

STARTERS

OLD DELHI CHAAT – RAJ KACHORI CARLOW ROOSTER POTATO CAKE, LENTIL WHEAT BUBBLE, CHICKPEA CHAAT, GLENILEN YOGHURT & TAMARIND KETCHUP	€8.00
CALCUTTA BAINGAN BHAJA A BENGALI STREET FOOD. AUBERGINE FRITTERS, PALAK PATTI- SPINACH, ROASTED PEPPER, MUSTARD & SWEET GINGER DRESSING	€8.50
CHAKRA SALAD MELON, APPLE, FIGS, FRESH GREENS, RADISH, ROASTED BEETS, CAMELIZED NUTS & KANGRA VALLEY TEA DRESSING	€8.00
MURGH TIRANGA CLASSIC PUNJABI CHICKEN TIKKA, MINT & LIME, SAFFRON & DUBLINER CHEESE, CARLTON BROTHER'S COUNTY CAVAN	€12.00
WICKLOW LAMB TASTING PLATE LAMB SAMOSA, LAMB GALETTE, HAND POUNDED LAMB SKEWERS, MINT CHIMICHURI, GOOSEBERRY RELISH	€12.50
DUCK TIKKA TELLICHERRY PEPPERS DUSTED DUCK BREAST TIKKA, CHENPI (TANGERINE PEEL), PLUM GEL & CURED CUCUMBER	€12.00
JAL PARI SCALLOP MUMBAI STYLE PAN SEARED KILKEEL SCALLOPS, SHRIMP POWDER, TOMATO RAGOUT, PUFFED RICE & GRAM VERMICELLI KOOT	€13.00
CRAB BALCHAO DINGLE BAY CRAB MEAT BALL WITH GOAN MANGO, WASABI & KARWARI SPICED PRAWN	€12.50
AJWAINI JUMBO PRAWN SMOKED WILD INDIAN OCEAN JUMBO PRAWNS, KASHMIRI CHILLI & CAROM SEEDS, AVOCADO KOSHIMBIRI	€15.50
TANDOORI LOBSTER LOBSTER TAIL, CORN & LOBSTER SALAD, HORSE RADISH YOGHURT & MANGO MURABA (AGED MANGO PRESERVE)	€16.50
KEBAB PLATTER ASSORTED SELECTION OF CHAKRA'S MOST LOVED STARTERS FROM THE ROBATA GRILL & TANDOOR	€15.00

MAINS

HAKE - MACHER JHOL PAN FRIED KILKEEL HARBOUR HAKE, AUBERGINE, TURNIP, CALCUTTA POTATO CRUSH	€23.50
MONKFISH - LAHSOONI MACHHI TANDOORI WATERFORD MONKFISH TAIL, PINK PEPPERCORNS, CURED MUSTARD, COCONUT SAUCE & TOMATO RICE	€24.50
JUMBO PRAWNS - NEELGIRI JHINGA PAN-GRIDDLED WILD INDIAN OCEAN JUMBO PRAWNS, CAROM SEEDS, FENUGREEK, CORIANDER, POTATO PAPAD & NEELGIRI KORMA	€26.00
LOBSTER- ASWADH KARI LAGOSTA BUTTER POACHED HOWTH LOBSTER, FRESH TURMERIC, RAW MANGO, BUTTERMILK PRAWN PULAO (ON AVAILABILITY)	€36.00
SEAFOOD CHILLI MASALA SEA BREAM, CRAB CLAWS, TIGER PRAWNS, MANGA INJI (GALANGAL), GREEN CHILLI & YUZU LIME SAUCE	€24.50
CHICKEN – PARDAH KUKKAD BALOCHI SLOW COOKED CHICKEN SERVED IN A SEALED POT. CHEF JOSHI'S 11 SPICE BLEND. EARTHY FLAVOURS OF MELON SEEDS & ROSE PETALS. PLEASE ALLOW 20 MINUTES	€22.00
CHICKEN - MURGHIWALA CHANDAN KORMA IRISH CHICKEN BREAST, LINED WITH SMOKED PISTACHIO, ROSE PETALS, WILD MUSHROOM, SANDALWOOD KORMA	€23.50
LAMB – PONDICHERRY PEPPER VARUTHAL BRAISED IRISH LAMB TAMIL SPICE MIX, PEPPER SHALLOTS, ROASTED COCONUT GARLIC OIL, FRESH GINGER	€23.50
LAMB SHANK – BARRAH NALLI LAMB SHANK, BLACK CARDAMOM, NUTMEG, HIMALAYAN JIMBU, GOLDEN ONIONS. AN ALL-TIME CHAKRA FAVOURITE.	€24.50
KEEMA KUMBH MUTTER HAND POUNDED SPRING LAMB, MUSHROOMS, GINGER SPICED ONIONS, DATE & APRICOT DUMPLING, POMEGRANATE FLAVOURED NAAN	€23.00
DUCK - DINDIGUL PULI VATTU DUCK BREAST, SEASONAL VEGETABLE THORAN – MALABAR TAMARIND MOLASSES, CARAWAY SEEDS, DUCK FAT MASALA CHIPS	€23.50
LAMB - TANDOORI CHOPS SOOLA TANDOORI IRISH LAMB RACK, CHICK PEAS, SOYA BEAN MADRA, LAMB YAKHANI- MOUNTAIN MOSS SPICED LAMB VELOTE	€24.50

MAINS

CHICKEN - TANDOORI MURGH FREE RANGE IRISH CHICKEN, AMRITSARI CHILLI, GARLIC & YOGHURT, LAYERED BUTTER PARANTHA & TIKKA MASALA SAUCE	€25.00
HAVELI BUTTER CHICKEN IRISH CHICKEN, CREAMED TOMATOES, WICKLOW WAY HONEY, FENUGREEK & FENNEL, FRESH CREAM & CHURNED FENUGREEK BUTTER	€23.00
CHAKRA MASAHARI THAALI A FULLY BALANCED TRADITIONAL MEAL. SELECTION OF SEAFOOD, MEAT & POTATO DISHES WITH KEBAB, RICE & BREAD	€28.50
LAMB - KASHMIRI LAL MAAS LAMB COOKED ON THE BONE WITH RED CHILLIES, KASHMIRI MASALA & COCKSCOMB FLOWER. SERVED BONELESS.	€22.50
LUCKNOWI BIRYANI PERFUMED BASMATI RICE WITH LAMB, CHICKEN, OR PRAWN, SAFFRON, MINT & GOLDEN ONIONS. SERVED WITH RAITA & CURRY	€24.00

VEGETARIAN MAINS

VEGAN OPTIONS AVAILABLE

PINDI CHANA WHITE CHICKPEAS, FRESH GINGER, PALAMPUR TEA LEAVES EXTRACT, BROWN ONION, CHANA MASALA	€14.50
DAL MAKHNI 24 HOUR SLOW COOKED WHOLE BLACK LENTILS, RED KIDNEY BEANS, FENUGREEK, BUTTER & CREAM	€14.50
PANEER BAINGAN KA SALAN COTTAGE CHEESE DUMPLINGS, BABY AUBERGINE, TRADITIONAL HYDERABADI PEANUT TAMARIND SAUCE	€16.50
CHAKRA SHAKAHARI THAALI TASTER PORTIONS OF LENTILS, GREENS, POTATOES & VEGETABLES SERVED WITH RICE & BREAD. AN IDEAL WAY TO SAVOUR A FULLY BALANCED TRADITIONAL INDIAN MEAL.	€24.50
ANARDANA TIKKA SAAGWALA GRILLED TANDOORI COTTAGE CHEESE, CREAMED SPINACH, GARLIC, GINGER & CHILLIES	€15.00
SABZ MILONI FRESH SEASONAL BABY VEGETABLES STIR FRIED WITH GARLIC, SPINACH & MUSHROOMS	€15.50

SIDES & RICE

TADKA BROCCOLI, ASPARAGUS & MUSTARD LEAF <i>TOSSED WITH TOASTED GARLIC, LIME & CHILLI</i>	€7.50
ALOO GOBHI METHI <i>HOME STYLE PREPARATION OF CAULIFLOWER & POTATOES.</i>	€6.50
BOMBAY ALOO <i>STIR FRIED POTATOES, CURRY LEAVES, TOMATOES & GINGER</i>	€5.50
LEMON RICE / MUSHROOM PULAO	€4.00
CHAKRA WATERCRESS & CORN PULAO	€4.00
SAFFRON PULAO / STEAMED BASMATI RICE	€3.50
PINEAPPLE POMEGRANATE RAITA /AVOCADO ONION RAITA /CUCUMBER RAITA	€4.00

TANDOORI BREADS

BREAD BASKET (FOR TWO) <i>SELECTION OF FOUR FLAVOURS OF NAAN BREAD</i>	€6.50
HOUSE SPECIAL BREADS <i>CORIANDER, GARLIC & ONION / ONION & CHILLI NAAN / CHEESE & CHILLI</i>	€3.75
STUFFED SPECIAL BREADS <i>KEEMA NAAN: MINCED SPICED LAMB / PESHAWARI: COCONUT, ALMOND, RAISINS</i>	€3.75
NAAN <i>LEAVENED REFINED FLOUR BREAD</i>	€3.00
ROTI <i>WHOLE WHEAT BREAD</i>	€2.50
PARANTHA <i>LAYERED WHOLE WHEAT BREAD</i>	€2.75
CHILLA <i>SPICED GRAM FLOUR, ONION & TOMATOES (COELIAC FRIENDLY)</i>	€3.50