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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.



Appetizers



Gobi Virundhu Fry

€ 10,50

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

Paneer Fry

€ 11,50

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

Dynamite Chicken 65



€ 12,50

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

Kovai Chicken Chinthamani



€ 12,50

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

Pichu Potta Kozhi



€ 13,50

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

Pepper Chicken



€ 13,50

Juicy chicken cooked with black pepper and spices for a tasty, mildly spicy flavor.

Mutton Chukka



€ 14,99

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



CHEF SPECIAL



VEGAN



SPICY

Curry with(choice of your own rice/ Parotta)



Thanjavur Veg Curry € 14,50

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.

Nilgiri Mushroom Curry € 16,00

A creamy herb-infused curry made with mushrooms, freshly ground spices, and coconut. Rich, earthy, and mildly spicy, it pairs perfectly with rice or Indian breads.

Virundhu Butter Paneer € 17,00

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

Madras Kozhi Curry € 17,50

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

Chettinad Kozhi Curry € 17,50

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

Virundhu Butter Chicken € 17,50

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

Madurai Mutton Curry € 19,99

A rich, spicy South Indian curry made with tender mutton, freshly ground spices, and traditional Madurai flavors



CHEF SPECIAL



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SPICY

Biryani Choices



Dindigul Chicken Biryani € 16,50 **(along with raita and sweet)**

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 € 18,50 **(along with raita and sweet)**

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.

Mushroom Biryani € 14,99 **(along with raita and sweet)**

Aromatic Seeraga Samba rice cooked with tender mushrooms, freshly ground spices, and herbs — an authentic South Indian biryani rich in flavour and tradition



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Idly Choices (Veg)



Kanchipuram Idly (3 pcs) € 9,50

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

Mini Podi Idly (9 pcs) € 9,50

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 (9 pcs) € 10,50

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

Madurai Malli Idly (3pcs) € 9,00

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



Mini Idly (9pcs) € 8,50

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

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.

Mini Sweet Paniyaram € 9,00

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.

Dosa Roll € 7,50

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



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SPICY

Dosa Varieties



Madurai Kal Dosa

€ 10,50

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

€ 10,50

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

Onion Roast

€ 10,00

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

Mushroom Dosa

€ 10,99

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



Ghee Dosa

€ 10,50

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

Podi Dosa

€ 10,75

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

Chicken Dosa

€ 11,99

Crispy dosa filled with flavorful, spicy chicken masala. Served with kurma and coconut chutney for the perfect bite.

Kari Dosa (Chicken)

€ 15,00

A thick, fluffy dosa topped with spicy minced chicken curry and a blend of South Indian spices, making it a hearty and flavorful specialty



CHEF SPECIAL



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SPICY

The Windmill Virundhu Special



Egg Kalaki

€ 5,50

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

Kotthu Parotta (Veg)

€ 12,50

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

Chicken Kotthu Parotta

€13,99

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

Chicken Kizhi Parotta

€16,50

Layered parottas and spicy chicken curry wrapped and steamed to perfection — a true Tamil Nadu street-style delicacy bursting with aroma and flavour.

Sambar Vada (2 pcs)

€ 7,50

Goudbruin gebakken linzenbeignets, gedrenkt in smaakvolle en pittige sambar, afgewerkt met verse koriander – een troostrijke Zuid-Indiase specialiteit.



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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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