

# menu

## Appetizers

### **Vegetable Samosa**

**( €4.50 Wheat, sesame )**

Triangular shaped savoury delight stuffed with spiced potatoes and peas.

### **Onion Bhaji**

**( €4.50 eggs, Wheat )**

Shallow fried onions with cumin seeds and mild spices.

### **Aloo Chap**

**( €4.50 Cashew Nuts, Wheat )**

Mashed potato infused with ginger and cumin, dipped in batter and deep fried.

### **Vegetable Pakora ( €4.50 Eggs, Cashew Nuts, Wheat )**

Fresh seasonal vegetables marinated in mild spices, dipped in gram flour batter and deep fried.

### **Meat samosa**

**( €5.00 Wheat )**

Triangular shaped savoury delight stuffed with spiced minced meat and peas.

### **Chicken Pakora**

**( €5.00 Wheat )**

Strips of chicken breast marinated in mild spices, dipped in gram flour batter and deep fried.

### **Tandoori chicken**

**( €4.50 mustard, Milk )**

Strips of chicken breast marinated in mild spices, dipped in gram flour batter and deep fried.

### **Achari Murg Tikka**

**( €5.00 mustard, Milk )**

Tender pieces of chicken breast marinated in yogurt, pickled sauce, and fresh seasonal herbs and cooked in a clay oven.



# Menu

## Appetizers

### **Saffron Malai Tikka**

**( €5.00 mustard, Milk)**

Tender pieces of chicken breast marinated and grilled to perfection with mild spices, yoghurt, saffron, fresh cream and cheese.

### **Sheekh Kebab Starter**

**( €5.00 eggs, )**

Minced meat of lamb, flavoured with mild spices, fresh herbs, skewered and char grilled.

### **Chicken or Lamb Sekuwa**

**( €5.99 mustard, Milk)**

Pieces of chicken or lamb tossed in ginger, garlic, peppers and spices.

### **Butterfly Prawns**

**( €5.99 Wheat, crustaceanst )**

Freshly marinated prawns in garlic batter and deep fried.

### **Boti Kebab**

**( €5.50 mustard, Milk )**

Tender pieces of lamb marinated in spices and yoghurt, grilled in a clay oven.

### **Fish Garlic Pakora**

**( €5.50 fish, Wheat )**

Fish marinated in garlic and mild spices and deep fried.

### **Chicken or Kebab Roll**

**( €7.00 Wheat, eggs, Milk )**

Breast pieces of chicken tikka or sheekh kebab rolled with naan bread and salad.

### **Donner Kebab**

**( €8.00 Wheat, eggs, Milk)**

Tender pieces of chicken breast marinated in yogurt, pickled sauce, and fresh seasonal herbs and cooked in a clay oven.

### **Kundan Special Kebab Meal**

**( €9.00 Wheat, eggs, Milk)**

Mixed with chicken tikka, lamb donner, sheekh kebab and served with chips and salad and soft drinks



# menu

## Appetizers

**Kundan Vegetarian Platter for 2 ( €11.99Wheat, eggs, Milk)**

Assorted Vegetarian Starters

**Kundan Meat Platter for 2 ( €12.50 Eggs, Milk , crustaceans, mustard)**

Assorted Meat Starters



# Menu

## Tandoori Dishes

All Sizzlers served with a choice of tikka masala, ledobedo or madras sauce.

### **Tandoori Chicken Main** ( €12.50 mustard, Milk

A mouth-watering dish made of chicken leg or breast pieces marinated in yoghurt, tandoori spices, and fresh herbs and grilled in a clay oven.

### **Tandoori Duck** ( €13.00 soya )

Roasted duck in clay oven marinated with chopped onions, tomatoes and capsicum.

### **Sheekh Kebab Main** ( €12.50 eggs)

Minced meat of lamb flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered and char grilled.

### **Kundan Special Tandoori Mix** ( €14.00 eggs, milk, mustard, crustacean )

Mixed Platter of king prawns, tandoori chicken, chicken tikka and sheekh kebab.

### **Chicken Tikka Main** ( €12.50 milk, mustard )

Tender pieces of chicken breast marinated and grilled to perfection with mild spices, yoghurt, and fresh herbs.



# Menu

## Chef's Specialities

### **Butter Chicken**

( € 11.00 milk , Cashew nuts )

Tender pieces of chicken breast slow cooked in a creamy butter sauce.

### **Chicken jeera**

( €11.00 sulphites )

Chicken tikka cooked with fresh ginger, green chillies, fresh coriander in a garlic dressing with a touch of whole cumin seeds and red wine.

### **Chicken Tikka Nasheeli sulphites)**

( €11.00 milk , mustard,

Boneless chicken pieces cooked in a creamy tomato based sauce, butter and white wine.

### **Kundan Special Mixed Curry**

( €12.50 milk, fish )

The Chef's special - a mix of lamb, chicken and prawn curry with fenugreek leaves.

Chicken €11.00 Lamb €11.50 Prawns €11.50 Vegetable  
€10.00

### **Himalayan Curry**

( milk, coconut )

Traditional Sherpa dish from Himalayan region of Nepal cooked in Himalayan spices with yoghurt and coriander.

### **Garlic Chilli Masala**

Sauce made of fresh herbs, garlic and chilli.

### **Ledobedo**

( Milk )

Breast pieces of chicken tikka or sheekh kebab rolled with naan bread and salad.

### **Saag**

( Milk )

Tender pieces of chicken or lamb cooked with spinach and fresh herbs.

### **Takatak**

(sulphites)

A Dish from the coastal region of India with seasonal herbs and spices flavoured with white rum.



# menu

## All Time Favourites

Chicken €11.00 Lamb €11.50 Prawns €11.50 Vegetable  
€10.00

### **Tikka Masala** ( milk , Cashew nuts )

Tomato Based cream sauce with ground almonds

### **Korma** ( milk , Cashew nuts )

Mild Almond Cream sauce sprinkled with ground almonds, cardamom and flavoured with rose water

### **Pasanda** ( milk , Cashew nuts )

Traditionally made curry of ground almonds, cardamom and cream.

### **Rogan Josh**

Fresh curry prepared with onion, ginger and fresh herbs, and green peppers.

### **Jalfrezi**

Slightly sweet and sour curry prepared with infusion of diced pepper onions, freshly chopped coriander and finished with a touch of lemon.

### **Bhuna** ( barley )

A roast dish tossed with red onions, spring onions, and fresh garden tomatoes.

### **Dhansak** ( mustard )

Sauce made with pineapples, lentils and medium spicy sauce.

### **Curry** ( Milk )

A speciality cooked with house special sauce and mix herbs.

### **Madras** ( Mustard )

A south Indian special curry with coconut, curry leaves and tossed in mustard seeds.

### **Vindaloo**

Spicy sauce created from onions, tomatoes, ginger and fresh ground chillies.



# menu

## VEGETARIAN

### **MIX-MAX VEGETABLE**

**( €13.50 milk )**

Fresh seasonal vegetables prepared in coconut base sauce tempered with cumin seeds.

### **SAAG PANNER OR SAAG ALOO**

**( €13.50 milk )**

Spanish cooked with homemade cottage cheese or cooked with potato and onion sauce.

### **VEG MAKHANWALA**

**( €13.50 milk , Cashew Nuts )**

Mixed vegetables cooked in a creamy curry sauce, made with fresh tomatoes, and spices.

### **ALOO GOBHI**

**( €13.50 )**

Fresh cauliflowers and potatoes cooked in curry sauce, fresh herbs, and spices.

### **PANEER MUTTER**

**( €13.50 Milk )**

Cottage cheese and green peas cooked with creamy tomato sauce and fresh herbs.

### **BOMBAY ALOO DUM**

**( €13.50 )**

Diced potatoes cooked with brown onions, tomatoes, fresh coriander and ground spices.

### **CHANA MASALA**

**( €13.50 ) Milk , Soy )**

Chickpeas simmered in mild curry sauce with shallots, spring onion fresh tomatoes & whole spices.

### **ALOO JEERA**

**( €13.50 )**

Potatoes fried in tomato sauce and red onions.

### **DAAL TARKA**

**( €13.50 Dairy )**

Yellow lentils cooked with cumin and tempered with garlic and Indian herbs.

### **MUSHROOM BHAJI OR BHINDI BHAJI**

**( €13.50 )**

Mushroom or Bhindi stir-fried with tomato sauce and red onions.



# menu

## KIDS MEAL

Includes rice or chips and a soft drink.

**CHICKEN NUGGETS** ( €11.50 gluten, soy )

**CHICKEN TIKKA MASALA** ( €12.50 cashew nuts, Milk)

**CHICKEN KORMA** ( €12.50 cashew nuts, Milk)

## BIRYANI DISHES

Traditional dish of India where rice is cooked with meat or vegetables flavored with whole spices in a sealed pot over the slow fire to seal the aroma and taste within (ALL Biryani serve with Mild/Medium/Spicy curry sauce on side)

**CHICKEN BIRYANI** ( €17.50 soy )

**LAMB BIRYANI** ( €18.50 soy )

**VEGETABLE BIRYANI** ( €15.95 soy )

**PRAWN BIRYANI** ( €18.50 crustaceans, soy )

**KUNDAN SPECIAL MIXED BIRYANI** ( €18.50 crustaceans, soy )



# menu

## ACCOMPANIMENTS



<b>BOILED RICE</b>	<b>( €3.00 )</b>
<b>SAFRON PULAO RICE</b>	<b>( €€3.50 )</b>
<b>LEMON RICE</b>	<b>( €3.50 )</b>
<b>LVEGETABLE FRIED RICE</b>	<b>( €4.00 soy )</b>
<b>KUNDAN SPECIAL RICE</b>	<b>( €4.00 Cashew nuts, Milk)</b>
<b>EGG FRIED RICE</b>	<b>( €3.75 soy)</b>
<b>MUSHROOM FRIED RICE</b>	<b>( €3.75 soy )</b>
<b>JEERA RICE</b>	<b>( €3.50 soy )</b>
<b>PLAIN NAAN</b>	<b>( €3.00 Wheat, milk )</b>
<b>GARLIC NAAN</b>	<b>( €3.50 Wheat, Milk)</b>
<b>PESWARI NAAN</b>	<b>( €3.95 Cashew nuts, Wheat, Milk)</b>
<b>GOC NAAN</b>	<b>( €3.95 Wheat, Milk)</b>
<b>CHEESE NAAN</b>	<b>( €4.00 Wheat, Milk)</b>
<b>KEEMA NAAN</b>	<b>( €4.50 Wheat, Milk)</b>
<b>TANDOORI ROTI</b>	<b>( €3.00 Wheat, Milk)</b>
<b>STUFFED PARATHA</b>	<b>( €4.50 Wheat, Milk)</b>





# menu

## ACCOMPANIMENTS

**RAITA**

**( €3.50 Milk , Soy )**

**CHIPS**

**( €3.50 )**

**GREEN SALAD**

**( €4.00 )**

(Chef will be happy to change spicy level on your request  
to suit your palate and prepare your  
own dish.)

Coeliac/Gluten free, special diet, low-fat menu are  
available on request.