

STARTERS

Calcutta Baingan Bhaja	€7.50
Aubergine fritters, tossed roasted pepper, onion rings, mustard & ginger dressing, a Bengali specialty	
Chakra Salad	€8.50
Tandoori Portobello mushroom, artichoke hearts, dressed garden leaves, roasted beets, caramelized walnuts	
Delhi Tikki Trio	€8.50
Winning combination of peas stuffed Carlow rooster potato, Goats cheese stuffed Beetroot and carom scented spiced chick peas cake	
Punjabi Chicken Tikka	€11.50
Charcoal smoked chicken Tikkas, mint & lime yoghurt, smoked chili , fresh leaves & onion	
Hiran Ka Samosa	€11.50
Crisp pastry parcels with hand pounded venison (Irish Sika) & wild berry chutney	
Wicklow Lamb Tasting Plate	€11.50
Showcasing the versatility of our local Wicklow lamb. Seekh kebab, Masala meat ball, clove smoked Shammi kebab, mint Chimichuri, pomegranate relish	
Duck Tikka	€12.00
Free range Barbary duck breast, Tellicherry pepper, star anise, plum chutney & pickled cucumber	
Jal Tarang	€13.00
Pan seared Kilkee scallops, celeriac puree, Clonakilty black pudding, tomato chutney, sauted pumpkin	
Kekda Balchao	€11.50
Fresh Dingle bay crabmeat, Goan mango, spicy crab meat ball, herb aioli & pickled mooli	
Ajwaini Jhinga	€15.50
Smoked jumbo prawns, Kashmiri chilly & carom seeds, red onion tartar, melon salad	
Kebab Platter	€15.00
A simple way to savour Chef Lalit's selection of assorted meats and seafood Vegetarian Platter also available	

TANDOORI BREADS

Bread Basket (For Two)	Selection of four flavours of naan breads	€ 6.50
House Special Breads :	CGO Coriander, Garlic & Onion - OC Onion & Chilly Naan	€ 3.50
	CC Cheese & Chilly - SPM Spiced Potato & Mint	
Stuffed: Keema	Minced Spiced Lamb - Peshawari Coconut , Almond , Raisins	€ 3.50
Naan	Leavened refined flour bread- Roti Whole wheat bread - Parantha Layered whole wheat bread - Chilla Coeliac bread with spiced gram flour onion & tomatoes	€ 3.00

Whilst we do all to accommodate our guests with allergies & food intolerances, we are unable to guarantee that our Dishes are totally allergen free A 10% service charge will be levied on groups of 6 or more

MAINS

Policha Meen	€25.00
Whole Sea Bream marinated in green peppercorns, garlic, lime & coriander, baked in banana leaf, served with tempered yoghurt rice	
Lahsooni Machhi	€24.00
Tandoori Waterford monkfish tail & kofta with turmeric & rock salt on a bed of coriander, fresh fenugreek & water cress sauce	
Tawa Jhinga	€25.00
Pan-griddled jumbo prawns with carom seeds, peppers & caramelized onion sauce	
Howth Lagosta- Assadh Kari	€35.50
Howth lobster poached in butter, fresh turmeric & coconut veloute, tomato rice & salad	
Seafood Chilli Masala	€24.00
A delectable combination of Crab claws, juicy prawns & wild Sea Bream cooked in a fresh green chilli & coconut lime sauce	
Tandoori chicken	€22.50
Irish chicken marinated with Amritsari chilli, garlic & yoghurt. Saffron pulao & tikka masala sauce	
Uttaranchal village chicken curry	€22.00
Traditional fare from the foothills of Himalayas, chicken stew with ginger, tomatoes & smashed fresh garlic served with butter naan	
Murgh Chandan Korma	€22.50
Irish chicken breast stuffed with courgette & smoked pistachio with sandalwood korma	
Murgh Makhan Palak	€20.00
Old Delhi style chicken, creamed tomatoes, sieved cress, baby spinach & fennel	
Chakra Masahari Thaali	€28.00
Thaali is a perfect way of savouring a complete Indian meal. Selection of meats, seafood & potato dishes with kebab, rice & bread. Chosen & prepared by Chef Lalit	
Dindigul Duck	€22.50
Free range Barbary duck breast, seasonal vegetable thoran, duck fat confit chips	
Naga pork	€23.00
From the North Eastern hill state of India, grilled succulent pork chop served with savoy cabbage & apple poryal, hot chorizo gravy	
Keema Matar Masala	€22.50
Vipan's favourite from old- Irani Cafés of Mumbai –Hand pounded lamb braised with black cardamom, charred onions, star -anise. Served with butter naan	
Tandoori Chops Soola	€24.00
Tandoori Irish lamb rack, chick peas & tender soya bean sabzi, lamb yakhani sauce	
Lamb Pepper Fry	€22.50
Irish Lamb braised in Chef Sunu's Tamil spice mix, peppered banana shallots, curry leaf oil, fresh ginger	

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Nalli ki Nihari €24.00
Wicklow Lamb Shank cooked in a gelatinous broth with black cardamom, wild Himalayan herb Jimbu , fried onions & almond paste. An all-time Chakra favourite

Kashmiri Rogan Josh €21.50
Wicklow lamb with mace & ginger infused red onion sauce & spiced shallots

Hyderabadi Biryani €24.00
Perfumed basmati rice with lamb, chicken or prawn, saffron, mint & golden onions, served with raita & curry

VEGETERIAN MAINS

Khaas Lucknowi Sabziyan €15.50
Anand's home town special of seasonal vegetable curry with cumin seed tempering

Paneer Baingan Ka Salan €15.50
Homemade cottage cheese dumplings, baby aubergine, traditional Hyderabadi peanut tamarind sauce

Chakra Shakahari Thaali €24.50
Combination of lentils, greens, potatoes & vegetables served individually with rice & bread. An ideal way to savor a complete Indian meal. Chosen & prepared by **Chef Lalit**

Saag Paneer Tikka €15.00
Grilled Tandoori cottage cheese, creamed garlic fresh spinach, ginger and chillies

Sabz Miloni €14.50
Fresh seasonal vegetables stir fried with garlic, baby spinach and mushrooms

SIDES & RICE

Tadka Daal Yellow lentils with garlic & toasted spices €5.50

Lahsooni Patta Spinach & mustard greens with buttered garlic & fennel €5.50

Bombay Aloo Stir fried potatoes, curry leaf, tomatoes & ginger €5.00

Aloo Gobhi Home style preparation of cauliflower & potatoes. €5.50

Bhindi Masala Okra tossed with onions, ginger & tomatoes €5.50

Lemon Rice -Mushroom Pulao-Brown Manipuri- Peas Pulao €3.50

Basmati Rice ---- Pulao / Steamed €3.00

Raita : Chilled cucumber & tomato yoghurt, toasted cumin seeds €3.00

Kids Meal Extra mild for little ones

Chicken Tikka Masala or Chicken Korma €12.50
with rice & butter naan

Murgh Malai Tikka €12.50
with rice, butter naan & korma sauce

Crispy Fried Prawn €13.00
with rice, butter naan & korma sauce

Kids Ice Cream (Two scoops) €3.50

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