

CHAKRA WINE & DINE SPECIAL

GRENACH MERLOT DOMAINE VAUCLUSE -€24 PARINI PINOT GRIGIO -€24

APPETIZER (CHOOSE ONE)

- Samosa Palak Chaat** POTATO & GREEN PEAS PARCELS, SPINACH, TAMARIND & MINT CHUTNEY
Tandoori Broccoli DUBLINER CHEESE, GREEN CARDAMOM, FENNEL
Machhi Tikki TILAPIA, POTATO, MUSTARD, CHILLI MASALA PASTE
Kakoori kebab SKEWERED MINCED LAMB KEBAB, MINT & CARDAMOM
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MAIN COURSE (CHOOSE ONE)

- 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 GREEN CHILLI & COCONUT LIME SAUCE SUPPLEMENT € 6.00
- Chicken Tikka Masala** CREAMY TOMATO SAUCE WITH DRY FENUGREEK & CARDAMOM
Chicken Korma MILD & RICH. CREAMY CURRY WITH CARDAMOM & MACE
Chicken - Tandoori Murgh FREE RANGE IRISH CHICKEN, AMRITSARI CHILLI, GARLIC & YOGHURT & TIKKA MASALA SAUCE SUPPLEMENT € 6.00
- Rogan Josh** WICKLOW LAMB, MACE & GINGER INFUSED RED ONION SAUCE & SHALLOTS
Lamb Korma MILD & RICH. CREAMY CURRY WITH CARDAMOM & MACE
Lamb shank – Barraah Nalli AN ALL-TIME CHAKRA FAVOURITE SUPPLEMENT € 7.00
- Saag Paneer** COTTAGE CHEESE WITH CREAMED GARLIC SPINACH
Vegetable Makhani TOMATO VELOUTE WITH DRY FENUGREEK & CARDAMOM

All mains served with Saffron Pilau & Butter Naan Bread

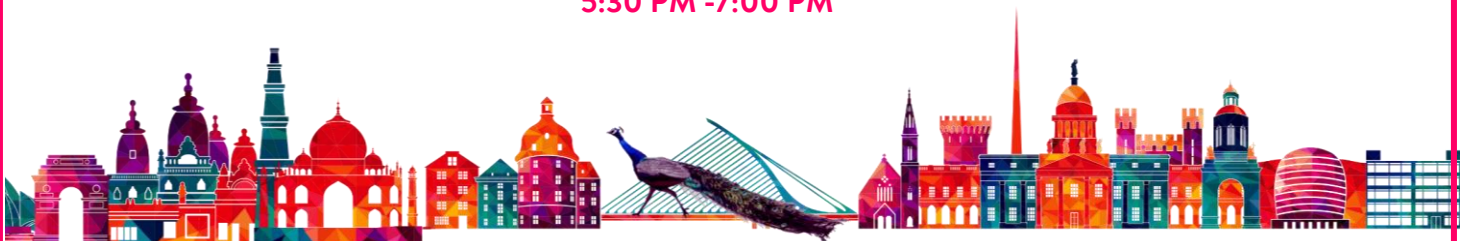
Add On

Stuffed Naan €1.50	Palak Patta €4.00	Mushroom Rice €1.50
Chana Masala €4.00	Bombay Aloo €4.00	Tadka Dal €4.00

TWO COURSE €22

MONDAY TO THURSDAY

5:30 PM -7:00 PM



"BRIDGING CULTURES THROUGH FOOD - AUTHENTICALLY INDIAN; TRULY IRISH"