Chakra

Ala Carte Menu Veg.

Entrees

- *Bengali stuffed Luchi, fried flat bread stuffed with jackfruit tarka & Masala potatoes, served with rich mango chutney, fried green apple & dried figs 16*
- *Beetroot Cauliflower Fritters, Dry Mango Powder, Chaat Masala, date & tamarind chutney –gf 18*
- *Mulberry Patta Chat, fermented lentil dumplings, beetroot-spiced yoghurt, fresh salad, tamarind & mint chutney dfo. 18*
- *Paneer tikka sliders, pan fried paneer tikka sliders in brioche buns with mint chutney, onion jam, aloo bhujia 20*
- *Samosa Potato Cone chat, carom seeds cone, sautéed onion, tomato, turmeric yoghurt, kachumber salad, date tamarind chutney. 18*
- *Butter Tofu Kulcha, leavened bread stuffed with butter tofu, basil yoghurt, beetroot garlic chutney, kasundi 18*
- *Pani Puri Paddle, crispy wheat bubbles served with traditional mint water, tangy mango water, yoghurt stuffed puris 24*
- *Veg Shared Platter (for 2 to 3): spiced roasted paneer & capsicum, South Indian medu vada, marinated mushroom, soya chap, Beetroot chutney, Dal Makhani Dip, Mint chutney - 45*

Signature Mains

- *Burnt veg. Aubergine bhartha, cashews, boondi raita, nigella seed naan gfo. dfo. 36*
- *Kerela Paneer Curry, paneer in Kerela spices, fresh tomatoes, tamarind, coconut cream, turmeric, curry leaves, aromatic lemon rice, beetroot cabbage slaw, gf. 36*
- *Malai Kofta in Korma Gravy, Black Rice, Crumbled cashew, forbidden black rice, poppadum gfo. 36*
- *Chakra special Pot Set Vegetable Biryani, cucumber raita gfo*. 32*
- *Soy Drumsticks, spicy masala sauce, garlic naan, khakhra cracker 36*

Traditional Curries, Old but Gold

- *Butter Paneer –gf. 27*
- *Paneer Tikka Masala gf. 27*
- *Vegetable Korma gf. 27*
- *Palak Paneer/Tofu gf., v. 27*
- *Palak Kofta gf. 27*
- *Slow cooked Dal Makhni gf., v.27*
- *Masala Potatoes gf. 27*

Sides, Companions

- *Butter Naan /Garlic Naan / Wholemeal Roti 6*
- *Masala Okra gf. 9*
- *Cheese & Garlic Naan 8*
- *Turmeric Layered Masala Paratha 8*
- *Gluten- Free Stuffed Naan / Stuffed Naan 8*
- *Aromatic Basmati Rice 7 / Steamed Ricegf. 6*
- *Forbidden Black Rice gf.7*
- *Turmeric cauliflower rice gf.7*
- *Cumin sautéed veggies gf. 8*
- *Cucumber Raita gfo. 7/ Kachumber saladgf. 7*
- *Popadums gf. 8*

Kids Meals, Make Kids Happy
(All kid's meals come with a Juice)

- *Peshwari Naan, whipped cream 19*
- *Butter Paneer with Rice 19*

The menu items are subject to availability
**Alternative options are available to meet dietary requirements.*

Chakra Desserts Menu

Desserts

- *Rabri Falooda Kulfi, saffron & cardamom kulfi, slow-cooked rabri, almonds, pistachio, edible gum, basil seeds, vermicelli 18*
- *Gulab Jamun Trifle, Luxurious dessert with layers of rich gulab jamuns, velvety rose custard, biscoff crumble, almonds and pistachios 18*
- *Suffed sahi tukda, vanilla and berry coulie, freeze-dried berries compote dfo. 18*
- *Walnut brownie with chilli chocolate sauce, house-made rose ice cream, freeze-dried strawberries, fresh strawberries, golden dust dfo.gfo. 18*
- *Shakkar affogato with cafe pisco, vanilla bean ice cream, shakkar beaten coffee shot, Wise cafe pisco, dfo.gfo. 18*
- *Saffron Panacotta with Ras Malai, fenia crumble, rose petals 16*
- *Pineapple halwa, vanilla bean ice cream, pistachio, almonds gf. dfo. 16*

Dessert White Wines:

- *Vasse Felix 'Cane Cut' Semillon 10*
- *Heggies Botrytis Riesling 10*

Port and Sherry:

- *McWilliam's Royal Reserve Dry Sherry 9*
- *DeBORTOLI 'Old Boys' Barrel Aged Tawny 12*

Brandy and Cognac:

- *Bardinet VSOP Brandy 9*

Digestif & Liqueur:

- *Baileys 9*
- *Galliano Black Sambuca (vegan) 9*
- *Fernet-Branca (vegan) 9*
- *Frangillico (vegan) 9*
- *Underberg Bitter (vegan) 9*

Hot Drinks

- *Chakra Healing Herbal Infusion. 8*
- *Turmeric Latte. 8*
- *Masala Chai 8*
- *Basil Green Tea 7*
- *Beaten Coffee 8*

(Choice of alternative milks- soy, almond, coconut)

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