



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

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



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. MULLIGATAWNY SOUP** 4.00
SPICED CHICKEN AND LEMON SOUP

SALADS

- 17. RAITA** G 3.90
FRESH YOGHURT WITH GRATED CUCUMBER & TOMATOES
- 18. HARA SALAD** 5.00
MIXED FRESH GREEN SALAD
- 19. PANJABI SALAD** L,G 6.00
MIXED FRESH GREEN SALAD WITH SWEETCORN & PAPADAM

BIRYANI

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

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TRADITIONAL INDIAN BREADS FROM THE TANDOORI CLAY OVEN

26. NAAN TANDOORI BAKED CLASSIC INDIAN BREAD	2.00
27. BUTTER NAAN TANDOORI BAKED CLASSIC INDIAN BREAD WITH BUTTER	2.20
28. ROTI L TANDOORI BAKED WHOLE WHEAT BREAD	2.00
29. PARATHA L* FLAKY AND BUTTERY WHOLE WHEAT BREAD	3.00
30. POORI L WOK FRIED WHOLE WHEAT BREAD	3.00
31. ROSTED GARLIC NAAN NAAN BREAD WITH CRUSHED GARLIC	3.00
32. GARLIC BUTTER NAAN NAAN BREAD WITH CRUSHED GARLIC AND BUTTER	3.20
33. ONION KULCHA NAAN BREAD STUFFED GRILLED ONIONS	3.50
34. PUDINA PARATHA L* NAAN BREAD WITH MINT	3.50
35. ALOO PARATHA NAAN BREAD STUFFED WITH SPICED POTATOES	3.50
36. KABULI NAAN NAAN BREAD STUFFED WITH NUTS, RAISINS & ALMOND FLAKES	4.50
37. PANEER PARATHA NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE	4.50
38. GARLIC PANEER PARATHA NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE AND GARLIC	4.70
39. KEEMA NAAN NAAN BREAD STUFFED WITH GARAM MASALA SPICED GROUND LAMB	5.00
40. ASSORTED INDIAN BREAD BASKET NAAN, ONION KULCHA, ROTI, ALOO PARATHA	10.00



DISHES FROM THE TANDOORI CLAY OVEN

41. TANDOORI CHICKEN (half) G <i>ᎠᎠ</i> MARINATED IN FRESH YOGHURT & INDIAN SPICES	12.00
42. MURG TIKKA KABAB G <i>ᎠᎠ</i> MASALA SPICED FIRE ROASTED BONELESS CHICKEN BREAST	12.90
43. MURG TIKKA HARADHANIYA G <i>ᎠᎠ</i> FIRE ROASTED BONELESS CHICKEN BREAST MARINATED WITH YOGHURT, SPICES & CHOPPED FRESH CORIANDER	12.90
44. SEEKH KABAB L,G <i>ᎠᎠ</i> FIRE ROASTED INDIAN SPICED LAMB MINCE KABAB	13.90
45. MURG TIKKA LAZAWAB G <i>Ꭰ</i> FIRE ROASTED BONELESS CHICKEN BREAST SPICED WITH CHAKRAS SECRET RECIPE	13.90
46. GOSHT BOTI KABAB G <i>ᎠᎠ</i> FIRE ROASTED GARAM MASALA SPICED LAMB CUBES	14.90
47. FISH TIKKA KABAB G <i>Ꭰ</i> SPICED & FIRE ROASTED FISH TIKKA KABAB	14.90
48. TANDOORI FIRE ROASTED KING PRAWNS G <i>Ꭰ</i> FIRE ROASTED KING PRAWNS MARINATED & SERVED WITH A TOPPING OF HOME MADE BUTTER	27.00
49. TANDOORI LOBSTER G <i>Ꭰ</i> FIRE ROASTED WHOLE LOBSTER SERVED WITH FRESH VEGETABLES SPECIALITY OF THE HOUSE	49.00

TANDOORI DISHES ARE SERVED WITH RICE

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

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TENDER LAMB CURRIES

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

LAMB CURRIES ARE SERVED WITH RICE

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



CHICKEN CURRIES

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

DUCK CURRIES

- 70. DUCK MASALA** L, G *DD* 14.00
CHAKRAS TURMERIC SPICED DUCK CURRY
- 71. DUCK VINDALOO** L, G *DDDD* 16.00
DUCK FILLET AND POTATOES BRAISED
IN A HOT SPICY MASALA SAUCE
- 72. DUCK JHALFRAZIE** G *DD* 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

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





FISH AND PRAWN CURRIES

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

FISH AND PRAWN CURRIES ARE SERVED WITH RICE

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VEGETARIAN CURRIES

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

VEGETARIAN CURRIES ARE SERVED WITH RICE

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95. KADAI TOFU L,G *DD* 9.90
STIR FRIED TOFU WITH BELL PEPPERS,
ONIONS, TOMATOES AND FRESH CORIANDER

96. PALAK TOFU L,G *DD* 9.90
TOFU IN A SPICY GARLIC SPINACH PUREE

CHAKRA DINNERS

97. VEGETARIAN THALI FOR TWO 48.00
HOUSE GREEN SALAD, PAPADAM, MATTAR PANEER,
DAL MAKHANI, NAVARATAN KORMA, RAITA, POORI,
BASMATI RICE, CHOICE OF DESSERT, TEA/COFFEE

98. 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

99. 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

100. GULAB JAMUN G 3.50
SWEET CHEESE BALLS DIPPED
IN CARDAMON - SAFFRON SYRUP

101. ICE CREAM G 3.50

102. GAJAR KA HALWA G 3.90
CARROT BASED SWEET DESSERT PUDDING

103. KULFI G 4.50
SAFFRON FLAVOURED INDIAN ICE CREAM WITH
PISTACHIOS

EXTRAS

EXTRA RICE 2.55

SAUCE MIX 1.00
MINT, CHILLI JA TAMARIND SAUCES

MANGO CHUTNEY 1.00

PICKLES 1.00

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