



Chakra Meals



Chakra serves ready to eat packed food in K Market's in Finland. You can ask for more details from the shop manager near you.

www.chakrameals.com

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

V- VEGAN; V*- ASK FOR VEGAN

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



Restaurant rules :

- Gift cards are valid for 6 months since the date of purchase.
- We do not split the bill for more than 5 people.
- No pets are allowed in the restaurant.
- Please take care of you own personal belongings.
- Outside food or drinks (even water) are not allowed in the restaurant.

Wifi Password - chakra4321

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APPETIZERS

- 1. LAMB SAMOSA** *L* 🌶️ 7.90
CRISPY PASTRY STUFFED WITH INDIAN SPICED GROUND LAMB & SWEET GREEN PEAS
- 2. CHICKEN PAKORA** *L* 8.50
CHICKEN FRITTERS MARINATED WITH SELECTED SPICES & HERBS
- 3. FISH KOLIWADA** *L* 10.50
BOMBAY STYLE FISH FRITTERS
- 4. KING PRAWN PAKORA** *L* 12.50
KING PRAWN FRITTERS MARINATED WITH SELECTED SPICES & HERBS
- 5. ROASTED LAMB CHOPS** *L* 🌶️ 19.90
FIRE ROASTED LAMB CHOPS MARINATED IN A BLEND OF TRADITIONAL INDIAN SPICES AND HERBS
- 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

VEGETARIAN APPETIZERS

- 8. PAPADAMS** *L, V* 2.90
CUMIN FLAVOURED CRISPY LENTIL CRACKERS
- 9. VEGETABLE SAMOSA** *L, V* 🌶️ 6.90
CRISPY PASTRY STUFFED WITH SPICED POTATOES AND SWEET GREEN PEAS
- 10. VEGETABLE PAKORA** *L, V* 7.90
FRITTED CAULIFLOWER, EGGPLANT, POTATOES, MUSHROOMS & ZUCCHINI
- 11. PANEER PAKORA** 8.90
INDIAN FARMERS CHEESE FRITTERS
- 12. PANEER TIKKA** 🌶️ 11.90
SMOKY PANEER INFUSED WITH A BLEND OF AROMATIC SPICES, YOGURT AND HINT OF LEMON
- 13. VEGETARIAN APPETIZER PLATTER** 🌶️ 25.90
SAMOSA, PANEER TIKKA, ASSORTED PAKORAS & PAPADAMS

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SOUPS

- 14. TOMATO SOUP** *L*, V** 5.70
CHAKRAS ORIGINAL INDIAN SPICED TOMATO SOUP
- 15. MADRAS SOUP** *L, V* 5.70
LENTIL SOUP FLAVOURED WITH COCONUT MILK
- 16. MULLIGATAWNY SOUP** 5.90
SPICED CHICKEN AND LEMON SOUP

SALADS

- 17. RAITA** 4.90
FRESH YOGHURT WITH CHOPPED CUCUMBER & TOMATOES
- 18. HARA SALAD** 5.90
MIXED FRESH GREEN SALAD
- 19. PUNJABI SALAD** *L* 6.90
MIXED FRESH GREEN SALAD WITH SWEETCORN & PADAM

BIRYANI

- 20. PEAS PULLAO RICE** *L, V* (½ - 5.90) 7.90
FULLY BASMATI RICE WITH TENDER GREEN PEAS AND A MEDLEY OF AROMATIC SPICES
- 21. VEGETABLE BIRYANI** *L, V* 🌶️🌶️ 11.90
PAN STYLE BIRYANI INFUSED WITH AROMATIC SPICES, VEGETABLES AND PERFECTLY COOKED BASMATI RICE
- 22. MURG BIRYANI** *L* 🌶️🌶️ 14.80
PAN STYLE BONELESS CHICKEN BIRYANI INFUSED WITH AROMATIC SPICES AND PERFECTLY COOKED BASMATI RICE
- 23. GOSHT BIRYANI** *L* 🌶️🌶️ 17.80
PAN STYLE BONELESS LAMB BIRYANI INFUSED WITH AROMATIC SPICES AND PERFECTLY COOKED BASMATI RICE
- 24. CHAKRAS SPECIAL BIRYANI** *L* 🌶️🌶️ 18.90
PAN STYLE BIRYANI INFUSED WITH AROMATIC SPICES, CHICKEN, LAMB, KING PRAWNS AND PERFECTLY COOKED BASMATI RICE
- 25. KING PRAWN BIRYANI** *L* 🌶️🌶️ 22.90
PAN STYLE KING PRAWN BIRYANI INFUSED WITH AROMATIC SPICES AND PERFECTLY COOKED BASMATI RICE

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TRADITIONAL INDIAN BREADS FROM THE TANDOORI CLAY OVEN

26.NAAN	2.80
TANDOORI BAKED CLASSIC INDIAN BREAD	
27.BUTTER NAAN	3.00
TANDOORI BAKED CLASSIC INDIAN BREAD WITH BUTTER	
28. ROTI <i>L, V</i>	2.80
TANDOORI BAKED WHOLE WHEAT BREAD	
29. PARATHA <i>L*, V*</i>	3.50
FLAKY AND BUTTERY WHOLE WHEAT BREAD	
30.ROASTED GARLIC NAAN	3.40
NAAN BREAD WITH CHOPPED GARLIC	
31.GARLIC BUTTER NAAN	3.60
NAAN BREAD WITH CHOPPED GARLIC AND BUTTER	
32.ONION KULCHA	3.90
NAAN BREAD STUFFED WITH SPICED ONIONS	
33.ALOO PARATHA	3.90
NAAN BREAD STUFFED WITH SPICED POTATOES	
34.PANEER PARATHA	5.00
NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE	
35.GARLIC PANEER PARATHA	5.50
NAAN BREAD STUFFED WITH SPICED INDIAN FARMERS CHEESE AND GARLIC	
36.CHEESE NAAN	5.00
NAAN BREAD STUFFED WITH ESTONIAN CHEESE	
37.CHEESE GARLIC NAAN	5.50
NAAN BREAD WITH GARLIC AND STUFFED WITH ESTONIAN CHEESE	
38.ASSORTED INDIAN BREAD BASKET	12.80
NAAN, ONION KULCHA, ROTI, ALOO PARATHA	

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DISHES FROM THE TANDOORI CLAY OVEN

*TANDOORI DISHES ARE SERVED WITH RICE

39. TANDOORI CHICKEN (HALF)  14.90
CHICKEN ON THE BONE MARINATED IN A ZESTY BLEND OF YOGURT, AROMATIC SPICES AND FRESH HERBS

40. MURG TIKKA KEBAB  14.50
FIRE ROASTED BONELESS CHICKEN BREAST MARINATED IN AROMATIC SPICES AND YOGURT

41. MURG TIKKA HARADHANIYA  14.50
FIRE ROASTED BONELESS CHICKEN BREAST MARINATED WITH YOGHURT, SPICES & CORIANDER PASTE

42. SEEKH KEBAB L  18.60
FIRE ROASTED INDIAN SPICED LAMB MINCE KEBAB

43. MURG TIKKA LAZAWAB 14.90
FIRE ROASTED BONELESS CHICKEN BREAST SPICED WITH CHAKRAS SECRET RECIPE

44. GOSHT BOTI KEBAB  18.50
FIRE ROASTED GARAM MASALA SPICED LAMB CUBES

45. FISH TIKKA KEBAB  19.50
FRESH SALMON FISH MARINATED IN A BLEND OF AROMATIC SPICES AND TANGY YOGHURT, THEN GRILLED TO PERFECTION

46. TANDOORI FIRE ROASTED KING PRAWNS  28.90
TIGER KING PRAWNS MARINATED IN A RICH BLEND OF YOGURT, SPICES AND HERBS THEN EXPERTLY GRILLED TO PERFECTION

47. TANDOORI LOBSTER  52.90
FIRE ROASTED WHOLE LOBSTER SERVED WITH FRESH VEGETABLES SPECIALITY OF THE HOUSE

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TENDER LAMB CURRIES

***LAMB CURRIES ARE SERVED WITH RICE**

48. DUM KHEEMA KOFTA L  18.90
SPICED LAMB MINCE BALLS, STEAM COOKED IN A GRAVY OF GOLDEN FRIED ONIONS, TOMATOES, WHOLE SPICES & FRESH CORIANDER

49. ROGAN JOSH L  18.90
SLOW COOKED TENDER LAMB SIMMERED IN A RICH, SPICED CURRY INFUSED WITH WARM SPICES LIKE CARDAMOM, CINNAMON AND CLOVES

50. GOSHT VINDALOO L  19.50
SLOW BRAISED LEG OF LAMB AND POTATOES IN A SPICY MASALA SAUCE

51. DUM GOSHT L  19.50
TRADITIONAL LAMB CURRY GENTLY COOKED WITH SELECTED HERBS & SPICES

52. METHI GOSHT L  19.50
TENDER PIECES OF LAMB COOKED WITH FENUGREEK, GARLIC, TOMATOES & MILD SPICES

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

54. KARAHI GOSHT L  19.70
STIR FRIED LAMB WITH BELL PEPPERS, ONIONS, TOMATOES & FRESH CORIANDER

55. GOSHT PASANDA 19.70
LAMB CUBES FROM THE LEG SIMMERED IN ALMOND – CASHEW CREAM SAUCE

56. BHENDI GOSHT L  19.90
HOME STYLE LAMB CURRY COOKED WITH OKRA, SELECTED INDIAN SPICES AND HERBS

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

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CHICKEN CURRIES

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

59.MURG TIKKA MASALA  15.60
SUCCULENT FIRE ROASTED CHICKEN TIKKA SIMMERED IN
SPICED TOMATO-ONION SAUCE

60.MURG MAKHANWALA (BUTTER CHICKEN)
 15.60
TENDER CHICKEN PIECES MADE WITH BUTTER, CREAM AND
HINT OF FENUGREEK IN MILDY SPICED TOMATO SAUCE

61.MURG ACHARI MASALA L  15.20
CHICKEN COOKED IN A MARINADE OF PICKLE SPICES

62. MURG SAGWALA L  15.60
BRAISED CHICKEN IN GARLIC-SPINACH PUREE

63.MURG SHAHAJANI 15.60
CHICKEN MARINATED IN FRESH YOGHURT WITH BROCCOLI,
SIMMERED IN ALMOND-CASHEW CREAM SAUCE

64.MURG TIKKA HARA MASALA  15.90
BONELESS CHICKEN SIMMERED WITH FRESHLY CHOPPED
CORIANDER, MINT AND COCONUT MILK SAUCE

65.MURG VINDALOO L  15.60
CHICKEN AND POTATOES BRAISED IN A HOT SPICY MASALA
SAUCE

66.MURG TIKKA JHALFRAZIE  15.90
CHICKEN TIKKA SAUTÉED WITH A MEDLEY OF BELL PEPPERS,
ONIONS AND AROMATIC SPICES IN A TANGY TOMATO
BASED SEMI DRY SAUCE

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DUCK CURRIES

***DUCK CURRIES ARE SERVED WITH RICE**

67.DUCK MASALA L   18.90
CHAKRAS TURMERIC SPICED DUCK CURRY

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

69.DUCK JHALFRAZIE   19.50
DUCK BREAST SAUTÉED WITH A MEDLEY OF BELL PEPPERS,
ONIONS AND AROMATIC SPECIES IN A TANGY TOMATO
BASED SEMI DRY SAUCE

FISH AND PRAWN CURRIES

***FISH & PRAWN CURRIES ARE SERVED WITH RICE**

70.MALABARI JHINGA CURRY L   18.90
SHRIMPS SIMMERED IN A MODERATELY
SPICED SAUCE FLAVOURED WITH COCONUT

71.KADAI JHINGA L   19.50
BOMBAY STYLE COOKED SHRIMPS WITH BELL
PEPPERS, TOMATOES AND ONIONS

72. GOA FISH CURRY L   17.90
TILAPIA FISH PIECES IN A TAGNY FLAVOURFUL COCONUT
BASED CURRY WITH A HINT OF CURRY LEAVES

73.FISH MASALA L   18.90
SALMON FISH PIECES MARINATED IN SPICES AND
SERVED IN MASALA SAUCE

74. GOA KING PRAWN CURRY L   27.50
TIGER KING PRAWN COOKED IN GINGER AND
COCONUT MILK CURRY

75.KING PRAWN VINDALOO L    28.50
SKILLET SEARED TIGER KING PRAWNS AND POTATOES
BRAISED IN HOT MASALA SAUCE

76.KING PRAWN BHUNA L   28.50
TIGER KING PRAWN COOKED WITH TOMATOES
AND CLOVES SCENTED SAUCE

77.KING PRAWN PEPPER MASALA L   28.90
KARAHI TOSSED BLACK PEPPER, TIGER KING
PRAWNS, BELL PEPPERS AND ONIONS

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VEGETARIAN CURRIES

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78. VEGETABLE MASALA *L*, V**   12.90
SPICED AND SAUTÉED FRESH VEGETABLES
COOKED IN SEMI-DRY MASALA SAUCE

79. BHINDI MASALA *L, V*   13.90
OKRA COOKED WITH ONION, TOMATO, GINGER,
FRESH CORIANDER AND CURRY LEAVES

**80. MUSHROOMS & CORN
MASALA** *L*, V**   12.90
MUSHROOMS AND CORN COOKED IN ONION
AND TOMATO SAUCE

81. KADAI MUSHROOM *L*, V**   12.90
STIR FRIED MUSHROOMS WITH BELL PEPPERS,
ONIONS, TOMATOES AND FRESH CORIANDER

82. CHANA MASALA *L, V*   12.90
CHICKPEAS AND BLACK CUMIN WITH FRESH CORIANDER

83. SAG PANEER   13.50
INDIAN FARMERS CHEESE IN A SPICY GARLIC SPINACH
PUREE

84. ALOO GOBI MASALADAR *L*, V**   12.90
POTATO AND CAULIFLOWER SAUTÉED IN GARLIC AND
TURMERIC

85. CHAKRAS SHAHI PANEER  13.50
INDIAN FARMERS CHEESE SIMMERED IN A TOMATOES, AL-
MOND-CASHEW CREAM SAUCE

86. BENGAN BHARTA *L*, V**   12.90
PUREE OF TANDOORI AUBERGINE AND TOMATOES COOKED
WITH SPICES

87. NAVARATAN KORMA 12.90
INDIAN FARMERS CHEESE AND FRESH
VEGETABLES IN A BUTTER CREAM SAUCE

88. MUTTER PANEER   13.50
INDIAN FARMERS CHEESE AND SWEET GREEN
PEAS IN A SPECIAL TOMATO-ONION SAUCE

89. MALAI KOFTA 13.20
INDIAN FARMERS CHEESE, VEGETABLE, POTATO
CROQUETTES WITH FENUGREEK IN WHITE SAUCE

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- 90. YELLOW DAL** *L*, V** 🌶️🌶️ 12.70
YELLOW LENTILS SAUTÉED WITH A FRAGRANT TEMPERING
OF CUMIN, GARLIC, ONIONS, TOMATOES AND SPICES
- 91. DAL MAKHANI** 🌶️ 12.90
CARDAMON SCENTED BUTTER WHIPPED LENTILS
FLAVOURED WITH CURRY LEAVES
- 92. KADAI TOFU** *L, V* 🌶️🌶️ 13.50
STIR FRIED TOFU WITH BELL PEPPERS, ONIONS,
TOMATOES AND FRESH CORIANDER
- 93. PALAK TOFU** *L, V* 🌶️🌶️ 13.50
TOFU IN A SPICY GARLIC SPINACH PUREE

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

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DESSERTS

97. GULAB JAMUN	4.80
SOFT DEEP FRIED MILK SOLIDS INFUSED WITH CARDAMOM AND SUGAR SYRUP	
98. ICE CREAM	4.80
VANILLA / CHOCOLATE / STRAWBERRY	
99. GAJAR KA HALWA	4.80
GRATED CARROTS SLOW COOKED WITH MILK, SUGAR AND GHEE, GARNISHED WITH NUTS	
100. KULFI	6.20
SAFFRON FLAVOURED INDIAN ICE CREAM WITH PISTACHIOS, ALMONDS & CASHEWNUTS	

EXTRAS

EXTRA RICE	3.50
SAUCE MIX	2.50
MINT, CHILLI AND TAMARIND SAUCES	
MANGO CHUTNEY	1.25
PICKLES	1.25
MINT SAUCE	0.95
TAMARIND SAUCE	0.95
CHILLY SAUCE	1.15
ONION SALAD (ONION, LEMON & CHILLY)	1.00

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INDIAN DRINKS

LASSI 4.80
CLASSIC INDIAN YOGURT DRINK, SWEET / SALTED

MANGO LASSI 5.30
YOGURT DRINK FLAVOURED WITH MANGO

STRAWBERRY LASSI 5.30
YOGURT DRINK FLAVOURED WITH STRAWBERRY

WATER

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

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
SODA WATER	33CL	3.80
ORANGE LEMONADE	33CL	4.30
LEMON LEMONADE	33CL	4.30

JUICES 25CL

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

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



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

ALCOHOL FREE WINE

VINTENSE CHARDONNAY	20CL	8.50
VINTENSE MERLOT	20CL	8.50

BEER

SAKU ORIGINAAL	4,7%	0,3L	4.20
		0,50L	5.20
		1L	9.50
KRONENBOURG BLANC	5,0%	0,25L	4.90
		0,50L	6.50
		1L	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 XTRA GLUTENFREE	4,4%	0,50L	5.90
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

CIDER

SOMERSBY PEAR	4,5%	0,33L	4.90
SOMERSBY APPLE	4,5%	0,33L	4.90
HENNEY'S DRY CIDER	6,0%	0,50L	6.90
KOPPARBERG STRAWBERRY & LIME	4,5%	0,50L	6.90

HOT WINE

HOTWINE	6.90
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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
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VINHO VERDE ESPIGUEIRO, CASA DE COMPOSTELA, VINHO VERDE, PORTUGAL	75CL-30.90
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GRILLO "TARENI", PELLEGRINO, SICILIA, ITALY	75CL-31.90
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PINOT GRIGIO GARDA DOC , CANTINA DI CUSTOZA, VENETO, ITALY	75CL-32.90
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GRÜNER VELTLINER LÖSS, LAMPTAL, WEINGUT JU- RTSCHITSCH, AUSTRIA	75CL-36.90
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CHABLIS "SAINTE CLAIRE" ORGANIC, JEAN-MARC BROCARD, BOURGOGNE, FRANCE	75CL-38.90
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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
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PROSECCO DOC EXTRA DRY, MASCHIO DEI CAVALIERI, VENETO, ITALY	20CL	10.90
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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
NERO D’AVOLA, BIOLOGICO, MUSITA, 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, COLCH-AGUA VALLEY, CHILE	75CL-38.90
CHIANTI CLASSICO “BROLIO”, BARONE RICASOLI, TOSCANA, ITALY	75CL-39.90

CHAMPAGNE

MARCEL PIERRE BRUT à EPERNAY, FRANCE	69.00
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ROSE WINE

ROSE D’ANJOU “LA BARONNIERE”, SAUVION, LOIRE, FRANCE	75CL-28.90
	16CL-7.90



PORT WINE 8CL

DOW'S 10 YEARS OLD TAWNY PORT	6.90
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VERMOUTH 8CL

MARTINI BIANCO	4.90
MARTINI EXTRA DRY	4.90
MARTINI ROSSO	4.90

VODKA 4CL

HÖBE	3.90
SMIRNOFF RED	4.90
KETEL ONE	5.90

COGNAC 4CL

HENNESSY VS	6.90
HENNESSY VSOP	8.90
HENNESSY XO	21.00

WHISKEY 4CL

BUSHMILLS ORIGINAL	5.00
J.WALKER RED LABEL	5.00
JACK DANIELS	5.50
BUSHMILLS 10 YO SINGLE MALT	6.50
J.WALKER BLACK LABEL	7.00
LAGAVULIN 16 YO SINGLE MALT	9.50

BRANDY 4CL

FERNANDO DE CASTILLA SOLERA RESERVA	4.90
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CALVADOS 4CL

PERE MAGLIORE VSOP	6.50
PERE MAGLIORE XO	10.90

ABSINTH 4CL

MR JEKYLL	3.90
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TEQUILA 4CL

JOSE CUERVO BLANCO	4.90
JOSE CUERVO GOLD	4.90



RUM 4CL

PAMPERO BLANCO	4.50
CAPTAIN MORGAN BLACK	4.50
CAPTAIN MORGAN GOLD SPICED	4.50
OLD MONK INDIAN RUM 7 YO	4.90

GIN 4CL

GORDON'S	4.50
TANQUERAY	5.50
MONKEY 47	9.90

LIQUOR 4CL

OUZO	4.00
VANA TALLINN	4.50
CAMPARI	4.50
FERNET BRANCA	4.50
COINTREAU	4.50
JÄGERMEISTER	4.50
PASSOA	4.50
SAMBUCA VACCARI	4.50
AMARETTO DI SARONNO	4.50
BAILEY'S IRISH CREAM	4.90
LIMONCELLO	4.90



COCKTAILS

CAMPARI ORANGE CAMPARI, ORANGE JUICE	7.50
FERNET COLA FERNET-BRANCA, COCA-COLA	7.50
WHISKEY GINGER WHISKEY, GINGER ALE	8.50
TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADIN	8.50
PASSOÀ SUNRISE PASSOÀ, ORANGE JUICE, GRENADIN	8.50
LIMONCELLO ORANGE CRUSH LIMONCELLO, ORANGE JUICE	8.50
GIN TONIC GIN, TONIC WATER	8.50
ABSINTHE TONIC ABSINTHE, TONIC WATER	8.50
MOJITO RUM, SODA WATER, MINT, LIME	8.50
MANGO MOJITO RUM, MANGO JUICE, SODA WATER, MINT, LIME	8.90
THE MONKS ALE INDIAN RUM OLD MONK, GINGER ALE, LIME	8.90
NEGRONI GIN, CAMPARI, VERMOUTH ROSSO	9.90
COGNAC NEGRONI COGNAC, CAMPARI, VERMOUTH ROSSO	9.90
SIDECAR COGNAC, COINTREAU, LEMON	10.90

