contact@chakrarestaurant.com.au
www.chakrarestaurant.com.au
08-61530584

# Chakra Valentine's Day

***Course 1:*** **Dhokla** with chicken, orange & fennel salad- *Fermented chickpeas flour cake with sweet Indian spice drizzle- v, gfo*

***Course 2:*** **Paneer Pakora** popsicle with aloo bhujiya & tamarind mint chutney- Besan battered cottage cheese block, potato vermicelli - *v, dfo*

***Course 3:*** **Beef Cone** carom seeds samosa cone, sautéed onion, tomato with date tamarind chutney- *df, gfo*

***Course 4:*** **Pani Puri-** Crispy wheat bubble served with Indian spiced water– *df*

***Course 5: Mains***

- **Chicken bhurji stuffed eggplant** in Korma with layered *Parantha, tandoori tarka chicken stuffed in turmeric marinated eggplant, cashew curry- gfo*

  **OR**

- **Lamb Kofta** in palak curry with aromatic rice, *Lamb meatballs simmered in creamy spinach curry, long grain basmati rice- gf, dfo*

***Course 6: Dessert***

- **Rasmalai**, *spongy milk dumplings in saffron & cardamom reduced condensed milk- gf*

**$79 per person**

*****Alternative option will be offered to suit dietary requirements.*