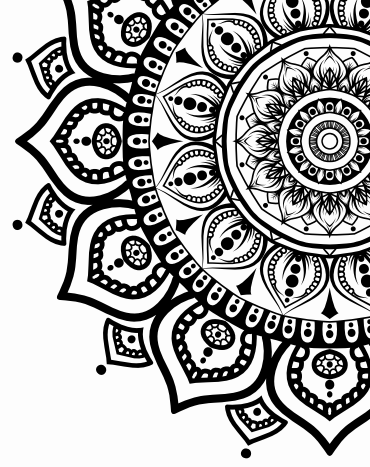


Chakra

Ala carte Vegan Menu



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
- Vegan Samosa Potato Cone chat, carom seeds cone, sautéed onion, tomato, turmeric coconut yoghurt, kachumber salad, date tamarind chutney 18
- Butter Tofu Kulcha, leavened bread stuffed with butter tofu, mint dip, beetroot garlic chutney, kasundi 18
- Pani Puri Paddle vegan, crispy wheat bubbles served with traditional mint water, tangy mango water, vegan yoghurt stuffed puris 24
- Vegan Shared Platter (for 2 to 3): spiced roasted tofu, onion & capsicum, South Indian meduvada, marinated mushroom, soya chap, beetroot chutney, mango chutney, mint chutney – gfo. 45

Signature Mains

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

Traditional Curries, Old but Gold

- Butter Tofu –gf. 27
- Tofu tikka masala gf. 27
- Vegan Vegetable Korma gf. 2
- Vegan Palak Tofu gf., v. 25
- Vegan Palak Kofta gf. 25
- Vegan Masala Potatoes gf.

Sides, Companions

- Vegan Butter Naan /Vegan Garlic Naan / Vegan Wholemeal Roti 6
- Vegan Masala Okra gf. 9
- Vegan Cheese & Garlic Naan 9
- Vegan Gluten- Free Stuffed Naan / Vegan Stuffed Naan 8
- Steamed Rice gf. 6
- Vegan Forbidden Black Rice gf.7
- Vegan Turmeric cauliflower rice gf.7
- Vegan Cumin sautéed veggies gf. 8
- Vegan Cucumber Raita gfo. 7/ Kachumber salad gf. 7
- Popadums gf. 8

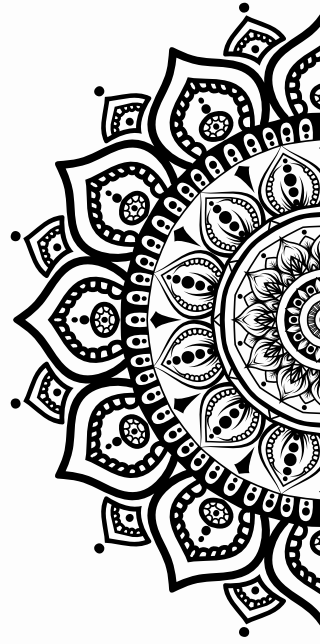
Kids Meals

- (All kid's meals come with a Juice)
- Vegan Peshwari Naan 19
 - Vegan Butter Tofu with Rice 19

The menu items are subject to availability

*Alternative options are available to meet dietary requirements.

Chakra Vegan Desserts Menu



Desserts

- *Vegan Suffed sahi tukda, vanilla and berry coulie, freeze dried berries* 18
- *Vegan Walnut brownie with chilli chocolate sauce, house-made rose ice cream, freeze-dried strawberries, strawberries, golden dust .gfo.* 18
- *Vegan Shakkar affogato with frangellico, vegan vanilla bean ice cream, shakkar beaten coffee shot,* 18
- *Vegan Pineapple halwa, vanilla bean ice cream, pistachio, almonds gf.* 16

Dessert White Wines:

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

Brandy and Cognac:

- *Bardinet VSOP Brandy* 9

Digestif & Liqueur:

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

The menu items are subject to availability

**Alternative options are available to meet dietary requirements.*

