



CHAKRA

“AUTHENTICALLY INDIAN; TRULY IRISH”

AN INDIAN MEAL IS MORE THAN A FEAST FOR THE SENSES BECAUSE IT CARRIES THE IMPRESSION OF GEOGRAPHY, LOCAL CUSTOM, TRADITIONAL BELIEF AND RELIGIOUS IDEOLOGY. EXPERIENCE INDIA THROUGH HER WORLD OF CUSINE ACROSS AN INFINITE PLATE OF FLAVOURS



“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



STARTERS

RAJ KACHORI AN OLD DELHI CLASSIC, POTATO CAKE, LENTIL DUMPLING, WHEAT BUBBLE, CHICKPEA CHAAT, GLENILEN YOGHURT & TAMARIND KETCHUP	€ 8.50
WICKLOW SALAD LITTLE CRESS ORGANIC LEAVES, ROASTED BEETS WALNUT & TANDOORI ARTICHOKE	€ 8.50
CALCUTTA BAINGAN BHAJA A BENGALI STREET FOOD. AUBERGINE FRITTERS, BABY SPINACH, ROASTED PEPPER, HOME MADE MUSTARD & SWEET GINGER DRESSING	€ 8.50
DINESH'S VEGETARIAN PLATTER 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, MEATBALL & HAND POUNDED SKEWERS, MINT CHIMICHURI, GOJI BERRY RELISH	€ 12.50
DUCK TIKKA FREE RANGE BARBARY DUCK BREAST TIKKA, PASSION FRUIT & ORANGE GEL, CONFIT DUCK LEG ROLL	€ 12.50
GOAN SCALLOP PAN SEARED FRESH KILKEEL SCALLOPS, COCONUT & CAULIFLOWER PUREE, TEXTURES OF CAULIFLOWER	€ 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



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MAINS

MAKAI KA SOVETA - RAJASTHANI LAMB WICKLOW LAMB COOKED WITH RAJASTHANI SPICE & SWEET CORN. BABY CORN FRITTER. SIGNATURE DISH BY CHEF DINESH	€ 24.00
LAAL MAAS IRISH BOER GOAT SLOW COOKED WITH GARLIC, CLOVE & CHEF ANIL'S SPECIAL SPICE MIX	€ 24.00
BARRAH NALLI BRAISED LAMB SHANK, NUTMEG, WILD HIMALAYAN SPICES, GOLDEN ONIONS. AN ALL-TIME CHAKRA FAVOURITE	€ 24.50
KEEMA MATTAR HAND POUNDED IRISH LAMB MEAT & WILD HIMALAYAN MOREL, PETIT POIS, BLACK CARDAMOM & FENNEL. SERVED WITH ONION SEED NAAN	€ 24.50
PANJIM FISH CURRY PAN SEARED KILKEEL HARBOUR HAKE, BLACK KALE & GREENS, ASPARAGUS & MANGOSTEEN CURRY	€ 23.50
NILGIRI 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	€ 25.00
TANDOORI MURGH A PUNJABI CLASSIC, FREE RANGE IRISH CHICKEN, KASHMIRI CHILLI, CORN & GREEN PEAS PULAO & TIKKA MASALA SAUCE	€ 23.50
MURGH KORMA IRISH CHICKEN BREAST, LINED WITH WILD MUSHROOMS, PISTACHIO, ROSE PETALS, SANDALWOOD INFUSED KORMA	€ 23.00
BUTTER CHICKEN IRISH CHICKEN, CREAMED TOMATOES, WICKLOW WAY HONEY, FRESH CREAM & CHURNED FENUGREEK BUTTER	€ 24.00
MALABAR DUCK BARBARY DUCK BREAST, BUTTERNUT SQUASH THORAN, PEAR AND COCONUT VELOUTE, MALABAR TAMARIND MOLASSES, SWEET POTATO	€ 23.00



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MAINS

CHAKRA MASAHARI THAALI

€ 28.50

A FULLY BALANCED TRADITIONAL MEAL. SELECTION OF SEAFOOD, MEAT & POTATO DISHES WITH KEBAB, RICE & BREAD. PLEASE CHECK WITH SERVER FOR SPECIAL OF THE WEEK.

LUCKNOWI BIRYANI

€ 24.00

PERFUMED BASMATI RICE WITH LAMB, CHICKEN, OR PRAWN, SAFFRON, MINT & GOLDEN ONIONS. SERVED WITH RAITA & CURRY

VEGERATION

KHUMANI PANEER SAAGWALA

€ 18.00

TANDOORI COTTAGE CHEESE, CREAMED GARLIC FRESH SPINACH, GINGER & CHILLIES

SABZ MILONI

€ 16.50

FRESH SEASONAL VEGETABLES STIR FRIED WITH GARLIC, BABY SPINACH LEAF & MUSHROOMS VEGAN OPTIONS AVAILABLE *VEGAN OPTION AVAILABLE*

MIX VEGETABLE KOFTE

€ 18.00

MIX VEGETABLE , FRESH FENUGREEK, LABABDAR SAUCE

KADAI CHOLLE

€ 20.50

BLACK TEA FLAVOURED CHICKPEAS, SUN DRIED POMENGRANATE, MANGO POWDER. SERVED ONION STUFFED KULCHA BREAD & MIX PICKLE *VEGAN OPTION AVAILABLE*

CHAKRA SHAKAHARI THAALI

€ 24.50

TASTER PORTIONS OF LENTILS, GREENS, VEGETABLES & POTATOES. SERVED WITH RICE & BREAD. PLEASE CHECK WITH SERVER FOR SPECIAL OF THE WEEK *VEGAN OPTION AVAILABLE*

ACCOMPANIMENTS

TADKA SUBZI

€ 7.50

TOSEDD BROCCOLI, GREEN BEENS & SPINACH WITH TOASTED GARLIC, LIME & CHILLI

JAIPURI MASALA BHINDI

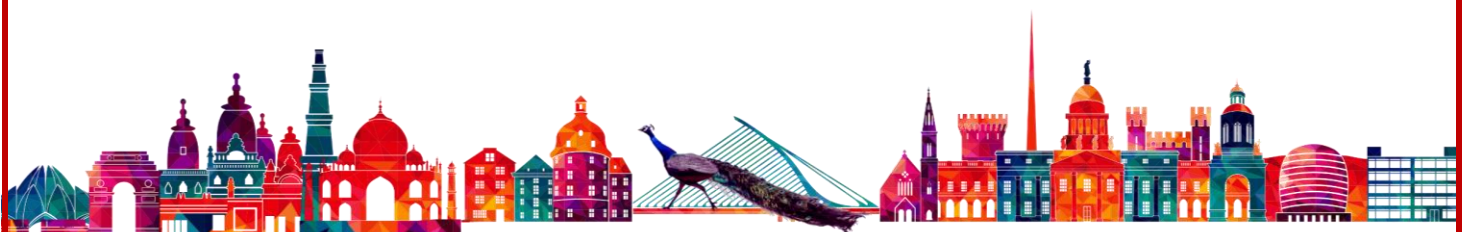
€ 6.50

SEASONAL FRESH VEGETABLES, CUMIN, ANISEED

DAL SULTANI

€ 6.50

SLOW COOKED YELLOW LENTILS, CUMIN & FENNEL



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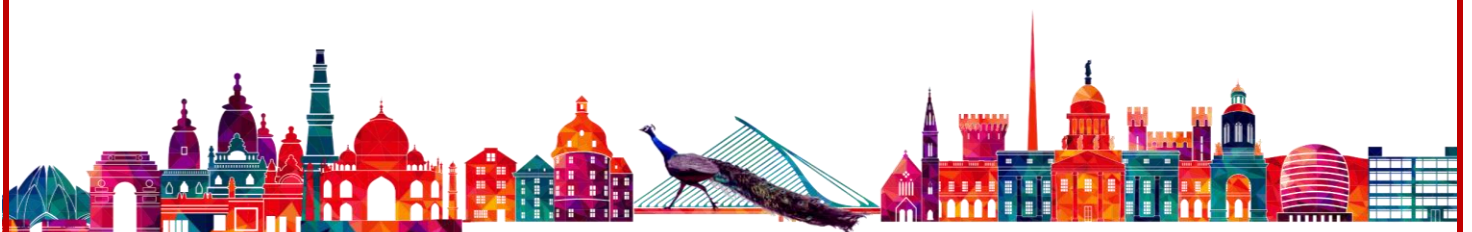
ACCOMPANIMENTS

BOMBAY ALOO SPICED POTATOES, GINGER & TOMATOES	€ 5.50
DAAL MAKHANI 24 HOURS COOKED WHOLE BLACK LENTILS, RED KIDNEY BEANS, FENUGREEK, BUTTER & CREAM	€ 8.50
CUCUMBER RAITA	€ 4.50

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

RICE & BREADS

RICE LEMON RICE / MUSHROOM PULAO / CORN & GREEN PEAS	€ 4.00
SAFFRON PULAO / STEAMED BASMATI RICE	€ 3.50
FLAVOURED NAAN GARLIC ONION CORIANDER / CHILLY CHEESE / PESHAWARI / KEEMA NAAN	€ 3.75
BREAD BASKET ASSORTED NAAN BREADS (4 Pc.)	€ 6.50
PARANTAHA LAYERED WHOLE WHEAT BREAD	€ 3.00
CHILLA GRIDDLED GLUTEN FREE GRAM FLOUR PANCAKE	€ 3.50
NAAN / ROTI	€ 2.75



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PROVENANCE

WE IMPORT SOME OF OUR SPICES DIRECTLY FROM APPROVED GROWERS
ACROSS INDIA THROUGH WORLDWIDE FOODS & EAST END FOODS UK.

SPICES - SPÍOSRAÍ

WORLDWIDE FOODS, EAST END

CHICKEN - SICÍN

GAHAN MEATS, CARTON BROTHERS COUNTY CAVAN,
MERTONBURY RATHCOOLE, CO. DUBLIN

LAMB - UAINEOIL

IRISH COUNTRY MEATS
FARMER: NOEL TRENOR, BALLINFUL, DUNDALK COUNTY LOUTH

DUCK - LACHA & EITÍNÍ

LA ROUSSE FOODS, DUBLIN

SEABREAM & HAKE - GLIOMACH & HALIBUT

WRIGHTS OF MARINO HOWTH IN SEASON

SCALLOPS & CRAB - DAILLÍNÍ & PORTÁN

KILKEEL HARBOUR

GOAT MEAT - GABHAR

IRISH GOAT MEAT, ROSCOMMON

VEGETABLES - GLASRAÍ

KEELINGS FARM

GREENS & MICROGREENS

LITTLE CRESS, FAIRYHOUSE, CO. MEATH

GOAT'S CHEESE - CÁIS GHABHAIR

ST. TOLA'S GOAT CHEESE, CO. CLARE



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