



CHAKRA

Classic Indian Cuisine Menu

A celebration of timeless Indian dishes spanning North, South, East, and West, crafted with depth, heritage, and slow-cooked richness. All menus are fully customisable to suit your tastes.

Starters

Dahi Bhalla

Lentil dumplings in chilled yoghurt with chutneys

Papdi Chaat

Crisp wafers topped with yoghurt, chutneys, and spices

Pani Puri

Hollow puris filled with spiced water, potatoes, and chickpeas

Aloo Tikki Chana Chaat

Potato patties with chickpea curry and chutneys

Mains – Vegetarian

Dal Makhani

Slow-cooked black lentils with butter and cream

Kadhai Paneer

Paneer cooked with peppers and kadhai spices

Sarson ka Saag

Mustard-leaf curry with spices

Dum Aloo Kashmiri

Baby potatoes in Kashmiri yoghurt gravy

Methi Malai Matar

Fenugreek and peas in a creamy sauce

Subz Korma Biryani

Vegetable biryani layered with korma gravy

Jackfruit Biryani

Spiced jackfruit layered with fragrant rice

Mains – Non-Vegetarian

Butter Chicken

Char-grilled chicken in creamy tomato gravy

Murgh Makhani

Classic North Indian butter chicken

Rara Gosht

Lamb cooked with minced lamb and spices

Kacche Gosht ki Biryani

Marinated mutton slow-cooked with rice

Goan Prawn Curry

Coconut-based prawn curry with coastal spices

Breads & Accompaniments

Tandoori Roti

Whole-wheat tandoor-baked bread

Achaari Naan

Pickle-spiced naan

Mirchi Roti

Green-chilli-infused roti

Sheermal

Saffron-flavoured sweet flatbread

Kachumber Salad

Chopped cucumber, onion, and tomato salad

Mint & Boondi Raita

Yoghurt with mint and crisp boondi

Desserts

Gulab Jamun

Milk-dough dumplings in sugar syrup

Rasmalai

Soft cheese patties in saffron milk

Mohanthal

Gram-flour fudge with ghee and nuts

Gajar ka Halwa

Carrot pudding with milk and cardamom

Rabri Falooda

Layered vermicelli, rabri, basil seeds, and rose syrup