



WELCOME TO EASTERN EYE

Our menu combines some of the dishes from across the Indian sub continent, especially the north-east frontier province should you require any assistance on choosing your meal or fancy any dishes not on our menu, please do not hesitate in asking a member of our staff.

Wishing you a very happy dining experience with Eastern Eye.

MENU

12.5% service charge will be added to bill.
Each customer requires one main dish each.

SNACKS & STARTERS

Tandoori Platter <i>(minimum for two)</i>	£7.95
<i>A selection of delicious succulent Kebabs originating from the mountainous regions of (per person) the north-west frontier province of India. It includes: Chicken, Lamb, Minced Kebab & Lamb Chops.</i>	
Mixed Platter <i>(minimum for two)</i>	£6.95
<i>Vegetable Samosa, Paneer Tikka, Onion Bhaji, Veg Pakora all served on a platter to share. (per person)</i>	
Vegetable Pakora	£4.95
<i>Vegetable coated with light batter and deep fried.</i>	
Sheek Kebab	£6.95
<i>Spicy & juicy Kebabs, mildly spiced; minced Lamb; grilled in a clay oven. Served with Salad.</i>	
Shami Kebab	£6.95
<i>Minced meat generally with ground chickpeas, egg to hold it together, and spices</i>	
Reshmi Kebab	£6.95
<i>Lamb, specially fried lamb finely minced and flavoured with spice and herbs, covered with light omelette.</i>	
Adrak Lamb Chops <i>2 Pieces</i>	£7.95
<i>Ginger flavoured Lamb Chops grilled in a tandoor.</i>	
Chicken or Lamb Tikka	£5.95
<i>Boneless Chicken or Lamb marinated in a special sauce. Grilled in a tandoor.</i>	
Samosa	£4.95
<i>Flaky pastry stuffed with delicately spiced mixed Lamb or Vegetable.</i>	
Onion Bhaji	£4.95
<i>Chopped onion gram flour and herbs shaped into round cake and cooked in oil.</i>	
Paneer Tikka	£5.95
<i>Made from chunks of paneer marinated in spices and grilled in a tandoor.</i>	
Salmon Tikka	£7.95
<i>Prime cubes of Salmon matured in a mildly spiced marinade of dill fennel and traces of Mustard oil.</i>	
Chicken Chat	£5.95
<i>Small pieces of Chicken cooked in spicy sauce</i>	
Chicken Chat Puree	£6.95
<i>Small pieces of Chicken cooked in spicy sauce and Served with Puree.</i>	
Prawn Puree	£7.95
<i>Prawn cooked in a light Curry Sauce and wrapped in a Puree.</i>	
King Prawn Puree	£8.95
<i>King Prawn cooked in a light Curry Sauce and wrapped in a Puree.</i>	
King Prawn Butterfly	£7.95
<i>A large King Prawn coated in Breadcrumbs and dipped in Ginger, Garlic & Lime.</i>	
Tandoori King Prawn	£8.95
<i>Jumbo sized prawns marinate in a delicate blend of the finest and freshest herbs, spices and natural yoghurt.</i>	
Tandoori Chicken	£6.95
<i>India's foremost offering to the world cuisine scene. No introduction needed.</i>	
Papadoms & Chutney	£1.50 (per portion)
Masala Papadoms & Chutney	£1.50 (per portion)

Grilled Dishes

From our traditional tandoori clay oven.

Chicken or Lamb Tikka

£13.95

A favourite dish made with eastern eye's homemade recipe.

Tandoori Mixed Grill

£17.95

Assorted delicious Kebabs from the traditional tandoor clay oven.

Chicken or Lamb Shashlick

£15.95

Chicken or Lamb marinated in Spice. Served with Tomatoes, Spicy Peppers and Onions grilled on charcoal.

Tandoori Salmon Tikka

£14.95

Marinated Salmon fillet, lightly spiced then gently grilled to perfection.

Tandoori Lamb Chops 4 Piece

£16.95

Succulent Lamb Chops marinated with Indian spices and grilled to perfection.

Tandoori Chicken Half

£13.95

Prime half Chicken marinated over-night using chef's special marinade and grilled in a tandoor.

Tandoori King Prawn (main)

£18.95

King Prawn marinated in spices and yoghurt, then skewered and cooked in a Tandoor Oven, under a grill or on a barbecue.

Paneer Tikka

£13.95

Chunks of Paneer marinated in spices and grilled in a tandoor.

Fish & King Prawn Dishes

King Prawn Coriander

£18.95

Selected large King Prawns cooked with homemade Coriander paste, aromatic spices, Mus-tard, Green Chillies and Yoghurt creating a medium spiced dish.

King Prawn Malabar

£18.95

Jumbo King Prawn marinated in a mix of Coconut Milk ground Mustard Fennel Seeds, Green Chillies and Curry Leaf.

Bengal Fish Masala

£16.95

A great Tilapia river fish from Bangladesh. Cooked in a very delicate sauce with Mustard Tomatoes & Curry Leaf.

King Prawn Dhagri

£18.95

Daghri dishes are hot and spicy. Cooked with fresh Garlic, Green Chillies, Red Chillies, Herbs and Spices.

Goan Fish Tikka Korma

£16.95

Barbequed fish cooked with fresh Cream. Slow cooked with Coconut Milk and a touch of Spice. A mild goan style Curry.

King Prawn Badshabag

£18.95

Roasted king prawn cooked in a reduced sauce of Mustard Seeds, Fennel Bayleaf and Cinnamon along with Peppers, Onions and Cherry Tomatoes.

King Prawn Khackri

£18.95

Khackri dishes are cooked with fresh Garlic Ginger Sherlotts selected spices with Mince Meat garnished with Lemon Zest, Spring Onions and Coriander.

Chef's Specials

Mixed Grill Mirchi Masala

£17.95

Tandoori chicken, chicken tikka, lamb tikka & sheek kebab cooked in a thick special sauce with red and green chillies.

Ghost Daicha

£15.95

Lamb off the bone cooked in a slow fire with Indian split lentils. Chana lentils in a fairly hot dish infused with chillies and chef's special sauce. Very popular in Bangladesh and Calcutta.

Nawabi Raan / Lamb Shank

£17.95

Slow cooked roast lamb shank, spiced and seasoned with aromatic herbs and spices. A magnificent dish truly fit for kings.

Karachi Korai

£15.95

Deboned Lamb cooked with Wild Lime (Shatkora) Bell Peppers, Onions and Green Chillies. Very popular in East Bengal.

Badshahi Lamb Chop Bhuna

£17.95

A great lamb chop dish with minced lamb in a spicy medium thick sauce. Bhuna style.

Rajasthani (Lamb)

£15.95

Lamb de-boned cooked in handi oven over slow fire with a touch of yoghurt. Sundried red chillies and red onions in rich Kashmiri masala (hot and spicy).

Lamb Nawabi Passanda

£15.95

From the house of nawabs of Lucknow, spring lamb cooked in a smooth gravy of almond pistachio cardamom and yoghurt accentuated with saffron.

Balti Dishes

Balti dishes are prepared with selected spices included.

Chicken Balti

£14.95

Lamb Balti

£15.95

Chicken or Lamb Tikka Balti

£16.95

Prawn Balti

£17.95

King Prawn Balti

£18.95

Tandoori King Prawn Balti

£19.95

Vegetable Balti

£12.95

Specialities of the House

Chicken or Lamb Tikka Mint Korai £14.95

A fairy spicy dish cooked with capsicum, onions, herbs, tomatoes & mint souce. Served in traditional Indian wok.

Murgh Rezella £15.95

Seared chicken smoothly cooked with ground black pepper & mustard seed poignantly spiced. Finished with calamansi seed & cilantro.

Jeera Chicken £15.95

Marinated chicken sautéed in ginger and garlic, tempered with cumin. Medium spiced, legend has it as the all time favourite of the empor Akbar as served by his personal bawardhi (chef).

Manchurian Chicken £15.95

Strips of boneless chicken cooked in chef's homemade sauce with juliennes of onions, tamarind, tomatoes and capsicum.

Chicken Mango Delight £15.95

Chicken cooked in special mango sauce fresh cream garnished with cooked mango.

Murgh Jaljala £15.95

Chicken off the bone cooked with chef's special hot and zingy sauce. Favourite for lovers of hot and spice

Murghi Masalam £15.95

Very special authentic dish exclusively made by our chef. Tender pieces of stripped chicken mixed with mince meat & boiled fried egg. Very popular in the north region.

Murgi Sikandari Raan £15.95

Slow cooked chicken legs / drumsticks spiced with ginger, garlic, chicken and chef's special ground spices with a hint of cream. Hot pungent curry bursting with flavour.

Garli Chilli Chicken £14.95

Hot and spice supreme Chicken with Garlic South-Indian style.

Lucknowi Roast Chicken Biryani £17.95

A traditional Asian biryani served on a special occasion for grooms at a wedding. Roasted chicken served with a spicy boiled egg on top with a special shahi keema pilao. Recommended by chef.

Meat Thali £19.95

Chicken Tikka, Lamb Tikka, Tandoori Chicken, Meat Bhuna, Chicken Bhuna (raitha, rice and nan)

Vegetable Thali £17.95

Bindi Bhajee, Aloo Gobi, Tarka Dall, Chana Masala (raitha, rice and nan)

Traditional Biryani Dishes

Served with a Vegetable side curry

Chicken or Lamb Biryani £13.95

Basmati Rice cooked with mouth watering Chicken or Lamb pieces.

Chicken or Lamb Tikka Biryani £14.95

Basmati Rice cooked with mouth watering Chicken or Lamb Tikka.

Prawn Biryani £15.95

Basmati Rice cooked with mouth watering Prawns.

King Prawn Biryani £17.95

Basmati Rice cooked with mouth watering King Prawns.

Tandoori King Prawn Biryani £18.95

Basmati Rice cooked with mouth watering Tandoori King Prawns.

Mix Biryani £18.95

Basmati Rice cooked with mouth watering Chicken, Lamb, Prawns.

Vegetable Biryani £12.95

Basmati Rice cooked with mouth watering Vegetable

Popular Dishes **All Tikka Dishes £1 Extra**

	Chicken	Lamb	Prawn	King Prawn	Vegetable
Curry	13.95	14.95	15.95	17.95	12.95
Bhuna	13.95	14.95	15.95	17.95	12.95
Dansak	13.95	14.95	15.95	17.95	12.95
Korai	13.95	14.95	15.95	17.95	12.95
Rogan Josh	13.95	14.95	15.95	17.95	12.95
Jalfrezi	13.95	14.95	15.95	17.95	12.95
Korma	13.95	14.95	15.95	17.95	12.95
Sag	13.95	14.95	15.95	17.95	12.95
Phatia	13.95	14.95	15.95	17.95	12.95
Passanda	13.95	14.95	15.95	17.95	12.95
Madras	13.95	14.95	15.95	17.95	12.95
Vindaloo	13.95	14.95	15.95	17.95	12.95
Ceylon	13.95	14.95	15.95	17.95	12.95
Dopiaza	13.95	14.95	15.95	17.95	12.95
Phall	13.95	14.95	15.95	17.95	12.95
Tikka Masala	13.95	14.95	15.95	17.95	12.95

Cooked with masala sauce, mild and creamy

Butter Chicken

£14.95

Strips of Chicken in creamy sauce with Butter.

Curry

Chicken or Lamb cooked with Spices.

Bhuna

Chicken or Lamb, Bhuna is a well spiced curry with a thick sauce.

Dansak

Diced Chicken or Lamb cooked with Lentils, Sweet, Sour and Spicy.

Korai

Diced marinated Chicken or Lamb cooked with Onions, Green Peppers, Tomatoes and Coriander garnished with Ginger.

Rogan Josh

Diced Chicken or Lamb cooked with medium spice with Cherry Tomatoes.

Jalfrezi

Chicken or Lamb strips cooked with chef's special recipe sauce, Green Chillies, Red Chillies, Lime Peppers and Onions.

Korma

Sweet dish in a silky smooth sauce, enriched with cream, coconut, almonds, cashews, mild herbs and light spices for those who prefer mild tasting curry.

Sag

Diced Lamb cooked in a medium spicy sauce with fresh Spinach. Medium hot, also available in Chicken.

Phatia

Diced Chicken or Lamb

Passanda

Tandoori flavoured Lamb/Chicken cooked with fresh cream, mild spices and fragrant saffron.

Madras

A south Indian dish cooked with fresh herbs and spices creating a hot and spicy curry.

Vindaloo

Popular Goan curry cooked with potatoes in a very hot sauce, for those who can handle hot spices

Ceylon

Ceylon curry powder, which classifies it as "hot" on most guides. Ingredients being coconut, lime

Dopiaza

Medium hot, dry cooked with peppers, tomatoes and a strong flavouring of onions.

Phall

A very hot sauce, for those who can handle hot spices.

Vegetarian Special

Paneer Jalfrezi

Indian Cottage Cheese grilled then cooked with Peppers, Onions, Green Chillies, Red Chillies, Tomatoes and Lime.

Side £6.95 | Main £11.95

Paneer Korai

Indian Cottage Cheese, cooked with thick sauce with Onions, Peppers, Tomatoes & Coriander.

Side £6.95 | Main £11.95

Paneer Tikka Masala

Cooked with masala sauce, mild and creamy

Side £6.95 | Main £11.95

Saag Paneer

Spinach cooked with Indian Cottage Cheese in medium spice.

Side £6.95 | Main £11.95

Chana Masala

Chickpeas in medium spiced Curry Sauce.

Side £6.95 | Main £11.95

Mixed Vegetable Curry

Delicious mixed vegetables in medium spiced Curry Sauce.

Side £6.95 | Main £11.95

Motor Paneer

Green Peas cooked with Indian Cottage Cheese.

Side £6.95 | Main £11.95

Dhall Tarka

Traditional lentil curry infused with garlic and dry chilli.

Side £6.95 | Main £11.95

Bombay Aloo

Potatoes with Bombay Spice.

Side £6.95 | Main £11.95

Sag Aloo

Spinach subtly spiced with fresh Herbs and Potatoes.

Side £6.95 | Main £11.95

Aloo Gobi

Potatoes and Cauliflower cooked with Herbs and Spices.

Side £6.95 | Main £11.95

Bhindi Bhaji

Light spiced Okra with Mustard Seeds, Tomato, Capsicum & Onion Seeds.

Side £6.95 | Main £11.95

Mushroom Bhaji

Mushroom cooked in thick-spiced gravy.

Side £6.95 | Main £11.95

Brinjal Bhaji

Fried Aubergine in pickling sauces.

Side £6.95 | Main £11.95

Rice, Bread and Accompaniments

Steamed Rice

£3.95

Pilau Basmati Rice

£4.50

Coconut Rice

£4.95

Mushroom Rice

£4.95

Lemon Rice

£4.50

Special Fried Rice

£4.95

Keema Rice

£4.95

Egg Rice

£4.95

Vegetable Rice

£4.95

Peas Rice

£4.50

Garlic Rice

£4.50

Chips

£2.95

Raitha

Plain, Onion, Cucumber or Mix

Plain Naan

£3.95

Garlic Naan

£4.95

Peshwari Naan

£4.95

Cheese Naan

£4.95

Keema Naan

£4.95

Garlic Cheese Naan

£4.95

Garlic Chilli Naan

£4.95

Garlic Keema Naan

£4.95

Chapatti

£2.95

Tandoori Roti

£2.95

Paratha

£3.95

Aloo Gobi Paratha

£4.95

£2.95



Some dishes may contain allergenic ingredients.
Please ask before ordering.

All major credit cards accepted. Minimum Card Payment £9.95
We do not accept cheques.

The management reserves the right to refuse admission or service
12.5% service charge will be added to bill.