

# Chakra Meals



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

## Restaurant rules :

- We do not split the bill for more than 5 people.
- No pets are allowed in the restaurant.
- Please take care of your personal belongings, we are not responsible for any loss.
- Outside food or drinks are not allowed in the restaurant.
- Gift cards are valid for 6 months since the date of purchase.

*L- LACTOSE FREE; L\*- ASK FOR LACTOSE FREE*

*V- VEGAN; V\*- ASK FOR VEGAN*

*\*ASK INFORMATION ABOUT ALLERGENS FROM YOUR  
WAITER*

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- Restoranis ei ole lubatud tarbida isiklikke toite ega jooke
- Arve on võimalik jagada maksimaalselt 5 osapoole vahel
- Lemmikloomad ei ole restorani lubatud
- Isiklikud esemed on igäühe oma vastutus
- Kinkekaardid kehtivad kuus kuud alates ostukuupäevast

*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 VÜRTSITATUD 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  
BOMBEI 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 VÜRTSITATUD 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


## HÖRGUD 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 TÛKID MARINEERITUD PIKANTSES JOGURTIS  
AROMAATSETE VÛRTSIDEGA 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 VÛRTSIDE JA VÄRSKETE  
ÛRTIDEGA 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 KÕÕGIVILJADEGA. (MAJA  
ERIROOG)  
FIRE ROASTED WHOLE LOBSTER SERVED WITH FRESH VEGETABLES (SPECIALITY OF  
THE HOUSE)

## HÕRGUD LAMBAKARRID / TENDER LAMB CURRIES

**\*LAMBAKARRID SERVEERITAKSE KOOS RIISIGA**



**\*LAMB CURRIES ARE SERVED WITH RICE**

**48. DUM KHEEMA KOFTA** L   18.90  
VÛRTSITATUD LAMBA HAKKLIHAPALLID , AURUTATUD NING SEEJÄREL KÛPSETATUD  
SIBULAKASTMES TOMATITE, TERVETE VÛRTSIDE 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  
VÛRTSISES MASALA KASTMES HAUTATUD LAMBALIHA KARTULITEGA  
SLOW BRAISED LEG OF LAMB AND POTATOES IN A SPICY MASALA SAUCE

**51. DUM GOSHT** L   19.50  
ÕRNALT KÛPSETATUD TRADITSIOONILINE LAMBAKARRI, ÛRTIDE JA VÛRTSIDEGA  
TRADITIONAL LAMB CURRY GENTLY COOKED WITH SELECTED HERBS & SPICES

**52. METHI GOSHT** L   19.50  
LAMBALÄÄTSE, KÛÜSLAUGU, TOMATITE JA MAHEDATE VÛRTSIDEGA KÛPSETATUD  
HÕRGUD LAMBALIHATÛKID  
TENDER PIECES OF LAMB COOKED WITH FENUGREEK, GARLIC, TOMATOES & MILD  
SPICES

**53. SAAG GOSHT** L\*   19.50  
ÕRNAD LAMBALIHATÛKID KÛÜSLAUGU-SPINATIPÛREES  
BRAISED LEG OF LAMB IN A GARLIC-SPINACH PUREE

**54. KARAHİ 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 VÜRTSITATUD 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 PIKANTSSES 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 AEGLASELT 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** 4.80  
KLASSIKALINE INDIA JOGURTIJOOK, MAGUS/SOOLANE  
CLASSIC INDIAN YOGURT DRINK, SWEET / SALTED

**MANGO LASSI** 5.30  
MANGOMAITSELINE INDIA JOGURTIJOOK  
YOGURT DRINK FLAVOURED WITH MANGO

**STRAWBERRY LASSI** 5.30  
MAASIKAMAITSELINE INDIA JOGURTIJOOK  
YOGURT DRINK FLAVOURED WITH STRAWBERRY

## VESI / WATER

SAKU VICHY CLASSIQUE STILL 33CL 1.95  
SAKU VICHY CLASSIQUE SPARKLING 33CL 1.95  
ACQUA PANNA STILL 75CL 4.50  
SAN PELLEGRINO SPARKLING 75CL 4.50

## 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 3.70  
ORANGE LEMONADE 33CL 4.30  
LEMON LEMONADE 33CL 4.30

## MAHLAD 25CL / JUICES 25CL

CRANBERRY 2.70  
MULTINECTAR 2.70  
TOMATO 2.70  
ORANGE 2.70  
APPLE 2.70  
PLUM 2.70  
MANGO 2.90

## TEE / TEA

CUP / POT  
BLACK 2.80 / 5.90  
GREEN 2.80 / 5.90  
GREEN WITH JASMIN 2.90 / 6.50  
GREEN WITH MINT 2.90 / 6.50  
HONEYBUSH TOPKAPI 2.90 / 6.50  
APPLE-GINGER EXPLOSION 2.90 / 6.50  
CHARMING LEMON-ROOIBOS 2.90 / 6.50

INDIAN MASALA CHAI

3.50 / 7.90

## KOHV / COFFEE

BLACK COFFEE	2.90
ESPRESSO	2.90
DOUBLE ESPRESSO	3.70
CAPPUCCINO	3.50
CAFFE LATTE	3.80
DECAFFEINATED COFFEE	3.80
HOT CHOCOLATE	3.90
IRISH COFFEE	7.90
VANA TALLINN COFFEE	7.90
BAILEY'S COFFEE	7.90

## ALKOHOLIVABA VEIN / ALCOHOL FREE WINE

VINTENSE CHARDONNAY 20CL	7.90
VINTENSE MERLOT 20CL	7.90

## ÕLU / BEER

SAKU ORIGINAAL	4,7%	0,3L	4.20
		0,50L	5.20
		1,00L	9.50
KRONENBOURG BLANC	5,0%	0,25L	4.90
		0,50L	6.50
		1,00L	12.00
SAKU KULD	5,2%	0,33L	4.80
SAKU TUME	6,7%	0,50L	4.90
KINGFISHER	4,8%	0,33L	5.70
CORONA EXTRA	4,5%	0,33L	5.70
SAKU ROCK (IPA)	6,0%	0,33L	5.90
FRANZISKANER HEFE WEISSBIER	5,0%	0,50L	6.90
CLAUSTHALER NON-ALCOHOLIC		0,33L	4.80
SAKU GO NON-ALCOHOLIC		0,50L	4.60

## SIIDRID / CIDER

SOMERSBY PEAR	4,5%	0,33L	4.80
SOMERSBY APPLE	4,5%	0,33L	4.80
HENNEY'S DRY CIDER	6,0%	0,50L	6.70

## ŠAMPANJA / CHAMPAGNE

MARCEL PIERRE BRUT à EPERNAY, FRANCE

75CL-69.00

## ROOSA VEIN / ROSE WINE

ROSE D'ANJOU "LA BARONNIERE", SAUVION, LOIRE, FRANCE. 75CL-28.90  
16CL-7.70

## VALGE VEIN / WHITE WINE

CHARDONNAY, "NOTTAGE HILL", HARDY'S, AUSTRALIA 75CL-28.50  
16CL-6.90

RIESLING, PIEROTH, QUALITÄTSWEIN, NAHE, GERMANY 75CL-29.50  
16CL-7.90

SAUVIGNON BLANC, LE GRAND NOIR, FRANCE 75CL-29.90  
16CL-8.50

SAUVIGNON BLANC, SULA, NASHIK, INDIA 75CL-30.90

VINHO VERDE ESPIGUEIRO, CASA DE COMPOSTELA, VINHO VERDE,  
PORTUGAL 75CL-30.90

GRILLO "TARENI", PELLEGRINO, SICILIA, ITALY 75CL-31.90

PINOT GRIGIO GARDA DOC, CANTINA DI CUSTOZA, VENETO, ITALY  
75CL-32.90

GRÜNER VELTLINER LÖSS, LAMPTAL, WEINGUT JURTSCHITSCH, AUSTRIA  
75CL-35.90

CHABLIS "SAINTE CLAIRE" ORGANIC, JEAN-MARC BROCARD, BOURGOGNE,  
FRANCE 75CL-38.90

## VAHUVEIN / SPARKLING WINE

CAVA BRUT DELICAT RESERVA, CLOS AMADOR, CATALUNYA, SPAIN  
75CL 28.90  
20CL 9.50

PROSECCO VALDOBBIADENE BRUT, MASCHIO DEI CAVALIERI, VENETO, ITALY  
75CL 30.50

PROSECCO DOC EXTRA DRY, MASCHIO DEI CAVALIERI, VENETO, ITALY  
20CL 10.50

## PUNANE VEIN / RED WINE

MERLOT, GEORGES DUBOEUF, LANGUEDOC, FRANCE.	75CL-28.90 16CL-7.70
SHIRAZ CABERNET, SADDLE CREEK, AUSTRALIA.	75CL-29.90 16CL-7.90
ZINFANDEL, SULA, NASHIK, INDIA	75CL-30.90 16CL-8.90
PINOT NOIR, LES DEUX COTES, LANGUEDOC, FRANCE	75CL-29.90
ZENSA NERO D'AVOLA APPASSIMENTO ORGANIC, SICILIA, ITALY	75CL-30.90
VALPOLICELLA RIPASSO SUPERIORE, CANTINA COLLI MORENICI, VENETO, ITALY	75CL-31.90
PRIMITIVO DI MANDURIA, "MANDUS", PIETRA PURA, PUGLIA, ITALY	75CL-34.90
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**

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**BREMENI KÄIK 1, TALLINN**