

Chakra Meals



Chakra serves ready to eat packed food in K Market's in Finland and through Chakra meals on Wolt in Estonia.

***L- LACTOSE FREE; L*- ASK FOR LACTOSE FREE
V- VEGAN; V*- ASK FOR VEGAN
*ASK INFORMATION ABOUT ALLERGENS FROM YOUR
WAITER***

***L - LAKTOOSIVABA; L* - KÜSI LAKTOOSIVABA
V - VEGAN; V* - KÜSI VEGANILE
*ALLERGEENIDE KOHTA KÜSI INFOT TEENINDAJALT***

EELROAD / APPETIZERS

- 1. LAMB SAMOSA** *L* 🌶️ 7.90
KRÕBE PIRUKAS, TÄIDETUD INDIA VÜRITSITATUD LAMBAHAKKLIHA JA ROHELISTE
HERNESTEGA
CRISPY PASTRY STUFFED WITH INDIAN SPICED GROUND LAMB & SWEET GREEN PEAS
- 2. CHICKEN PAKORA** *L* 8.50
FRITEERITUD KANA, MARINEERITUD VÜRTSIDE JA ÜRTIDEGA
CHICKEN FRITTERS MARINATED WITH SELECTED SPICES & HERBS
- 3. FISH KOLIWADA** *L* 10.50
BOMBEL STIILIS FRITEERITUD KALATÜKID
BOMBAY STYLE FISH FRITTERS
- 4. KING PRAWN PAKORA** *L* 12.50
FRITEERITUD KUNINGKREKETID, MARINEERITUD VÜRTSIDE JA ÜRTIDEGA
KING PRAWN FRITTERS MARINATED WITH SELECTED SPICES & HERBS
- 5. ROASTED LAMB CHOPS** *L* 🌶️ 19.90
TULIRÖSTITUD LAMBAKARREE, MARINEERITUD KIVISOOLA JA ÜRTIDEGA
FIRE ROASTED FRESH LAMB CHOPS MARINATED WITH ROCK-SALT & SELECTED
SPICES
- 6. TANDOORI PLATTER** 🌶️ 35.90
CHICKEN TIKKA, LAMB TIKKA, CHICKEN PAKORA & KING PRAWN PAKORA
- 7. CHAKRA TANDOORI PLATTER** 🌶️ 45.90
CHICKEN TIKKA, LAMB TIKKA, FIRE ROASTED KING PRAWN, CHICKEN PAKORA &
KING PRAWN PAKORA

TAIMETOIDU EELROAD / VEGETARIAN APPETIZERS

- 8. PAPADAMS** *L, V* 2.90
KÖÖMNE MAITSEGA KRÕBELEIVAD
CUMIN FLAVOURED CRISPY LENTIL CRACKERS
- 9. VEGETABLE SAMOSA** *L, V* 🌶️ 6.90
KRÕBE PIRUKAS, TÄIDETUD VÜRITSITATUD KARTULITE JA MAGUSATE ROHELISTE
HERNESTEGA
CRISPY PASTRY STUFFED WITH SPICED POTATOES AND SWEET GREEN PEAS
- 10. VEGETABLE PAKORA** *L, V* 7.90
FRITEERITUD LILLKAPSAS, BAKLAŽAAN, SUVIKÕRVITS, KARTUL JA SEENED
FRITTED CAULIFLOWER, EGGPLANT, POTATOES, MUSHROOMS & ZUCCHINI
- 12. PANEER TIKKA** 🌶️ 11.90
VÜRITSITATUD JA TULIRÖSTITUD INDIA FARMERIJUUST
SPICED AND FIRE ROASTED INDIAN FARMERS CHEESE
- 13. VEGETARIAN APPETIZER PLATTER** 🌶️ 25.90
SAMOSA, PANEER TIKKA, ASSORTED PAKORAS & PAPADAMS

SUPID / SOUPS

- 14. TOMATO SOUP** *L*, V** 5.50
CHAKRA EHTNE INDIA VÜRTSIDEGA TOMATISUPP
CHAKRAS ORIGINAL INDIAN SPICED TOMATO SOUP
- 15. MADRAS SOUP** *L, V* 5.70
KOOKOSEMAITSELINE LÄÄTSESUPP
LENTIL SOUP FLAVOURED WITH COCONUT MILK
- 16. MULLIGATAWNY SOUP** 5.90
VÜRTSINE KANA- JA SIDRUNISUPP
SPICED CHICKEN AND LEMON SOUP

SALATID / SALADS

- 17. RAITA** 4.90
VÄRSKE JOGURT HAKITUD KURGI JA TOMATTITEGA
FRESH YOGHURT WITH CHOPPED CUCUMBER & TOMATOES
- 18. HARA SALAD** 5.90
VÄRSKE ROHELINE SALATISEGU
MIXED FRESH GREEN SALAD
- 19. PUNJABI SALAD** *L* 6.90
VÄRSKE ROHELINE SALATISEGU MAGUSA MAISI JA PAPADAMIGA
MIXED FRESH GREEN SALAD WITH SWEETCORN & PAPADAM

BIRYANID / BIRYANI

- 20. PEAS PULLAO RICE** *L, V* (½ - 5.90) 7.90
SÖMER BASMATIRIIS MAGUSA ROHELISE HERNESTE JA AROMAATSETE VÜRTSIDEGA
FULLY BASMATI RICE WITH TENDER GREEN PEAS AND A MEDLEY OF AROMATIC
SPICES
- 21. VEGETABLE BIRYANI** *L, V* 🌶️🌶️ 11.90
BIRYANI PAN STIILIS AROMAATSETE VÜRTSIDE, KÖÖGIVILJADE JA IMELISE
BASMATIRIISIGA
PAN STYLE BIRYANI INFUSED WITH AROMATIC SPICES, VEGETABLES AND PERFECTLY
COOKED BASMATI RICE
- 22. MURG BIRYANI** *L* 🌶️🌶️ 14.80
KANAFILEE BIRYANI PAN STIILIS AROMAATSETE VÜRTSIDE JA IMELISE
BASMATIRIISIGA
PAN STYLE BONELESS CHICKEN BIRYANI INFUSED WITH AROMATIC SPICES AND
PERFECTLY COOKED BASMATI RICE
- 23. GOSHT BIRYANI** *L* 🌶️🌶️ 17.80
LAMBALIHA BIRYANI PAN STIILIS AROMAATSETE VÜRTSIDE JA IMELISE
BASMATIRIISIGA
PAN STYLE BONELESS LAMB BIRYANI INFUSED WITH AROMATIC SPICES AND
PERFECTLY COOKED BASMATI RICE

24. CHAKRAS SPECIAL BIRYANI L 🌶️🌶️ 18.90
BIRYANI PAN STIILIS AROMAATSETE VÜRTSIDE, KANA, LAMBALIHA,
KUNINGKREVETTIDE JA IMELISE BASMATIRIISIGA
PAN STYLE BIRYANI INFUSED WITH AROMATIC SPICES, CHICKEN, LAMB, KING
PRAWNS AND PERFECTLY COOKED BASMATI RICE

25. KING PRAWN BIRYANI L 🌶️🌶️ 22.90
KUNINGKREVETTIDE BIRYANI PAN STIILIS AROMAATSETE VÜRTSIDE JA IMELISE
BASMATIRIISIGA
PAN STYLE KING PRAWN BIRYANI INFUSED WITH AROMATIC SPICES AND PERFECTLY
COOKED BASMATI RICE

INDIA LEIVAD TANDOORI SAVIAHJUST / TRADITIONAL INDIAN BREADS FROM THE TANDOORI CLAY OVEN

26. NAAN 2.80
TANDOORIAHJUS KÜPSETATUD KLASSIKALINE INDIA LEIB
TANDOORI BAKED CLASSIC INDIAN BREAD

27. BUTTER NAAN 3.00
TANDOORIAHJUS KÜPSETATUD KLASSIKALINE INDIA LEIB VÕIGA
TANDOORI BAKED CLASSIC INDIAN BREAD WITH BUTTER

28. ROTI L, V 2.80
TANDOORIAHJUS KÜPSETATUD TÄISTERA NISULEIB
TANDOORI BAKED WHOLE WHEAT BREAD

29. PARATHA L*, V* 3.50
HELBELINE JA VÕINE TÄISTERA NISULEIB
FLAKY AND BUTTERY WHOLE WHEAT BREAD

30. ROASTED GARLIC NAAN 3.40
KÜÜSLAUGUGA NAAN LEIB
NAAN BREAD WITH CRUSHED GARLIC

31. GARLIC BUTTER NAAN 3.60
KÜÜSLAUGU JA VÕIGA NAAN LEIB
NAAN BREAD WITH CRUSHED GARLIC AND BUTTER

32. ONION KULCHA 3.90
NAAN LEIB, TÄIDETUD VÜRSTIATUD SIBULAGA
NAAN BREAD STUFFED WITH SPICED ONIONS

33. ALOO PARATHA 3.90
NAAN LEIB, TÄIDETUD VÜRSTIATUD KARTULITEGA
NAAN BREAD STUFFED WITH SPICED POTATOES

34. PANEER PARATHA 5.00
VÜRSTIATUD INDIA FARMERIJUUSTUGA TÄIDETUD NAAN LEIB
NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE

- 35. GARLIC PANEER PARATHA** 5.50
 VÜRSTITATUD INDIA FARMERIJUUSTU JA KÜÜSLAUGUGA TÄIDETUD NAAN LEIB
 NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE AND GARLIC
- 36. CHEESE NAAN** 5.00
 NAAN LEIB TÄIDETUD EESTI JUUSTUGA
 NAAN BREAD STUFFED WITH ESTONIAN CHEESE
- 37. CHEESE GARLIC NAAN** 5.50
 NAAN LEIB TÄIDETUD EESTI JUUSTU JA KÜÜSLAUGUGA
 NAAN BREAD WITH GARLIC AND STUFFED WITH ESTONIAN CHEESE
- 38. ASSORTED INDIAN BREAD BASKET** 12.80
 NAAN, ONION KULCHA, ROTI, ALOO PARATHA


HÕRGUD ROAD TANDOORI SAVIAHJUST / DISHES FROM THE TANDOORI CLAY OVEN

*TANDOORI ROAD SERVEERITAKSE KOOS RIISIGA

*TANDOORI DISHES ARE SERVED WITH RICE

- 39. TANDOORI CHICKEN (HALF)** 🌶️🌶️ 14.90
 TULIRÖSTITUD KANA (POOL) MARINEERITUD JOGURTIS AROMAATSETE VÜRSTIDE JA
 VÄRSKETE ÜRTIDEGA
 CHICKEN ON THE BONE MARINATED IN A ZESTY BLEND OF YOGURT, AROMATIC
 SPICES AND FRESH HERBS
- 40. MURG TIKKA KEBAB** 🌶️🌶️ 14.50
 TULIRÖSTITUD KANAFILÉE MARINEERITUD JOGURTIS AROMAATSETE VÜRSTIDEGA
 FIRE ROASTED BONELESS CHICKEN BREAST MARINATED IN AROMATIC SPICES AND
 YOGURT
- 41. MURG TIKKA HARADHANIYA** 🌶️🌶️ 14.50
 TULIRÖSTITUD KANAFILÉE MARINEERITUD JOGURTIS VÜRSTI-
 IDE JA KORIANDRIGA
 FIRE ROASTED BONELESS CHICKEN BREAST MARINATED WITH YOGHURT, SPICES &
 CORIANDER PASTE
- 42. SEEKH KEBAB** L 🌶️🌶️ 18.60
 TULIRÖSTITUD LAMBAHAKKLIHA KEBAB INDIA VÜRSTIDEGA
 FIRE ROASTED INDIAN SPICED LAMB MINCE KEBAB
- 43. MURG TIKKA LAZAWAB** 14.90
 TULIRÖSTITUD NING CHAKRA SALAJASERETSEPTI JÄRGI VÜRSTITATUD KANAFILÉE
 FIRE ROASTED BONELESS CHICKEN BREAST SPICED WITH CHAKRAS SECRET RECIPE
- 44. GOSHT BOTI KEBAB** 🌶️🌶️ 18.50
 TULIRÖSTITUD JA GARAM MASALAGA VÜRSTITATUD LAMBALIHA KUUBIKUD
 FIRE ROASTED GARAM MASALA SPICED LAMB CUBES

45. FISH TIKKA KEBAB  19.50
TULIRÖSTITUD LÕHEFILEE TÜKID MARINEERITUD PIKANTSES JOGURTIS
AROMAATSETE VÜRTSIDEGA NING SEEJÄREL MEISTERLIKULT GRILLITUD
FRESH SALMON FISH MARINATED IN A BLEND OF AROMATIC SPICES AND TANGY
YOHURT, THEN GRILLED TO PERFECTION

46. TANDOORI FIRE ROASTED KING PRAWNS  28.90
TIIGERKREKETID MARINEERITUD JOGURTİKASTMES VÜRTSIDE JA VÄRSKETE
ÜRTIDEGA NING SEEJÄREL MEISTERLIKULT GRILLITUD
TIGER KING PRAWNS MARINATED IN A RICH BLEND OF YOGURT, SPICES AND HERBS
THEN EXPERTLY GRILLED TO PERFECTION

47. TANDOORI LOBSTER  52.90
ULIRÖSTITUD HOMAAR, SERVEERITUD VÄRSKETE KÖÖGIVILJADEGA. (MAJA
ERIROOG)
FIRE ROASTED WHOLE LOBSTER SERVED WITH FRESH VEGETABLES (SPECIALITY OF
THE HOUSE)

HÖRGUD LAMBAKARRID / TENDER LAMB CURRIES

***LAMBAKARRID SERVEERITAKSE KOOS RIISIGA**



***LAMB CURRIES ARE SERVED WITH RICE**

48. DUM KHEEMA KOFTA L   18.90
VÜRSTITATUD LAMBA HAKKLIHAPALLID , AURUTATUD NING SEEJÄREL KÜPSETATUD
SIBULAKASTMES TOMATITE, TERVETE VÜRTSIDE JA VÄRSKE KORIANDRIGA
SPICED LAMB MINCE BALLS, STEAM COOKED IN A GRAVY OF GOLDEN FRIED
ONIONS, TOMATOES, WHOLE SPICES & FRESH CORIANDER

49. ROGAN JOSH L   18.90
KANEELIKOORE JA KORIANDRIGA HAUTATUD LAMBALIHA
SLOW BRAISED LEG OF LAMB WITH CINNAMON & CORIANDER

50. GOSHT VINDALOO L    19.50
VÜRSTISES MASALA KASTMES HAUTATUD LAMBALIHA KARTULITEGA
SLOW BRAISED LEG OF LAMB AND POTATOES IN A SPICY MASALA SAUCE

51. DUM GOSHT L   19.50
ÖRNALT KÜPSETATUD TRADITSIOONILINE LAMBAKARRI, ÜRTIDE JA VÜRTSIDEGA
TRADITIONAL LAMB CURRY GENTLY COOKED WITH SELECTED HERBS & SPICES

52. METHI GOSHT L   19.50
LAMBALÄATSE, KÜÜSLAUGU, TOMATITE JA MAHEDATE VÜRTSIDEGA KÜPSETATUD
HÖRGUD LAMBALIHATÜKID
TENDER PIECES OF LAMB COOKED WITH FENUGREEK, GARLIC, TOMATOES & MILD
SPICES

53. SAAG GOSHT L*   19.50
ÖRNAD LAMBALIHATÜKID KÜÜSLAUGU-SPINATIPÜREES
BRAISED LEG OF LAMB IN A GARLIC-SPINACH PUREE

54. KARAHI GOSHT L   19.70
PAPRIKA, SIBULA, TOMATITE JA VÄRSKE KORIANDRIGA WOKITUD LAMBALIHA
STIR FRIED LAMB WITH BELL PEPPERS, ONIONS, TOMATOES & FRESH CORIANDER

55. GOSHT PASANDA 19.70
LAMBALIHATÜKID HAUTAUD MANDLI-INDIAPÄHKLI KASTMES
LAMB SIMMERED IN ALMOND – CASHEW CREAM SAUCE

56. BHENDI GOSHT L  19.90
KODUNE LAMBAKARRI KÜPSETATUD OKRA, VALITUD INDIA VÜRTSIDE JA ÜRTIDEGA
HOME STYLE LAMB CURRY COOKED WITH OKRA, SELECTED INDIAN SPICES AND
HERBS


57. TANDOORI ROASTED MASALA LAMB CHOPS L  20.90
LAMBAKARREE VÜRTSISES KARDEMONI KARRIKASTMES
FIRE ROASTED LAMB CHOPS IN A CARDAMON SPICED CURRY SAUCE


KANAKARRID / CHICKEN CURRIES

*KANAKARRID SERVEERITAKSE KOOS RIISIGA

*CHICKEN CURRIES ARE SERVED WITH RICE

58. MURG MASALA L  15.10
KURKUMIGA VÜRSTITATUD KANAKARRI
CHAKRAS CLASSIC TURMERIC SPICED CHICKEN CURRY

59. MURG TIKKA MASALA  15.60
TULIRÖSTITUD KANATÜKID, HAUTATUD APTEEGITILLI JA TOMATI-SIBULA
KASTMEGA
SUCCULENT FIRE ROASTED CHICKEN TIKKA SIMMERED IN SPICED TOMATO-ONION
SAUCE

60. MURG MAKHANWALA (BUTTER CHICKEN)  15.60
ÕRNAD KANAFILEE RIBAD KREEMJAS TOMATIKASTMES VÕIGA NING
LAMBALÄÄTSEAROOMIGA
TENDER CHICKEN PIECES MADE WITH BUTTER, CREAM AND HINT OF FENUGREEK IN
MILDY SPICED TOMATO SAUCE

61. MURG ACHARI MASALA L  15.20
KÜPSETATUD KANATÜKID VÜRTSIS KASTMES
CHICKEN COOKED IN A MARINADE OF PICKLE SPICES

62. MURG SAGWALA L  15.60
ÕRNAD KANAFILEETÜKID KÜÜSLAUGU-SPINATIPÜREES
BRAISED CHICKEN IN GARLIC-SPINACH PUREE

63. MURG SHAHAJANI 15.60
VÄRSKES JOGURTIS MARINEERITUD KANAFILEE, MANDLI-INDIAPÄHKLI KASTMES JA
BROKKOLIGA
CHICKEN MARINATED IN FRESH YOGHURT WITH BROCCOLI, SIMMERED IN
ALMOND-CASHEW CREAM SAUCE

64. MURG TIKKA HARA MASALA  15.90
KANAFILEE HAUTATUD KOOKOSEPIIMAKASTMES VÄRSKELT TÜKELDATUD
KORIANDRI, PIPARMÜNDI JA VÜRTSIDEGA

BONELESS CHICKEN SIMMERED WITH FRESHLY CHOPPED CORIANDER, MINT AND COCONUT MILK SAUCE

65. MURG VINDALOO L  15.60
KANAFILEETÜKID JA KARTUL VÜRTIKAS KASTMES
CHICKEN AND POTATOES BRAISED IN A HOT SPICY MASALA SAUCE

66. MURG TIKKA JHALFRAZIE  15.90
GRILLITUD KANAFILEE TÜKID WOKITUD ROHELISTE PAPRIKATE, SIBULATE JA AROMAATSETE VÜRTSIDEGA PIKANTSES TOMATIKASTMES
CHICKEN TIKKA SAUTÉED WITH A MEDLEY OF BELL PEPPERS, ONIONS AND AROMATIC SPICES IN A TANGY TOMATO BASED SEMI DRY SAUCE


PARDIKARRID / DUCK CURRIES

**PARDI SERVEERITAKSE KOOS RIISIGA*

**DUCK CURRIES ARE SERVED WITH RICE*

67. DUCK MASALA L  18.90
KURKUMIGA VÜRITSITATUD PARDIKARRI
CHAKRAS TURMERIC SPICED DUCK CURRY

68. DUCK VINDALOO L  19.50
VÜRTSISES MASALA KASTMES HAUTATUDPARDIFILEE KARTULITEGA
DUCK FILLET AND POTATOES BRAISED IN A HOT SPICY MASALA SAUCE


69. DUCK JHALFRAZIE  19.50
SÜTEL GRILLITUD PARDIFILEE, WOKITUD ROHELISTE PIPARDE, SIBULATE, TOMATITEGA. MAITSESTATUD VÄRSKETE PIPARTE JA INGVERIGA
DUCK BREAST SAUTÉED WITH A MEDLEY OF BELL PEPPERS, ONIONS AND AROMATIC SPICES IN A TANGY TOMATO BASED SEMI DRY SAUCE

KALA JA KREVETIKARRID / FISH AND PRAWN CURRIES

**KALA JA KREVETIKARRID SERVEERITAKSE KOOS RIISIGA*

**FISH & PRAWN CURRIES ARE SERVED WITH RICE*

70. MALABARI JHINGA CURRY L  18.90
HAUTATUD KREVETID, MÕÕDUKALT VÜRITSITATUD JA MAITSESTATUD KOOKOSEGA
SHRIMPS SIMMERED IN A MODERATELY SPICED SAUCE FLAVOURED WITH COCONUT

71. KADAI JHINGA L  19.50
BOMBELI STIILIS KÜPSETATUD KREVETID, PAPRIKATE, TOMATITE JA SIBULATEGA
BOMBAY STYLE COOKED SHRIMPS WITH BELL PEPPERS, TOMATOES AND ONIONS

- 72. GOA FISH CURRY** L   17.90
 TILAAPIA KALA TÜKID PIKANTSES KOOKOSEPIIMA KASTMES
 KARRILEHTEAROOMIGA
 TILAPIA FISH PIECES IN A TAGNY FLAVOURFUL COCONUT BASED CURRY WITH A
 HINT OF CURRY LEAVES
- 73. FISH MASALA** L   18.90
 MARINEERITUD INDIA VÜRTSIDEGA LÕHEFILEE TÜKID, SERVEERITUD MASALA
 KASTMES
 SALMON FISH PIECES MARINATED IN SPICES AND SERVED IN MASALA SAUCE
- 74. GOA KING PRAWN CURRY** L   27.50
 KÜPSETATUD KUNINGKREKETID INGVERI JA KOOKOSEPIIMAKARRIS
 TIGER KING PRAWN COOKED IN GINGER AND COCONUT MILK CURRY
- 75. KING PRAWN VINDALOO** L    28.50
 KUUMAS MASALAS HAUTATUD KUNINGKREKETID JA KARTULID
 SKILLET SEARED TIGER KING PRAWNS AND POTATOES BRAISED IN HOT MASALA
 SAUCE
- 76. KING PRAWN BHUNA** L   28.50
 KÜPSETATUD KUNINGKREKETID TOMATI JA NELGI KARRIS
 TIGER KING PRAWN COOKED WITH TOMATOES AND CLOVES SCENTED SAUCE
- 77. KING PRAWN PEPPER MASALA** L   28.90
 TULIRÖSTITUD MAITSESTATUD NELGIGA KUNINGKREKETID VÜRTSIKAS
 TOMATKASTMES
 KARAHI TOSSED BLACK PEPPER, TIGER KING PRAWNS, BELL PEPPERS AND ONIONS

TAIMETOIDUKARRID / VEGETARIAN CURRIES

***TAIMETOIDUKARRID SERVEERITAKSE KOOS RIISIGA**

***VEGETARIAN CURRIES ARE SERVED WITH RICE**

- 78. VEGETABLE MASALA** L*, V*   12.90
 VÜRTSITATUD JA PRUUNISTATUD VÄRSKED KÖÖGIVILJAD, RÖSTITUD KARRIKASTMES
 SPICED AND SAUTÉED FRESH VEGETABLES COOKED IN DRY MASALA SAUCE
- 79. BHINDI MASALA** L,V   13.90
 OKRA VALMISTATUD SIBULA, TOMATI, INGVERI JA KURKUMIGA
 OKRA COOKED WITH ONION, TOMATO, GINGER, FRESH CORIANDER AND CURRY
 LEAVES
- 80. MUSHROOMS & CORN MASALA** L*, V*   12.90
 KÜPSETATUD ŠAMPINJONID JA MAIS TOMATI JA SIBULA KASTMES
 MUSHROOMS AND CORN COOKED IN ONION AND TOMATO SAUCE
- 81. KADAI MUSHROOM** L*, V*   12.90
 PAPRIKA, SIBULA, TOMATITE JA VÄRSKE KORIANDRIGA WOKITUD SEENED
 STIR FRIED MUSHROOMS WITH BELL PEPPERS, ONIONS, TOMATOES AND FRESH
 CORIANDER

- 82. CHANA MASALA** *L, V*  12.90
KIKERHERNED MUSTADE KÖÖMNETE JA VÄRSKE KORIANDRIGA
CHICKPEAS AND BLACK CUMIN WITH FRESH CORIANDER
- 83. SAG PANEER**  13.50
INDIA FARMERIJUUST VÜRTSISES KÜÜSLAUGUSPINATIPÜREES
INDIAN FARMERS CHEESE IN A SPICY GARLIC SPINACH PUREE
- 84. ALOO GOBI MASALADAR** *L*, V**  12.90
KÜÜSLAUGU JA KURKUMIGA MAITSESTATUD LILLKAPSAS JA KARTUL
POTATO AND CAULIFLOWER SAUTÉED IN GARLIC AND TURMERIC
- 85. CHAKRAS SHAHI PANEER**  13.50
INDIA FARMERIJUUST HAUTATUD MANDLI-INDIAPÄHKLI JA TOMATI
KREEMIKASTMES
INDIAN FARMERS CHEESE SIMMERED IN A TOMATOES, ALMOND-CASHEW CREAM
SAUCE
- 86. BENGAN BHARTA** *L*, V**  12.90
TANDOORIS RÖSTITUD BAKLAZAANI- JA TOMATIPÜREE
PUREE OF TANDOORI AUBERGINE AND TOMATOES COOKED WITH SPICES
- 87. NAVARATAN KORMA** 12.90
INDIA FARMERIJUUST JA KÖÖGIVILJASEGU KREEMIKASTMES
INDIAN FARMERS CHEESE AND FRESH VEGETABLES IN A BUTTER CREAM SAUCE
- 88. MUTTER PANEER**  13.50
INDIA FARMERIJUUST JA ROHELISED HERNED, CHAKRA ERILISES TOMATIKASTMES
INDIAN FARMERS CHEESE AND SWEET GREEN PEAS IN A SPECIAL TOMATO SAUCE
- 89. MALAI KOFTA** 13.50
KARTULIKROKETID INDIA FARMERIJUUSTU, KÖÖGIVILJA JA LAMBALÄÄTSEGA
KREEMISES INDIAPÄHKLIKASTMES
INDIAN FARMERS CHEESE, VEGETABLE, POTATO CROQUETTES WITH FENUGREEK IN
WHITE SAUCE
- 90. YELLOW DAL** *L*, V**  12.70
KOLLASED LÄÄTSED WOKITUD KÖÖMNE, KÜÜSLAUGU, SIBULATE, TOMATIDE JA
AROMAATSETE VÜRTSIDEGA
YELLOW LENTILS SAUTÉED WITH A FRAGRANT TEMPERING OF CUMIN, GARLIC,
ONIONS, TOMATOES AND SPICES
- 91. DAL MAKHANI**  12.90
MUSTAD LÄÄTSED JA OAD AEGLA SELT KÜPSETATUD AROMAATSES KASTMES
TOMATITE, VÕI JA VÜRTSIDEGA
CARDAMON SCENTED BUTTER WHIPPED LENTILS FLAVOURED WITH CURRY LEAVES
- 92. KADAI TOFU** *L, V*  13.50
PAPRIKA, SIBULA, TOMATITE JA VÄRSKE KORIANDRIGA WOKITUD TOFU
STIR FRIED TOFU WITH BELL PEPPERS, ONIONS, TOMATOES AND FRESH CORIANDER
- 93. PALAK TOFU** *L, V*  13.50
TOFU VÜRTSISES KÜÜSLAUGU-SPINATIPÜREES
TOFU IN A SPICY GARLIC SPINACH PUREE

CHAKRA ÕHTUSÖÖGID / CHAKRA DINNERS

- 94. VEGETARIAN THALI FOR TWO** 62.90
HOUSE GREEN SALAD, PAPADAM, MUTTER PANEER, DAL MAKHANI, NAVARATAN KORMA, RAITA, POORI, BASMATI RICE, CHOICE OF DESSERT, TEA / COFFEE
- 95. CHAKRA DINNER FOR TWO** 71.90
HOUSE GREEN SALAD, TANDOORI CHICKEN, ROGAN JOSH, MURG TIKKA MASALA, SAG PANEER, RAITA, ONION KULCHA, BASMATI RICE, CHOICE OF DESSERT, TEA / COFFEE
- 96. INDIAN ROYAL DINNER FOR TWO** 78.90
HOUSE GREEN SALAD, LAMB TIKKA KEBAB, MIX TIKKA KEBAB, TANDOORI PRAWNS, SEEKH KEBAB, DAL MAKHANI, RAITA, NAAN, BASMATI RICE. CHOICE OF DESSERT, TEA / COFFEE

MAGUSTOIDUD / DESSERTS

- 97. GULAB JAMUN** 4.80
ÕRNAD PRAETUD PIIMAPULBRIPALLID IMMUTATUD SUHKRUSIIRUPIS KARDEMOONIGA
SOFT DEEP FRIED MILK SOLIDS INFUSED WITH CARDAMOM AND SUGAR SYRUP
- 98. ICE CREAM** 4.80
VANILLI / ŠOKOLAAD / MAASIKA
VANILLA / CHOCOLATE / STRAWBERRY
- 99. GAJAR KA HALWA** 4.80
RIIVIPORGAND AEGLASELT KEEDETUD PIIMA, SUHKRU JA GHEEGA, KAUNISTATUD PÄHKLITEGA
GRATED CARROTS SLOW COOKED WITH MILK, SUGAR AND GHEE, GARNISHED WITH NUTS
- 100. KULFI** 6.20
SAFRANIGA MAITSESTATUD INDIA JÄÄTIS PISTAATSIAPÄHKLITEGA
SAFFRON FLAVOURED INDIAN ICE CREAM WITH PISTACHIOS
- 101. MANGO SORBET** *L, V* 4.90

LISANDID / EXTRAS

- EKSTRA RIIS / EXTRA RICE** 3.50
- KASTMETE VALIK / SAUCE MIX** 2.50
MÜNDI, TŠILLI JA TAMARINDI KASTMED / MINT, CHILLI AND TAMARIND SAUCES
- MANGO CHUTNEY** 1.25
- PICKLES** 1.25

INDIA JOOGID/ INDIAN DRINKS

LASSI 4.90
KLASSIKALINE INDIA JOGURTIJOOK, MAGUS/SOOLANE
CLASSIC INDIAN YOGURT DRINK, SWEET / SALTED

MANGO LASSI 5.50
MANGOMAITSELINE INDIA JOGURTIJOOK
YOGURT DRINK FLAVOURED WITH MANGO

STRAWBERRY LASSI 5.50
MAASIKAMAITSELINE INDIA JOGURTIJOOK
YOGURT DRINK FLAVOURED WITH STRAWBERRY

VESI / WATER

SAKU VICHY CLASSIQUE STILL 33CL 2.10
SAKU VICHY CLASSIQUE SPARKLING 33CL 2.10
ACQUA PANNA STILL 75CL 4.60
SAN PELLEGRINO SPARKLING 75CL 4.60

KARASTUSJOOGID / SOFT DRINKS

COCA COLA 25CL/50CL 3.20/5.50
COCA COLA ZERO 25CL/50CL 3.20/5.50
SPRITE 25CL/50CL 3.20/5.50
GINGER ALE 20CL 3.80
TONIC WATER 20CL 3.80
ORANGE LEMONADE 33CL 4.30
LEMON LEMONADE 33CL 4.30

MAHLAD 25CL / JUICES 25CL

CRANBERRY 2.80
MULTINECTAR 2.80
TOMATO 2.80
ORANGE 2.80
APPLE 2.80
PLUM 2.80
MANGO 2.95

TEE / TEA

CUP / POT
BLACK 2.80 / 6.20
GREEN 2.80 / 6.20
GREEN WITH JASMIN 2.90 / 6.70
GREEN WITH MINT 2.90 / 6.70
HONEYBUSH TOPKAPI 2.90 / 6.70
APPLE-GINGER EXPLOSION 2.90 / 6.70
CHARMING LEMON-ROOIBOS 2.90 / 6.70

INDIAN MASALA CHAI

3.50 / 7.90

KOHV / COFFEE

BLACK COFFEE	3.10
ESPRESSO	3.10
DOUBLE ESPRESSO	3.90
CAPPUCCINO	3.70
CAFFE LATTE	3.90
DECAFFEINATED COFFEE	3.90
HOT CHOCOLATE	4.50
IRISH COFFEE	7.90
VANA TALLINN COFFEE	7.90
BAILEY'S COFFEE	7.90

ALKOHOLIVABA VEIN / ALCOHOL FREE WINE

VINTENSE CHARDONNAY 20CL	8.90
VINTENSE MERLOT 20CL	8.90

ÕLU / BEER

SAKU ORIGINAAL	4,7%	0,3L	4.80
		0,50L	5.80
		1,00L	10.60
KRONENBOURG BLANC	5,0%	0,50L	6.90
		1,00L	12.50
SAKU KULD	5,2%	0,33L	5.60
SAKU TUME	6,7%	0,50L	5.80
KINGFISHER	4,8%	0,33L	6.00
CORONA EXTRA	4,5%	0,33L	6.00
SAKU XTRA (GLUTENFREE)	4,4%	0,50L	6.00
SAKU ROCK (IPA)	6,0%	0,33L	6.00
FRANZISKANER HEFE WEISSBIER	5,0%	0,50L	6.90
CLAUSTHALER NON-ALCOHOLIC		0,33L	4.90
SAKU GO NON-ALCOHOLIC		0,50L	4.90

SIIDRID / CIDER

SOMERSBY PEAR	4,5%	0,33L	5.20
SOMERSBY APPLE	4,5%	0,33L	5.20
HENNEY'S DRY CIDER	6,0%	0,50L	6.90

ŠAMPANJA / CHAMPAGNE

MARCEL PIERRE BRUT à EPERNAY, FRANCE

75CL-75.00

ROOSA VEIN / ROSE WINE

ROSE D'ANJOU "LA BARONNIERE", SAUVION, LOIRE, FRANCE. 75CL-31.90
16CL-7.90

VALGE VEIN / WHITE WINE

CHARDONNAY, "NOTTAGE HILL", HARDY'S, AUSTRALIA 75CL-30.50
16CL-6.90

RIESLING, PIEROTH, QUALITÄTSWEIN, NAHE, GERMANY 75CL-31.50
16CL-7.90

SAUVIGNON BLANC, LE GRAND NOIR, FRANCE 75CL-32.50
16CL-8.50

SAUVIGNON BLANC, SULA, NASHIK, INDIA 75CL-34.90

VINHO VERDE ESPIGUEIRO, CASA DE COMPOSTELA, VINHO VERDE,
PORTUGAL 75CL-33.90

GRILLO "TARENI", PELLEGRINO, SICILIA, ITALY 75CL-33.90

PINOT GRIGIO GARDA DOC, CANTINA DI CUSTOZA, VENETO, ITALY
75CL-34.90

GRÜNER VELTLINER LÖSS, LAMPTAL, WEINGUT JURTSCHITSCH, AUSTRIA
75CL-38.90

CHABLIS "SAINTE CLAIRE" ORGANIC, JEAN-MARC BROCARD, BOURGOGNE,
FRANCE 75CL-39.90

VAHUVEIN / SPARKLING WINE

CAVA BRUT DELICAT RESERVA, CLOS AMADOR, CATALUNYA, SPAIN
75CL 31.90
20CL 9.90

PROSECCO VALDOBBIADENE BRUT, MASCHIO DEI CAVALIERI, VENETO, ITALY
75CL 33.50

PROSECCO DOC EXTRA DRY, MASCHIO DEI CAVALIERI, VENETO, ITALY
20CL 10.90

PUNANE VEIN / RED WINE

MERLOT, GEORGES DUBOEUF, LANGUEDOC, FRANCE.	75CL-30.90 16CL-7.70
SHIRAZ CABERNET, SADDLE CREEK, AUSTRALIA.	75CL-31.90 16CL-7.90
ZINFANDEL, SULA, NASHIK, INDIA	75CL-33.90 16CL-8.90
PINOT NOIR, LES DEUX COTES, LANGUEDOC, FRANCE	75CL-33.90
ZENSA NERO D'AVOLA APPASSIMENTO ORGANIC, SICILIA, ITALY	75CL-34.90
VALPOLICELLA RIPASSO SUPERIORE, CANTINA COLLI MORENICI, VENETO, ITALY	75CL-34.90
PRIMITIVO DI MANDURIA, "MANDUS", PIETRA PURA, PUGLIA, ITALY	75CL-36.90
CARMENERE "GRAN RESERVA", CARMEN, COLCHAGUA VALLEY, CHILE	75CL-38.90
CHIANTI CLASSICO "BROLIO", BARONE RICASOLI, TOSCANA, ITALY	75CL-39.90

***Kogu joogikaart on saadaval restoranis**

***Entire drink menu can be found in the restaurant**

CHAKRA OÜ

REG NR : 11548592

KMKR NR : EE101299927

WWW.CHAKRA.EE

TEL: +372 6412615

BREMENI KÄIK 1, TALLINN