

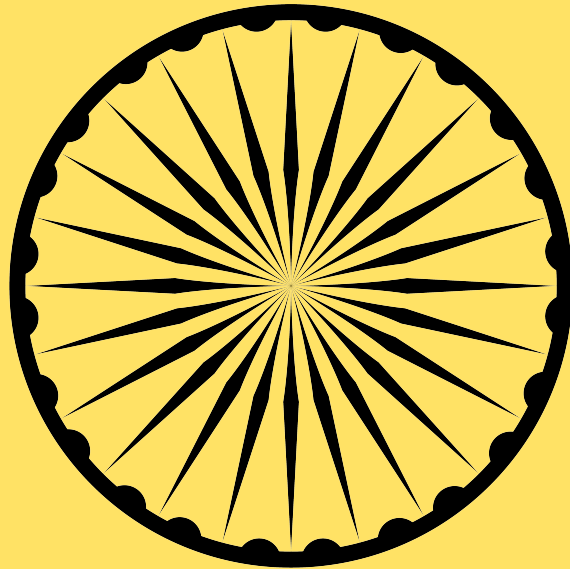
## Our Journey

Our story begins 36 years ago, with a passion for cooking that has driven every step of our journey. From my humble beginnings in India to my move to Estonia in 1992, cooking has been more than just a profession—it's been a calling. I spent 10 years in India honing my skills before relocating to Estonia, where I spent another 8 years as a chef in a bustling restaurant at Raekoja plats.

In 2006, I knew it was time to bring my dream to life: opening a restaurant that blends tradition with creativity. I searched for the perfect location in Tallinn, and after many years, I found it at Bremen K aik 1. It was a place full of character, and at that moment, I knew this was where we would build something special.

In June 2009, we opened our doors to the public. Since then, we've been serving not just food, but an experience—a blend of flavours, cultures, and memories. Every day, we strive to create moments that linger long after the last bite.

Today, it feels like just yesterday that we started, and yet, we've come so far—thanks to you, our cherished guests. We invite you to join us, savour the flavours, and be part of the story we're continuing to write together...



ALATES

ALATES 2009

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

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

**\*ASK INFORMATION ABOUT ALLERGENS FROM YOUR  
WAITER**

**ALL MAIN DISHES ARE SERVED WITH RICE**

**ALL PRICES ARE INCLUSIVE OF 24% VAT**

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**L - LAKTOOSIVABA; L\* - KÜSI LAKTOOSIVABA**

**V - VEGAN; V\* - KÜSI VEGANILE**

**\*ALLERGEENIDE KOHTA KÜSI INFOT TEENINDAJALT**

**KÕIK PEAROAD SERVEERITAKSE RIISIGA**

**KÕIK HINNAD SISALDAVAD 24% KÄIBEMAKSU**

## **EELROAD / APPETIZERS**

- 1. LAMB SAMOSA** *L* 🌶️ 8.20  
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* 9.90  
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* 🌶️ 21.90  
TULIRÖSTITUD LAMBAKARREE, MARINEERITUD KIVISOOLA JA ÜRTIDEGA  
FIRE ROASTED FRESH LAMB CHOPS MARINATED WITH ROCK-SALT & SELECTED  
SPICES
- 6. TANDOORI PLATTER** 🌶️ 36.90  
CHICKEN TIKKA, LAMB TIKKA, CHICKEN PAKORA & KING PRAWN PAKORA
- 7. CHAKRA TANDOORI PLATTER** 🌶️ 46.90  
CHICKEN TIKKA, LAMB TIKKA, FIRE ROASTED KING PRAWN, CHICKEN PAKORA &  
KING PRAWN PAKORA

## TAIMETOIDU EELROAD / VEGETARIAN APPETIZERS

- 8. PAPADAMS** *L, V* 2.95  
KÖÖMNE MAITSEGA KRÖBELEIVAD  
CUMIN FLAVOURED CRISPY LENTIL CRACKERS
- 9. VEGETABLE SAMOSA** *L, V* 🌶️ 7.50  
KRÖBE PIRUKAS, TÄIDETUD VÜRTSITATUD KARTULITE JA MAGUSATE ROHELISTE  
HERNESTEGA  
CRISPY PASTRY STUFFED WITH SPICED POTATOES AND SWEET GREEN PEAS
- 10. VEGETABLE PAKORA** *L, V* 7.95  
FRITEERITUD LILLKAPSAS, BAKLAŽAAN, SUVIKÕRVITS, KARTUL JA SEENED  
FRITTED CAULIFLOWER, EGGPLANT, POTATOES, MUSHROOMS & ZUCCHINI
- 12. PANEER TIKKA** 🌶️ 11.90  
VÜRSTITATUD 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\** 5.70  
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 TOMATITEGA  
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 & PAPADA

## 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   12.50  
BIRYANI PAN STIILIS AROMAATSETE VÜRTSIDE, KÖÖGIVILJADE JA IMELISE  
BASMATIRIISIGA  
PAN STYLE BIRYANI INFUSED WITH AROMATIC SPICES, VEGETABLES AND PERFECTLY  
COOKED BASMATI RICE

**22. CHICKEN BIRYANI** L   14.80  
KANAFILÉE BIRYANI PAN STIILIS AROMAATSETE VÜRTSIDE JA IMELISE  
BASMATIRIISIGA  
PAN STYLE BONELESS CHICKEN BIRYANI INFUSED WITH AROMATIC SPICES AND  
PERFECTLY COOKED BASMATI RICE

**23. LAMB 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

<b>29. PARATHA</b>	<i>L*, V*</i>	3.50
HELBELINE JA VÕINE TÄISTERA NISULEIB FLAKY AND BUTTERY WHOLE WHEAT BREAD		
<b>30. ROASTED GARLIC NAAN</b>		3.40
KÜÜSLAUGUGA NAAN LEIB NAAN BREAD WITH CRUSHED GARLIC		
<b>31. GARLIC BUTTER NAAN</b>		3.60
KÜÜSLAUGU JA VÕIGA NAAN LEIB NAAN BREAD WITH CRUSHED GARLIC AND BUTTER		
<b>32. ONION KULCHA</b>		3.90
NAAN LEIB, TÄIDETUD VÜRITSITATUD SIBULAGA NAAN BREAD STUFFED WITH SPICED ONIONS		
<b>33. ALOO PARATHA</b>		3.90
NAAN LEIB, TÄIDETUD VÜRITSITATUD KARTULITEGA NAAN BREAD STUFFED WITH SPICED POTATOES		
<b>34. PANEER PARATHA</b>		5.00
VÜRITSITATUD INDIA FARMERIJUUSTUGA TÄIDETUD NAAN LEIB NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE		
<b>35. GARLIC PANEER PARATHA</b>		5.50
VÜRITSITATUD INDIA FARMERIJUUSTU JA KÜÜSLAUGUGA TÄIDETUD NAAN LEIB NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE AND GARLIC		
<b>36. CHEESE NAAN</b>		5.00
NAAN LEIB TÄIDETUD EESTI JUUSTUGA NAAN BREAD STUFFED WITH ESTONIAN CHEESE		
<b>37. CHEESE GARLIC NAAN</b>		5.50
NAAN LEIB TÄIDETUD EESTI JUUSTU JA KÜÜSLAUGUGA NAAN BREAD WITH GARLIC AND STUFFED WITH ESTONIAN CHEESE		
<b>38. ASSORTED INDIAN BREAD BASKET</b>		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**

<b>39. TANDOORI CHICKEN (HALF)</b>		14.90
TULIRÖSTITUD KANA (POOL) MARINEERITUD JOGURTIS AROMAATSETE VÜRTSIDE JA VÄRSKETE ÜRTIDEGA CHICKEN ON THE BONE MARINATED IN A ZESTY BLEND OF YOGURT, AROMATIC SPICES AND FRESH HERBS		


**40. CHICKEN TIKKA KEBAB**  14.50  
TULIRÖSTITUD KANAFILEE MARINEERITUD JOGURTIS AROMAATSETE VÜRTSIDEGA  
FIRE ROASTED BONELESS CHICKEN BREAST MARINATED IN AROMATIC SPICES AND  
YOGURT


**41. CHICKEN TIKKA HARADHANIYA**  14.50  
TULIRÖSTITUD KANAFILEE MARINEERITUD JOGURTIS VÜRTS-  
IDE JA KORIANDRIGA  
FIRE ROASTED BONELESS CHICKEN BREAST MARINATED WITH YOGHURT, SPICES &  
CORIANDER PASTE


**42. SEEKH KEBAB** L  18.60  
TULIRÖSTITUD LAMBAHAKKLIHA KEBAB INDIA VÜRTSIDEGA  
FIRE ROASTED INDIAN SPICED LAMB MINCE KEBAB

**43. CHICKEN TIKKA LAZAWAB** 14.90  
TULIRÖSTITUD NING CHAKRA SALAJASERETSEPTI JÄRGI VÜRSTITATUD KANAFILEE  
FIRE ROASTED BONELESS CHICKEN BREAST SPICED WITH CHAKRAS SECRET RECIPE

**44. LAMB 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 LÖHEFILEE TUKID MARINEERITUD PIKANTSSES 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  
TIIGERKREVEIID MARINEERITUD JOGURTIKASTMES VÜRSTIDE 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 VÜRSTIDE 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  
VÜRTSISES MASALA KASTMES HAUTATUD LAMBALIHA KARTULITEGA  
SLOW BRAISED LEG OF LAMB AND POTATOES IN A SPICY MASALA SAUCE
- 51. DUM GOSHT** L   19.50  
ÕRNALT KÜPSETATUD TRADITSIOONILINE LAMBAKARRI, ÜRTIDE JA VÜRTSIDEGA  
TRADITIONAL LAMB CURRY GENTLY COOKED WITH SELECTED HERBS & SPICES
- 52. METHI GOSHT** L   19.50  
LAMBALÄÄTSE, KÜÜSLAUGU, TOMATITE JA MAHEDATE VÜRTSIDEGA KÜPSETATUD  
HÕRGUD LAMBALIHATÜKID  
TENDER PIECES OF LAMB COOKED WITH FENUGREEK, GARLIC, TOMATOES & MILD  
SPICES
- 53. SAAG GOSHT** L\*   19.50  
ÕRNAD LAMBALIHATÜKID KÜÜSLAUGU-SPINATIPÜREES  
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. CHICKEN MASALA** L   15.30  
KURKUMIGA VÜRSTITATUD KANAKARRI  
CHAKRAS CLASSIC TURMERIC SPICED CHICKEN CURRY
- 59. CHICKEN TIKKA MASALA**   15.60  
TULIRÖSTITUD KANATÜKID, HAUTATUD APTEEGITILLI JA TOMATI-SIBULA  
KASTMEGA  
SUCCULENT FIRE ROASTED CHICKEN TIKKA SIMMERED IN SPICED TOMATO-ONION  
SAUCE
- 60. BUTTER CHICKEN**  15.60  
ÕRNAD KANAFILÉE RIBAD KREEMJAS TOMATIKASTMES VÕIGA NING  
LAMBALÄÄTSEAROOMIGA

TENDER CHICKEN PIECES MADE WITH BUTTER, CREAM AND HINT OF FENUGREEK IN MILDY SPICED TOMATO SAUCE

**61. CHICKEN ACHARI MASALA** L  15.30  
KÜPSETATUD KANATÜKID VÜRSTIS KASTMES  
CHICKEN COOKED IN A MARINADE OF PICKLE SPICES

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

**63. CHICKEN 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. CHICKEN TIKKA HARA MASALA**  15.90  
KANAFILEE HAUTATUD KOOKOSEPIIMAKASTMES VÄRSKELT TÜKELDATUD KORIANDRI, PIPARMÜNDE JA VÜRSTIDEGA  
BONELESS CHICKEN SIMMERED WITH FRESHLY CHOPPED CORIANDER, MINT AND COCONUT MILK SAUCE

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

**66. CHICKEN TIKKA JHALFRAZIE**  15.90  
GRILLITUD KANAFILEE TÜKID WOKITUD ROHELISTE PAPRIKATE, SIBULATE JA AROMAATSETE VÜRSTIDEGA 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  18.50  
KURKUMIGA VÜRSTITATUD PARDIKARRI  
CHAKRAS TURMERIC SPICED DUCK CURRY

**68. DUCK VINDALOO** L  18.90  
VÜRSTISES MASALA KASTMES HAUTATUDPARDIFILEE KARTULITEGA  
DUCK FILLET AND POTATOES BRAISED IN A HOT SPICY MASALA SAUCE



**69. DUCK JHALFRAZIE**  18.90  
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 KREVIKARRID / FISH AND PRAWN CURRIES

\*KALA JA KREVIKARRID SERVEERITAKSE KOOS RIISIGA

\*FISH & PRAWN CURRIES ARE SERVED WITH RICE

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

**71. KADAI JHINGA** L   19.50  
BOMBAY STIILIS KÜPSETATUD KREVIK, 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  
KARRILEHTEROOMIGA  
TILAPIA FISH PIECES IN A TAGNY FLAVOURFUL COCONUT BASED CURRY WITH A  
HINT OF CURRY LEAVES

**73. FISH MASALA** L   18.90  
MARINEERITUD INDIA VÜRITSIDEGA 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 KUNINGKREVIK INGVERI JA KOOKOSEPIIMAKARRIS  
TIGER KING PRAWN COOKED IN GINGER AND COCONUT MILK CURRY

**75. KING PRAWN VINDALOO** L    28.50  
KUUMAS MASALAS HAUTATUD KUNINGKREVIK JA KARTULID  
SKILLET SEARED TIGER KING PRAWNS AND POTATOES BRAISED IN HOT MASALA  
SAUCE

**76. KING PRAWN BHUNA** L   28.50  
KÜPSETATUD KUNINGKREVIK 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 KUNINGKREVIK VÜRSIKAS  
TOMATIKASTMES  
KARAH TOSSSED 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  
VÜRITSITUD 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. PALAK 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** 13.20  
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 PURE

## 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** 4.40  
VANILLI/ ŠOKOLAAD/ MAASIKA (2 Pallikest portsjoni kohta)  
VANILLA / CHOCOLATE / STRAWBERRY (2 Scoops per serving)

**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** 6.50  
SAFRANIGA MAITSESTATUD INDIA JÄÄTIS PISTAATSIAPÄHKLITEGA  
SAFFRON FLAVOURED INDIAN ICE CREAM WITH PISTACHIOS, ALMONDS &  
CASHEWNUTS

**101.MANGO SORBET** L, V 4.40

## LISANDID / EXTRAS

EKSTRA RIIS / EXTRA RICE 3.60

KASTMETE VALIK / SAUCE MIX 2.50  
MÜNDI, TŠILLI JA TAMARINDI KASTMED / MINT, CHILLI AND TAMARIND SAUCES

MANGO CHUTNEY 1.25

PICKLES 1.25

## KOKTEILID / COCKTAILS

CAMPARI ORANGE 7.90  
CAMPARI, ORANGE JUICE

FERNET COLA 7.90  
FERNET-BRANCA, COCA-COLA

COCONUT VODKA COOLER 8.50  
VODKA, COCONUT WATER, LIME

WHISKEY GINGER 8.70  
WHISKEY, GINGER ALE

TEQUILA SUNRISE 8.70  
TEQUILA, ORANGE JUICE, GRENADIN

ITALIAN SUNRISE 8.70  
AMARETTO, ORANGE JUICE, GRENADIN

LIMONCELLO ORANGE CRUSH 8.70  
LIMONCELLO, ORANGE JUICE

GIN TONIC / MILANO TONIC 8.70/9.50  
GIN, TONIC WATER / GIN, CAMPARI, TONIC WATER

ABSINTHE TONIC 8.70  
ABSINTHE, TONIC WATER

MOJITO 9.50  
RUM, SODA WATER, MINT, LIME

MANGO MOJITO 9.90  
RUM, MANGO JUICE, SODA WATER, MINT, LIME

THE MONKS ALE 9.50  
INDIAN RUM OLD MONK, GINGER ALE, LIME

NEGRONI 9.90  
GIN, CAMPARI, VERMOUTH ROSSO

COGNAC NEGRONI 9.90  
COGNAC, CAMPARI, VERMOUTH ROSSO

## 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 STILL / SPARKLING 0.33L 2.40  
ACQUA PANNA STILL 0.75L 4.90  
SAN PELLEGRINO SPARKLING 0.75L 4.90

## KARASTUSJOOGID / SOFT DRINKS

COCA COLA /COLA ZERO / SPRITE 0.25L/0.5L 3.20/5.50  
GINGER ALE 0.2L 3.80  
TONIC WATER 0.2L 3.80  
ORANGE LEMONADE 0.33L 4.50  
LEMON LEMONADE 0.33L 4.50  
COCONUT WATER 0.33L 4.50

## MAHLAD 25CL / JUICES 25CL

CRANBERRY / TOMATO / PLUM 2.80  
MULTINECTAR / ORANGE / APPLE 2.85  
MANGO 2.95

## TEE / TEA

CUP / POT  
BLACK / GREEN 2.80 / 6.20  
GREEN WITH JASMINE 2.90 / 6.90  
GREEN WITH MINT 2.90 / 6.90  
HONEYBUSH TOPKAPI 2.90 / 6.90  
APPLE-GINGER EXPLOSION 2.90 / 6.90  
CHARMING LEMON-ROOIBOS 2.90 / 6.90  
INDIAN MASALA CHAI 3.50 / 7.90

## KOHV / COFFEE

BLACK COFFEE / ESPRESSO			3.30
DOUBLE ESPRESSO			3.90
CAPPUCCINO			4.10
CAFFE LATTE			4.40
DECAFFEINATED COFFEE			3.90
HOT CHOCOLATE			4.50
IRISH / VANA TALLINN / BAILEY'S COFFEE			7.90

## ALKOHOLIVABA VEIN / ALCOHOL FREE WINE

VINTENSE CHARDONNAY 20CL			8.90
VINTENSE MERLOT 20CL			8.90

## EESTI KÄSITÖÖLLLED / PREMIUM ESTONIAN CRAFT BEERS

PÕHJALA ÕHTU (PORTER)	5.5%	0.44L	8.50
PÕHJALA ORANGE GOSE	5.5%	0.44L	8.70
PÕHJALA UUS MAAILM (IPA) GLUTEN FREE 4.7%		0.44L	8.70

## ÕLU / BEER

SAKU ORIGINAAL	4.7%	0.33L	5.50
		0.50L	6.40
		1L	11.20
KRONENBOURG BLANC	5.0%	0.50L	7.20
		1L	12.60
SAKU KULD	5.2%	0.33L	5.90
SAKU TUME	6.7%	0.50L	6.40
KINGFISHER	4.8%	0.33L	6.90
SAKU ROCK (IPA)	6.0%	0.33L	6.90
BENEDIKTINER WEISSBIER	5.4%	0.50L	7.50
SAKU NON-ALCOHOLIC		0.50L	5.70
KINGFISHER 0.0 NON-ALCOHOLIC		0.33L	6.10

## SIIDRID / CIDER

SOMERSBY PEAR	4.5%	0.33L	5.50
SOMERSBY APPLE	4.5%	0.33L	5.50
JAANIHANZO DRY NATUREL	5.5%	0.33L	6.80
JAANIHANZO QUIENCE NATUREL (NON-ALCOHOLIC)		0.33L	6.40

## 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, GEORGES DUBOEUF, FRANCE	75CL-32.50
	16CL-8.50
SAUVIGNON BLANC, SULA, NASHIK, INDIA	75CL-34.90
VINHO VERDE, VARZEA DO MORÃO, PORTUGAL	75CL-33.90
GRILLO "TARENI", PELLEGRINO, SICILIA, ITALY	75CL-33.90
PINOT GRIGIO GARDA, CANTINA DI CUSTOZA, VENETO, ITALY	75CL-34.90
GRÜNER VELTLINER LÖSS, LAMPTAL, 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	10.90
PROSECCO VALDOBBIADENE BRUT, MASCHIO DEI CAVALIERI, VENETO, ITALY	75CL	33.90
PROSECCO DOC EXTRA DRY, MASCHIO DEI CAVALIERI, VENETO, ITALY	20CL	10.50

## ŠAMPANJA / CHAMPAGNE

MARCEL PIERRE BRUT à EPERNAY, FRANCE	75CL-75.00
ERNEST RAPENEAU BRUT, EPERNAY, FRANCE	37.5CL-37.90

## 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-34.90 16CL-8.50
PINOT NOIR, VARDER RIVER VALLEY, EZIMIT, MACEDONIA	75CL-33.90
NERO D'AVOLA APPASSIMENTO ORGANIC, ZENSA, 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

## ROOSA VEIN / ROSE WINE

ROSE D'ANJOU "LA BARONNIERE", SAUVION, LOIRE, FRANCE.	75CL-31.90 16CL-7.90
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**\*Kogu joogikaart on saadaval restoranis**

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

**CHAKRA OÜ**

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**BREMENI KÄIK 1, TALLINN**