE

CHAKRA MIX GRILLED LUNCH €18.00 PER PERSON

PLATTER OF GRILLED MEATS FROM TANDOOR WITH LENTILS & POTATOES, NAAN & RICE

SIDES

PAPAD CHUTNEY	€ 1.50	YELLOW LENTILS	€ 3.50	PLAIN NAAN	€ 1.50
CHANNA MASALA	€ 3.50	FLAVOURED NAAN	€ 2.00	SAAG ALOO	€ 3.50
SELECTION OF BREAD	€ 4.50	RICE- PULAO OR STEAMED	€ 1.50		



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