



Sunand

Anglo Indian restaurant



Menu

Drinks

Soft Drinks

Ice Tea	€	2.50
Cola / Cola Light	€	2.50
Fanta	€	2.50
Sprite	€	2.50
Tonic	€	2.50
Bitter Lemon	€	2.50
Cassis	€	2.50
Apple Juice	€	2.50
Orange Juice	€	2.75
Still Water	€	2.75
Sparkling Water	€	2.75
Large Bottle of Water	€	6.00
Lassi – Indian Yogurt drink Plain, Sweet or Salty	€	3.00
Mango Lassi	€	3.75

Teas & Coffees

Sunand Tea - Tea from India with Spices and milk	€	3.50
Flavoured Teas / Thee	€	2.50
Coffee	€	2.50
Cappuccino	€	2.75
Espresso	€	2.50

Alcoholic Drinks

Beers

Heineken Beer	€	2.50
Alcohol Free	€	2.50

Indian Beers

King Fisher	€	3.50
Cobra	€	3.50

Wines

	Glass	Bottle
Reds		
Beaujolais Villages	€ 5.50	€ 25.00

House Wine	€ 3.50	€ 16.00
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Whites

Sauvignon Blanc	€ 4.50	€ 22.00
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House Wine	€ 3.50	€ 16.00
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Rosé

House Wine	€ 3.50	€ 16.00
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Spirits

Jenever – Dutch gin	€	2.75
Gin - Bombay Sapphire	€	4.00
Vodka - Smirnoff Red	€	3.95
Bacardi	€	3.95
Liquor 43	€	4.15
Cognac - Remi Martin V.S.O.P	€	5.45
Tia Maria	€	4.15
Amaretto	€	4.35
Disaronno	€	4.35
Cointreau	€	4.35
Grand Marnier	€	4.35
Indian Liquor Mango	€	3.50

Whiskeys

Johnnie Walker Black Label	€	5.55
Johnnie Walker Red Label	€	4.65
Ballantines	€	4.45
Famous Grouse	€	4.45
Glenfiddich	€	5.55
Grants	€	5.55



Starters

Vegetarian Samosa	€ 4.50
<i>Potatoes and peas with spices fried in puff pastry</i>	
Samosa	€ 5.00
<i>Minced lamb and peas with spices fried in puff pastry</i>	
Aloo Paneer Tikke	€ 4.50
<i>Crispy potato snack, Indian cheese and onion with mixed spices</i>	
Onion Bhajee	€ 4.00
<i>Fried onion with chickpea flour and Indian spices</i>	
Fish Aloo Tikke	€ 4.50
<i>Crispy potato snack with fish, onion and mixed spices</i>	
Fish Pakora	€ 5.50
<i>Fish marinated with chickpea flour and Indian spices then fried</i>	
Tiger Prawn Pakora	€ 8.00
<i>Large shrimp marinated with chickpea flour</i>	
Paneer Pakora	€ 4.50
<i>Indian cheese marinated with spiced batter, chickpea flour and then fried</i>	
Chicken Pakora	€ 4.50
<i>Chicken fillet marinated with chickpea flour and Indian spices then fried</i>	
Mixed Vegetable Pakora	€ 4.50
<i>Fried mix of vegetables marinated with chickpea flour and Indian spices</i>	
Sheekh Kebab	€ 7.50
<i>Softly seasoned lamb mince roasted in the traditional Tandoori oven</i>	
Tandoori Chicken Wings Vleugels	€ 5.00
<i>Chicken wings marinated in spiced yogurt and roasted in the clay oven</i>	
Chicken Tikka	€ 6.50
<i>Delicious pieces of chicken fillet marinated in fine Spices in the clay oven</i>	
Lamb Tikka	€ 7.50
<i>Delicious pieces of lamb marinated in fine Spices from the clay oven</i>	
Fish Tikka	€ 7.50
<i>Delicious pieces of fish fillet marinated in fine Spices from the clay oven</i>	
Prawn Puri	€ 7.50
<i>Spiced little shrimp on fried bread</i>	



Mixed Starters

Platter (Chicken, Lamb and Fish) for two people

€ 14.50

Platter with fish pakora, tandoori chicken wings, chicken reshmi kebab, prawn pakora, salad and sweet red sauce

Mixed Vegetable Platter for two people

€ 12.50

Platter with vegetable samosa, onion bahjee, paneer pakora, aloo tikki, salad and mint yogurt sauce

Salads

Mango Salad

€ 4.50

Salad mix with cucumber, tomato, peppers, lettuce and mango with mango chutney

Channa Chat

€ 5.50

Salad mix of cucumber, tomato, peppers, lettuce and onion with chickpeas in sweet and sour sauce

Tandoori Chicken Salad

€ 5.50

Salad mix with cucumber, tomato, peppers, lettuce and onion with marinated chicken fillets from the clay oven

Soup

Dahl

€ 3.50

Indian soup made of yellow lentils

Tomato Soup

€ 3.50

Tomato soup prepared with Indian spices



Vegan menu

Baingan Bhartta € 25.00
with side dishes Alo Gobbi, Dal, Tarkka, Salad, Rice and Roti



Entrees

VEGETARIAN DISHES

Our dishes are served with Basmati rice and salad

Mixed Vegetables	€ 14.00
<i>Mixed vegetables in a creamy curry sauce</i>	
Bindi Okra	€ 14.00
<i>Small pieces of okra cooked with tomatoes and spices</i>	
Baingan Bharta	€ 14.00
<i>Vegetable dish made of aubergine (baingan) which is grilled, then pureed with coriander, chili pepper, onion and mustard oil</i>	
Channa Massala	€ 14.00
<i>Chickpeas prepared in a creamy curry sauce with fragrant spices</i>	
Mixed Vegetable Korma	€ 14.00
<i>With mild spices and creamy curry sauce, cashew nuts, coconut and coconut cream</i>	
Saag Paneer (Spinach Cheese)	€ 14.00
<i>With Indian cheese, mustard leaves and Spinach medium seasoned</i>	
Dahl Makhni	€ 14.00
<i>Black lentils in a creamy sauce with spices</i>	

The following vegetarian dishes can also be ordered as a side dish

Bombay Aloo	€ 6.25	€ 12.50
<i>Spiced potatoes with mixed spices</i>		
Tarka Dahl	€ 6.25	€ 12.50
<i>Indian yellow lentils in a creamy sauce with spices</i>		
Aloo Matter	€ 6.25	€ 12.50
<i>Potatoes with peas in curry sauce</i>		
Saag (Spinach)	€ 6.25	€ 12.50
<i>Mustard leaves and spinach prepared with fragrant spices</i>		
Aloo Ghobi	€ 6.25	€ 12.50
<i>Potatoes with cauliflower prepared in a creamy curry sauce with fragrant spices</i>		
Mushroom Massala	€ 6.25	€ 12.50
<i>Made in a creamy massala sauce with spices</i>		

Chef's Signature Dish

Our Chef has prepared a truly remarkable taste experience that he will personally prepare with great love, care and attention for your culinary satisfaction. He is proud to put his name to his creation

Lamb or Chicken Rogan Josh

An aromatic meat dish of Persian or Kashmiri origin. It is one of the signature recipes of Kashmiri cuisine

The dish was originally brought to Kashmir by the Mughals, whose cuisine was, in turn, influenced by Persian cuisine. The unrelenting summer heat of the Indian plains took the Mughals frequently to Kashmir, which has a cooler climate because of its elevation and latitude.

Side dishes

Saag

Mustard leaves and spinach prepared with fragrant spices

Tarka Dal

Indian yellow lentils in a creamy sauce with spices

Basmati Rice

Garlic Naan

Is Persian and means "bread"

Served hot and brushed with some water but in some other cultures such as those in the Indian Subcontinent, they brush ghee or butter. It can be used to scoop other foods or served stuffed with a filling

Raitha

Condiment, originating from the Indian subcontinent, made with dahi yogurt together with raw or cooked vegetables

Salad

€ 30.00

Sunand Special Menu for two people

Sunand Special Menu for two people

€ 58.50

*Samosa
Butter Chicken
Tandoori Mixed Grill
Saag Paneer - Spinach with cubes of Indian cheese
Tarka Dal - Yellow Lentils
Pillaw rice with Naan Bread
Tea or Coffee*

Sunand Special Vegetarian Menu for two people

€ 58.50

*Vegetable Samosa
Saag Paneer - Spinach with cubes of Indian cheese
Tarka Dal - Yellow Lentils
Tandoori Paneer Tikka
Aloo Ghobi - Curry with potatoes and cauliflower
Pillaw rice with Naan Bread
Tea or Coffee*

Specialities of our Chef

All dishes are served with basmati rice and salad

Chicken

€ 16.00

Roasted chicken fillet from the clay oven with tomatoes and onions seasoned with ginger and garlic

Chicken Kashmiri

€ 16.00

Roasted chicken fillet in a creamy curry sauce with tomatoes and fruit

Chicken Balti

€ 16.00

Northern Indian dish with mushrooms and herbs

Lamb Bhuna

€ 17.00

Lamb fillet in a creamy curry sauce with tomatoes and herbs

Tandoori Mixed Grill with Lamb Fish and Chicken

€ 28.50

Tandoori Specialities

Prepared in our traditional Indian clay oven. All dishes are served with Basmati rice, Aloo Matter and salad

Tandoori Paneer (Cheese) Tikka	€ 16.00
<i>Indian cheese marinated in yogurt with spices and roasted in the clay oven</i>	
Tandoori Chicken	€ 14.00
<i>Famous red chicken, marinated in yogurt with spices and roasted in the clay oven</i>	
Tandoori Chicken Tikka	€ 16.00
<i>Tender pieces of chicken fillet marinated in yogurt with spices and roasted in the clay oven</i>	
Tandoori Lamb Tikka	€ 18.00
<i>Tender pieces of lamb fillet marinated in yogurt with spices and roasted in the clay oven</i>	
Tandoori Sheekh Kebab	€ 18.00
<i>Softly seasoned Lamb mince, marinated in yogurt with spices and roasted in the clay oven</i>	
Tandoori Mixed Grill	€ 20.00
<i>A nice opportunity to get acquainted with different tandoori Specialities</i>	
Tandoori Fish Tikka	€ 20.00
<i>Fish marinated in yogurt with spices and roasted in the clay oven</i>	
Tandoori King Prawn Tikka	€ 20.00
<i>Large prawns marinated in yogurt with spices and roasted in the clay oven</i>	

Thali

Thali with Meat	€ 22.50
<i>This is a traditional Indian meal consisting of a selection of different dishes. The word Thali means a round serving tray with smaller bowls to serve food. In our Thali we serve chicken curry two vegetarian curries and an Indian desert. It is served with basmati rice, naan bread, raita (yogurt with cucumber) and salad.</i>	
Thali with vegetarian dishes	€ 22.50
<i>We serve you three vegetarian curries and an Indian desert. It is served with basmati rice naan bread raita (yogurt with cucumber) and salad.</i>	

Curry Dishes

Our dishes are served with Basmati rice and salad

Massala

Our Tikka massala dishes are roasted in the clay oven and then prepared in a rich curry with herbs, tomatoes, onions and paprika

Chicken Tikka Massala	€ 15.50
<i>Chicken fillet prepared in a rich curry with herbs, tomatoes, onions, peppers</i>	
Lamb Tikka Massala	€ 16.50
Chicken Massala	€ 14.50

Madras & Vindaloo medium or mild

South Indian meat or fish dish cooked in a hot seasoned curry sauce

Chicken Madras or Vindaloo	€ 14.50
Lamb Madras or Vindaloo	€ 16.50
Cod Fish Madras or Vindaloo	€ 16.50
King Prawns Madras or Vindaloo	€ 16.50

Korma (mild)

Korma dishes are prepared with mild herbs in a creamy curry sauce with cashew nuts, coconut and coconut cream

Chicken Korma	€ 15.00
King Prawn Korma	€ 16.50

Butter (mild)

Butter dishes are roasted in our clay oven and then prepared in a mild sauce consisting of spices, cashew nuts, coconut cream and butter

Butter Chicken	€ 16.50
Butter Lamb	€ 17.00
Butter King Prawns	€ 17.00

Djal Frezi

Djal Frezi dish is prepared with spices, tomatoes, peppers and onions

Chicken Djal Frezi	€ 15.50
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Saag (Spinach)

Saag dishes are prepared with mustard leaves, spinach and medium seasoned

Chicken Saag	€ 15.50
Lamb Saag	€ 16.50

Biryani

Our rice-dish with fish, meat or vegetable enriched with a spice mixture Aloo Matter and salad

Chicken Biryani	€ 15.50
Lamb Biryani	€ 16.50
King Prawn Biryani	€ 16.50



Childerens Menu

Tandoori Chicken Tikka € 8.00
with chips or rice, naan bread and salad. Followed by apple puree and ice cream.

Extra's

Pappadum - Lentil cracker € 1.00
Mint Chutney € 2.00
Mango Chutney € 2.00
Mixed Pickles € 2.00
Egg Rice € 3.00
Vegetable Rice € 3.00
Pillaw Rice € 2.50
Raita - Yogurt with cucumber € 3.00

Indian bread

Roti - Classic Indian Flat Wheat bread € 2.00
Naan - Indian white bread € 2.50
Butter Naan - Indian white bread in layers with butter € 3.00
Cheese Naan - Indian white bread stuffed with cheese € 3.00
Peshwari Naan - Indian white bread filled with cashew nuts, coconut and raisins € 3.00
Garlic Naan - Indian white bread with fresh garlic € 3.00
Kulcha - Stuffed bread with potatoes, herbs and spices € 4.00
Cheema Naan - Indian white bread with lamb mince € 4.00

Dessert Card



Mango kulfi
Indian Ice Cream

€ 4.50



Plain kulfi
Indian Ice Cream

€ 4.50



Pistachio kulfi
Indian Ice Cream

€ 4.50



Kheer
Indian rice pudding

€ 4.50



Warm Gulab Jammnu
With vanilla ice cream
Without vanilla ice cream

€ 6.00

€ 4.50



Vanilla or Chocolate ice cream

€ 4.75



Dame Blanche

€ 6.00

Speciality Coffees

Irish Coffee - with Irish Whiskey € 6.50

Spanish Coffee - with Tia Maria € 6.75

Italian Coffee - with Amaretto € 6.50

French Coffee - with Grand Marnier € 6.75

Kiss of Fire - with Tia Maria & Cointreau € 7.75