



CHAKRA A La Carte



Chakras are seven energy centres in our body and the second chakra is Svadhishtana Chakra.

‘Svashidhana’ meaning one’s own abode and is associated with the unconscious and with emotion. Svadhishtana is associated with the element of water, the sense of taste and the act of procreation. The second chakra is located at the lower belly and inner pelvis. Additionally the interior design encompasses the term ‘Navaratna’. Each stone in the collection has a particular planet in its alignment, and corresponds to a particular Chakra. The healing properties of this collection of gems are unique.

Navaratna is a Sanskrit compound word meaning ‘nine gems’

INDIA KI GALIYON SE

Poppadum (G, D) (V) £4.00

Served with mint, tomato, and mango chutney

Gol Gappa (Pani Puri) (G) (V) (Ve) £7.00

Potato, Onion, Chickpea spiced mix, in a puri cup infused with Tamarind, Mint & spiced water

Railway Chana Chur Jhal Muri (G, N) (V) (Ve) £7.00

Crispy black chickpeas chips, & puffed rice, tossed with chakra chat masala, red onion, mango pickled oil, and coconut shaving

Bombay ka Vada Pav (G, E, D, S) £7.00

Spicy potato fritter in a bun with chutneys

Kale & Kachcha Aloo Chaat (D) (V) (Ve) £8.00

Crispy kale and raw potato chaat with tangy spices

Banarasi Samosa Chaat (G, D, M) (V) (Ve) £8.00

A samosa and spiced chickpeas, topped with tamarind, mint and sweet yogurt

Classic Onion Bhaji (V) (Ve) £8.00

Spicy, crispy Indian fritters, onion, red chillies and coated with gram flour

Avocado Ke Gole (G, M) (V) (Ve) £8.00

Avocado dumplings served with pickled beetroot puree and kewpie mustard

Iranian Keema Pav Bhaji (G, D, S) £8.00

Spiced minced lamb, served with soft bun and raita

Chowpattiwali Pav Bhaji (G, D, S) £9.00

Mumbai-style buttery mashed vegetable curry with soft pav

DESI CLASSICS

Punjabi Chicken Curry £13.00

Homestyle chicken preparation with whole spices, browned thick slow-cooked onion gravy

Old Delhi Butter Chicken (D, N) £14.00

Chargrilled chicken simmered in creamed tomatoes, dried fenugreek leaves

Shahi Chicken (D, N) £14.00 / Lamb Korma (D, N) £15.00

Texel lamb/chicken simmered in a sauce of almond, sundried coconut, Iranian saffron

Kashmiri Lamb Rogan Josh £15.00

Welsh baby lamb curry, braised in a caramelized onion, and tomatoes, and aromatic Indian spice

Alleppey Fish Curry (F, M) £15.00

Tilapia fillet simmered in a tangy Kerala-style curry with coconut and raw mango

Goan Prawn Curry (Cr, M) £18.00

Tiger prawns in caramelised onion sauce, coconut, roasted spices, and palm vinegar

Nalli Nihari (D) £20.00

Texel lamb shank slow cooked with yoghurt, spices and Iranian saffron

BREADS

Plain Naan (G) (V) (Ve) £4.00 / Butterwala Naan (G, D) (V) £5.00

Leavened flour bread

Tandoori Roti (G) (V) (Ve) £4.00 / Butterwala Roti (G, D) (V) £5.00

Whole wheat flour bread

Makke di Roti (G, D) (V) £4.00

A traditional Punjabi flatbread made from maize flour

Garlic & Coriander Naan (G, D) (V) (Ve) £5.00

Garlic and coriander infused bread

Pudina Lachha Paratha (G, D) (V) (Ve) £6.00

Mint infused flaky whole wheat bread

Peshawari Naan (G, D, N) (V) £7.00

Dried fruits, dry coconut and nuts stuffed bread

Cheese Chilli Naan (G, D) (V) £7.00

Mature cheddar and chilli, spring onion stuffed bread

INDO CHINESE SPREAD

Vegetarian Spring Rolls (G, N, Se) (V) £7.00

Crispy thin pastry filled with vegetables

Egg Fried Rice (E, S) £7.00

Long grain basmati rice, fried onions, and egg

Chilli Paneer (G, D, S) (V) £8.00

Cubes of home made cheese tossed in a spicy chilli sauce, served with pepper and shallots

Chilli Chicken (G, E, S) £12.00

Lightly battered shredded chicken sautéed with pepper, fresh chilli and spring onions

FROM THE TANDOOR (GRILL)

Tandoori Makhmali Soya Chaap (G, D, S) (V) £10.00

Creamy, spiced tandoori soya chaap skewers

Kasundi Paneer Tikka (D, M) (V) £10.00

Clay oven cooked cottage cheese marinated with chilli powder, fermented mustard and yoghurt served with mint chutney

Chatpata Chicken Tikka (D, M) £12.00

Chicken breast tikka marinated in kashmiri chilli powder, cinnamon, fenugreek leaf with mint sauce & ring onion

Gilafi Sheek Kebab (D) £12.00

Aromatic garam masala & herb flavoured baby lamb mince wrap on tandoori skewer with ring onion salad

Tandoori Dakshini Jhinga (Cr, M) £18.00

Southern spiced tiger prawns, peanut & curry leave chutney

Adraki Lamb Chop (D, M) £18.00

Tender tandoori lamb chop infused with royal cumin, ginger, chakra secret spices, and served with mixed herb chutney

CHARCOAL GRILL PLATTER

Chakra Mixed Grill VEGETARIAN Platter (For 2) (G, D, M) (V) £22.00

Makhmali Soya Chaap, Kasundi Paneer Tikka, Avocado ke Gole

Chakra Mixed Grill NON-VEG Platter (For 2) (Cr, D, M) £27.00

Gilafi Sheek Kebab, Chatpata Chicken Tikka, Tandoori Dakshini Jhinga

VEGETARIAN MAINS

Lahsooni Tadka Dal (D) (V) (Ve) £10.00

Tempered yellow lentils, with cumin garlic and chilli

Dal Makhni (D) (V) £11.00

Slow cooked black gram, kidney beans with burnt garlic, tomatoes, brown onion

Chakra Chana (D, N) (V) (Ve) £11.00

Protein-rich black chickpeas with a nutty flavor, used in curries, salads, and snack

Methi Aloo (D) (V) £11.00

Stir-fried potatoes with fresh fenugreek leaves

Paneer Makhni (D, N) (V) £12.00

Home style cottage cheese simmered in creamed tomato and spices

Soya Chaap Masala (G, D, N, S) (V) £12.00

Rich, spicy curry with tandoori soya chaap

Baingan ka Bharta (G, D) (V) (Ve) £12.00

Smoked eggplant mash braised with garlic, chillies, and tomatoes

Makke di Roti te Sarson da Saag (G, D, M) (V) £14.00

Cornflatbread with mustard greens curry

BIRYANI & RICE

Safed Chawal (V) (Ve) £4.00

Long grain steamed basmati rice

Kesari Pulao (G) (V) (Ve) £6.00

Sargol saffron, whole spice infused braised long grain basmati rice

Sabzi Biryani (G, D, N) (V) £13.00

Seasonal vegetables, basmati rice, brown onions, yoghurt, mint

Saufiyan Murg Biryani (G, D, N) £15.00

Fragrant, slow-cooked chicken biryani infused with fennel, saffron, and aromatic spices

Lamb Biryani (G, D, N) £17.00

Long grain basmati rice cooked with marinated succulent pieces of lamb, fried onions, mint, rose petal

SAATH ME

Cucumber and Mint Raita (D) (V) £4.00

Greek style yoghurt, cucumber and mint infused with roasted cumin

Green Salad (V) (Ve) £4.00

Melange of Bombay onions, cucumber, tomato and Indian lime

DESSERTS

Gulab Jamun (D, N) (V) £7.00

An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup

Moong Dal ka Halwa (D, N) (V) £7.00

Rich, slow-cooked lentil dessert with ghee

Kulfi (Please ask for flavour of the day) (D, N) (V) £7.00

A frozen dessert made with pure full fat milk, sugar, and a flavouring ingredients like cardamoms or saffron

Saffron Cheesecake (G, D) (V) £8.00

Creamy cheesecake infused with saffron

Oreo Chocolate Mousse (D, N) (V) £8.00

Silky chocolate mousse with Oreo crunch

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT.

A discretionary service charge of 12.5% will be added to the bill