

# A LA CARTE MENU

## STARTERS

<b>KURKURI BASS</b> CHEF RAJU'S HOME SPECIAL. GRILLED SEA BASS CRUSTED WITH MULLUGAPUDI (CHENNAI GUN POWDER) MASALA & CURRY LEAF ROASTED TOMATO CHUTNEY.	€11.00
<b>KEKDA TIKKI</b> DINGLE BAY CRAB CAKES STUFFED WITH TANGY SHRIMP & COASTAL SPICES WITH COUS COUS SALAD, DILL YOGHURT.	€12.00
<b>SAMUNDARI MOTI</b> SPICE CRUSTED PAN SEARED SCALLOPS WITH TEXTURES OF CAULIFLOWER.	€ 13.00
<b>TANDOORI JHINGA</b> JUMBO PRAWNS IN KASHMIRI CHILLY & LIME MARINADE WITH MANGO & AVOCADO SALAD.	€15.00
<b>BHATTI KA KHARGOSH</b> RABBIT TIKKA STEEPED IN BROWN ONION, DRY SPICE RUB & PLUM CHUTNEY.	€11.00
<b>GOSHT KE KEBAB</b> WICKLOW LAMB TASTING COOKED IN THREE DIFFERENT TEXTURES & FLAVOURS. PEPPERED LAMB, SEEKH KEBAB & SMOKED CLOVE POUNDED LAMB SAMOSA.	€11.00
<b>DUCK TIKKA</b> FREE RANGE BARBARY DUCK BREAST WITH PICKLING SPICES, PASSION FRUIT DRESSING & GRILLED FIG.	€12.00
<b>KESARI MALAI KEBAB</b> FREE RANGE CHICKEN SUPREMES IN CREAM CHEESE & SAFFRON MARINADE WITH TEMPERED BEETROOT RELISH.	€9.50
<b>WICKLOW SALAD</b> TANDOORI PORTOBELLO MUSHROOM, PEAR & CARAMELIZED WALNUT WITH SWEET PICKLED BEETROOT.	€8.50
<b>ALOO MATTER KI TIKKI</b> PAN-FRIED POTATO CAKES WITH SPICED PEAS & RAISINS, TAMARIND RELISH , SWEET YOGHURT WITH CUMIN.	€7.50
<b>BAINGAN BHAJI</b> SWEET & SOUR COMBINATION OF AUBERGINE FRITTERS, ROASTED PEPPERS WITH HOMEMADE MANGO & GINGER CHUTNEY.	€7.00
<b>CHAKRA KEBAB COMBINATION</b> FISH CAKE, TANDOORI PRAWNS, KESARI CHICKEN & SEEKH KEBAB.	€15.00
<b>VEGETARIAN</b> - TANDOORI PANEER, MUSHROOM, AUBERGINE FRITTERS & TIKKI.	€12.50

ALL DISHES MAY CONTAIN TRACES OF NUTS & FLOUR,  
PLEASE ASK THE FLOOR STAFF FOR DISHES WITHOUT NUTS OR FLOUR  
A 10% SERVICE CHARGE WILL BE LEVIED ON GROUPS OF 6 OR MORE

## MAIN COURSES

<b>LAHSONI MACHHI</b> TANDOORI WATERFORD MONKFISH TAIL & SPICED KOFTA WITH TURMERIC & ROCK SALT WITH A GREEN CORIANDER, FRESH FENUGREEK & CRESS SAUCE, BHAPPA RICE.	€24.00
<b>JHINGA MALAI</b> JUMBO PRAWNS IN ONION & COCONUT SAUCE WITH TOASTED CUMIN & SCENTED GREEN CARDAMOM.	€25.00
<b>CRAB CHILLY MASALA</b> FRESH DINGLE BAY CRAB CLAWS IN CORIANDER, GREEN CHILLI MASALA, PALM VINEGAR, COCONUT & LIME.	€24.00
<b>MACHER JHOL</b> PAN FRIED FRESH COD, GLAZED WITH JAGGERY IN A BENGALI STYLE SUMMER VEGETABLE STEW.	€22.50
<b>AWADHI MURGH</b> SLOW COOKED ORGANIC CHICKEN THIGHS WITH A CARAMELIZED ONION, ROSE PETAL EXTRACT & MACE VELOUTE WITH CASHEW NUTS .	€21.50
<b>MURGH MAKHAN PALAK</b> OLD DELHI STYLE CHICKEN WITH ONION, TOMATO MASALA WITH CREAM, FENUGREEK & BABY SPINACH.	€20.00
<b>MURGH LAZEEZ</b> FREE-RANGE CHICKEN FILLET STUFFED WITH SMOKED PISTACHIO, IN A SANDALWOOD KORMA.	€22.00
<b>TANDOORI MURGH</b> GRILLED CORN FED CHICKEN IN KASHMIRI CHILLI ,GARLIC & YOGHURT. SAFFRON PULAO & MASALA SAUCE.	€21.50
<b>DUCK CHETTINAD</b> FREE RANGE BARBARY DUCK GLAZED WITH TAMARIND, CURRY LEAF, WITH SAUTÉED FRESH GREENS & PEAS IN A MADRAS STYLE SPICED CHETTINAD GRAVY.	€22.00
<b>COORGI PORK</b> 18 HOUR MARINATED PORK CHOP WITH COORGI MASALA & MUSTARD TEMPERED SAVOY CABBAGE( SWEET INDIAN SAUERKRAUT) WITH CRISPY PORK BELLY.	€22.50
<b>NALLI KI KALIYAN</b> AN ALL TIME CHAKRA FAVOURITE. WICKLOW LAMB SHANK WITH CARDAMOM, CHILLI PASTE & ONION MASALA.	€24.00
<b>MATKA GOSHT</b> HAND POUNDED WICKLOW LAMB, PEAS, SPINACH & MUSHROOMS COOKED OVERNIGHT IN SEALED POT.	€21.00
<b>GOSHT KI CHAMPIEN</b> SPICE CRUSTED LAMB RACK WITH MASALA POTATO GRATIN AND ROGAN JOSH SAUCE.	€23.00
<b>CHAA GOSHT</b> CHEF LALIT 'S SPECIALITY. WICKLOW LAMB IN SOUR CREAM, FENNEL WHEY & CLOVE SCENTED SAUCE.	€21.50
<b>LUCKHNOWI BIRYANI</b> PERFUMED BASMATI RICE WITH SAFFRON, MINT & FRIED ONION. CHOICE OF MEAT (LAMB /CHICKEN). A SUPPLEMENT €3.00 WILL BE ADDED FOR PRAWNS.	€23.00
<b>CHAKRA MAHSAHARI THALI</b> COMBINATION OF PRAWNS , CHICKEN , VEGETABLES & LAMB SERVED INDIVIDUALLY WITH RICE & BREAD. AN IDEAL WAY TO SAVOUR A COMPLETE INDIAN MEAL.	€28.00

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## VEGETERIAN MAINS

<b>CHAKRA SHAKAHARI THALI</b> COMBINATION OF LENTILS, GREENS, POTATOES & VEGETABLES SERVED INDIVIDUALLY WITH RICE & BREAD. AN IDEAL WAY TO SAVOUR A COMPLETE INDIAN MEAL.	€23.50
<b>KADHAI PANEER</b> HOME MADE COTTAGE CHEESE CHARRED IN TANDOOR WITH CORIANDER & FENNEL INFUSED KADHAI SAUCE.	€15.00
<b>SUBZ MILONI</b> STIR FRIED SEASONAL VEGETABLES WITH, CUMIN & CRUSHED CORIANDER SEED TEMPERING.	€13.50
<b>KHUBAANI KE KOFTE</b> SEASONAL VEGETABLE DUMPLINGS WITH STUFFED APRICOT CHUTNEY, SAGE KORMA.	€ 14.00

## SIDES

<b>BHINDI MASALA</b> STIR FRIED OKRA WITH ONIONS, GINGER, GREEN CHILLY & TOMATOES.	€ 5.50
<b>TADKA DAAL</b> YELLOW LENTILS WITH GARLIC & TOASTED SPICES.	€ 5.00
<b>LAHSONI PATTI</b> SPINACH & MUSTARD GREENS WITH BUTTERED GARLIC & FENNEL.	€ 5.50
<b>ALOO HARA PYAZ</b> STIR FRIED POTATOES WITH, TOMATOES & SPRING ONIONS.	€ 5.00
<b>CHANNA AMRITSARI</b> CHICKPEAS BRAISED WITH FENUGREEK, FENNEL, TAMARIND & CORIANDER.	€ 5.00

## RICE / BREADS

<b>BASMATI RICE — PULAO / STEAMED</b>	€ 3.00
<b>LEMON RICE / MUSHROOM PULAO</b>	€ 3.50
<b>NAAN/ ROTI</b>	€ 3.00
<b>BREAD BASKET ( FOR TWO)</b> SELECTION OF FOUR DIFFERENT NAAN BREADS	€ 6.50
<b>CORIANDER, GARLIC &amp; ONION / ROSEMARY &amp; PEPPER</b>	€ 3.50
<b>KEEMA NAAN PESHAWARI NAAN</b>	€ 3.50
<b>RAITA</b> YOGHURT WITH CUCUMBER, TOMATO & ONION	€ 3.50

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