



DINE AT HOME CURATED TAKEAWAY MENU

Call: 01 2017222
WhatsApp: (087) 103 9876
Order Online: www.chakra.ie

Opening Hours:
Tuesday - Saturday
3:30pm - 8:30pm
Sunday & Bank Holiday Mondays
2pm - 8pm

Awarded Best Customer Experience
& Best Cuisine 2020

TO ORDER

- WhatsApp us on (087) 103 9876 or call us on 01 201 7222
- The phone lines will be open from 3:30pm, collections will take place from 5pm to 8:30pm / 8pm on Sundays
- While sending us your order through WhatsApp, please ensure to mention your name, order details, pick up time
- Payments will need to be made in advance through credit card pre-payment
- Your order will be placed on the table outside Chakra along with your name slip

Indian cooking is about flavour & in every state, spices are chosen & blended to give a unique flavour that encompasses the beliefs, landscape & parochial traditions.

At Jaipur, for 2 decades, our team has adhered to these traditions, married them to the best of Irish produce, giving each of our dishes a unique flavour profile to reflect the backdrop that inspired them.

www.chakra.ie



1st Floor Meridian Point, Church Rd., Greystones, Co. Wicklow, A63 HD43
Authentically Indian - Truly Irish

STARTERS

1. **BHAJI ON THE BEACH**  8.00
Crispy onion & kale fritters & masala chips to tickle the taste buds
2. **OLD DELHI CHAT**   8.00
Handmade pastry stuffed with potato & green pea mash, with tempered chickpeas, sweet yoghurt & chutneys
3. **CHEF DINESH'S VEGETARIAN PLATTER**  11.00
A selection of samosa, onion & kale bhaji, tandoori paneer tikka with salad & paired relishes
4. **LAMB SEEKH KEBAB**  8.50
Hand pounded Wicklow lamb, skewered & cooked in a charcoal oven, perfect with our fresh mint chutney
5. **MURGH MALAI KEBAB**  8.00
Tandoor smoked Chicken Supremes in a creamy marinade with cardamom & saffron
6. **SUMMER KEBAB PLATTER**    13.50
A medley of Tandoori Jumbo Prawn, Lamb Seekh Kebab, Murgh Malai Kebab & Samosa paired with salad & relish

MAINS

7. **HYDERABADI BIRYANI**   16.50
Aged Basmati rice infused with mint, fried onions & saffron
Option of Chicken / Lamb / Prawns (extra €2.00 for prawn)
8. **PRAWN CHILLI MASALA**  17.00
From the Indian coastal region, tiger prawns simmered in galangal, kaffir lime, curry leaves & coconut sauce
9. **JHINGA JALFREZI**  16.50
Popular Bengali classic, tiger prawns with onion & peppers, flavoured with carom seeds
10. **CHEF JAI'S JHINGA MALAI**   16.00
A Summer favourite healthy dish of prawns simmered in coconut milk, cardamom, curry leaves & shallots
11. **CHICKEN TIKKA MASALA**  15.50
Known as UK's national dish, charcoal cooked chicken simmered in a rich & velvety tomato gravy
12. **MURGH MAKHAN PALAK**  16.00
One of the most famous Indian dishes, chicken tikka slow cooked in a tomato & butter sauce, finished with fresh spinach
13. **CHICKEN MADRAS**   15.50
Originated from the South Indian city *Madras*, chicken cooked with coconut, pepper, curry leaves & stone flower
14. **ZAFRANI CHICKEN KORMA**   15.50
Cavan Manor farm chicken slowly poached in a rich caramelised onion & cashew sauce, enhanced with saffron & cardamom

MAINS

15. **TANDOORI CHICKEN (Off the bone)**  17.00
A Punjabi favourite; Irish chicken, chilly, rock moss, yoghurt charred in the tandoor, with rice & tikka sauce
16. **BUTTER CHICKEN**  16.00
Irish chicken, creamed tomatoes, Wicklow Way honey, fresh cream & churned fenugreek butter
17. **LAMB JALFREZI**  16.00
Popular dish from Bengal, slow cooked tender lamb stir fried with ginger, onion, tomatoes & peppers
18. **LAMB BARUCHI**  16.00
Tamarind and coconut scented lamb with mustard & Tellicherry peppers
19. **AWADHI KEEMA MATAR**  16.00
Dish made for Mughal Emperors; hand pounded Wicklow lamb cooked with petit pois, ginger & our "garam masala"
20. **CHEF ANIL'S SAAG GHOSHT**  16.00
Our Chef's favourite, spring lamb cooked with fresh spinach, black cumin, fenugreek & cream
21. **CHAKRA MASAHARI THALI**    22.00
A fully balance traditional meal selection of prawn, chicken & lamb served with rice & naan bread











VEGETARIAN MAINS

22. **PINDI CHANA MASALA**   10.00
(VEGAN OPTION AVAILABLE)
Chickpeas pressure cooked with tea leaves, tempered with ginger, tomatoes & dried mango
23. **HIMALAYAN SAAG PANEER**  12.50
Referred to as vegetarian's paradise, Indian cottage cheese cooked with fresh spinach leaves & aromatic fenugreek
24. **TARKA DAL (VEGAN OPTION AVAILABLE)**  9.00
From the Himalayan region, home style recipe of lentils cooked with onion, jimbu & tomatoes
25. **PANEER LABABDAR**  12.50
Popular North Indian classic, cottage cheese cooked in a creamy onion, tomato & butter sauce, spiked with fenugreek
26. **ALOO GOBI**  10.00
(VEGAN OPTION AVAILABLE)
Home style preparation of baby potatoes cooked with cauliflower, fresh turmeric, ginger & tomatoes
27. **JAIPURI AAM WALI BHINDI (OKRA)** 10.50
Rustic preparation from Rajasthan's households, okra stir fried with red onion, cumin & dried mango powder
28. **VEGETABLE KORMA**   10.50
(VEGAN OPTION AVAILABLE)
A medley of garden-fresh vegetable in a rich creamy sauce
29. **DAL MAKHANI**  12.50
24hrs cooked whole black lentils, red kidney beans, fenugreek, butter & cream

VEGETARIAN MAINS

30. SUBZ MILONI  10.50
(VEGAN OPTION AVAILABLE)
Stir-fried seasonal vegetables, garlic & baby spinach
31. VEGETABLE BIRYANI  12.50
Perfumed basmati rice cooked with vegetables, saffron, mint & crispy golden onions
32. CHAKRA SHAKAHARI THALI   20.00
Taster portion of lentils, greens & vegetables served with rice & naan bread

SIDES

33. BOMBAY ALOO    6.00
34. MASALA CHIPS  4.00
35. PAPADUMS WITH CHUTNEY  2.00
36. STEAMED RICE/ PULAO RICE 3.00
37. GARLIC CORIANDER NAAN   3.50
38. PESHAWARI NAAN    3.50
39. PLAIN NAAN   3.00
40. CHEESE AND CHILLY NAAN   3.50
41. KEEMA NAAN   3.50
42. TANDOORI ROTI   3.50
43. CUCUMBER RAITA  3.50
44. LEMON RICE  3.50

KIDS MEAL

45. MURGH MALAI TIKKA WITH A CHOICE OF KORMA SAUCE / TIKKA MASALA SAUCE SERVED WITH RICE & NAAN BREAD   12.50
46. CRISPY PRAWN WITH A CHOICE OF KORMA SAUCE / TIKKA MASALA SAUCE SERVED WITH RICE & NAAN BREAD    12.50

BEVERAGES & DESSERT

- GULAB JAMUN WITH RABDI   6.00
- MINERALS 1.50
- SAN PELLIGRINO SPARKLING (750ml) 2.75
- ACQUA PANNA STILL WATER (750ml) 2.75
- MANGO / SWEET LASSI 4.00
- COBRA BEER 3.00
- TIGER BEER 3.50

WINES

(Subject to availability; Kindly check with staff for premium wine offers)

WHITE WINES

- DOMAIN DES LOURIERS VOUVRAY 18.00
- DEMARTINO SAUVIGNON BLANC 18.00
- CA BOLANI PINOT GRIGIO 18.00

RED WINES

- WILD PIG MERLOT 17.00
- MAN PINOTAGE 'BOSSTOK' 17.00
- PALACIOS REMANDO RIOJA 17.00

CHAKRA TIFFIN BOX

1. MURGH MALAI KEBAB
MURGH MAKHAN PALAK
LAMB ROGANJOSH
BOMBAY POTATO
TWO PULAO RICE
PLAIN NAAN
   45.00

2. KEBAB TASTING
BUTTER CHICKEN
PRAWN CHILLI MASALA
BOMBAY POTATO
TWO PULAO RICE
GARLIC & CORIANDER NAAN
GULAB JAMUN 55.00
   

* ADDITIONAL KIDS CHICKEN/PRAWN MEAL FOR €10

ALLERGENS:

