



APPETIZERS

- 1. CLASSIC CRISPY LAMB SAMOSA L** *🍴* 4.50
CRISPY PASTRY STUFFED WITH INDIAN SPICED GROUND LAMB & SWEET GREEN PEAS
- 2. CHICKEN PAKORA L,G** 7.00
CHICKEN FRITTERS MARINATED WITH SELECTED SPICES & HERBS
- 3. FISH KOLIWADA L,G** 9.00
BOMBAY STYLE FISH FRITTERS
- 4. KING PRAWN PAKORA L,G** 10.90
KING PRAWN FRITTERS MARINATED WITH SELECTED SPICES & HERBS
- 5. TANDOORI ROASTED LAMB CHOPS L,G** *🍴* 13.00
FIRE ROASTED FRESH LAMB CHOPS MARINATED WITH ROCKSALT & SELECTED SPICES
- 6. TANDOORI PLATTER G** *🍴* 29.90
CHICKEN TIKKA, LAMB TIKKA, CHICKEN PAKORA & KING PRAWN PAKORA
- 7. CHAKRA TANDOORI PLATTER G** *🍴* 41.00
CHICKEN TIKKA, LAMB TIKKA, FIRE ROASTED KING PRAWNS, CHICKEN PAKORA & KING PRAWN PAKORA

VEGETARIAN APPETIZERS

- 8. PAPADAMS L,G** 2.00
PEPPER CRUSTED CRISPY LENTIL CRACKERS
- 9. CLASSIC CRISPY VEGETABLE SAMOSA L** *🍴* 3.90
CRISPY PASTRY STUFFED WITH SPICED POTATOES & SWEET GREEN PEAS
- 10. VEGETABLE PAKORA L,G** 6.00
FRITTED CAULIFLOWER, EGGPLANT, POTATOES, MUSHROOMS & ZUCCHINI
- 11. PANEER PAKORA G** 7.00
INDIAN FARMERS CHEESE FRITTERS
- 12. PANEER TIKKA G** *🍴* 9.90
SPICED AND FIRE ROASTED INDIAN FARMERS CHEESE
- 13. VEGETARIAN APPETIZER PLATTER** *🍴* 21.00
SAMOSA, PANEER TIKKA, ASSORTED PAKORAS & PAPADAMS

SOUPS

- 14. NORTH INDIAN TOMATO SOUP L*** 3.50
CHAKRAS ORIGINAL INDIAN SPICED TOMATO SOUP
- 15. MADRAS SOUP L,G** 3.50
LENTIL SOUP FLAVOURED WITH COCONUT
- 16. INDIAN FARMERS CHEESE SOUP** 4.00
INDIAN FARMERS CHEESE IN VEGETABLE BROTH
- 17. MULLIGATAWNY SOUP** 4.00
SPICED CHICKEN AND LEMON SOUP
- 18. CHAKRA LAMB SOUP L** 5.00
LAMB SOUP WITH FRESH VEGETABLES

SALADS

- 19. RAITA G** 3.90
FRESH YOGHURT WITH GRATED CUCUMBER & TOMATOES
- 20. HARA SALAD** 5.00
MIXED FRESH GREEN SALAD
- 21. PANJABI SALAD L,G** 6.00
MIXED FRESH GREEN SALAD WITH SWEETCORN & PAPADAM
- 22. KASHMIRI SALAD G** 7.50
FRESH TOMATOES & LYCHEES WITH LAMB CHEESE

BIRYANI

- 23. PEAS PULLAO RICE L,G** (1/2 - 4.00) 6.00
CLOVE & SAFFRON MARBLED BASMATI PULLAO WITH SWEET GREEN PEAS
- 24. VEGETABLE BIRYANI L,G** *🍴🍴* 9.00
MARKET FRESH ASSORTED VEGETABLES IN SAFFRON SCENTED BASMATI RICE
- 25. MURG BIRYANI L,G** *🍴🍴* 13.00
BONELESS CHICKEN PIECES WITH SAFFRON & GINGER SCENTED BASMATI RICE
- 26. GOSHT BIRYANI L,G** *🍴🍴* 14.90
MUGHLAI STYLE BRAISED LEG OF LAMB IN CINNAMON & SAFFRON SCENTED BASMATI RICE
- 27. CHAKRA SPECIAL BIRYANI L,G** *🍴🍴* 15.90
SKILLET SAUTEED TIGER PRAWNS WITH LAMB & CHICKEN, COOKED IN SAFFRON SCENTED BASMATI RICE
- 28. KING PRAWN BIRYANI L,G** *🍴🍴* 25.00
SKILLET SAUTEED TIGER PRAWNS IN CARDAMON SAFFRON BASMATI RICE

L - lactose free G - gluten free L* - ask for lactose free

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DISHES FROM THE TANDOORI CLAY OVEN

41. TANDOORI CHICKEN (half) G <i>ᎠᎠ</i>	12.00
<i>MARINATED IN FRESH YOGHURT & INDIAN SPICES</i>	
42. MURG TIKKA KABAB G <i>ᎠᎠ</i>	12.90
<i>MASALA SPICED FIRE ROASTED BONELESS CHICKEN BREAST</i>	
43. MURG TIKKA HARADHANIYA G <i>ᎠᎠ</i>	12.90
<i>FIRE ROASTED BONELESS CHICKEN BREAST MARINATED WITH YOGHURT, SPICES & CHOPPED FRESH CORIANDER</i>	
44. SEEKH KABAB L,G <i>ᎠᎠ</i>	13.90
<i>FIRE ROASTED INDIAN SPICED LAMB MINCE KABAB</i>	
45. MURG TIKKA LAZAWAB G <i>Ꭰ</i>	13.90
<i>FIRE ROASTED BONELESS CHICKEN BREAST SPICED WITH CHAKRAS SECRET RECIPE</i>	
46. GOSHT BOTI KABAB G <i>ᎠᎠ</i>	14.90
<i>FIRE ROASTED GARAM MASALA SPICED LAMB CUBES</i>	
47. LAILA MANJU KABAB (30min) G <i>Ꭰ</i>	14.90
<i>FIRE ROASTED SPICED ASSORTMENT OF LAMB & CHICKEN MINCE, ALTERNATELY SKEWERED. SPECIALITY OF THE HOUSE</i>	
48. FISH TIKKA KABAB G <i>Ꭰ</i>	14.90
<i>SPICED & FIRE ROASTED FISH TIKKA KABAB</i>	
49. TANDOORI FIRE ROASTED KING PRAWNS G <i>Ꭰ</i>	31.00
<i>FIRE ROASTED KING PRAWNS MARINATED & SERVED WITH A TOPPING OF HOME MADE BUTTER</i>	
50. TANDOORI LOBSTER G <i>Ꭰ</i>	49.00
<i>FIRE ROASTED WHOLE LOBSTER SERVED WITH FRESH VEGETABLES SPECIALITY OF THE HOUSE</i>	

TANDOORI DISHES ARE SERVED WITH RICE

L - lactose free G - gluten free L* - ask for lactose free



TRADITIONAL INDIAN BREADS FROM THE TANDOORI CLAY OVEN

29. NAAN	2.00
<i>TANDOORI BAKED CLASSIC INDIAN BREAD</i>	
30. ROTI L	2.00
<i>TANDOORI BAKED WHOLE WHEAT BREAD</i>	
31. PARATHA L*	3.00
<i>FLAKY AND BUTTERY WHOLE WHEAT BREAD</i>	
32. POORI L	3.00
<i>WOK FRIED WHOLE WHEAT BREAD</i>	
33. ROASTED GARLIC NAAN	3.00
<i>NAAN BREAD WITH CRUSHED GARLIC</i>	
34. ONION KULCHA	3.50
<i>NAAN BREAD STUFFED GRILLED ONIONS</i>	
35. PUDINA PARATHA L*	3.50
<i>NAAN BREAD WITH MINT</i>	
36. ALOO PARATHA	3.50
<i>NAAN BREAD STUFFED WITH SPICED POTATOES</i>	
37. KABULI NAAN	4.50
<i>NAAN BREAD STUFFED WITH NUTS, RAISINS & ALMOND FLAKES</i>	
38. PANEER PARATHA	4.50
<i>NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE</i>	
39. KEEMA NAAN	5.00
<i>NAAN STUFFED WITH GARAM MASALA SPICED GROUND LAMB</i>	
40. ASSORTED INDIAN BREAD BASKET	10.00
<i>NAAN, ONION KULCHA, ROTI, ALOO PARATHA</i>	

EXTRAS

EXTRA RICE	2.55
SAUCE MIX	1.00
<i>MINT, CHILLI JA TAMARIND SAUCES</i>	
MANGO CHUTNEY	1.00
PICKLES	1.00

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TENDER LAMB CURRIES

- 51. DUM KHEEMA KOFTA** L ၂၂၂ 12.90
SPICED LAMB MINCE BALLS, STEAM COOKED
IN A GRAVY OF GOLDEN FRIED ONIONS, TOMATOES,
WHOLE SPICES & FRESH CORIANDER
- 52. ROGAN JOSH** L,G ၂၂ 14.90
SLOW BRAISED LEG OF LAMB WITH CINNAMON &
CORIANDER
- 53. GOSHT VINDALOO** L,G ၂၂၂ 15.90
SLOW BRAISED LEG OF LAMB AND POTATOES IN A SPICY
MASALA SAUCE
- 54. DUM GOSHT** L,G ၂၂၂ 15.90
TRADITIONAL LAMB CURRY GENTLY COOKED WITH
SELECTED HERBS & SPICES
- 55. METHI GOSHT** L,G ၂၂၂ 15.90
TENDER PIECES OF LAMB COOKED WITH
FENUGREEK, GARLIC, TOMATOES & MILD SPICES
- 56. SAAG GOSHT** L*,G ၂၂ 15.90
BRAISED LEG OF LAMB IN A GARLIC - SPINACH PUREE
- 57. KARAHİ GOSHT** L,G ၂၂ 15.90
STIR FRIED LAMB WITH BELL PEPPERS, ONION,
TOMATOES & FRESH CORIANDER
- 58. GOSHT PASANDA** G 15.90
YOGHURT MARINATED LAMB SIMMERED WITH
SAFFRON IN ALMOND - CASHEW CREAM SAUCE
- 59. NILGIRI KHORMA** L,G ၂၂ 16.90
LAMB COOKED IN A RICH GRAVY, FLAVOURED
WITH FRESH CORIANDER & COCONUT CREAM
- 60. TANDOORI ROASTED
MASALA LAMB CHOPS** L,G ၂၂ 17.90
FIRE ROASTED LAMB CHOPS IN A ROSEMARY -
CARDAMON SPICY RED CURRY SAUCE

LAMB CURRIES ARE SERVED WITH RICE

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CHICKEN CURRIES

- 61. MURG MASALA** L,G ၂၂ 11.90
CHAKRAS CLASSIC TURMERIC SPICED CHICKEN CURRY
- 62. MURG TIKKA MASALA** G ၂၂ 12.90
FIRE ROASTED CHICKEN TIKKA SIMMERED IN
FENNEL AND TOMATO SAUCE
- 63. MURG MAKHANWALA** G ၂ 12.90
FLAME GRILLED SHREDDED CHICKEN BREAST WITH
A FENUGREEK SEASONED DECADENT TOMATO-BUTTER
SAUCE
- 64. MURG ACHARI MASALA** L,G ၂၂၂ 12.90
CHICKEN COOKED IN A MARINADE OF PICKLE SPICES
- 65. MURG SAGWALA** L*,G ၂၂ 12.90
BRAISED CHICKEN IN A GARLIC-SPINACH PUREE
- 66. MURG SHAHAJANI** G 12.90
CHICKEN MARINATED IN FRESH YOUGHURT WITH
BROCCOLI, SIMMERED IN A SAFFRON,
ALMOND-CASHEW CREAM SAUCE
- 67. KARAHİ MURG** L,G ၂၂ 12.90
KARAHİ STIR FRIED CHICKEN, BELL PEPPER,
ONIONS, TOMATOES AND FRESH YOGHURT
- 68. MURG TIKKA HARA MASALA** G ၂၂ 12.90
BONELESS CHICKEN SIMMERED WITH FRESHLY
CHOPPED CORIANDER, SPICES AND YOGHURT
- 69. MURG VINDALOO** L,G ၂၂၂ 12.90
CHICKEN AND POTATOES BRAISED IN A HOT SPICY
MASALA SAUCE
- 70. MURG TIKKA JHALFRAZIE** G ၂၂ 13.90
FLAME GRILLED CHICKEN, STIR FRIED WITH
GREEN PEPPERS, ONIONS, TOMATOES,
FLAVOURED WITH FRESH PEPPER AND GINGER

DUCK CURRIES

- 71. DUCK MASALA** L, G ၂၂ 14.00
CHAKRAS TURMERIC SPICED DUCK CURRY
- 72. DUCK VINDALOO** L, G ၂၂၂ 16.00
DUCK FILLET AND POTATOES BRAISED IN A HOT
SPICY MASALA SAUCE
- 73. DUCK JHALFRAZIE** G ၂၂ 16.00
FLAME GRILLED DUCK FILLET STIR FRIED WITH GREEN
PEPPERS, ONIONS, TOMATOES. FLAVOURED WITH FRESH
PEPPER AND GINGER

CHICKEN AND DUCK CURRIES ARE SERVED WITH RICE

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FISH AND PRAWN CURRIES



VEGETARIAN CURRIES

- 74. MALABARI JHINGA CURRY** L,G *DD* 13.00
SHRIMPS WITH SIMMERED IN A MODERATELY SPICED SAUCE FLAVOURED WITH COCONUT
- 75. KADAI JHINGA** L,G *DD* 13.50
BOMBAY STYLE COOKED SHRIMPS WITH BELL PEPPERS, TOMATOES AND ONIONS
- 76. GOA FISH CURRY** L,G *DD* 14.90
COCONUT POACHED FISH PIECES WITH CURRY LEAVES
- 77. FISH TIKKA MASALA** L,G *DD* 15.90
TANDOORI ROASTED FISH PIECES MARINATED IN FRESH YOGHURT AND TURMERIC, SERVED IN MASALA SAUCE
- 78. GOA KING PRAWN CURRY** L,G *DD* 25.00
TANDOORI ROASTED KING PRAWNS IN A GINGER AND COCONUT MILK CURRY
- 79. KING PRAWN VINDALOO** L,G *DD* 27.00
SKILLET SEARED KING PRAWNS AND POTATOES BRAISED IN HOT MASALA SAUCE
- 80. KING PRAWN BHUNA** L,G *DD* 27.00
TANDOORI FIRED KING PRAWNS WITH TOMATO AND CLOVES SCENTED SAUCES
- 81. KING PRAWN PEPPER MASALA** L,G *DD* 28.00
KARAHY TOSSED BLACK PEPPER KING PRAWNS, BELL PEPPERS AND ONIONS

- 82. VEGETABLE MASALA** L*,G *DD* 9.00
SPICED AND SAUTEED FRESH VEGETABLES ROASTED IN DRY MASALA SAUCE
- 83. VEGETABLE DILRUBA** L*,G *DD* 9.00
SPICED AND SAUTEED INDIAN FARMERS CHEESE FRESH VEGETABLES IN SPINACH SAUCE
- 84. MUSHROOMS & CORN MASALA** L*,G *DD* 9.00
MUSHROOMS AND CORN COOKED WITH ONIONS AND TOMATO SAUCE
- 85. KADAI MUSHROOM** L*,G *DD* 9.90
STIR FRIED MUSHROOMS WITH BELL PEPPERS, ONIONS, TOMATOES AND FRESH CORIANDER
- 86. CHANNA MASALA** L,G *DD* 9.90
CHICKPEAS AND BLACK CUMIN WITH FRESH CORIANDER
- 87. SAG PANEER** G *DD* 9.90
INDIAN FARMERS CHEESE IN A SPICY GARLIC SPINACH PUREE
- 88. ALOO GOBI MASALADAR** L*,G *DD* 9.90
POTATO AND CAULIFLOWER SAUTEED IN GARLIC AND TURMERIC
- 89. CHAKRAS SHAHI PANEER** G *DD* 10.90
INDIAN FARMERS CHEESE SIMMERED IN A TOMATO, ALMOND-CASHEW CREAM SAUCE
- 90. BENGAN BHARTA** L*,G *DD* 10.90
PUREE OF TANDOORI AUBERGINE AND TOMATOES
- 91. NAVARATAN KORMA** G 9.90
INDIAN FARMERS CHEESE AND FRESH VEGETABLES IN A BUTTER MILK CREAM SAUCE
- 92. MATTAR PANEER** G *DD* 9.90
INDIAN FARMERS CHEESE AND SWEET GREEN PEAS IN A SPECIAL TOMATO SAUCE
- 93. MALAI KOFTA** 9.90
INDIAN FARMERS CHEESE, VEGETABLE, POTATO CROQUETTES WITH FENUGREEK
- 94. YELLOW DAL** L*,G *DD* 9.00
CLOVES SCENTED BUTTER WHIPPED YELLOW LENTILS FLAVOURED WITH MUSTARD SEEDS
- 95. DAL MAKHANI** G *DD* 9.90
CARDAMON SCENTED BUTTER WHIPPED LENTILS FLAVOURED WITH CURRY LEAVES

FISH AND PRAWN CURRIES ARE SERVED WITH RICE

VEGETARIAN CURRIES ARE SERVED WITH RICE

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CHAKRA DINNERS

- 96. VEGETARIAN THALI FOR TWO** 48.00
HOUSE GREEN SALAD, PAPADAM, MATTAR PANEER, DAL MAKHANI, NOVARATAN KORMA, RAITA, POORI, BASMATI RICE, CHOICE OF DESSERT, TEA/COFFEE
- 97. CHAKRA DINNER FOR TWO** 57.00
HOUSE GREEN SALAD, TANDOORI CHICKEN, ROGAN JOSH, MURG TIKKA MASALA, SAAG PANEER, RAITA, ONION KULCHA, BASMATI RICE. CHOICE OF DESSERT, TEA/COFFEE
- 98. INDIAN ROYAL DINNER FOR TWO** 59.90
HOUSE GREEN SALAD, LAMB TIKKA KABAB, MURG TIKKA KABAB, TANDOORI PRAWNS, SEEKH KABAB, DAL MAKHANI, RAITA, NAAN, BASMATI RICE. CHOICE OF DESSERT, TEA/COFFEE

DESSERTS

- 99. GULAB JAMUN G** 3.50
SWEET CHESE BALLS DIPPED IN CARDAMON - SAFFRON SYRUP
- 100. ICE CREAM G** 3.50
- 101. KHEER G** 3.90
INDIAN RICE PUDDING WITH NUTS
- 102. KULFI G** 4.50
SAFFRON FLAVOURED INDIAN ICE CREAM WITH PISTACHIOS

