



STARTERS

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| 1. VEGETABLE SAMOSA | €4.75 |
| Golden fried pastry parcels stuffed with cumin, green peas and mashed potato. | |
| 2. VEGETABLE PAKORA | €4.75 |
| Fresh seasonal vegetables marinated with mild spices, dipped in the gram flour batter and deep fried. | |
| 3. ONION BHAJI | €4.75 |
| Shallow fried onion slices with cumin seeds, mild spices and deep fried. | |
| 4. ALOO CHAP | €4.75 |
| Mashed potatoes infused with ginger, and cumin, dipped in the batter and deep fried. | |
| 5. BUTTERFLY PRAWNS | €8.50 |
| Freshly marinated prawn with garlic, battered and deep fried served in a papad bed. | |
| 6. PRAWN PURI | €8.00 |
| Hot, sweet & sour prawns served on a bed of fried bread. | |
| 7. MEAT SAMOSA | €5.50 |
| Golden fried pastry parcels stuffed with minced meat and peas. | |
| 8. CHICKEN PAKORA | €5.50 |
| Strips of chicken breast slightly spiced, dipped in gram flour batter and deep fried. | |
| 9. ACHARI CHICKEN TIKKA 🌶️ | €5.75 |
| Tender pieces of chicken breast marinated in yoghurt, pickled sauce, fresh seasonal herbs and grilled in the clay oven. | |
| 10. SAFFRON CHICKEN TIKKA | €5.50 |
| Chicken breast marinated and grilled till perfection with mild spices, yoghurt, saffron and fresh herbs. | |
| 11. KUNDAN SEKUWA 🌶️ | €8.00 |
| <i>(LAMB/CHICKEN/DUCK)</i> | |
| Slices of chicken / duck or lamb tikka tossed with ginger garlic paste, peppers and mild spices. | |
| 12. FISH PAKORA | €8.00 |
| Lightly marinated fish with ginger garlic, mild spiced and deep fried serve in a papad bed. | |
| 13. NEWARI CHHOILLA | €8.00 |
| <i>(LAMB/CHICKEN)</i> | |
| Tender Lamb or Chicken Breast marinated with Himalayan herbs, green chilli, red onions, spring onions, ginger, garlic and a touch of lime, mustard oil, Served cold on a papad bed. | |
| 14. TANDOORI CHICKEN | €6.50 |
| Chicken leg/breast piece marinated in yoghurt, tandoori spices, fresh herbs and grilled in clay oven. | |
| 15. SHAMI KEBAB | €7.50 |
| Delicacy minced lamb kebab from Kundan chefs special. | |
| 16. SHEEKH KEBAB | €7.50 |
| Minced meat of lamb flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered and char grilled. | |
| 17. LAMB CHOP TANDOORI | €8.00 |
| Succulent rack of lamb overnight marinated in special tandoori sauce & char gilled. | |



STARTERS

- 18. MO:MO** €13.50
Nepalese famous and delicious mouth watering steamed/ deep fried dumplings stuffed of minced chicken tossed with ginger garlic paste served with home made sauce. (starter for 2)
- 19. KUNDAN VEGETERIAN PLATTER** €12.00
PLATTER FOR 2 (Assorted vegetarian starters to share)
- 20. KUNDAN MEAT PLATTER** €15.00
PLATTER FOR 2 (Assorted meat starters to share)

KUNDAN SIZZLER SPECIALITIES

Tandoor speciality, all sizzlers serve with choice of Tikka masala, Ledobedo or Madras sauce on side.

- 21. KUNDAN SPECIAL SEA FOOD SIZZLER** €16.50
Mixed sea food of Tandoori king prawns, scallops, crab, mussels and the grilled fillet of fish served in sizzling hot plate.
- 22. KUNDAN TANDOORI PRAWNS SIZZLER** €17.00
Jumbo king prawns marinated with Indian spice grilled in big clay oven and onion, peppers serve in sizzling hot plate.
- 23. KUNDAN SCALLOPS SIZZLER** €17.50
Fried scallops tossed with garlic chilly sauce, onion, and bell peppers serve in sizzling hot plate.
- 24. CHICKEN SHASHLIK** €15.50
Tender pieces of chicken breast marinated with fresh herbs mixed peppers, mushrooms, onions and grilled in the clay oven.
- 25. TANDOORI CHICKEN** €15.50
A mouth-watering chicken leg/breast piece marinated in yoghurt sauce, tandoori spices, fresh herbs and grilled in clay oven.
- 26. DUCK SIZZLER** €15.50
Roasted duck in clay oven marinated with chopped onions, tomatoes and capsicum, topping with white wine on a sizzler.
- 27. SHEEKH KEBAB** €16.00
Minced meat of lamb flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered and char grilled.
- 28. KUNDAN FISH SIZZLER** €16.50
Medium spiced fish with tomatoes capsicum and Himalayan herbs serve in sizzling hot plate.
- 29. KUNDAN SPECIAL MIXED SIZZLER** €16.95
Mixed platter of Prawns, Tandoori chicken, chicken tikka and gulafi sheekh kebab serve in sizzling hot plate.
- 30. LAMB CHOP SIZZLER** €17.00
Succulent rack of lamb overnight marinated in special tandoori sauce & char gilled.



INDIAN CURRY SPECIALITIES

Either of the dishes follows with your choice of sauce from the favorite list below.

Chicken €13.50 Lamb €14.50 Prawn €15.50 Vegetables €11.00

31. HIMALAYAN (CHICKEN/LAMB/PRAWN) 🌶️🌶️

Spicy Indian dish with yogurt, fresh chillies, coriander, ginger and a touch of garlic.

32. GARLIC CHILLY MASALA (CHICKEN/DUCK/LAMB/PRAWN) 🌶️🌶️

Breast pieces of chicken tender pieces of lamb/ Juicy Fresh Water Prawn simmered in garlic chilli sauce and fresh herbs.

33. LEDOBEDO (CHICKEN/LAMB/PRAWN)

Traditional Nepali Curry cooked with creamy sauce, brown onion, and tomato sauce in medium spicy.

34. BABARI (CHICKEN/LAMB) 🌶️

Chicken /Tender pieces of lamb cooked in Tandoor and served in rich creamy masala sauce with fresh mint.

35. SAAG (CHICKEN/LAMB) 🌶️

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

36. KUNDAN TARKARI 🌶️🌶️

Chef's special Indian curry prepares in coconut milk, coconut powder, curry leaf, mustard seeds, cumin seeds and Indian spices.

37. CHICKEN / PRAWN TAKATAK 🌶️🌶️

Chicken/Prawn dish from the coastal region of India with seasonal herbs & spices flavoured with white rum.

38. BUTTER CHICKEN

Tender pieces of grilled chicken breast slow cooked in cream butter and tomato sauce.

39. ACHARI (CHICKEN/LAMB) 🌶️🌶️

Chicken or lamb cooked with fresh tomatoes, ginger garlic, flavoured with hot & sour pickle.

40. CHICKEN JEERA 🌶️🌶️

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

41. CHEF'S SPECIAL MIXED CURRY

€16.50

A mixed chefs special curry' of lamb, chicken and prawn flavoured with fenugreek leaves.



ALL TIME FAVOURITE CURRY

Either of the dishes follows with your choice of sauce from the favorite list below.

Chicken €13.50 Lamb €14.50 Prawn €15.50 Vegetables €11.00

42. TIKKA MASALA 🍛

Tomato based cream sauce with ground cashew nuts.

43. KORMA 🍛

Mild almond cream sauce sprinkled with ground cardamom and flavoured with rose water.

44. PASANDA 🍛

Traditionally made curry of ground almonds, cardamom, tomato and cream

45. ROGAN JOSH 🍛

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

46. JALFREZI 🍛🍛

Slightly sweet and sour curry prepared with the infusion of diced peppers & onions, fresh chopped coriander and finished with the touch of lemon

47. BHUNA

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

48. DHANSAAK 🍛

Chicken breast / Cubes of lamb prepared with lentils and spicy sauce.

49. MADRAS 🍛🍛🍛

A south Indian special curry of curry leaves, coconut powder and tossed mustard seeds.

50. BALTI 🍛🍛

Traditional Balti dish cooked with chef's special balti sauce, pickled spice, yoghurt and finished with fresh mint.

51. VINDALOO 🍛🍛🍛🍛

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

VEGETERIAN

52. MIX -MAX VEGETABLE

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

€10.00

53. SAAG PANEER or SAAG ALOO

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

€10.00

54. VEG MAKHANWALA 🍛

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

€10.00

55. ALOO GOBHI

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

€10.00

56. PANEER MUTTER

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

€10.00

57. BOMBAY ALOO DUM

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

€10.00

58. EVEREST CHANA MASALA 🍛

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

€10.00

59. ALOO JEERA

Potatoes and green peas fried with tomato sauce and red onions.

€10.00



VEGETERIAN

- 60. DAAL TARKA** €10.00
Yellow lentils cooked with cumin and tempered with garlic and Nepalese herbs.
- 61. MUSHROOM BHAJI OR BHINDI BHAJI** €10.00
Mushroom or Bhindi stir fried with tomato sauce and red onions.

BIRYANI

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

- 62. CHICKEN BIRYANI** €15.00
63. LAMB BIRYANI €15.50
64. VEGETABLE BIRYANI €13.50
65. PRAWN BIRYANI €16.00
66. KUNDAN SPECIAL MIXED BIRYANI €16.50

ACCOMPANIMENTS

- 67. BOILED RICE** €2.75
68. SAFRON PULAO RICE €3.00
69. LEMON RICE €3.25
70. VEGETABLE FRIED RICE €3.25
71. KUNDAN SPECIAL RICE €3.75
72. EGG FRIED RICE €3.75
73. MUSHROOM FRIED RICE €3.75
74. JEERA RICE €3.50
75. PLAIN NAAN €3.00
76. GARLIC NAAN €3.50
77. PESWARI NAAN €3.50
78. GOC NAAN (GARLIC, ONION, CORIANDER) €3.50
79. CHEESE NAAN €3.50
80. KEEMA NAAN €3.75
81. TANDOORI ROTI €3.00
82. STUFFED PARATHA €3.50
83. RAITA €3.00
84. CHIPS €3.00
85. GREEN SALAD €3.00

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