

## Traditional Appetiser

<b>Nargis Kebab</b> Boiled Egg, deep fried with mince meat served with mild sauce & green salad.	<b>£5.85</b>
<b>Prawn on Puri</b> Delicately spiced Prawn served on a light mini puri bread.	<b>£5.80</b>
<b>King Prawn on Puri</b> Delicately spiced King Prawn served on a light mini puri bread.	<b>£6.50</b>
<b>Chicken Chaat</b> Thinly sliced Chicken and juicy tomatoes seasoned with chaat masala and simmered in mild, served on a puri bread.	<b>£5.50</b>
<b>Onion Bhajee</b> Sliced Onion in a spicy batter, deep fried.	<b>£4.25</b>
<b>Mincemeat Samosa</b> Triangular shaped pasty, stuffed with mince Lamb and deep fried.	<b>£4.25</b>
<b>Vegetable Samosa</b> Triangular shaped pasty, stuffed with Vegetables and deep fried.	<b>£4.15</b>

## Eastern Eye Special Starter

<b>Golden Fried Prawn</b> Tiger prawns marinated in fresh lemon juice, fresh ginger and saffron coated in special batter and deep-fried. Makes an excellent appetiser.	<b>£6.15</b>
<b>Lemon Chilli Prawn</b> Tiger prawns marinated in crushed garlic, coriander lemon juice, honey and a touch of chilli sauce to enhance the flavour.	<b>£6.15</b>
<b>Mussels</b> Mussels flash fried in olive oil with garlic, capsicum, onions, lemon juice and chaat masala creating robust and spicy flavour.	<b>£7.10</b>
<b>Cashew Crumb Mustard Salmon</b> Fillet of Salmon fish, lightly spiced and marinated in a ginger and garlic paste, mustard paste, ajwain seeds, lemon juice, then grilled in the tandoor topped with Cashew crumb salad.	<b>£6.80</b>
<b>Sweet Chilli Squid</b> Squid stir fried with fresh ginger & garlic, peppers, crushed chilli and tomato puree, sweet chilli sauce and lemon juice served on spicy pappadum basket.	<b>£6.95</b>
<b>Palak Patta ki Chaat</b> Seasoned crispy baby spinach leaves topped with, yoghurt sauce, tamarind sauce and mango chutney and garnished with Anardana Seeds.	<b>£4.95</b>

## Condiments

<b>Plain Papadum</b>	<b>£0.80</b>
<b>Pickle &amp; Chutneys (per person)</b>	<b>£1.00</b>
<b>Spiced Papadum</b>	<b>£0.80</b>
<b>Mix Raitha</b> (Onion, Cucumber & Tomato)	<b>£2.40</b>

## From the Grill (starter)

All of our starters accompanied with salad and mint sauce.

<b>Lamb Sheek Kebab</b> Mince Lamb mixed with herbs & spices and barbecued on a skewer in the tandoori oven. Contains <b>soya</b> .	<b>£5.15</b>
<b>Chicken Sheek Kebab</b> Mince Chicken mixed with herbs & spices and barbecued on a skewer in the tandoori oven. Contains <b>soya</b> .	<b>£5.15</b>
<b>Mixed Kebab</b> Pieces of Chicken tikka, Lamb tikka & Seekh kebab. Contains <b>soya</b> .	<b>£6.10</b>
<b>Chicken Tikka</b> Off the bone tender cubes of Chicken marinated in tandoori masala and freshly beaten yoghurt; char-grilled to perfection for a marvellous flavour.	<b>£5.70</b>
<b>Tandoori Chicken</b> Marinated Chicken on the bone, grilled over charcoal and served with salad and mint sauce.	<b>£5.70</b>
<b>Lamb Tikka</b> Off the bone tender cubes of Lamb marinated in tandoori masala and freshly beaten yoghurt; char-grilled to perfection for a marvellous flavour.	<b>£5.85</b>
<b>Tandoori Lamb Chops</b> Tender Lamb chops marinated in special herbs & spices and then grilled in the tandoor.	<b>£6.20</b>
<b>Paneer Tikka</b> Cubed Indian cottage cheese marinated in hung yogurt with peppers and onions, grilled in the tandoor.	<b>£5.50</b>
<b>Fish Pahadi Tikka (Slightly Hot)</b> Fillet of Salmon fish specially marinated with coriander, green chilli, fresh lemon juice, mint, mustard, honey, then delicately grilled on in the tandoor.	<b>£7.35</b>
<b>Chicken Nazakath</b> Delicately spiced succulent chicken, skewered & grilled in tandoor oven, flavoured with garlic & nutmeg.	<b>£6.25</b>
<b>Garlic King Prawn</b> Delicately spiced succulent King Prawn of the shell grilled in the tandoor oven, with a hint of Garlic.	<b>£7.15</b>

### Food Allergy Notice

Please be advised that food prepared here may contain these ingredients:  
**Gluten, Dairy, Nuts and Soya.**  
Please mention to a member of staff if you have any allergies.

## Management Notice

Dear customers, we are really thankful for your visit to our restaurant, we hope you have enjoyed our food and service!

Finally we would like to inform all our customers, that on weekends (Friday & Saturday) **EACH CUSTOMER MUST ORDER ONE MAIN COURSE PER PERSON.** We would appreciate that you kindly follow our Management Rules.

Thanks

## Eastern Eye Special Dishes

### Butter Chicken (Mild) £12.95

Cooked with special masala sauce. Then another layer of pure butter in a mild sauce.

### Chicken Towa (Fairly Hot) £13.95

Marinated chicken tikka, cooked in the clay oven mixed with spicy minced lamb, fairly hot. With fresh green chillies & garlic.

### Haryali Chicken (Mild) £13.50

Cooked in a marinate of spinach, yogurt, butter & cream sauce.

### Eastern Eye Murgh (Fairly Hot) £14.20

Breast of chicken stuffed with mushroom and spinach, cooked in mince meat fairly hot.

### Chicken Kathmandu (Fairly Hot) £13.30

A lovely medium hot dish, chicken cooked with split lentils together with chefs own recipe.

### Lamb Kathmandu £13.40

A lovely medium hot dish, lamb cooked with split lentils together with chefs own recipe.

### Chicken Royal Balti (Sweet & Sour) £12.99

Marinated chicken variety of spices and barbecued cooked with onion, fresh garlic, chopped plum tomatoes, methi leaves, touch of cream, chef's own spices and selective sauces produce a mouth watering sweet & sour flavour.

### Chicken Nagina (Madras Hot) £12.99

Chicken marinated in freshly ground aromatic herbs & spices, cooked with onions, peppers, fresh garlic, selective spices, naga pickle and garnished with coriander.

### Lamb Nagina (Madras Hot) £13.25

Lamb marinated in freshly ground aromatic herbs & spices, cooked with onions, peppers, fresh garlic, selective spices, naga pickle and garnished with coriander.

### Chicken Chettinad (Madras Hot) £13.85

Pieces of chicken breast fillet cooked in Chettinad masala with a predominant flavour of pepper, aniseed and curry leaves South Indian style curry made from home ground spices, coconut and curry leaves. This dish is packed with rich aroma.

## Vegetable Special Dishes

### Komla Vegetables (Mild) £10.99

A distinguished dish originating from the heart of Bangladesh. Mix vegetables simmered in a specially prepared orange flavour sauce, cooked with ginger & garlic paste, mustard paste, touch of ground spices, coconut milk and cream. Garnished with yoghurt sauce and thinly sliced orange skin.

### Subzi Ghassi (Madras Hot) £10.99

A delectable Vegetables curry with unique ground dry roasted spices of coriander seeds curry leaves and whole red chilli, finished with coconut milk. A Mangalorean fairly hot dish. Garnished with grated coconut and coriander.

### Royale Makhan Subzi (Medium) £10.99

A medium creamy dish. Selection of vegetables cooked with specially prepared Makhaney sauce & sweet chilli sauce.

### West Bengal Subzi (Fairly Hot) £10.99

Delicious home-style West Bengal vegetables curry cooked with onion, ginger & garlic paste, peppers, mustard seeds, lemon juice, tamarind sauce, coconut milk and slightly spiced with selected ground masala. Garnished with sliced coconut and yoghurt sauce.

## Eastern Eye Signatures

### Kathmandu Ko Kukhura (Sweet & Slightly Hot) £13.99

Hot delicacy, batter fried chicken or lamb simmered in a Himalayan sauce and cooked with dill, fennel, diced pepper, fresh garlic, green chilli, onion and tomato cubes. Rich in taste and rich tradition.

### Sangam (Fairly Hot) £14.50

Diced breast of chicken tikka cooked in hot-spiced masala of spinach, vegetable, green chillies, bay leaves, fresh coriander, garlic, ginger, cardamom, cloves, fresh herbs and native spices. Consequently, producing a well-balanced dish in a rich thick sauce.

### West Bengal Murgh (Fairly Hot) £14.50

Delicious home-style West Bengal chicken curry cooked with onion, ginger & garlic paste, peppers, mustard seeds, lemon juice, tamarind sauce, coconut milk and slightly spiced with selected ground masala. Garnished with sliced coconut and yoghurt sauce.

### Chennai Gosht (Fairly Hot) £14.50

Tender pieces of lamb cooked with onion, mustard seeds, fennel seeds, crushed red chilli, curry leaves, coconut milk, spiced with aromatic garam masala & nutmeg. A slightly hot & very popular South Indian dish. Garnished with sliced coconut & dust of cashew nut powder.

### Rajasthani Lal Maas (Fairly Hot) £14.75

A spicy North Indian dish Recipe of Rajasthan, delicacy of Rajputs. Braised lamb Shank cooked with aromatic spices, ginger, garlic, tomato, bay leaf, coconut milk & chef's selective sauce. Garnished with fried onion and mint leaves.

### Honey Minty (Mild) £13.99

Tender chunks of chicken or lamb infused with honey, sweet mango and fresh garden mint. Then slowly cooked with baby potatoes in a medium thick sauce.

### Jamdane Chicken Tikka (Mild) £13.99

Cubes of chicken tikka pieces prepared from the tandoor then exclusively cooked with mango in coconut cream sauce. A juicy mild & creamy dish.

### Komla Chicken (Mild) £14.25

A distinguished dish originating from the heart of Bangladesh. Barbecued chicken simmered in a specially prepared orange flavour sauce, cooked with ginger & garlic paste, mustard paste, touch of ground spices, coconut milk and cream. Garnished with yoghurt sauce and thinly sliced orange skin.

### Chicken Angara (Fairly Hot) £14.50

Diced chicken breast marinated in selective ground spices, then cooked with onion, ginger, garlic, almond paste, fresh tomato sauce. A slightly hot dish, garnish with ginger strips and coriander.

### Chicken Changezi (Mild) £14.50

Specially marinated chicken, cooked with hung yoghurt, onion, cashew nut paste, tomato paste & chef's selective herbs & spice. A very delicious Mughlai dish.

### Murgh Ghassi (Madras Hot) £14.50

A delectable chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli, finished with coconut milk. A Mangalorean Fairly hot dish. Garnished with grated coconut and coriander.

### Eastern Eye Royale (Medium) £13.99

Breast of chicken, stuffed with minced meat and spinach, served with special medium sauce.



# Tandoori specialities

(Medium)

Savour the seductive aroma of these sizzling Tandoori dishes, marinated in exotic spices, skewered, barbecued to perfection & served on an oval plate from the tandoor, complemented by our house special mint sauce & fresh salad.

## Chicken Tikka £11.70

Off the bone tender cubes of chicken marinated in tandoori masala and freshly beaten yoghurt; char-grilled to perfection for a marvellous flavour.

## Tandoori Chicken £11.50

Marinated chicken on the bone, grilled over charcoal and served with salad and mint sauce.

## Lamb Tikka £11.95

Off the bone tender cubes of lamb marinated in tandoori masala and freshly beaten yoghurt; char-grilled to perfection for a marvellous flavour.

## Tandoori Mixed Grill £13.99

A fabulous selection from our tandoori menu consisting of tandoori chicken, chicken and lamb tikka, sheekh kebab.

## Subzi Tikka £10.40

A fabulous selection of vegetables marinated in tandoori masala and freshly beaten yoghurt; char-grilled to perfection for a marvellous flavour.

## Paneer Tikka £10.99

Cubed Indian cottage cheese marinated in hung yogurt with peppers and onions, grilled in the tandoor.

## Chicken Shaslik £12.35

Pieces of chicken tikka, flavoured with special spices, onions, peppers, mushrooms and tomatoes, cooked in the charcoal.

## Lamb Shaslik £12.80

Pieces of lamb tikka, flavoured with special spices, onions, peppers, mushrooms and tomatoes, cooked in the charcoal.

## King Prawn Shaslik £16.50

Pieces of king prawn, flavoured with special spices, onions, peppers, mushrooms and tomatoes, cooked in the charcoal.

## Tandoori King Prawn £15.99

Large succulent king prawns marinated in yoghurt with delicate herbs and spices in a lemony sauce, then grilled in the tandoor.

## Ajwain Machili Tikka £14.99

Cubes of hake fish matured in a rich spicy marinade of dill leaves, ajwain seeds, garlic, fresh lime, mustard paste and a trace of olive oil, then barbecued in the tandoor.

## Fish Pahadi Tikka (Slightly Hot) £14.99

Fillet of salmon fish specially marinate with coriander, green chilli, fresh lemon juice, mint, mustard, honey then delicately grilled in the tandoor.



# Seafood specials

## Jumbo King Prawn Jollok (Fairly Hot) £16.99

Large king prawns cooked with traditional hot spices with the famous Bengali chilli in a thick sauce. Served with fresh spiced spinach.

## Sri Lankan Boatman Seafood (Medium) £16.50

An inspiration dish from the neighbouring country of Sri Lanka. Salmon fish, squid and king prawns dipped in coconut flavoured sauce and cooked with fennel seeds & peppers and fresh baby spinach, curry leaves, coriander leaves & selective spices.

## Kerala King Prawn (Fairly Hot) £15.99

Delicious and fairly spiced king prawn cooked with onion, tomato, coconut milk, mustard seeds, whole kashmiri chilli, curry leaves and selective ground spices. Garnished with fresh Ginger.

## Fish Moilee (Mild) £14.99

A Keralian dish! Sea bass fillets prepared in coconut milk with fresh onion, ginger, peppers, mustard seeds, fresh coconut paste, tamarind squash, lemon juice and curry leaves.

## Mass Saag Aloo (Medium) £14.99

Sea bass cooked with spinach, potatoes and methi leaves, garnished with herbs and spices - tantalizing dish.

## Narial Kalimirch Jhinga (Sweet & Hot) £16.85

Large king prawn cooked with chopped onion, fresh coconut, cinnamon, bayleaf, red chilli & chef's selective ground spices and house special sauce, produce aromatic sweet and spicy dish.

## Butter King Prawn (Mild) £15.75

Cooked with special masala sauce. Then another layer of pure butter in a mild sauce.

# Biryani Dishes (medium)

From the famous cuisine of Persia. Basmati rice cooked with special aromatic spices and flavoured with special paste and your choice of additive and served with our house vegetable curry. This is a complete meal.

## Eastern Eye Special Biryani £15.60

## Chicken Tikka Biryani £14.50

## Chicken Biryani £12.99

## Lamb Biryani £13.25

## Vegetable Biryani £11.50

# English Dishes

## Roast Chicken £11.50

Chips, Peas & Tomatoes.

## Chicken Omelette £10.99

Chips, Peas & Tomatoes.

## Chicken Nuggets and Chips £9.50

## Chips £2.75

# Banquet Night

Home Style Cooking  
Every Sunday & Tuesday

Adults - £16.50

Child (12 & Under) - £7.99

**Eat as much as you like!**

# Traditional Dishes

## Masala Dishes *(Mild)*

Tandoori grilled, cooked in rich creamy and tomato gravy garnished with coriander & nuts and low fat cream.

<b>Chicken Tikka Masala</b>	<b>£11.70</b>
<b>Lamb Tikka Masala</b>	<b>£12.20</b>
<b>Tandoori King Prawn Masala</b>	<b>£15.85</b>
<b>Paneer Masala</b>	<b>£10.80</b>
<b>Vegetable Masala</b>	<b>£10.70</b>

## Makhaney Dishes *(Mild)*

Mildly spiced marinated in a clay oven and served with an exotic sauce.

<b>Chicken Makhaney</b>	<b>£11.99</b>
<b>Vegetable Makhaney</b>	<b>£10.50</b>

## Korma Dishes *(Mild)*

A very mild curry with a sumptuously creamy sauce flavoured with coconut, mild herbs and spices such as saffron, cloves, cinnamon and cardamom.

<b>Chicken Korma</b>	<b>£10.30</b>
<b>Lamb Korma</b>	<b>£10.85</b>
<b>Chicken Tikka Korma</b>	<b>£11.40</b>
<b>King Prawn Korma</b>	<b>£13.40</b>
<b>Vegetable Korma</b>	<b>£10.25</b>

## Jalfrezi Dishes *(Hot)*

An immensely popular dish which packs a lot of flavour. Fine spices are blended together along with capsicum, and onions to create a very tasty and flavoursome gravy, topped with fresh green chillies and coriander.

<b>Chicken Jalfrezi</b>	<b>£11.90</b>
<b>Lamb Jalfrezi</b>	<b>£11.99</b>
<b>King Prawn Jalfrezi</b>	<b>£14.99</b>

## Balti Dishes *(Fairly Hot)*

Cooked with fresh coriander, garlic, green chillies, tomatoes and specially selected herbs & spices to create this delicious dish. Medium to hot taste, can be cooked to Madras or Vindaloo strength.

<b>Chicken Balti</b>	<b>£11.90</b>
<b>Lamb Balti</b>	<b>£11.99</b>
<b>Chicken Tikka Balti</b>	<b>£12.50</b>
<b>King Prawn Balti</b>	<b>£14.70</b>
<b>Paneer Balti</b>	<b>£10.70</b>
<b>Vegetable Balti</b>	<b>£10.50</b>

## Pathia Dishes *(Fairly Hot)*

Sweet & Sour fairly hot with onions.

<b>Chicken Pathia</b>	<b>£10.70</b>
<b>Lamb Pathia</b>	<b>£10.80</b>
<b>Chicken Tikka Pathia</b>	<b>£11.45</b>
<b>King Prawn Pathia</b>	<b>£13.60</b>

## Garlic Dishes *(Fairly Hot)*

Specially cooked fairly hot dishes. This consists of fresh coriander with slices of green chilli, cardamom, bay-leaves & extra chopped garlic. Served in a metal bowl.

<b>Southern Indian Garlic Chicken</b>	<b>£12.60</b>
<b>Garlic Lamb</b>	<b>£12.75</b>
<b>Garlic King Prawn</b>	<b>£14.80</b>
<b>Garlic Vegetable</b>	<b>£11.35</b>

## Karahi Dishes *(Slightly Hot)*

Thick medium spicy sauce with sizzling onions, mixed peppers, garlic and ginger and served in anodized metal bowl.

<b>Chicken Karahi</b>	<b>£12.20</b>
<b>Lamb Karahi</b>	<b>£12.40</b>
<b>King Prawn Karahi</b>	<b>£14.95</b>
<b>Paneer Karahi</b>	<b>£10.80</b>

## Rogan Josh Dishes *(Fairly Hot)*

Medium blend of herbs & spices garnished with onions, tomatoes, methi leaves & fresh coriander to give it a spicy but medium spicy taste.

<b>Chicken Rogan Josh</b>	<b>£10.35</b>
<b>Lamb Rogan Josh</b>	<b>£10.70</b>
<b>Chicken Tikka Rogan Josh</b>	<b>£11.40</b>
<b>King Prawn Rogan Josh</b>	<b>£13.60</b>

## Dhansak Dishes *(Fairly Hot)*

Originating from the deserts of Persia, cooked to a sweet & sour and slightly hot taste, with base of lentil & pineapple.

<b>Chicken Dhansak</b>	<b>£10.75</b>
<b>Lamb Dhansak</b>	<b>£10.90</b>
<b>Chicken Tikka Dhansak</b>	<b>£11.60</b>
<b>King Prawn Dhansak</b>	<b>£13.75</b>

## Madras Dishes *(Madras hot)*

A south Indian version of dishes found in eastern & central India. Having a greater proportion tomato puree & those spices which add to a fiery taste & its richness.

<b>Chicken Madras</b>	<b>£9.99</b>
<b>Lamb Madras</b>	<b>£10.30</b>
<b>Chicken Tikka Madras</b>	<b>£10.70</b>
<b>King Prawn Madras</b>	<b>£13.45</b>

## Vindaloo Dishes *(Very Hot)*

Vindaloo is a traditional Goan Portuguese dish. It is extremely hot curry as branded in the UK, cooked with piece of potatoes with thick spicy hot curry sauce.

<b>Chicken Vindaloo</b>	<b>£10.25</b>
<b>Lamb Vindaloo</b>	<b>£10.40</b>
<b>Chicken Tikka Vindaloo</b>	<b>£10.80</b>

## Vegetable side Dishes

<b>Mixed Vegetable Korma</b> An assortment of vegetables cooked with mild korma sauce.	<b>£4.95</b>
<b>Mushroom Bhajee</b> Mushrooms cooked with onions and light herbs & spices.	<b>£4.95</b>
<b>Brinjal Bhajee</b> Aubergines cooked with light herbs & spices.	<b>£4.95</b>
<b>Bindi Bhajee</b> Fresh okra cooked with light herbs & spices.	<b>£4.95</b>
<b>Sag &amp; Aloo Bhajee</b> Potato and spinach leaves cooked with light herbs & spices.	<b>£4.95</b>
<b>Sag Mushroom</b> Fresh spinach & mushrooms cooked with light herbs & spices.	<b>£4.95</b>
<b>Sag Paneer</b> Fresh spinach cooked with homemade cottage cheese, with a touch of cream.	<b>£4.95</b>
<b>Onion Bhajee</b> Sliced onion in a spicy batter, deep fried.	<b>£4.20</b>
<b>Bombay Aloo</b> Baby potatoes tossed in a wok with a medium sauce.	<b>£4.95</b>
<b>Aloo &amp; Gobi</b> Cauliflower and potatoes cooked with herbs, spices & touch of cream.	<b>£4.95</b>
<b>Tarka Dhal</b> Lentil tempered with aromatic spices & fried garlic.	<b>£4.95</b>
<b>Chana Bhona</b> Chick peas & tomato cooked with light herbs & spices.	<b>£4.95</b>

## Eastern Eye Speciality

### Kurzi Lamb - Chef's Speciality **£124.99**

For four - 24 hours notice required.

#### Starter

King Prawn puri.

#### Main

Home style whole leg of Lamb, marinated & roasted with ground spices & a variety of herbs, served with masala sauce, mushroom rice & naan.

#### Dessert & Coffee

## Rice Dishes

<b>Pilau Rice</b> Basmati rice.	<b>£3.80</b>
<b>Special Fried Rice</b> Peas & fried eggs.	<b>£4.25</b>
<b>Garlic Fried Rice</b> Fresh garlic.	<b>£4.25</b>
<b>Mushroom Fried Rice</b> Mushrooms.	<b>£4.25</b>
<b>Vegetable Fried Rice</b> Assorted vegetables.	<b>£4.25</b>
<b>Keema Fried Rice</b> Minced meat fried rice.	<b>£4.25</b>
<b>Coconut Fried Rice</b> Coconut.	<b>£4.25</b>
<b>Boiled Rice</b> Steamed rice.	<b>£3.65</b>

## Breads

<b>Rogan Naan</b> Sweet topped honey.	<b>£3.90</b>
<b>Garlic Naan</b> Garlic & coriander.	<b>£3.80</b>
<b>Peswari Naan</b> Coconut & almonds.	<b>£3.80</b>
<b>Keema Naan</b> Minced meat.	<b>£3.80</b>
<b>Cheese Naan</b> Cheese.	<b>£3.80</b>
<b>Naan</b> Un leavened bread baked in tandoor.	<b>£3.45</b>
<b>Paratha</b> Fried layer bread.	<b>£3.60</b>
<b>Chapathi</b> Dry, thin wheat flour bread.	<b>£1.85</b>

**We are now offering entertainment whilst you eat at the Eastern Eye, please check our website or Facebook, or call us to find out more information.**

### Elvis Night



**ELVIS NIGHT**

**EASTERN EYE**

**LESLEY PRESLEY - KING OF ROCK AND ROLL**

**Four Courses Menu  
For Two Persons To Share  
£21.99 Per Person**

### Neil Diamond Night



**Presents PURE DIAMOND**  
*a tribute to*  
**NEIL DIAMOND**

**4 Course Set Menu\* and Entertainment Only £21.99**

**STARRING STEVE PARR**