

STARTERS

Raj Kachori 10.50
Old Delhi classic, wheat bubble, tangy chickpeas, puffed-rice & gram flour pearl chaat . Chilled Glenilen Yoghurt, aged tamarind balsamic pour

Jal Tarang Scallops 15.00
Pan-seared Kilkeel spice dusted scallops with broccoli & roasted fennel, Baby cauliflower fritters

Nepalese Lamb Tasting 14.50
Chef Rabin's Wicklow lamb plate- Hand pounded Seekh Kebab, tandoori Boti kathi (Taco), charred Golpeda tomato & mustard cream

Chakra Kebab Platter 16.50
Assorted selection of Chakra's most loved starters

Calcutta Baingan Bhaja 10.50
All time Chakra favourite. Aubergine fritters, roasted bell peppers, Mango & Cumin dressing

DoRangi Chicken 13.50
Irish Chicken supreme with fresh pomegranate extract & saffron tikka, black onion chutney, corn & cucumber crush

Duck Tikka 13.50
Tandoori Barbary duck tikka infused with stone flower & anise, parsnip puree, toasted fig & apricot murabba (compote)

Tandoori Jhinga 17.00
Clay oven smoked Jumbo wild Indian Ocean prawns, carrom seeds, pickled lime & rice Bhel, with Chef Anil's mint & burnt cumin gel

MAINS

Rawat's Malai Monkfish 26.50
Our Tandoori MasterChef's Saltee Island Malai Monkfish. Monk cheek & belly cutlet. Warm Garhwali Kadhi Chaawal. Toasted turmeric & tamarind sauce

Goan Seafood Curry 25.50
Kilkeel harbour crab claws, tiger prawns, pan-seared sea bass, coconut, shallots in a mangosteen veloute'

Rogani Lamb Chops 26.50
Causey farm chops from the clay open with Himalayan chickpea Mandra, celeriac kohlrabi, fresh greens & Rogan Josh jus

Hari Mirchi Goat 25.50
Chef Jai's Irish Boer Goat leg with fragrant moss, black cardamom & nutmeg rub, wilted Padron pepper, onion jam & slow roasted Charcoal potato

Tandoori Murgh Amritsari 25.50
Chef Dinesh's six spice Garam masala & Rajasthani chilli marinated free range chicken (on the bone), Goji berry Pulao, salad & Norman Robin's Kildare honey scented tikka sauce

Neelgiri Prawns 26.50
Wild Indian Ocean jumbo prawns, Kerala curry leaf extract, fresh coriander, watermint & coconut korma, warm potato papad

Newari Jungle Laal Mashu 29.00
Sanjib Rimal's Nepalese House recipe. 36 hrs marinated, slow cooked Lamb Shank with bay leaves, caramelized onions & cashew, smoked clove in a hot chilli paste emulsion. Varqi bhaath & raita

Kakinada Duck 25.50
East coast spice rub with star anise, tempered Pipli (long pepper), jaggery, mango ginger, imli glaze. White pear sauce, sweet & sour black cherry chutney

Dinesh's Bombay Cashew Chicken 24.50
An Indo-Portugese chicken dish with cashew butter, fennel, coriander seeds, vine tomatoes, garlic chives, hand pounded Malwani peppers & golden cashewnuts

Butter Chicken 24.00
North Indian staple, Irish Chicken Tikkas- melon seeds, ginger, green cardamom infused tomato sauce. Musky Fenugreek Khakra (Lovash) & pickled baby onions

ESSENCE OF INDIA

While we do all we can to accommodate our guest with allergies & food intolerances, we are unable to guarantee that our dishes are totally allergen-free. All gratuities go directly to our staff. A discretionary 12.5% service added to the bill for groups of 6 or more.

TIMELESS CLASSICS

Lucknow Khaas Korma 24.00
Albert's hometown classic. Irish Chicken breast in a rose petals & saffron korma with pistachios, melon seed & vetiver root cream

Jhinga Jalfrezi Tak Tak 24.00
Stir fried tiger prawns with scallions, peppers, nigella seeds in a pickling spice paste with onions, fresh ginger & coriander root

Awadhi Purdah Biryani 26.00
Rose water & saffron perfumed aged basmati rice & marinated chicken with mint, golden onions, spice aromats in a sealed pot. Served with raita & Biryani sauce

Kashmiri Rogan Josh 24.50
A classic Kashmiri dish of slow cooked lamb with lamb marrow brown onion, saffron & fennel

VEGETARIAN MAINS

Konkani Sabzi 21.50
Fresh seasonal baby vegetables Kohlrabi & assorted mushrooms stir fried with Lababdaar tomato sauce

Patiala Punjabi Choley 22.50
(Vegan Option Available)
Black tea soaked chickpea curry, sun-dried mango & pomegranate powder. Served with stuffed kulcha, raita & homemade aged black lime pickle

Makai Paneer Saagwala 20.00
Tandoori cottage cheese with buttered corn, fried onions, creamed garlic, fresh spinach, ginger & Padron Peppers

Benaras Paneer Kofta 21.50
Fig and apricot stuffed Cottage cheese & Spinach dumplings, slow cooked tomato sauce infused with royal cumin & caraway

OUR THAALIS

Chakra Seafood Thaali 32.00
A fully balanced traditional meal. Selection of prawns, fish, greens & potato dishes with raita, pickle, rice & bread

Mamu's Vegan Thaali 28.50
Tasting portions of Mamu's favourite lentils, fresh greens, vegetables & potatoes. Served with rice, raita, pickle & layered paratha

ACCOMPANIMENTS

Dabbe Walli Daal 6.50
Lentils tempered with cumin & burnt garlic

Aamtuk Masala Bhindi 6.50
Stirfried Okhra with red onions, mango & ginger

Cucumber & Pomegranate Raita 4.50

Gunpowder Potatoes 6.50
Spiced potatoes with Chennai podi

Tadka Asparagus & Broccoli 6.50
Fresh asparagus & broccoli sautéed with cumin & garlic

Homemade Pickles & Onion Salad 6.50

RICE & BREADS

Rice
Lemon Rice / Goji Berry Pulao 4.50
Saffron Pulao / Steamed Basmati Rice 3.75

Mamu's Flavoured Naans 4.50
Garlic Onion Coriander/ Chilly Cheese/ Keema
Homestyle Saffron Peshawari

Bread Basket 7.00
Assorted Naan Breads (3 flavours)

Parantha 3.75
Layered Whole Wheat Bread

Naan / Tandoori Roti / Chilla* 3.50
*Griddled Gluten Free Gram Flour Pancake

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