



+31684084300/+31634187337



[www.thewindmillvirundhu.com](http://www.thewindmillvirundhu.com)



Windmolen 17,5503 XV, Veldhoven, Netherlands



## About Us

Welcome to THE WINDMILL VIRUNDHU , where the vibrant flavors of South India meet the timeless charm of the Netherlands.

Nestled in the heart of North Brabant, our restaurant is uniquely housed within a traditional Dutch windmill—a symbol of Dutch heritage and innovation. Our dream was to create a space where two distinct cultures could come together, celebrating the artistry and warmth of South Indian cuisine in a setting steeped in Dutch tradition.

At windmill virundhu, every dish tells a story. Our recipes are inspired by the authentic kitchens of South India, lovingly crafted using time-honored techniques and the freshest local and imported ingredients. From the comforting aroma of freshly ground spices to the satisfying crunch of a perfectly golden dosa, every bite is a journey to the rich culinary landscape of Tamil Nadu, Kerala, Karnataka, and Andhra Pradesh.

## Our Dream

The idea of starting a restaurant in the North Brabant region came from a deep love for both cultures. Growing up surrounded by the vibrant traditions of South India, we often dreamed of sharing the joy of our cuisine with the world. When the opportunity to open a restaurant in a traditional Dutch windmill arose, it felt like fate—a perfect blend of our heritage and the Netherlands' timeless beauty.

Our goal is to create an unforgettable dining experience, where the flavors of India dance with the ambiance of a historic Dutch landmark. Whether you're savoring a plate of hot idlis or enjoying a family gathering over a festive banana-leaf meal, we aim to make every visit feel like home.

## Why a Windmill?

The windmill is a tribute to the Dutch spirit of perseverance and ingenuity. By setting our restaurant in this iconic structure, we honor the Netherlands' rich cultural history while adding a unique twist by infusing it with the warmth and vibrancy of South India.

## Our Commitment



### Authenticity

We bring you the true flavors of South India, prepared with care and passion.



### Sustainability

Our menu is thoughtfully crafted, blending locally sourced ingredients with spices and traditions imported from India



### Community

We aspire to become a cherished part of North Brabant's diverse community, fostering connections through food and shared experiences





Let **The windmill virundhu** be your gateway to the heart of South India, right here in North Brabant. Whether you're a seasoned lover of Indian cuisine or curious to explore, we invite you to step into our windmill and experience a fusion of tradition, culture, and love.



# Welcome Sweet

## Bread Halwa € 5,50

A rich dessert made with toasted bread, milk, sugar, ghee, and flavored with cardamom. Garnished with fried cashews and raisins.

## Wheat Halwa € 5,50

A smooth, glossy halwa prepared with wheat flour, jaggery, ghee, and cardamom powder. Topped with cashews fried in ghee.

## Carrot Halwa € 5,50

A classic Indian dessert made with grated carrots, slow-cooked in ghee, milk, and sugar. Garnished with fried cashews and raisins for a rich and aromatic taste

## Kesari Varieties € 5,50

A vibrant dessert made with semolina, sugar, ghee, and flavored with cardamom. Includes optional ingredients like pineapple or saffron.



## Gulab Jamun € 5,50

Soft and spongy milk-solid dumplings deep-fried to a golden brown and soaked in fragrant sugar syrup infused with cardamom and rose water. A classic Indian dessert enjoyed warm or cold

## Chettinad Ukkarai € 5,50

A South Indian delicacy made with steamed moong dal, jaggery, grated coconut, and ghee, enhanced with cardamom.

## Srirangam Akkaraavadisal € 5,50

A creamy sweet dish made with rice, moong dal, milk, and jaggery, infused with cardamom and garnished with saffron, cashews, and raisins.

## Veg Soups

### Murungai Soup

€ 5,50

A nutritious South Indian soup made with drumstick leaves, rich in iron and vitamins, flavored with spices and herbs.

### Veg Clear Soup

€ 5,50

A light and refreshing soup prepared with mixed vegetables, lightly seasoned with pepper and fresh herbs.

### Corn Soup (Bread Crumbs Added)

€ 5,50

A creamy corn soup enriched with sweet corn kernels and topped with crispy bread crumbs for added texture.

### Rasam

€ 5,50

#### (A South Indian Special)

A spicy and tangy South Indian soup made with tamarind, tomatoes, and spices like cumin, black pepper, and mustard seeds.



## Non-Veg Soups

### Chicken Bone Soup

€ 6,50

A hearty and flavorful soup made by simmering chicken bones with spices, garnished with fresh herbs.

### Mutton Bone Soup

€ 7,00

A rich and comforting soup made from slow-cooked mutton bones, seasoned with spices, and topped with crispy boondhi.



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# Veg Appetizers

## Paneer Fry € 9,00

Soft paneer cubes stir-fried with fresh green herbs and spices, offering a refreshing and aromatic flavor.

## Vendaikai Varuval € 9,00

Crispy okra stir-fried with South Indian spices and curry leaves, creating a perfect blend of crunch and bold flavors.

## Chettinad Mushroom Fry € 9,00

Juicy mushrooms sautéed with Chettinad-style spices, delivering a bold and fiery taste typical of Tamil Nadu cuisine.

## Gobi Virundhu Fry € 9,00

Golden fried cauliflower florets tossed with flavorful spices, making it a delightful treat for vegetarians.



# Chicken Appetizers

## Pichu Potta Kozhi € 11,50

Tender shredded chicken stir-fried with aromatic spices and curry leaves, creating a rustic and flavorful dish.

## Kovai Chicken Chinthamani € 11,50

A spicy chicken fry from Coimbatore, flavored with dried red chilies, onions, and garlic for a fiery and flavorful experience.

## Kongu Pallipalayam Chicken € 11,50

A traditional Kongu-style chicken dish stir-fried with shallots, red chilies, and coconut, known for its earthy and robust flavors.

## Dynamite Chicken 65 € 12,00

Crispy fried chicken coated with a spicy and tangy sauce, offering a burst of flavors with every bite.

## Kozhi Piratal € 12,00

A semi-dry chicken curry cooked with coconut and aromatic spices, delivering a rich and hearty taste.



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# Mutton Appetizers

## Mutton Milagu Masala € 13,50

A spicy mutton curry infused with the flavors of freshly ground black pepper and garlic, offering a bold and intense taste.

## Mutton Piratal € 13,50



A dry-style mutton dish cooked with onions, tomatoes, and a special blend of spices for a rich and savory flavor.

## Mutton Chukka € 13,50



Tender mutton pieces stir-fried with ginger, garlic, and spices, creating a flavorful and aromatic dry dish.

## Mutton Varuval € 13,50

A traditional Tamil-style mutton fry with bold spices, curry leaves, and roasted flavors for a hearty meal.



# Biryani Choices



## Dindigul Chicken Biryani € 14,50

A signature dish from Dindigul, this biryani combines the distinct aroma of Seeraga Samba rice with tender chicken pieces, seasoned with freshly ground spices and a tangy touch of curd.



## Chettinad Mutton Biryani € 16,50

A bold and robust biryani crafted with succulent mutton, slow-cooked to perfection, and paired with the earthy flavors of Seeraga Samba rice, enriched by Chettinad's fiery spices and herbs.



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# Idly Choices Veg

## Madurai Malli Idly (2pcs) € 7,00

Delicate steamed rice cakes infused with fresh coriander and mild spices, offering a vibrant and aromatic flavor, served with sambar and chutney varieties.

## Kanchipuram Idly (2pcs) € 7,00

Spiced rice and lentil cakes enriched with cumin, pepper, and ginger, steamed to perfection in banana leaves, paired with sambar and chutneys.

## Mini Idly (8pcs) € 7,50

Bite-sized soft idlies perfect for dipping into flavorful sambar and coconut chutney, offering a wholesome and satisfying meal.

## Mini Podi Idly (8pcs) € 8,00

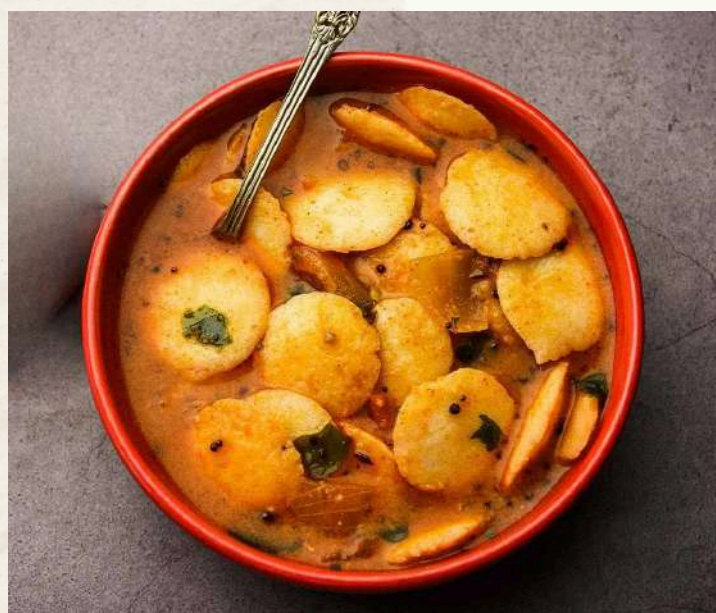
Tiny idlies coated with aromatic spiced lentil powder and a drizzle of ghee, creating a burst of flavors, served with chutneys and sambar.

## Sambar Idly (8pcs) € 8,50

Steamed rice cakes soaked in piping hot and tangy sambar, topped with fresh coriander for a comforting South Indian delicacy.

## Chilly Idly (8pcs) € 8,50

Stir-fried idlies tossed in a spicy chili sauce, with crispy edges and bold flavors, offering a fusion twist on the classic dish.



# Idly Choices Non-Veg

## Mini Chicken Idly (8pcs) € 9,50

Bite-sized idlies paired with tender chicken curry cooked with South Indian spices, making a hearty and flavorful meal.

## Mini Mutton Idly (8pcs) € 10,50

Soft mini idlies served with rich, slow-cooked mutton curry, packed with bold and deep flavors of spices and herbs.

# Vadai Choices

## Medu Vadai (2pcs)

€ 6,50

Crispy on the outside and soft on the inside, these deep-fried lentil fritters are spiced with pepper and curry leaves, served with coconut chutney and sambar.

## Sambar Vadai (2pcs)

€ 7,50

Golden fried lentil fritters soaked in flavorful and tangy sambar, topped with fresh coriander for a comforting South Indian delicacy.

## Thayir Vadai (2pcs)

€ 7,50

Soft lentil fritters soaked in creamy yogurt, seasoned with a hint of green chili, curry leaves, and mustard seeds for a refreshing and tangy treat.



# Dosa Varieties

## Madurai Kal Dosa

€ 8,50

Soft and thick dosa made from fermented lentil and rice batter cooked on a stone griddle, offering a rustic texture and served with sambar and a variety of chutneys.

## Chettinad Masala Dosa

€ 9,50

Crisp dosa filled with spicy potato masala, infused with the bold and fiery flavors of Chettinad spices, served with chutneys and sambar.

## Bengaluru Set Dosa (2pcs)

€ 9,50

A pair of soft and spongy dosas, served with a mild vegetable kurma or sambar, perfect for a wholesome meal.

## Paper Roast

€ 8,50

Thin and crispy dosa roasted to a golden perfection, large enough to share or savor on your own, served with chutneys and sambar.

## Ghee Roast

€ 9,50

A golden, crispy dosa brushed generously with aromatic ghee, offering a rich and buttery flavor, served with chutneys and sambar.

## Podi Roast

€ 9,50

Crisp dosa sprinkled with spicy lentil podi (powder) and drizzled with ghee, creating a bold and flavorful experience, served with chutneys and sambar.



## Onion Roast

€ 9,50

A crispy dosa layered with caramelized onions, enhancing the sweetness and crunch, served with chutneys and sambar.

## Egg Roast

€ 9,50

A crispy dosa topped with a perfectly cooked egg, offering a delightful balance of textures and flavors, served with chutneys and sambar.

## Mushroom Dosa

€ 10,00

Crisp dosa filled with a flavorful and creamy mushroom masala, offering a hearty and savory option, served with chutneys and sambar.

## Family Roast

€ 14,50

A giant dosa perfect for sharing, crisp and golden, served with a generous portion of sambar and assorted chutneys.



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# Chicken Curry with rice



## Virundhu Butter Chicken € 14,50

A rich, creamy Tamil Nadu-style butter chicken infused with aromatic spices and ghee, perfect for a feast!

## Chettinad Curry 🌶️ € 14,50

A fiery and flavorful chicken curry from Tamil Nadu's Chettinad region, infused with roasted spices, coconut, and curry leaves for an authentic experience.

## Madras Kozhi Curry 🌶️ € 14,50

A rich and tangy chicken curry inspired by the flavors of Madras, made with tamarind, tomatoes, and a blend of South Indian spices.

## Kongunad Kozhi Curry € 14,50

A traditional Kongunad-style chicken curry, prepared with freshly ground spices, shallots, and coconut for a mildly spiced and flavorful dish.

## Pallipalayam Chicken Curry 🍳 € 14,50

A rustic chicken curry from Pallipalayam, cooked with red chilies, garlic, and coconut slices, delivering a unique and earthy taste.



# Veg Curry with rice

## Thanjavur Veg Curry € 10,50

A vibrant vegetable curry inspired by the cuisine of Thanjavur, made with fresh vegetables, coconut milk, and a blend of mild spices for a rich and creamy flavor.

## Chettinad Veg Curry 🌶️ € 10,50

A bold and spicy vegetable curry prepared with roasted Chettinad spices, curry leaves, and coconut for a robust and authentic Tamil Nadu dish.

## Kongunad Veg Curry € 10,50

A unique curry from the Nilgiris region, combining fresh vegetables with a flavorful green herb paste made of coriander, mint, and coconut.

## Madurai Paneer Kurma 🍳 € 12,00

A rich and creamy curry featuring tender cubes of paneer simmered in a spiced tomato and cashew sauce, perfect for a vegetarian indulgence.



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# Mutton Curry with rice

## Kongu Mutton Curry € 16,50

A traditional Kongu-style mutton curry slow-cooked with freshly ground spices, shallots, and coconut for a mildly spiced and flavorful dish.

## Chettinad Mutton Curry € 16,50

A bold and spicy mutton curry from Tamil Nadu's Chettinad region, made with roasted spices, curry leaves, and coconut, delivering a robust and authentic flavor.

## Railway Mutton Curry € 17,50

A nostalgic Anglo-Indian dish featuring tender mutton simmered with potatoes in a mildly spiced tomato-based gravy, inspired by colonial-era recipes.

## Ambur Mutton Curry € 17,50

A rich and aromatic mutton curry from Ambur, known for its deep flavors, slow-cooked with a special blend of spices and herbs.



## Rice Varieties

### Thanjavur Ponni Rice € 3,00

Fragrant and fluffy rice from the Thanjavur region, known for its light texture and subtle flavor, perfect as a side for curries.

### Basmati Rice € 3,50

Long-grain aromatic rice with a nutty flavor and fluffy texture, ideal for complementing rich gravies and biryanis.

### Curd Rice € 5,00

A comforting South Indian classic, combining steamed rice with creamy yogurt, tempered with spices, and garnished with fresh coriander and curry leaves.

# Veg Meals

## Thala Valazi Virundhu

€ 15,00

A grand vegetarian feast featuring rice accompanied by a delightful assortment of dishes, including Poriyal, crispy Appalam, flavorful Sambar, tangy Puli Kulambu, comforting Rasam, creamy Thayir, Vadai, and sweet Payasam. Perfect for a wholesome South Indian meal.



# Non-Veg Meals

## Raja Boga Virundhu

€ 17,50

A royal non-vegetarian platter featuring rice served with a lavish spread of Chicken Starters, rich Mutton Kulambu, tangy Rasam, cooling Curd, and indulgent Payasam. A feast fit for a king!



# The Windmill Virundhu Special

## Karaikudi Chilly Chicken € 11,50

A spicy and flavorful chicken fry inspired by Karaikudi cuisine, tossed with green chilies, garlic, and aromatic spices for a fiery kick.

## Egg Kalaki € 6,00

A soft and creamy scrambled egg dish, delicately spiced and cooked to perfection, offering a comforting South Indian twist.

## Egg Podi Mass € 6,50

Fluffy scrambled eggs tossed with flavorful podi (spiced lentil powder), creating a unique and savory delight

## Plain Parotta € 10,00

Flaky, layered South Indian parota served with a flavorful curry for a perfect combination.

## Kotthu Parotta (Veg) € 10,50

Shredded flaky parotta stir-fried with vegetables, spices, and curry leaves, creating a wholesome and aromatic dish.

## Chicken Kotthu Parotta €12,50

Shredded flaky parotta stir-fried with tender chicken, eggs, spices, and curry leaves, offering a delicious and hearty South Indian street food experience.



## Mutton Kotthu Parotta € 13,50

Flaky parotta pieces stir-fried with succulent mutton, eggs, and a medley of bold spices, creating a rich and satisfying dish.

## Paniyaram (8pcs) € 10,00

Golden, bite-sized rice and lentil dumplings, crispy on the outside and soft inside, served with chutneys for dipping.

## Kerala Aapam (2pcs, Served with Kulambu) € 10,50

Soft and lacy rice crepes with a hint of coconut, paired with flavorful kulambu, a South Indian curry.

## Malabar Puttu € 12,50 (Served with Kulambu)

Steamed rice flour cylinders layered with coconut, served with a rich and aromatic chickpea curry from the Malabar region.

# Kids Corner

## Cheese Dosa

€ 7,00

A crispy dosa layered with melted cheese, offering a simple yet delightful treat loved by kids.

## Chocolate Dosa

€ 7,00

A sweet twist on the classic dosa, drizzled with rich chocolate syrup for a fun and indulgent snack.

## Egg Dosa

€ 7,00

A soft dosa topped with a perfectly cooked egg, offering a protein-packed dish that's nutritious and tasty.

## Dosa Roll

€ 7,00

A fun-to-eat dosa rolled up with a savory filling, perfect for little hands and curious appetites.

## Carrot Paniyaram

€ 7,00

Bite-sized paniyaram made with rice batter and grated carrots, offering a colorful and healthy snack.

## Mini Sweet Paniyaram

€ 7,00

Soft bite-sized steamed rice cakes dipped in a luscious syrup made of jaggery and cardamom, garnished with grated coconut for a delightful and sweet South Indian treat.

## Uthappam

€ 7,00

A soft and fluffy Indian pancake topped with colorful vegetables, offering a fun and nutritious meal for kids.



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# Beverages/Desserts

## Icecream of your choice € 2,50

Indulge in a scoop of your favorite flavor, rich, creamy, and perfectly chilled for a delightful treat!

## Badham Milk € 5,00

A refreshing almond-flavored milk delicately infused with cardamom and saffron, served chilled for a nutty and aromatic treat.

## Rose Milk € 5,00

Sweetened milk infused with the delicate essence of roses, offering a soothing and floral drink, perfect for warm days.

## Kulfi € 5,00

A dense and creamy Indian frozen dessert, made with milk, sugar, and flavors like cardamom or saffron.

## Namma Ooru Mango lassi € 5,50

A rich and creamy mango lassi made with ripe mangoes, thick yogurt, and a touch of cardamom, blended to perfection. A refreshing Tamil Nadu-style delight with an authentic local twist!

## Payasam € 5,50

A traditional South Indian dessert made with milk, jaggery, and vermicelli or rice, flavored with cardamom and garnished with fried cashews and raisins for a sweet, festive finish.



## Hot Beverages

### Nilgiri's Masala Tea € 3,50

A comforting blend of tea infused with aromatic spices like cardamom, cinnamon, and ginger, offering a warm and invigorating experience.

### Kumbakonam Filter Coffee € 4,00

A South Indian classic brewed with freshly ground coffee beans and pure milk, served frothy and rich for an authentic flavor.

### Lemon Tea € 3,00

A refreshing blend of black tea and fresh lemon juice, lightly sweetened and infused with a hint of honey. Perfect for a soothing yet energizing experience.



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# Catering Services

Party orders, unforgettable birthday bashes, and authentic event catering - The Windmill Virundhu brings the true taste of tradition to every celebration!



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