



Chakra *vegan*

✉ contact@chakrarestaurant.com.au
🌐 www.chakrarestaurant.com.au
☎ 08-61530584

Entrée, *Activate your Chakras*

- ◆ **Deconstructed Samosa Cone** Tofu, Carom seeds zest Cone, Sautéed onion, tomato, Date Tamarind chutney 14
- ◆ **Butter Tofu Kulcha**, Leavened bread stuffed with butter chicken, basil vegan yoghurt 14
- ◆ **Aloo Tikki**, crisp potato patties with yoghurt, radish, tamarind & lotus chips- GF 14
- ◆ **Bengali Stuffed Jackfruit Luchi**, fried flatbread stuffed with jackfruit tarka & masala potatoes, rich mango chutney, fried green apple, dried figs 16
- ◆ **Beetroot Cauliflower Fritters**, dry mango, date & tamarind chutney-GF, DF 15
- ◆ **Vegan Stuffed Dahi-puri**, Delicate wheat bubbles, spiced vegan yoghurt, tamarind sauce, kachumber salad 14
- ◆ **Pani puri paddle**, Wheat balls with five flavoured drinks – traditional mint, Pineapple-Cinnamon, saffron and almond, Raw mango, Stuffed Puri, Kewra & lime 25
- ◆ **Shared Platter (for 2 to 3)**: Beetroot Cauliflower Fritters, Spiced roasted Tofu, South Indian Medu Vada, marinated Mushroom & Capsicum, Beetroot Chutney – GF 32

Signature Mains, *Elevate your Chakras*

- ◆ **Chakra special Pot Set Vegetable Biryani**, beetroot yoghurt 29
- ◆ **Vegan Soy Drumsticks**, spicy masala sauce, Garlic Naan Khakhra Cracker 32
- ◆ **Burnt Aubergine**, Vegan Bhartha cashew curry, pomegranate, Boondi Raita, Nigella seed Naan –GF available 32
- ◆ **Vegan Malai Kofta** in Korma Gravy, Black Rice, Crumbled cashew, Rice Popadum –GF 32

Traditional Curries, *Old but Gold*

- ◆ Butter Tofu –GF 23
- ◆ Tofu Tikka Masala –GF 23
- ◆ Vegetable Korma –GF 23
- ◆ Palak Tofu –GF 23
- ◆ Palak Kofta –GF 23
- ◆ Masala Potatoes –GF 23

Sides, *Companions*

- ◆ Butter Naan /Garlic Naan / Wholemeal Roti 4
- ◆ Masala Okra 8
- ◆ Vegan Cheese & Garlic Naan 5
- ◆ Vegan Gluten- Free Stuffed Naan / Stuffed Naan 7
- ◆ Tumeric cauliflower rice 7 / Steamed Rice 5
- ◆ Forbidden Black Rice 7
- ◆ Cumin sautéed steamed vegetables 7
- ◆ Cucumber Raita 5
- ◆ Popadums 5

Salad – Baby spinach, Grape tomatoes, toasted corns, grilled pineapple, Carrot, Beetroot, dried Apricot, Pecan nuts, Pepitas seeds, housemade dressing 18

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Desserts

Desserts, *Satisfy your Chakras*

- ◆ **Vegan Brownie** with chilli chocolate sauce, rose ice cream dry freeze dried strawberries, golden dust –GF 16
- ◆ **Vegan Pineapple halwa**, Vanilla bean Ice cream, Pistachio, Almonds 14
- ◆ **Vegan Mango Kulfi**, mango puree, pistachio dust, pistachio & almond candy floss, freeze dried mango- *GF avl.* 15
- ◆ **Vegan Malpua**, vegan house made rose ice cream, rose, choori 16

Hot Drinks

- ◆ Chakra Healing Herbal Infusion 7
- ◆ Turmeric Latte 6
- ◆ Masala Chai 5
- ◆ Basil Green Tea 5
- ◆ Coffee 5

Dessert White Wines:

- ◆ Vasse Felix 'Cane Cut' Semillon 9
- ◆ Heggies Botrytis Riesling 10
- ◆ Yalumba 'FSW8B' Botrytis Viognier 10

Port and Sherry:

- ◆ McWilliam's Royal Reserve Dry Sherry 9
- ◆ Seppeltsfield Para Grand Tawny 9

Brandy and Cognac:

- ◆ Hennessy VS Cognac 9
- ◆ Bardinet VSOP Brandy 9

Digestif & Liqueur:

- ◆ Baileys 9
- ◆ Galliano Black Sambuca 9
- ◆ Fernet-Branca 9
- ◆ Underberg Bitter 9

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