

STARTERS

RAJ KACHORI OLD DELHI CLASSIC, POTATO CAKE, LENTIL WHEAT BUBBLE, CHICKPEA CHAAT, GLENILEN YOGHURT & TAMARIND KETCHUP	€ 8.50
ST. TOLA GOAT'S CHEESE TIKKI GOAT'S CHEESE TIKKI & BONDA, CONFIT SHALLOT TEMPERING, HAZELNUT CRUMB, WILD CHERRY CHUTNEY	€ 8.50
CALCUTTA BAINGAN BHAJA A BENGALI STREET FOOD. AUBERGINE FRITTERS, BABY SPINACH, ROASTED PEPPER, MUSTARD & SWEET GINGER DRESSING	€ 8.50
VEGETARIAN TASTING PLATE OUR SELECTION OF MOST LOVED VEGETARIAN STARTERS	€ 13.00
CHICKEN THREE WAYS CHICKEN AND POMELO BHEL, GUNPOWDER DUSTED CHICKEN 65 & CLASSIC MALAI TIKKA	€ 12.00
WICKLOW LAMB TASTING PLATE TRIO OF LAMB SAMOSA, SHAMMI KEBAB & HAND POUNDED SKEWERS, MINT CHIMICHURI, GOJI BERRY RELISH	€ 12.50
DUCK TIKKA FREE RANGE BARBARY DUCK BREAST TIKKA, PASSION FRUIT, CONFIT DUCK LEG POTLI, PLUM GEL	€ 12.50
GOAN SCALLOP PAN SEARED KILKEEL SCALLOPS, GOAN CHORIZO, TEXTURES OF PARSNIP, BABY PEA PUREE	€ 13.00
CRAB BALCHAO DINGLE BAY CRAB MEAT BALL, POTTED CRAB SALAD, WASABI DILL YOGHURT & KATAIFI PRAWN	€ 13.00
AJWAINI JHINGA SMOKED WILD INDIAN OCEAN JUMBO PRAWNS, KASHMIRI CHILLI & CAROM SEEDS, RAW MANGO KOSHIMBIRI & CONFITURE	€ 15.00
KEBAB PLATTER ASSORTED SELECTION OF CHAKRA'S MOST LOVED STARTERS	€ 15.50



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

WHILST WE DO ALL TO ACCOMMODATE OUR GUEST WITH ALLERGIES & FOOD INTOLERANCES, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN FREE. ALL GRATUITIES GO DIRECTLY TO OUR STAFF. A 10% SERVICE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

MAINS

PANJIM FISH CURRY PAN SEARED KILKEEL HARBOUR HAKE, BLACK KALE & GREENS, COCONUT AND MANGOSTEEN CURRY	€ 23.50
LAHSONI MACHHI TANDOORI WATERFORD MONKFISH TAIL, MONK CHEEK AND BELLY KOFTA, COCONUT RICE, STONE FLOWER FLAVOURED SAUCE	€ 24.50
NEELGIRI JHINGA WILD INDIAN OCEAN JUMBO PRAWNS, CURRY LEAVES, POTATO PAPAD, COCONUT AND CORIANDER QUORMA	€ 26.00
SEAFOOD CHILLI MASALA SEA BREAM, CRAB CLAWS, TIGER PRAWNS, MANGA INJI (GALANGAL), GREEN CHILLI & YUZU LIME SAUCE	€ 24.50
TANDOORI MURGH A PUNJABI CLASSIC, FREE RANGE IRISH CHICKEN, KASHMIRI CHILLI, CORN & GREEN PEAS PILAU & TIKKA MASALA SAUCE	€ 25.00
MURGH KORMA IRISH CHICKEN BREAST, LINED WITH WILD MUSHROOMS, PISTACHIO, ROSE PETALS, SANDALWOOD INFUSED KORMA	€ 23.50
BUTTER CHICKEN IRISH CHICKEN, CREAMED TOMATOES, WICKLOW WAY HONEY, FRESH CREAM & CHURNED FENUGREEK BUTTER	€ 23.00
PONDICHERRY PEPPER VARUTHAL BRAISED IRISH LAMB, TAMIL SPICE MIX, SHALLOTS, ROASTED COCONUT, GARLIC OIL, FRESH GINGER	€ 23.50
BARRAH NALLI BRAISED LAMB SHANK, NUTMEG, WILD HIMALAYAN SPICES, GOLDEN ONIONS. AN ALL-TIME CHAKRA FAVOURITE.	€ 26.00
KASHMIRI LAMB CHOP WICKLOW LAMB CHOPS, CHICKPEA & RAISINS, PARSNIP CHIPS & ROGANI SAUCE	€ 24.00
GOAT KEEMA MATTAR HAND POUNDED IRISH GOAT MEAT & BABY GREEN PEAS, BLACK CARDAMOM & FENNEL. SERVED WITH ONION SEED NAAN	€ 24.50



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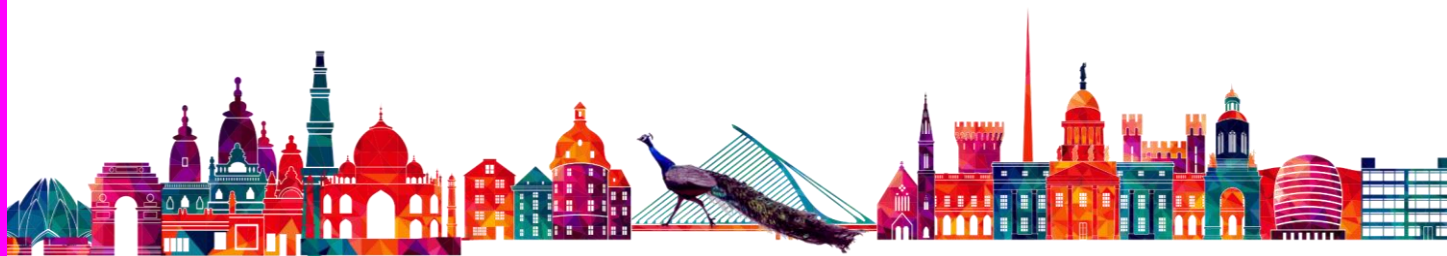
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VENISON VINDALOO WILD SIKA DEER HAUNCH, GOAN CHILLI MASALA, FERMENTED GARLIC, MALT VINEGAR & PALM SUGAR	€ 24.50
MALABAR DUCK BARBARY DUCK BREAST, BUTTERNUT SQUASH THORAN, PEAR AND COCONUT VELOUTE, MALABAR TAMARIND MOLASSES, SWEET POTATO	€ 23.50
CHAKRA MASAHARI THAALI A FULLY BALANCED TRADITIONAL MEAL. SELECTION OF SEAFOOD, MEAT & POTATO DISHES WITH KEBAB, RICE & BREAD	€ 28.50
LUCKNOWI BIRYANI PERFUMED BASMATI RICE WITH LAMB, CHICKEN, OR PRAWN, SAFFRON, MINT & GOLDEN ONIONS. SERVED WITH RAITA & CURRY	€ 24.00

VEGETARIAN

DAL MAKHNI 24 HOURS COOKED WHOLE BLACK LENTILS, RED KIDNEY BEANS, FENUGREEK, BUTTER & CREAM	€ 18.00
SABZ MILONI FRESH SEASONAL VEGETABLES STIR FRIED WITH GARLIC, BLACK KALE & MUSHROOMS VEGAN OPTIONS AVAILABLE <i>VEGAN OPTION AVAILABLE</i>	€ 15.50
SAAG PANEER APRICOT & FIG STUFFED PANEER TIKKA, FRESH FENUGREEK, CREAMED SPINACH	€ 18.00
AMRITSARI CHOLLE KULCHE BLACK TEA FLAVOURED CHICKPEAS, SUN DRIED POMENGRANATE & MANGO POWDER & PANEER STUFFED KULCHA <i>VEGAN OPTION AVAILABLE</i>	€ 19.50
CHAKRA SHAKAHARI THAALI TASTER PORTIONS OF LENTILS, GREENS, POTATOES & VEGETABLES SERVED WITH RICE & BREAD. <i>VEGAN OPTION AVAILABLE</i>	€ 24.50



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ACCOMPANIMENTS

TADKA SUBZI: TOSSEDD BROCCOLI, GREEN BEENS & SPINACH WITH TOASTED GARLIC, LIME & CHILLI	€ 7.50
JAIPURI MASALA BHINDI: SEASONAL FRESH VEGETABLES, CUMIN, ANISEED	€ 7.50
DAL SULTANI: SLOW COOKED YELLOW LENTILS, CUMIN & FENNEL	€ 7.00
BOMBAY ALOO: CAULIFLOWER, POTATOES, GINGER & TOMATOES	€ 6.50
CUCUMBER RAITA	€ 4.00

*Charged as a main portion if not accompanied with a main dish

RICE & BREADS

RICE: LEMON RICE / MUSHROOM PULAO / CORN & GREEN PEAS	€ 4.00
RICE: SAFFRON PULAO / STEAMED BASMATI RICE	€ 3.50
FLAVOURED NAAN: GARLIC ONION CORIANDER / CHILLY CHEESE / SWEET PESHAWARI	€ 3.95
BREAD BASKET: ASSORTED NAAN BREADS	€ 5.75
PARANTAHA: LAYERED WHOLE WHEAT BREAD	€ 2.75
CHILLA: GRIDDLED GLUTEN FREE GRAM FLOUR PANCAKE	€ 3.50
NAAN / ROTI	€ 2.75



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