

STARTERS

POTATO & GOAT CHEESE CAKE WITH SAUTÉED WILD MUSHROOMS, TOMATO CHUTNEY.
MAKHMALI ALOO KI TIKKI

POPULAR INDIAN STREET FOOD – SPICED CHICKPEAS & POTATO IN LIGHT SEMOLINA PASTRY WITH TAMARIND, MINT-YOGHURT DRESSING.
PAPRI CHAAT

CHAR GRILLED MARINATED FRUIT & VEGETABLE ON A BED OF WILD ROCKET SALAD.
TANDOORI PHAL AUR SUBZ KI SEEKH

CHICKEN SUPREME WITH DILL & CREAM CHEESE FROM CLAY OVEN.
MURGH MALAI KEBAB

FREE RANGE FILLETS OF GUINEA FOWL FLAVOURED WITH LEMON THYME.
GUINEA FOWL

BARBARY DUCK BREAST WITH STAR ANISE, FIG & PASSION FRUIT CHUTNEY.
DUCK KA TIKKA

SEARED SCALLOPS ON CUMIN & COCONUT TEMPERED CAULIFLOWER.
SCALLOPS

PAN FRIED SEA BASS WITH CURRY LEAF, CHILLI PASTE, POTATO MASH & PEA FONDUE.
TAWE KI SEA BASS

BLACK PEPPER & YOGHURT MARINATED GRILLED JUMBO PRAWNS WITH AVOCADO SALAD.
KALI MIRCH KA JHINGA

CRAB MEAT WITH ONION, CHILLY, JAGGERY & FRESH MANGO.
KEKDA BALCHAO

CHAR GRILLED LAMB CHOP & LAMB DICES WITH PINEAPPLE & MINT CHUTNEY.
CHAMP AUR BOTI

ASSORTMENT OF FISH CAKE, PRAWN, CHICKEN & LAMB KEBAB.
CHAKRA KEBAB COMBINATION

ALL DISHES MAY CONTAIN TRACES OF NUTS & FLOUR.
PLEASE ASK THE FLOOR STAFF FOR DISHES WITHOUT NUTS OR FLOUR

ALL SERVICE CHARGE & GRATUITIES GO DIRECTLY TO OUR STAFF.
A 10 % SERVICE CHARGE IS LEVIED ON GROUPS OF 6 OR MORE.

MAIN COURSES

CHAR GRILLED MONK FISH TAIL WITH ONION, MUSTARD, COCONUT & YOGHURT SAUCE.

DAKHINI MONK FISH

DINGLE BAY CRAB CLAWS IN CORIANDER, GREEN CHILLI PASTE WITH COCONUT & LIME.

CRAB CHILLY MASALA

JUMBO PRAWNS IN ONION & COCONUT SAUCE WITH ROASTED CUMIN & CARDAMOM.

JHINGA MALAI

PAN FRIED SEA BASS, SUN RIPENED TOMATOES & FENUGREEK SEEDS.

KERALA FISH CURRY

OLD DELHI STYLE CHICKEN WITH TOMATOES FINISHED WITH CREAM & FENUGREEK.

MURGH MAKHANI

ROSE PETAL & PISTACHIO STUFFED, (FREE RANGE) CHICKEN FILLET WITH LAVENDER KORMA.

FIRDAUSI MURGH

FREE RANGE SPRING CHICKEN WITH KASHMIRI CHILLY PASTE, GARLIC & YOGHURT

TANDOORI MURGH

FREE RANGE CHICKEN WITH YOGHURT CHILLI PASTE & CURRY LEAF. (CHEF RECOMMENDED)

MURGH GHANTOOR

BARBARY DUCK BREAST WITH SOUTHERN SPICES, COCONUT & TAMARIND PASTE.

DUCK CHETTINAD

TENDER LAMB SHANK BRAISED WITH FLAVOURED AROMATIC SPICES.

NALLI KI KALIYAN

HAND POUNDED LAMB MINCE, WITH WILD MUSHROOMS & GREEN PEAS.

KEEMA KHUMB MATAR

SLOW ROASTED LAMB RUMP WITH BROWN ONION, MINT, YOGHURT & CASHEW NUTS.

HYDERABADI GOSHT

WICKLOW LAMB IN SAFFRON & ONION SAUCE WITH CARDAMOM & FRESH GINGER.

LAMB ROGAN GOSHT

SELECTION OF LAMB, CHICKEN, PRAWNS & VEGETABLES, SERVED INDIVIDUALLY WITH RICE & BREAD.

CHAKRA MASAHARI THAALI

PERFUMED BASMATI RICE WITH SAFFRON, MINT & FRIED ONION.
CHOICE OF MEAT (LAMB/CHICKEN) €3.00 WILL BE ADDED FOR PRAWNS

LUCKNOWI BIRYANI

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VEGETARIAN MAINS

STIR FRIED SEASONAL VEGETABLES WITH, CUMIN & CORIANDER TEMPERING.

SUBZ MILONI

GRILLED PEPPER STUFFED WITH COURGETTE, PUMPKIN & GROUND ALMOND WITH FENUGREEK FLAVOURED TOMATO SAUCE.

BHARWAN MIRCHI

SAVOY CABBAGE ROLL STUFFED WITH WILD MUSHROOMS, POTATO, GREEN BEANS & SPINACH.

HIMACHALI PATTI GOBHI

COTTAGE CHEESE IN ONION, YOGHURT & CASHEW NUT SAUCE WITH CARDAMOM.

SHAHI PANEER

COMBINATION OF LENTILS, GREENS, POTATOES & VEGETABLES, SERVED INDIVIDUALLY WITH RICE & BREAD.

CHAKRA SHAKAHARI THALI

CARROT & CAULIFLOWER DUMPLINGS STUFFED WITH APRICOT CHUTNEY, SAGE INFUSED KORMA SAUCE. (CHEF RECOMMENDED)

KHUBANI KE KOFTE

SIDES

STIR FRIED OKRA WITH ONIONS, GINGER, GREEN CHILLY & TOMATOES.

BHINDI MASALA

YELLOW LENTILS WITH GARLIC & CUMIN TEMPERING.

TADKA DAL

SPINACH & MUSTARD GREENS WITH BUTTERED GARLIC & FENNEL.

LAHSONI PATTI

BATTERED FRIED BABY POTATOES WITH CURRY LEAF. COCONUT, YOGHURT & ONIONS.

CHENNAI ALOO

CHICKPEAS BRAISED WITH FENUGREEK, FENNEL, TAMARIND & CORIANDER.

CHANNA AMRITSARI

RICE / BREADS

BASMATI RICE ↔ PULAO / STEAMED

LEMON RICE / VEGETABLE PULAO

NAAN/ ROTI

BREAD BASKET (FOR TWO)

SELECTION OF FOUR DIFFERENT NAAN BREADS

KEEMA NAAN / PESHAWARI NAAN / ALOO KULCHA/ CORIANDER & GARLIC

RAITA/ YOGHURT

CUCUMBER/TOMATO/ONION

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