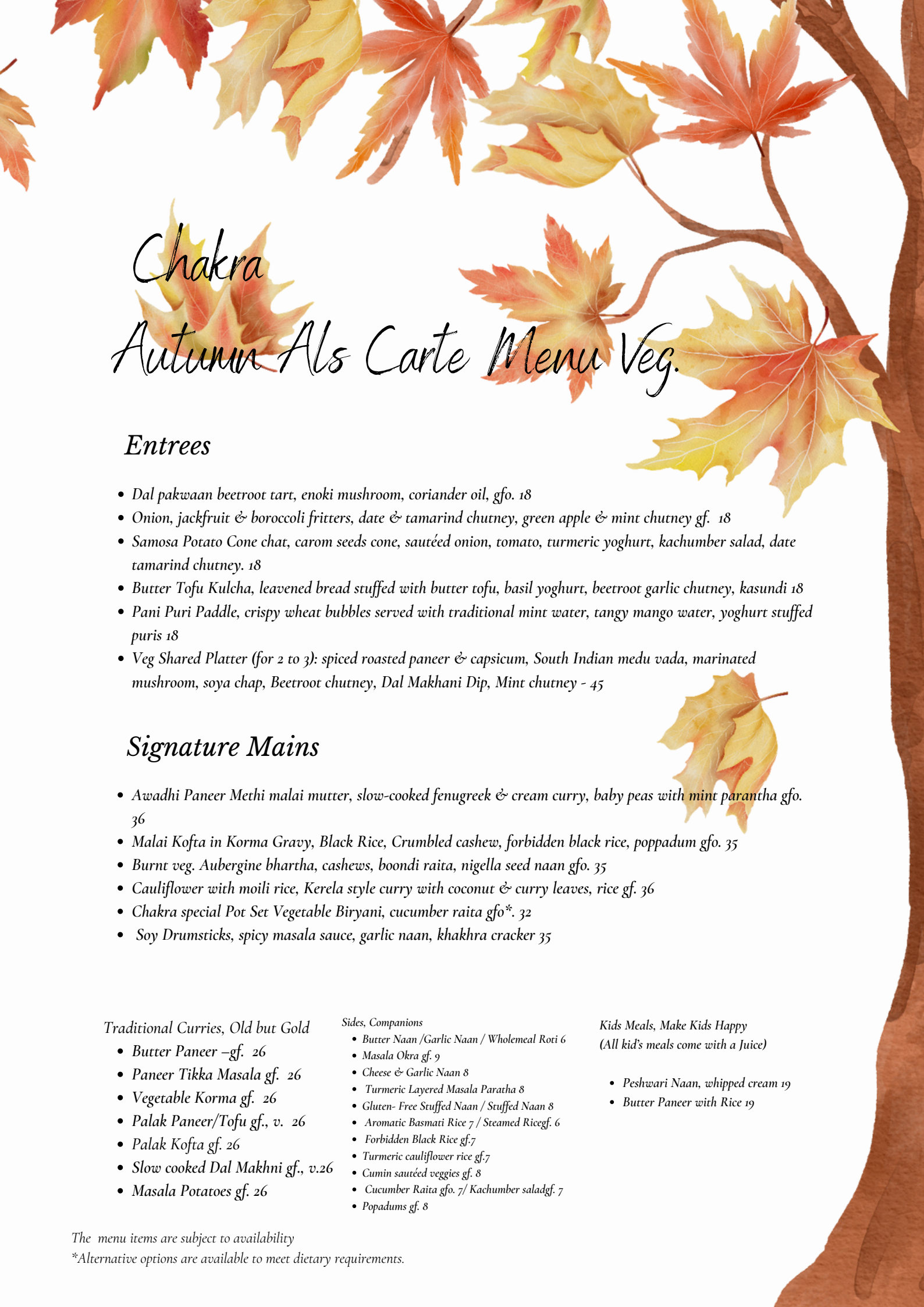




Chakra

Autumn Als Carte Menu Veg.

Entrees

- Dal pakwaan beetroot tart, enoki mushroom, coriander oil, gfo. 18
- Onion, jackfruit & boroccoli fritters, date & tamarind chutney, green apple & mint chutney gf. 18
- 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 18
- 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

- Awadhi Paneer Methi malai mutter, slow-cooked fenugreek & cream curry, baby peas with mint parantha gfo. 36
- Malai Kofta in Korma Gravy, Black Rice, Crumbled cashew, forbidden black rice, poppadum gfo. 35
- Burnt veg. Aubergine bhārtha, cashews, boondi raita, nigella seed naan gfo. 35
- Cauliflower with moili rice, Kerala style curry with coconut & curry leaves, rice gf. 36
- Chakra special Pot Set Vegetable Biryani, cucumber raita gfo*. 32
- Soy Drumsticks, spicy masala sauce, garlic naan, khakhra cracker 35

Traditional Curries, Old but Gold

- Butter Paneer -gf. 26
- Paneer Tikka Masala gf. 26
- Vegetable Korma gf. 26
- Palak Paneer/Tofu gf., v. 26
- Palak Kofta gf. 26
- Slow cooked Dal Makhni gf., v.26
- Masala Potatoes gf. 26

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
- Poppadums gf. 8

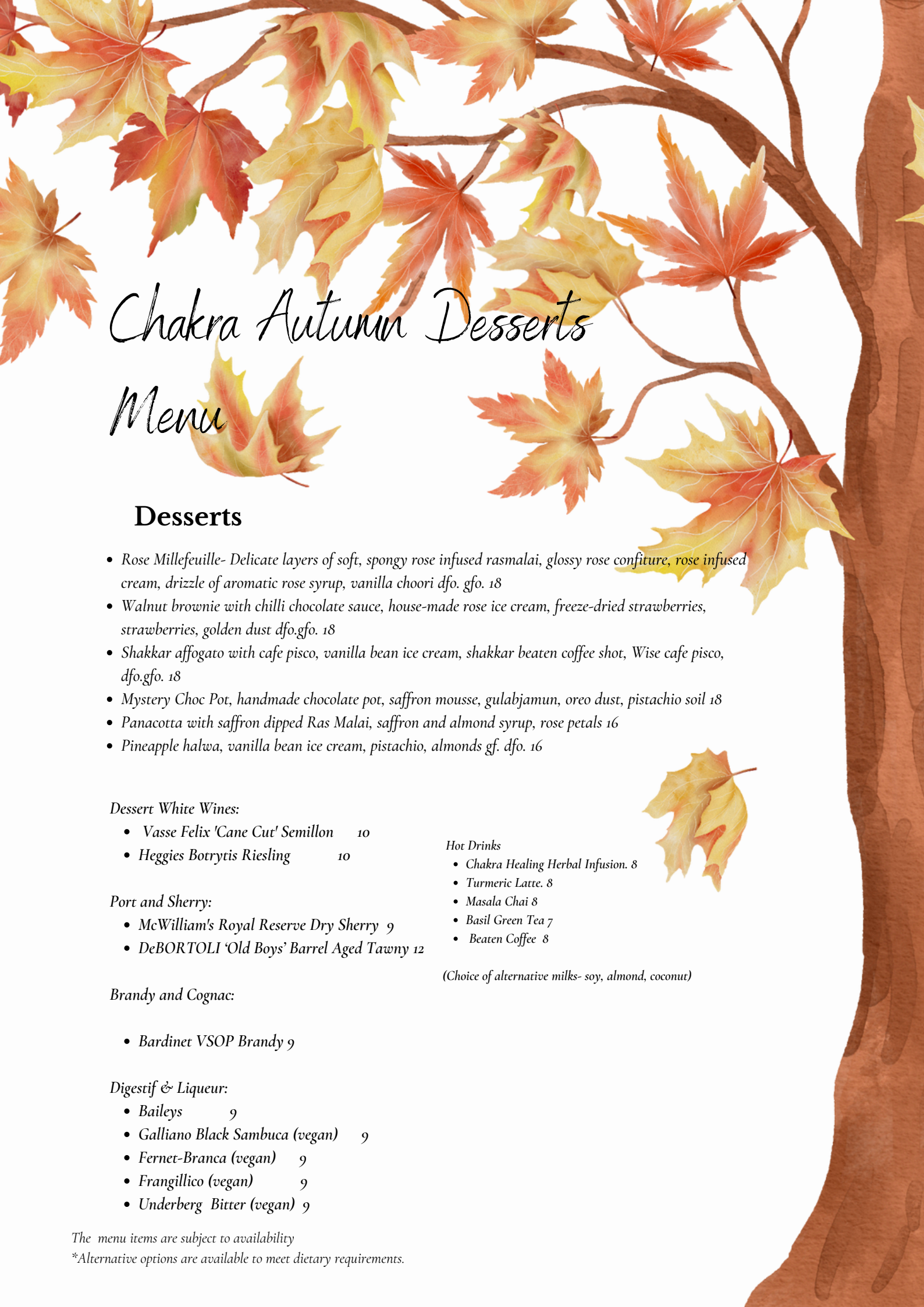
Kids Meals, Make Kids Happy

(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 Autumn Desserts

Menu

Desserts

- Rose Millefeuille- Delicate layers of soft, spongy rose infused rasmalai, glossy rose confiture, rose infused cream, drizzle of aromatic rose syrup, vanilla choori dfo. gfo. 18
- Walnut brownie with chilli chocolate sauce, house-made rose ice cream, freeze-dried strawberries, 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
- Mystery Choc Pot, handmade chocolate pot, saffron mousse, gulabjamun, oreo dust, pistachio soil 18
- Panacotta with saffron dipped Ras Malai, saffron and almond syrup, 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)

The menu items are subject to availability

*Alternative options are available to meet dietary requirements.