

breakfast

set breakfasts					
indian (baji & puri) indian break	rfast w. peas and	d potatoes, served w. deep fried balloon bread	120		
english mushrooms, baked beans,	grilled bacon ar	nd tomatoes, egg dish of your choice	230		
continental yak cheese, mozzareli	la & tomatoes, b	oiled egg, homemade jam, nutella, bread	230		
swiss potato rosti, topped w. melte	d cheese, crispy	rfried bacon, sour cream & fried eggs	230		
hash brown fried potatoes, grilled	hash brown fried potatoes, grilled onions, peppers, tomatoes, chilies, fried eggs, toast & butter				
bread		porridge			
baguette	50	plain	60		
toast (2 slices)	20	w. banana	90		
brown bread (2 slices)	50	w. coconut/cashews	120		
french toast (2 slices)	90	w. honey/ cinnamon & honey	80		
toppings		milk <mark>rice puddin</mark> g			
butter	10	plain	60		
homemade <mark>organic jam (sea</mark> sc	nal) 50	w. b <mark>anana/ carda</mark> mom &			
honey	20	cinnamon	80		
peanut bu <mark>tter/nutella</mark>	40	w. nuts & <mark>dried fruit</mark> s	120		
bacon/ cris <mark>py fried bacon</mark>	120	w. cocon <mark>ut/ cashews</mark>	140		
yak cheese	150				
mozzarella <mark>& tomatoes</mark>	70	pancakes			
homemade <mark>buffalo mozzare</mark> lla	&	plain	50		
tomatoes (s <mark>easonal)</mark>	170	w. lem <mark>on/ cinnamon</mark> / honey	70		
		w. ba <mark>nana/nutella/c</mark> oconut	90		
fruits & cereals		w. mi <mark>xed fruits</mark>	120		
fruit platter	130	w. h <mark>omemade org</mark> anic jam	100		
fruit salad	110				
w. coconut	120	eggs (2 eggs, served w. toast & butter)			
w. curd & honey	120	boiled	60		
organic himalayan muesli w. r	nilk 130	fried	70		
with fruits, curd & honey	160	scrambled	80		
cornflakes w. milk	70	omelett plain	80		
with milk, banana & honey	90	w. tomato/onion/cheese/masala	90		
with milk, banana & cocoa	90	w. mushrooms/bacon	170		
		w. prawns	230		



snacks & starter

grilled toasties avocado, cucumber	100	crispy honey prawns deep-fried breaded prawns with a honey dip	250
cheese & grilled veg cheese & olives cheese & tomato	100 120 80	wasabi prawns prawns in a crunchy wasabi-riceflake jacket	300
cheese & tuna fried egg, tomato & onion mozzarella, tomato & basil	100 90 100	cauliflower fritters with garlic mayonnaise	230
baguette sandwiches (served with french fries & salad) cheese & tomato	90	chilli fried chicken calamari prawns	200 250 350
fresh tuna, olives & onions grilled veg humus, lemon & fried garlic	120 100 100	momos 8 dumplings, deep fried, steamed or kothey (steamed and then fried on the bottom)	330
mozzarella, tomato & basil omlette, cheese, tomato & olives	120 120	veg chicken seafood	170 200 250
club sandwich with crispy fried bacon, chicken breast and fried egg, served with chips and a little salad	250	biryani veg chicken fish	180 220 230
wraps mixed veg chicken, grapes, spring onion tuna avocado tomato	220 230 230	hongkong noodles soy sauce stirred thin noodles w. grated veg veg	230
bruschetta toasted bread slices with chopped	170	chicken beef	250 300
finger chips french fries served with ketchup or	70	pakoras 8 deep fried chickpeas flavour dumplings veg	110
hummus	120	chicken paneer	160 180
home made with crispy fried garlic and lemon, served with plain naan	000	manchurian deep fried w. ginger, coriander, garlic &-chill chicken	
avocado mousse (seasonal) home made with chopped tomatoes, lemon & fresh coriander, served with plain naan	200	mushrooms prawns	220 200 250

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soups

tomato soup chicken noodle soup mushroom soup spicy dhal and carrot soup carrot ginger soup peas soup	90 120 90 100 90	won ton soup veg chicken seafood momo soup veg	140 160 250
mancho (sweetcorn) soup		chicken	160
veg	140	seafood	250
chicken seafood	160 250	hot & sour soup (veg, chicken)	210
		chicken	230
	sala	ds	
tuna chickpeas salad tuna, chickpeas, red and yellow pepper &	, ahannad	onions in a greamy drassing	200
yam salad sweet potatoes, carrots, chickpeas, raisin			200
mixed salad	s, casilew	nuts & omons in a peppery dressing	140
lettuce with onions, cucumber & tomatoe	es and pep	pers	110
caprese sal <mark>ad</mark> mozzarella, tomatoes & basil with balsam	nic vinegar	& olive oil	230
roasted veg salad roasted eggplants, peppers, onions, toma	toes & fres	sh basil leave <mark>s in a redwine-ol</mark> iveoil	230
dressing			
prawns salad tomatoes, peppers, green lettuce, onions	and grilled	d prawns wi <mark>th garlic-lemo</mark> n-oil	300
calamari salad lettuce with tomatoes, cucumbers and gr	illed calan	nari and thousand island dressing	300
fresh tuna avocado salad	tuna mari	nated in garlia mustard laman ail	380
sliced avocado with tomatoes and grilled sweetcorn' salad			300
w. cucumber, tomatoes, olives, peppers i melon and roasted chicken breast	n a baisan	nic dressig	290
with lettuce and a fruity dressing			290
rice salad			320
w. boiled veg, eggs, tuna in a creamy pre	ssed fruit	sauce	000
avocado spinach salad blanched spinach with avocado slices, to	matoes an	d pomegranate in a balsamic vinaigrette	290

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vegetarian

palak paneer cream cheese cubes with spinach	190	vegetable kurma boiled vegetables in a creamy sauce, topped with coconut grates	200
alloo gobi cauliflower & potatoes in a spicy sauce	170	mushroom masala mushrooms in a spicy onion and tomato	200
dal spicy lentils fried with onions & garlic	140	sauce	250
veg kadai mixed veg boiled in creamy red masala sauce	190	stuffed capsicum capsicum stuffed with cottage cheese, dried fruits and grated potatoes, topped with a spicy cream sauce	230
paneer kadai paneer cubes, cooked in a green pepper, onions, garlic tomato masala	190	okra masala ladyfingers fried in a spicy coconut- tomato sauce	200
(spicy or mild) tomato paneer deep fried cream cheese with chopped	200	malai kofta paneer-potato-balls topped with a fruity cashew nut sauce	230
tomato, garli <mark>c and chilly in a tom</mark> ato sauce, topp <mark>ed with fresh coriand</mark> er		alu "ra" ca <mark>uli ko tark</mark> ari nepalese thali, cauliflower & potatoes	250
gobi yakan <mark>i</mark> cauliflower cooked in very tasteful sour	180	cooked in a nepalese curry sauce, served with rice, dal, papadam & salad	
paneer masala cream cheese & vegetables in a spicy sauce	190	sharg ko tarkari nepalese thali, spinach cooked in home made nepalese masala sauce, served with rice, dal, papadam & salad	270
fisc	h & se	eafood	
catch of the day ask the waiter and have a look at our special barbecue & tandoori menu)		prawns masala prawns in medium spiced tomato-garlic- onion sauce	250
fish kadai fish fried in a coconut masala sauce	230	prawns vindaloo prawns with spicy red chilli sauce	280
fish vindaloo choice of fresh fish with a spicy sauce made of red chillies & vinegar paste	230	stuffed calamari stuffed calamari with prawns, celery, garlic & butter, served in a spicy gravy	320
machi ki kadi fish curry	230	king fish or tuna steak grilled king fish steaks with a lemon- garlic-oil sauce, served with chips and salad	320



chicken & beef

chicken cafriel chicken with a spicy mint & coriander sauce	230	chicken 69 thin sliced chicken chilly fried with garlic, onions an pepper, served with	280
chicken curry	220	sour cream and naan	200
chicken marinated in spices and cooked in a curry sauce		lemon grilled chicken choice of breast and leg grilled with a	320
chicken kadai	250	lemon garlic sauce	
chicken marinated in home made spices, cooked in a creamy tomato, pepper onion masala sauce		zeera kukhura nepalese thali, fried chicken in a medium spiced cumin sauce, served	290
chicken kurma	260	with rice, dal, papadam & salad	
chicken in a creamy sauce, topped with chopped fruits chicken tikka masala chicken marinated in a special	300	beef sandheko nepalese thali, beef cooked in a dry spice masala sauce, served with rice, dal, papadam & salad	320
tandoori paste made of curd and spices cooked in a masala sauce	260	beef steak grilled beef steak prepared as you like to (butter garlic/pepper sauce/cheese &	390
chicken shagwala chicken marinated in a garlic paste	200	rum topping/ herbal butter/)	
and spices, cooked with spinach		beef nepalese style	350
chicken kanti	250	thin sliced be <mark>ef, chilly fried</mark> with garlic, onions an pe <mark>pper, served wit</mark> h sour	
deep fried chicken, onions, peppers, green chillies <mark>cooked in chopped</mark> garlic (kashmiri mas <mark>ala, dry)</mark>		cream and naan	



tandoori & barbecue

we serve the following items grilled from the barbecue or from the tandoori, the traditional indian clay oven; all dishes are served with 2 side dishes of your choice

you can choose between 3 different tandoori marinades

- ... traditional red tandoori (curd, chillies, special spices)
- ... mint (curd, mint, lemon, chillies, spices)
- ... malai (cashews, lemon, curd, spices)

seafood		price per size	chicken (half/full)	250/380
king fis	h		chicken tikka	230
pomfre	d			
lobster	(on demand)		beef steak	390
crab (o	n de <mark>mand)</mark>			
calama	ri		vege <mark>table</mark>	
prawns	(king, tiger, jum	bo)	stuffed capsicum	220
snappe	r		stuff <mark>ed tomatoes</mark>	220
mullet			mush <mark>room tikka</mark>	200
tuna			paneer ti <mark>kka</mark>	200
			mixed ve <mark>getable tikk</mark> a	

tandoori specials

seafood platter kingfish, calamari, tuna, red snap	oper, prawns, grilled in the tan	doori oven	700
irani kebab (veg/chicken/se items marinated a home made sp		the tandoori over	180/250/350
mint tikka (veg/chicken/sea items marinated a home made fr		illed in the tando	200/260/350 pori oven
fish achari kebab several fish pieces, marinated in grilled in the tandoori oven	a fresh lemon sauce with local	pickles and curd	520
laffa (veg/chicken/fish) naan bread, stuffed with items, i	marinated in the traditional tan	doori sauce	200/260/350
tandoori platter			580

items, marinated with 3 different tandoori sauces (mint, malai, traditional)



sizzler grilled items in a meat sauce, served in a hot pan, served w. chips chicken fish	320 320	lasagne veg bolognese	230 350
seafood	380	dessert	
beef	390	hello to the queen	90
		ice cream per ball	20
fajita		ice cream w. mixed fruits	100
items marinated in orange sauce, served in a hot pan, served w. sour cream, fresh		banana fritters w. honey	90
chillies, tomato-onion-chutney and naan		banana fritters w. honey & ice cream	110
chicken	320	fresh pineapple w. mintsugar	90
fish	320	rum flambéd pineapple w. cinnamon	120
seafood	380	fruit platter	120
beef	390	bono <mark>fi pie</mark>	120
nasta (anarhatti ay nana)			
pasta (spaghetti or penne)	250	eide diches	
cashew pesto agio olio	200	side dishes plain rice	40
tomato sauce	180	rice w. coriander and chilli	60
prawns	290	zeera rice <i>rice w. cumin</i>	50
white wine sauce w. garlic, ginger &	230	fried rice w. vegetables	100
prawns, topp <mark>ed w. fresh corian</mark> der		naan plain	20
tuna	290	naan butter garlic	40
fruity tomato <mark>sauce w. garlic-frie</mark> d tuna		naan cheese	40
pieces		roti plain	10
kingfish	290	roti butter garlic	20
lemon-garlic fried kingfish pieces w. olive oil and parsley		roti chee <mark>se</mark>	30
	000	potatoes mashed	80
spinach	220	potatoes roasted	80
baby spinach w. garlic and oliveoil, topped w. cheese		bombay potatoes	120
caprese	200	fried potatoes w. onions, tomatoes, chilli,	
oliveoil and fried garlic w. fresh tomatoes		tumeric & fresh herbs french fries	70
and mozzarella cheese on top		boiled vegetables	90
calamari	250	grilled vegetables	90
lemon garlic fried calamari w. olive oil and parsley		olives	100



hot & cold beverages

tea		lassies/milkshakes	
black	20	plain/ sweet/ salty	60
milk	30	banana/ mango	70
masala	30	organge/ papaya/ pinapple/apple	90
lemon	30	strawberry & mint	90
mint	30	mixed fruits	100
assam organic	40	lemon & mint	60
darjeeling organic	40	cardamon & lemon	60
ginger lemon honey	40	chocolate	90
green tea organic	50	vanilla	90
		coffee	90
coffee		coconut	90
we serve organic coffee and espresso		vani <mark>lla & co</mark> conut	90
black		cashew nut	100
(served in a fr <mark>ench press)</mark>	60		
cappuccino	80	soft drinks	
espresso	60	bottled table water	20
irish coffe <mark>e</mark>	120	soda/ coca <mark>cola/ fanta</mark> / sprite/	20
(with whisk <mark>y & whipped cream)</mark>		maaza/ lim <mark>ca </mark>	20
icepresso	80	diet coke	60
hot chocol <mark>ate</mark>	50	lemon soda	30
hot ginger <mark>water</mark>	40	lemon min <mark>t soda</mark>	40
		tonic water	40
juices		apple fizz	60
a-b-c (apple- <mark>beetroot-carrot)</mark>	100		
papaya-lemon	100	homem <mark>ade lemonad</mark> es	
watermelon-lem <mark>on-mint</mark>	100	served in a 0,5l carafe	
pinapple-ginger-or <mark>ange</mark>	100	mint & lemon	110
mixed fruits	100	lemon ice tea	110
self-creations	100	ginger lemon honey	110
banana/beetroot/ papaya/ tomato/	80	orange ginger lemon	110
watermelon		cranberry lemon	110
carrot/ mango/ orange/ pinapple	90		



drinks

beer kingfisher small kingfisher large tuborg small budweiser small	60 100 60 60	wine/ champagne (price per bottle) brut méthode champagnoise (sula vineyards) dry, well balanced champagnoise - fits perfectly w. seafood	1300
budweiser large	100	red	
kings	60	la reserve (grover)	1100
breezers (barcadi)		deeply ruby red wine with a full bouquet	
cranberry	100	merlot (big banyan)	900
lemon	100	with blackberry aromas - balanced, spicy	
orange	100	shira <mark>z (bi</mark> g banyan)	900
spirits (prices per 60 ml)		fruity full bodied w. a touch of red berries	
vodka romanov	7.0		
vodka smirnoff	70 100	caber <mark>net sauvignon</mark> (big banyan)	900
vodka smirnoff orange/apple	100 90	full bodied, good structure and velvety tannins	
bacardi ru <mark>m (white rum)</mark>	90		
old monk <mark>(dark rum)</mark>	60	cabernet sa <mark>uvignon (su</mark> la)	1000
fire + ice (fruit) liqueur	100	deep ruby red dry full bodied, good structure and velvety tannins	
honey bee (brandy)	90	Structure and vervety taining	
port wine whisky royal state (blended)	70	rosé	
whisky signature (blended)	80 120	rosa rossa (big banyan)	900
whisky black & white (blended)	100	intense b <mark>ouquet of berrie</mark> s & cherry	
whisky imperial blue (blended	100		
scotch)	70	white	000
whisky teachers (blended)	70	sauvignon blanc (big banyan)	900
gin	90	dry wine with a smooth finish	
gin bombay saphyr tequila	250	sauvignon blanc (sula)	1000
cashew fenny (local spirits)	160 50	highly aromatic, floral, dry wine with a	
coconut fenny (local spirits)	50 50	touch of spices	
		open wine (glass)	300



cocktails

screw driver fresh orange juice shakednwith vodka & lemon	200	rum punch white rum, fresh pineapple & orange juice, grenadine	200
orange blossom fresh orange & lemon juice with gin	200	margarita tequila, fresh lime & orange juice, brown sugar in crushed ice	300
ladies delight dark rum & fresh pineapple juice	200	piña colada white rum, coconut milk, pineapple juice, crushed ice	250
tequila su <mark>n</mark> rise fresh orange & pineapple juice, tequila and grenadine	300	cuba libre dark & white rum, lemon juice & coke	150
annurock dark rum with fresh lemon & pinapple juice, honey& crushed ice	200	nepalese choice honey bee, fire & ice & sprite	150
mai tai tequila & dark rum, sour mixed with grenadine, orange & pineapple juice	300	bikers' dream fizz vodka, slice, lemon & soda	150
mojito white rum with mint, brown sugar &	250	gin & tonic gin, tonic, ice cubes & lemon	150
lemon soda in crushed ice long island ice tea	300	vodca & tonic vodca, tonic, ice cubes & lemon	150
white rum, tequila, vodka, gin, lime & coke		sex on the beach vodka, rum, grenadine & fresh orange juice	200
mountain ice tea dark rum, vodka, gin, lemon & coke	250		