

Many of the specialities featured in this menu are based on a broad range of unique regional cuisines from across India and Bangladesh. We hope that the food is as diverse, rich and colourful as the countries are themselves.

If by chance, one of our dishes does not cater to your specific taste, please do inform a member of staff and we shall exchange it for any other like priced dish and failing that, a refund of it.

Take-aways are available with an additional 20% discount.

- Contains Dairy Products
- Contains Nuts
- Contains Sugar
- Contains Wheat

If you suffer an acute allergy to any of the above, please inform us when ordering.

MILD  MEDIUM  SLIGHTLY HOT  HOT 

Actual dishes may vary slightly from photo's



CHICKEN TIKKA



SHEEK KEBAB



TANDOORI CHICKEN



TANDOORI MIXED PLATTER



CHINGRI PUREY-KHAWA



KING PRAWN BUTTERFLY



ONION BHAJI











STARTERS

All images and photography in this menu are copyright of The Eastern Eye UK Ltd
Prices are correct at the time of print but may be subject to change

- | | | |
|---|--|-------|
| Tandoori Mixed Platter <i>Mixture of different Tandoori specialities.</i> |    | £5.50 |
| Tandoori Chicken <i>(Mohrashtra) Spring chicken marinated in spicy yogurt sauce with herbs, barbecued in the tandoori.</i> |   | £4.25 |
| Chicken Chandan <i>(Calcutta) Marinated with a very mild home made cheese, cashew nut paste, milk and white pepper, barbecued in the tandoori.</i> |    | £4.25 |
| Chicken Hariyali <i>(Nepal) Marinated with traditional Nepali herbs, green chilli, mint sauce, spinach and spices, barbecued in the tandoori.</i> |   | £4.25 |
| Chicken Tikka <i>(Mohrashtra) Marinated with medium spiced breast pieces of chicken, off the bone, barbecued in the tandoori.</i> |   | £3.95 |
| Sheek Kebab <i>(Delhi) Minced lamb, prepared with fresh herbs, Spiced, garlic, ginger, chilli, aromatically flavoured and barbecued in the tandoori.</i> |  | £4.25 |
| Butty Kebab <i>(Bengal) Diced, delicately spiced lamb, barbecued to tender succulence in the tandoori. Garnished with fried onions and green pepper.</i> |   | £4.25 |
| Meat Dosh <i>Deliciously spiced, diced lamb, wrapped in a chapati roll.</i> |   | £5.50 |
| Dhaka Chicken Roll <i>(Dhaka) Chicken marinated over a long period with specially selected spices and herbs, shallow fried, then rolled in paratha.</i> |   | £4.95 |
| King Prawn Butterfly <i>(Indian) Deliciously flavoured Jumbo King Prawn mixed with light spiced batterS then deep fried.</i> |   | £6.95 |
| Chingri Purey-Khawa <i>(Sylhet) Meticulously spiced Jumbo Bengali king prawn, barbecued in the tandoori.</i> |   | £7.50 |
| Prawn Cocktail <i>Lightly cooked prawns, served as a cocktail with a mayonnaise sauce and light salad. Served cold.</i> |   | £4.25 |
| Prawn Puree <i>Deliciously spiced prawns served over a puree bread.</i> |   | £4.95 |
| Fangash Fillet Bhaja <i>(Bangladesh) Fangash fish succulently shallow fried with exotic Bengali spices.</i> |  | £5.50 |
| Chana Bhaji <i>(Bengal) Slightly hot, spicy fried chick pea's.</i> |  | £3.75 |
| Onion Bhaji <i>(Bihar) Sliced onions in a spicy batter, deep fried.</i> |   | £3.75 |
| Stuffed Pepper <i>Grilled whole pepper stuffed with delicately spiced Chicken or Vegetables and barbecued in the tandoori.</i> |  | £4.95 |
| Dhal Soup <i>(Indian) Home made lentil soup.</i> |  | £3.25 |
| Samosa <i>(Kerala) Triangular pastry stuffed with vegetables.</i> |   | £3.75 |

TANDOORI DISHES

These dishes are dry, mainly barbecued or grilled. Served with salad and made to order, which can sometimes lead to a small delay. They are perfect for those after a healthier, less oily meal. We strongly advise that you take some side dishes and accompaniments to go along with these dishes, e.g. vegetable side dish and nan.

- Tandoori Mixed Thali** *A delicious meaty mixture of Tandoori specials including Tandoori Chicken, Chicken Chandan, Lamb Sula and Sheek Kebab.*  £14.95
- Tandoori Chicken** *(Mohrashtra) Spring chicken marinated in spicy yogurt sauce and barbecued in the tandoori.*  £9.95
- Chicken Chandan** *(Calcutta) Marinated with a very mild home made cheese, cashew nut paste, milk and white pepper, barbecued in the tandoori.*  £9.95
- Chicken Hariyali** *(Nepal) Marinated with traditional Nepali herbs, green chilli, mint sauce, spinach and spices, barbecued in the tandoori.*  £9.95
- Chicken Tikka** *(Mohrashtra) Marinated with medium spiced breast pieces of chicken, off the bone, barbecued in the tandoori.*  £9.50
- Chicken Shaslick** *(North India) Marinated in yogurt with herbs, grilled tomato, green pepper and onions, barbecued in the tandoori.*  £11.95
- Sheek Kebab** *(Delhi) Minced lamb, prepared with fresh herbs, Spiced, garlic, ginger, chilli, aromatically flavoured and barbecued in the tandoori.*  £9.95
- Butty Kebab** *(Bengal) Diced, delicately spiced lamb, barbecued to tender succulence in the tandoori. Garnished with fried onions and green pepper.*  £10.95
- Lamb Sula** *(Rajasthan) Deliciously spiced chunks of lamb, marinated in yogurt with herbs, and barbecued in the tandoori.*  £10.95
- Dhaka Chicken Roll** *(Dhaka) Chicken marinated over a long period with specially selected spices and herbs, shallow fried, then rolled in paratha.*  £10.50
- King Prawn Butterfly** *(Indian) Deliciously flavoured Jumbo King Prawn mixed with a delicious, light spiced batter, then deep fried.*  £15.95
- Chingri Purey-Khawa** *(Sylhet) Meticulously spiced Jumbo Bengali king prawn, barbecued in the tandoori.*  £16.95
- Fangash Fillet Bhaja** *(Bangladesh) Fangash fish succulently shallow fried with exotic Bengali spices. Served with rice and spiced spinach.*  £12.95



TANDOORI MIXED THALI



CHICKEN CHANDAN



CHICKEN HARIYALI



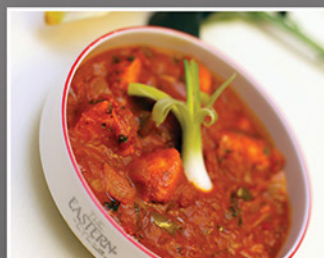
LAMB SULA



DHAKA CHICKEN ROLL



KING PRAWN BALTI








BALTI

SPECIAL BALTI DISHES

Special curries cooked with balti spices, consisting of more tomato and sauce than normal. Does not include rice or nan and can be prepared at any strength required.

The following dishes are available in a variety of different meats. Prices are as follows.

Chicken £8.95 | Lamb or Prawn £9.50 | King Prawn £13.95

- Traditional Balti** 
- Korma Balti** *Mild with a rich, creamy, slightly sweet sauce.* 
- Balti Massalla** *With a rich Massalla sauce.* 
- Mushroom Balti** *With spiced mushrooms.* 
- Chana Balti** *With spiced chick pea's.* 


CHEF'S CLASSICS


The following dishes are popular regional classics from across India and Bangladesh. The majority can be found in curry houses nation wide. Old favourites, but with that special Eastern Eye flavour and touch. Rice not included.

The following dishes are available in a variety of different meats. Prices are as follows.


Chicken £9.25 | Lamb or Prawn £9.95 | King Prawn £13.95


Korma A very mild, slightly sweet dish. Cooked in a rich, creamy sauce, flavoured with yoghurt and coconut. 

Tikka Massalla Marinated in yogurt, herbs and spices, grilled in the tandoori. Enriched with an exotic sweet, creamy, home made massalla sauce. 

Patia (Bengal) Prepared with onions, tomato and fresh herbs, with a sweet and Sour flavoured sauce. 

Korai Cooked in a thick, aromatic sauce with onions, tomatoes and herbs. 

Rogan Josh Medium spiced with lots of tomatoes, onions and herbs. 

Bhindi Mallow Medium spiced, enhanced with okra and herbs. 

Sagwalla (Punjab) A medium spiced curry, with delicately flavoured spinach 


Dupiaza Medium spiced curry with lots of onions and some green pepper. 


Bhuna Spicy curry with a thick, flavoursome sauce, with tomato and herbs. 

Dhansak A sweet and sour hot curry, with a thick Dahl (lentil) based sauce. 

Rezala A hot, spicy dish specially prepared in a yogurt and almond sauce. 

Madras A hot curry with lots of strong, spicy sauce. 

Jalfrazy A hot and spicy dish, enlivened with fresh chillies, tomatoes, onions and green pepper. 

Traditional Staff Curry Home-made style (when available). 



KING PRAWN KORMA



TIKKA MASSALLA



REZALA



JALFRAZY



NOWABDAR



LAGAN




SATKARA


SIGNATURE SPECIALITIES


These dishes are Eastern Eye house specials, all gifted with flavours and a signature unique to our restaurant. All of them have been created by blending exquisite ingredients and flavour combinations from all over South Asia.


The following dishes are available in a variety of different meats. Prices are as follows.


Chicken £9.95 | Lamb or Prawn £10.50 | King Prawn £14.50

Nowabdar (Northern India) A mild, delicately spiced sauce made with roasted cashew nuts and fennel seeds. With a home made butter sauce, cream, onions and peeled tomatoes. A flavoursome take on the traditional Massalla. 

Khaju Nawaz Mild with a rich, creamy sauce, infused with an onion yogurt puree. Subtle spices are complimented with the delicate cashew blend. 

Mai Chai (Indian style) Prepared with peeled tomatoes, soya sauce, black pepper and spring onions. A fusion of flavours combing Oriental and Indian. 


Lagan Cooked with a touch of mint, coconut, herbs and specially selected spices, with a fragrant, slightly sweet taste. 



Satkara (Sylhet) Cooked in traditional Bengali spices, deliciously complimented with a unique fruit, found only in Sylhet, similar to lime. 



SIGNATURE SPECIALITIES CONTINUED


The following dishes are available in a variety of different meats. Prices are as follows.

Chicken £9.95 | Lamb or Prawn £10.50 | King Prawn £14.50

Khazana Poppyrus *An aromatic curry with a herb, spice, tomato and roasted poppy seed infused thick sauce. Subtle hint of smokyness in flavour.* 

Mon Passand *A superb, slightly hot dish, invigorated with a unique blend of herbs, spices and an addictive yogurt massalla sauce.*  

Tikka Taka Tak *A slightly hot dish with an aromatic, delicately spiced, home made cinnamon sauce, enhanced by spring onions, garlic and green chilli.*  

Garlic Chilli Zohary *A luscious hot curry with a specially prepared mouth watering garlic sauce.*  



KAZANA POPPYRUS



MON PASAND



TIKKA TAKA TAK



MOGLAI CHICKEN



SALMON BHAJA







NON-VEGETARIAN THALI









TANDOORI JALSHA



HOUSE EXCLUSIVES


Like the signature dishes, these dishes offer further exclusivity. They are unique to The Eastern Eye, this time prepared specifically for certain meats. They are individual creations adapted from a unique range of religious styles and flavours.


Moglai Chicken *Tender cuts of chicken flavoured with egg, ginger, garlic and exotic massalla. Shallow fried, then added to a special home made sauce, made of yogurt, coconut and poppy seeds. Garnished with crushed cashew nuts.*     £9.95





Chicken Shahjahani *Tender diced chicken, delicately spiced and shallow fried. Cooked with light Indian cheese, cream and blended egg whites.*   £9.95


Bengali King Prawn Sagar *Jumbo Bengali King Prawns, specially prepared with a spiced yogurt massalla sauce, blended with sweet mango pulp.*     £17.95


King Prawn Kung Po *Beautiful Chinese, Indian fusion flavours. Jumbo king prawns in spicy cornflower batter, then stir-fried with soya sauce, red and green peppers, garlic, ginger, black pepper, mushrooms and spring onions.*   £14.95


Salmon Bhaja *Scottish salmon, infused with exotic Bengali fish spices, pan fried and served with rice, salad and spicy diced cooked potato.*  £13.95

Jhinga Hara Piaz *(Mumbai) King prawns exquisitely stir-fried with spring onions, diced onions and coriander, in an aromatic spicy sauce.*  £14.95

Non-Vegetarian Thali *Delicious selection of dishes with a sumptuous variety of unique flavours. Papadom and chutneys, Tandoori chicken starter, followed by an assortment of Lamb Korai, Chicken Tikka Nowabdar, Moglai Chicken, Saag Paneer, rice and nan.*     £16.95

Tandoori Jalsha *On the bone barbaqued Tandoori chicken, delicately cooked with herbs and peppers, in a thick home made spicy sauce. Making for a fantastic combination of smokey, rich flavours.*  £10.95

Ayre Tarkari *(When available) Ayre is a very distinctive, succulent, fresh water Bangladeshi fish. Prepared in a traditional Bengali hot flavoured sauce.*  £12.95

King Prawn Jhol *A Bangladeshi favourite. Jumbo king prawns gently cooked with mustard oil, in a hot, Bengali, exquisitely spiced sauce.*  £14.95

We sincerely recommend trying out our different side dishes and accompaniments, which are not only delicious, but perfectly compliment many of our dishes, offering up wholesome, deliciously cooked vegetables, ingredients and a variety of flavours.

BIRYANI's

Sultan Puri Pillau (Utter Pradesh) Delicately spiced, aromatic fried rice with tender cooked lamb, cashew nuts and raisins. Served with Lamb Curry. £14.95

Akhny Biryani Prepared with fine spiced lamb and chicken, fried special rice. Mixed with cashew nuts and raisins. Served with Vegetable Curry. £13.95

Chicken Tikka Biryani Spiced, aromatic fried rice with barbecued and marinated tikka chicken. Served with Chicken Curry. £14.95

Traditional Biryani Prepared with spiced and fried basmati rice, mixed nuts and a choice of meat. Served with Vegetable Curry. £11.25 | £11.95 | £14.95

Traditional Biryani's are available in a variety of different meats. Prices are as follows.

Chicken £11.25 | **Lamb or Prawn** £11.95 | **King Prawn** £14.95

VEGETARIAN SPECIALITIES

Classic Vegetable Biryani Spiced and fried basmati rice, infused with mixed nuts and mixed vegetables. Served with Vegetable Curry. £9.95

Navrattan Mushroom Pillau (Moghul) Nutty, spiced fried rice, mixed with mushrooms and raisins. Served with a Dahl Samba. £9.95

Mushroom and Vegetable Lagan Cooked with mushrooms, a hint of mint, coconut, herbs, specially selected spices, for a slightly sweet, spicy taste. £8.50

Vegetable Kachori Home made mixed vegetables, in a spicy sauce, infused with spinach and aromatic fenugreek leaves. £8.50

Vegetarian Thali Papadom and chutneys, followed by a Vegetable Somosa starter, then a variety of delicious vegetable specialities, including Vegetable Curry, Tarka Dhal, Mattar Paneer, Sag Bhaji, rice and nan. £15.50

Alternatively, you can choose any dish from the Chef's Classic or Signature Speciality sections of the menu as a Mixed Vegetable option instead. Prices are as follows.

Chef's Classic £7.95 | **Signature Speciality** £8.50

ACCOMPANIMENTS

Side dishes served with main meals only. Made using only fresh vegetables.

Alu Gobi or Sag Alu Spiced potatoes with either cauliflower or spinach. £3.95

Bhindi Bhaji Cooked and spiced delicate Okra/Ladies fingers. £3.95

Vegetable Bhaji Mixed vegetables fried and spiced. £3.95

Mushroom Bhaji Sliced mushrooms fried and spiced. £3.95

Cauliflower Bhaji Cauliflower chunks cooked soft and spiced. £3.95

Green Pepper Bhaji Sliced peppers fried and spiced. £3.95

Bombay Alu Chopped potatoes cooked soft and spiced. £3.95

Saag Bhaji Chopped spinach lightly cooked and spiced. £3.95

Bhegun Bhaji Aubergines cooked soft with spices. £3.95

Onion Bhaji Sliced and spiced onions fried in batter. £3.50



CHICKEN TIKKA BIRYANI



VEGETABLE BIRYANI



VEGETABLE KACHORI



VEGETABLE JALFRAZY



VEGETABLE BHAJI



CAULIFLOWER BHAJI



BHEGUN BHAJI

ACCOMPANIMENTS CONTINUED

Tarka Dhal <i>Lentil sauce, spiked with fried garlic.</i>	£3.95
Thikri Dhal <i>Yellow lentils tempered with cumin, garlic, whole red chillies and fresh, chopped tomatoes.</i> 	£4.50
Mattar Paneer <i>Home made light cheese, pea's, spiced with fresh cream.</i> ●	£3.95
Saag Paneer <i>Home made light cheese, spinach, spiced with fresh cream.</i> ●	£3.95
Alu Methi <i>Chopped and spiced potatoes cooked soft with fenugreek.</i>	£3.95
Vegetable Curry <i>Mixed vegetables, delicately spiced in a rich sauce.</i> 	£6.50
Dhai Raita <i>Spiced yogurt. Add sliced cucumber if preferred.</i> ●	£2.50
Boiled Rice <i>Steamed basmati (white)</i>	£2.50
Pilau Rice <i>Flavoured and fried basmati rice with pea's and carrots.</i> ●	£2.75
Mushroom Rice <i>Basmati rice cooked with fried mushrooms.</i>	£3.95
Special Fried Rice <i>Fried basmati with prawns, egg, raisins and cashew nuts.</i> ●	£3.95
Keema Rice <i>Fried basmati rice with spiced minced lamb.</i>	£3.95
Papadom <i>Large Indian crisp.</i> ●	90p
Massalla Popadom <i>Spiced and slightly hot, folded Indian crisp.</i> ●	90p
Chutneys and pickles <i>Per person.</i>	70p
Green Salad	£2.50



MUSHROOM FRIED RICE



SPECIAL FRIED RICE



PAPADOMS



CHUTNEY



GARLIC NAN



PESHWARI NAN



ROTI (ON REQUEST)

HOME BAKED BREAD

Nan <i>Unleavened bread baked in the tandoori.</i> ●●●	£2.50
Garlic Nan <i>Nan infused with garlic and fresh coriander.</i> ●●●	£2.95
Kulcha Nan <i>Stuffed with vegetables.</i> ●●●	£2.95
Peshwari Nan <i>Stuffed with almonds and coconut for a sweeter taste.</i> ●●●	£2.95
Keema Nan <i>Stuffed with spiced minced lamb.</i> ●●●	£2.95
Chicken Tikka Nan <i>Stuffed with tandoori barbecued chicken shreds.</i> ●●●	£3.95
Chapati <i>Dry, thin, wheat flower bread.</i> ●	£1.50
Paratha <i>Layers of bread, fried together in clarified butter.</i> ●●	£2.50

SET MEALS

Set meals are a great value, diverse way of trying some of our finest selection of dish combinations. Descriptions are per person. Papadom and chutney are also included.

A. Mughal (for two) <i>Tandoori Mixed Platter starter, Signature Chicken Curry Special, Sultan Puree Pillau, Mixed Veg side, nan, dessert and coffee.</i>	£43.00
B. Brahmin (for two - Vegetarian) <i>Onion Bhaji & Somosa mixed starter, Signature curry, Special rice, Mixed Veg side, Tarkha Dahl, nan, dessert & coffee.</i>	£40.00
C. Taj (for four) <i>King Prawn Butterfly and Chicken mixed starter, Signature Chicken and lamb dishes, Mahal Biryani, Mxed Veg side, nan, dessert and coffee.</i>	£85.00
D. Sultan (for four) <i>Chicken and Chana Bhaji Mixed starter, Chi Nowabdar, King Prawn Johl, Special Rice, Mixed Veg side, Tarkha Dhal, nan, dessert & coffee.</i>	£85.00
E. Maharaja (for one) <i>Mixed Special Starter, Chi Tikka Taka Tak, Special Rice, Mixed Veg side, nan, dessert and coffee.</i>	£21.95

SPECIAL OFFERS

These are current special offers we are promoting. Giving our customers the utmost value for money, and an opportunity to savour a wider diversity of our delicious dishes.

LUNCHTIME 3 COURSE MEAL OFFER £8.50

Currently available from 12:00 noon until 2:30pm

Management reserves the right to change these details at their discretion

Select a Starter

Chana Bhaji
Onion Bhaji
Chicken Chandan
Dahl Soup
Vegetable Samosa

Papadom & Chutney
are available at an
extra cost

Select a Main Course or

Chicken Korma

Mild, creamy flavoured curry

Lamb Mon Passand

*Fresh herbs, slightly hot yogurt
based massalla sauce*

Prawn Patia

*Fresh onions and tomatoes in
a sweet and sour sauce*

Chicken Tikka Balti Massalla

Chef's speciality with massalla sauce

Chicken or Lamb Sagwalla

Served with spiced spinach

Select a Vegetarian Main Course

Vegetable Dhansak

*Sweet and sour curry served with
a thick lentil based gravy*

Veg & Mushroom Lagan

*Sweet dish served with mint,
fresh herbs and coconut*

Navrattan Pillau

*Spiced fried rice mixed with lentils
and served with Vegetable Curry*

Served with Pillau Rice (except Navrattan Pillau), Small Nan and a choice of Coffee or Vanilla Ice Cream



LUNCHTIME SPECIAL OFFER



SPECIAL A LA CARTE MEAL OFFER

SPECIAL 2 COURSE A LA CARTE MEAL OFFER £12.95

Available Sunday to Wednesday only. Up to a maximum table of four.

Management reserves the right to change these details at their discretion

- Papadom & Chutney to begin. Then choose any **Starter**
 - plus a **Chef's Classic** or **Signature Speciality** dish
 - and **Boiled Rice** or **Pillau Rice** or **Any Nan**

Does not include King Prawn dishes or Chicken Tikka Stuffed Nan. Limited Offer only.

All prices include VAT. Minimum charge £15.00 per person. Service charge 10%

Parties of up to 170 people or more catered for. All occasions.

Offers above are not valid in conjunction with any other offer.

Management reserve the right to refuse service to any customer without reason.



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