

CHAKRA PRE-THEATRE MENU

TWO COURSE - €26.00

THREE COURSE - €30.00

MONDAY - THURSDAY 5:30pm to 7pm,
FRIDAY -SATURDAY 5pm to 6:30 pm, SUNDAY 4pm to 6pm

STARTER

CHOOSE ANY ONE

MEAT PLATTER SEEKH KEBAB, MURG MALAI KEBAB, CRISPY PRAWNS

VEGETARIAN PLATTER ALOO TIKKI, SAFED BROCCOLI, PANEER TIKKA

MAIN COURSE

CHOOSE ANY ONE

SEAFOOD

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

JHINGA MALAI GARLIC TIGER PRAWNS, TOASTED COCONUT & CARDAMOM

SEAFOOD CHILLI MASALA CRAB CLAWS, TIGER PRAWNS & WILD SEA BREAM,
GREEN CHILLI & COCONUT LIME SAUCE (SUPPLEMENT €5.00)

POULTRY

CHICKEN SAAG SPINACH & GREENS, CRISP GARLIC, GINGER STEM & TOMATOES

CHICKEN MADRAS TAMARIND & COCONUT MADRAS MASALA & BURNT CHILLI

TANDOORI MURGH AMRITSARI CHILLI, GARLIC & YOGHURT &
TIKKA MASALA SAUCE (SUPPLEMENT €5.00)

LAMB

LAMB ROGANJOSH SPICY CURRY WITH SAFFRON & FENNEL

KEEMA KHUMB MATAR HAND POUNDED WICKLOW LAMB, MUSHROOM, PETIT POIS

LAMB SHANK NUTMEG, WILD HIMALAYAN SPICES, GOLDEN ONIONS.
AN ALL-TIME CHAKRA FAVOURITE. (SUPPLEMENT € 5.00)

VEGETARIAN

MIX VEGETABLE KOFTE MIX VEG DUMPLINGS, SAFFRON & CASHEWNUT VALUTE

PANEER LABABDAR COTTAGE CHEESE, RICH TOMATO SAUCE

ALL MAINS SERVED WITH PULAO RICE BUTTER NAAN BREAD

ALL FLAVOURED RICE & BREADS (SUPPLEMENT 1.50)

DESSERT

CHOCOLATE CRÉMEUX

DARK CHOCOLATE CREMEUX, HAZELNUT ICE CREAM

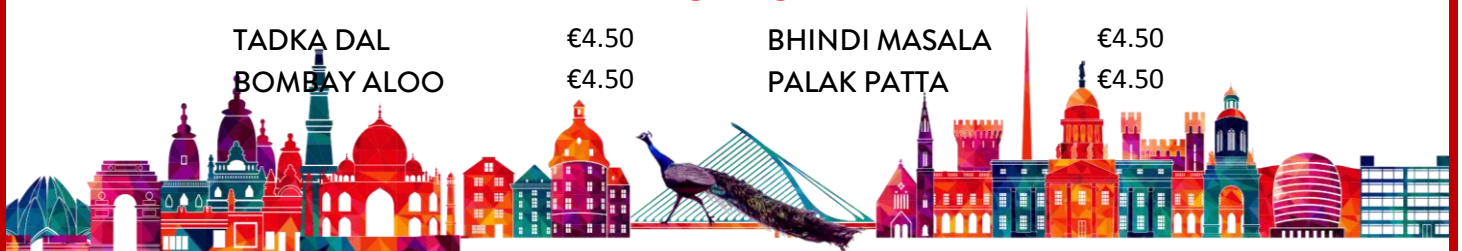
SIDES

TADKA DAL €4.50

BHINDI MASALA €4.50

BOMBAY ALOO €4.50

PALAK PATTA €4.50



“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.