



# VALENTINES MENU

€60 per person

## AMUSE BOUCHE



### CHOICE OF STARTERS (PLEASE SELECT ONE)

#### CHAKRA KEBAB TASTING

A selection of Chakra's most loved starters

#### VEGETARIAN PLATTER

(Vegan option available)

Chef Jay's favourite vegetarian starters

### CHOICE OF MAIN COURSE (PLEASE SELECT ONE)

#### ANDRHA CASHEW CHICKEN

Marinated tender chicken, tossed with shallots, curry leaves, coconut, golden cashew & toasted black garlic

#### LAAL MAAS

Traditional Rajasthani dish, Venison simmered in a tomato & onion base, with Kashmiri chilli & home-ground spices

#### MALABAR FISH CURRY

Pan-fried Barramundi on a bed of spiced potato mash, coconut sauce with tomato, fennel & cardamom

#### TANDOORI SAAG PANEER

Smoked Indian cottage cheese, spinach puree, aromatic fenugreek & raw dried mango

#### MUMTAZ KOFTA

(Vegan option available)

Organic seasonal vegetable dumplings, fried onions, in a tomato sauce infused with selected Awadhi spices & nuts

ALL MAINS SERVED WITH RICE & NAAN

## DESSERT

#### STRAWBERRY CHEESECAKE

served with vanilla ice-cream

WHILST WE DO ALL TO ACCOMMODATE OUR GUEST WITH ALLERGIES & FOOD INTOLERANCES, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE. ALL DISCRETIONARY GRATUITIES ADDED BY OUR GENEROUS CUSTOMERS ARE DISTRIBUTED DIRECTLY TO ALL OUR TEAM MEMBERS. A 12.5% SERVICE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

