



THE EASTERN EYE

INDIAN CUISINE

Since 1990



Best Indian Restaurant Award 2019
finalist for the South West from
British Curry Award 2019.



Best Indian Restaurant Award 2018
winner for the South West from
Asian Curry Award 2018.

**120-122 Queen Street,
Newton Abbot.
Devon TQ12 2EU
Telephone (01626) 331155
www.theeasterneye.net**



The lower end of queen street did not start to develop until the railway arrived in 1816. The first properties built were the railway inn and about 8-10 terraced style houses.

The queens hotel followed and queen street then developed right through to the drum clock (lloyds bank). This picture was taken around 1900, both shops on the left hand side of the picture is now the eastern eye. The war memorial was built after the 1st world war, completed around 1922. Before this there stood a large oak tree this was taken down around 1919 and sold for 1 shilling (5 pence) To raise money toward the war memorial.



Picture of the Queens Hotel, originally named 'south devon tea gardens' was built about 1847



Mr T. Ali
(Managing Director)

THE EASTERN EYE INDIAN CUISINE

Welcome

The Eastern World Which includes the sub continent of India created all the old delicious dishes dated back to the old Mogul Period which started from 1538, e.g. The Mild Mogul dishes etc, popular throughout the world. so here we carefully create & select the dishes which would be most suitable for our customers in south west.

Established in 1990 in Newton abbot's fashionable Queen street, Eastern Eye is the original contemporary Indian restaurant, responsible for re-defining quintessential Indian cuisine, by bringing together authentic flavours, reflecting traditional recipes using innovative techniques, with world-class presentation, we have created an exciting range of menus and palate pleasing dishes that guarantees to tantalize the tastes of our diverse range of customers,

Of course, no Restaurant would be successful without efficient and knowledgeable staff and we are fortunate enough to have some of the best in the country.

We are delighted and proud to say the response from our guests has been remarkable, especially from the Neighbourhood who treats us as their very own. This has enabled us to focus on quality since day one.

If you have tasted a dish elsewhere which is not available do not hesitate to discuss it with us. We will endeavour to fulfill your request. You are welcome to visit our kitchen to inspect the quality of hygiene & preparations.

*A warm welcome awaits you at **THE EASTERN EYE**
Customer's Happiness is Management's Pleasure*



Private Function Room



Hygiene Rating



Jack Nowell
Rugby Player for Exeter Chiefs,
England and British & Irish Lions



Gareth Chilcott
Former English Rugby Union
Player(Bath&England)



Former Deputy Prime Minister Nick Clegg
having a meal at The Eastern Eye



MBE Jason Leonard former
English Rugby Union Prop



Rochelle Clark & Kat
Merchant, England
International Rugby Players



Marcus Trescothick MBE
(Former England Cricket Player)



Condiments

Plain Papadum	0.75
Spiced Papadum	0.75
Tamarind Sauce (Per Tub)	0.70
Lime Pickle (Per Tub)	1.10
Mint Sauce (Per Tub)	0.70
Onion Salad (Per Tub)	0.70
Mango Chutney (Per Tub)	1.10
Mix Raitha	2.20
<i>Cucumber, Onion & Tomato</i>	

From The Grill (Starters)



Lamb Sheek Kebab	4.55
Mince lamb mixed with herbs, spices and barbecued on a skewer in the tandoori oven. Contains <i>soya</i> .	
Chicken Sheek Kebab	4.55
Mince chicken mixed with herbs, spices and barbecued on a skewer in the tandoori oven. Contains <i>soya</i> .	
Mixed Kebab	5.50
Pieces of chicken tikka, lamb tikka and seekh kebab. Contains <i>soya</i> .	
Chicken Tikka	4.85
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	4.70
Marinated chicken on the bone, grilled over charcoal and served with salad and mint sauce.	
Lamb Tikka	4.95
Off the bone tender cubes of lamb marinated in tandoori masala and freshly beaten yoghurt, char-grilled to perfection for a marvellous flavour.	
Paneer Tikka	4.50
Cubed Indian cottage cheese marinated in hung yoghurt with peppers and onions, grilled in the tandoor.	
Salmon Fish Tikka	5.85
Fillet of fish marinated in herbs and spices, cooked in a clay oven then platter with touch of mustered oil.	

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.

Traditional Appetisers



Nargis Kebab	4.95
Boiled egg, deep fried with minced meat served with a mild sauce and green salad.	
Prawn on Puri	4.80
Delicately spiced prawn served on a light mini puri bread.	
King Prawn on Puri	5.95
Delicately spiced king prawn served on a light mini puri bread.	
Chicken Chaat	4.65
Thinly sliced chicken and juicy tomatoes seasoned with chaat masala and simmered in mild sauce, served on a puri bread.	
Onion Bhajee	3.90
Sliced onion in a spicy batter, deep fried.	
Mincemeat Samosa	4.10
Triangular shaped pasty, stuffed with minced meat and deep fried.	
Chicken Samosa	4.10
Triangular shaped pasty, stuffed with minced meat and deep fried.	
Vegetable Samosa	3.99
Triangular shaped pasty, stuffed with vegetables and deep fried.	
Lemon Chilli Prawn	5.45
Tiger prawns marinated in crushed garlic, coriander, lemon juice, honey and a touch of chilli sauce to enhance the flavour.	
Mussels	6.45
Mussels flash fried in olive oil with garlic, capsicum, onions, lemon juice and chaat masala creating a robust and spicy flavour.	

House Recommendations

Garlic Dishes

Specially cooked fairly hot dishes. This consists of fresh coriander with slices of green chilli, cardamom, bay-leaves and extra chopped garlic.

Southern Indian Garlic Chicken	10.10
Garlic Lamb	10.45
Garlic King Prawn	11.99
Garlic Vegetables	9.10

Karahi Dishes

Thick medium spicy sauce with sizzling onions, mixed peppers, garlic and ginger.

Chicken Karahi	9.95
Lamb Karahi	10.10
King Prawn Karahi	12.25
Paneer Karahi	9.20

Eastern Eye Special Dishes

Butter Chicken  10.90

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

Chicken Towa  11.25

Marinated chicken tikka, cooked in the clay oven mixed with spicy minced lamb, with fresh green chillies and garlic.

Haryali Chicken  10.80

Cooked in a marinate of spinach, yoghurt, butter and cream sauce.

Chicken Tikka Shorothi  10.15

Specially cooked curry with extra garlic and chopped green chilli.

Lamb Shorothi  10.35

Specially cooked curry with extra garlic and chopped green chilli.

Chicken Kathmandu  10.65

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

Lamb Kathmandu  10.75

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

Chicken Nagina  11.45

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

Lamb Nagina  11.95

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

Chicken Royal Balti  11.45

Marinated chicken in a variety of spices and barbecued, cooked with onion, fresh garlic, chopped plum tomatoes, methi leaves, chefs own spices and selective sauces produce mouth watering sweet and sour flavour.

Vegetable Special Dishes

Kolma Vegetables  9.25

A distinguished dish originating from the heart of Bangladesh.

Mixed vegetables simmered in a specially prepared orange flavour sauce, cooked with ginger & garlic paste, mustard paste, a touch of ground spices, coconut milk and cream. Garnished with yoghurt sauce and thinly sliced orange skin

Subzi Ghassi  9.25

A delectable vegetable 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  9.25

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

West Bengal Subzi  9.25

Delicious home-style West Bengal vegetable 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 11.75

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 11.99

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

Honey Minty 11.90

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

Chicken Angara 12.55

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.

Jamdane Chicken Tikka 11.90

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

Eastern Eye Royale 11.90

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

Chicken Changezi 12.55

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 12.55

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.

Biryani Dishes



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

Eastern Eye Special Biryani..... 12.50

Chicken Tikka Biryani..... 11.50

Chicken Biryani..... 10.99

Lamb Biryani..... 11.20

Vegetable Biryani..... 9.40

Traditional Dishes - 1

Masala Dishes

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

Chicken Tikka Masala	9.99
Lamb Tikka Masala	10.40
Tandoori King Prawn Masala	12.99
Paneer Masala	9.35
Vegetable Masala	9.20

Pasanda Dishes

A very aromatic dish flavoured with white wine (if chicken) or red wine (if lamb) and simmered with home made yoghurt and mild spices.

Chicken Pasanda	9.95
Lamb Pasanda	10.20
Chicken Makhaney	9.95
Mild spiced chicken, roasted in a clay oven and served with an exotic sauce.	
Vegetable Makhaney	9.15

Korma Dishes

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

Chicken Korma	8.99
Lamb Korma	9.20
Chicken Tikka Korma	9.45
Vegetable Korma	8.55

Jalfrezi Dishes

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.

Chicken Jalfrezi	9.90
Lamb Jalfrezi	9.99
King Prawn Jalfrezi	12.65

Balti Dishes

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

Chicken Balti	9.95
Lamb Balti	10.10
Chicken Tikka Balti	10.40
King Prawn Balti	12.50
Vegetable Balti	8.99

Traditional Dishes - 2

Rogan Josh Dishes

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

Chicken Rogan Josh.....	8.80
Lamb Rogan Josh.....	8.99
Chicken Tikka Rogan Josh.....	9.60
King Prawn Rogan Josh.....	11.35

Pathia Dishes

Sweet and sour fairly hot with onions.

Chicken Pathia.....	8.99
Lamb Pathia.....	9.30
Chicken Tikka Pathia.....	9.99
King Prawn Pathia.....	11.50

Dhansak Dishes

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

Chicken Dhansak.....	9.20
Lamb Dhansak.....	9.30
Chicken Tikka Dhansak.....	9.99
King Prawn Dhansak.....	11.50
Vegetable Dhansak.....	8.45

Bhona Dishes

Cooked in a medium blend of aromatic herbs and spices. Dryish dish cooked with tomato, onions, garlic, ginger and a touch of coriander.

Chicken Bhona.....	8.75
Lamb Bhona.....	9.10
Chicken Tikka Bhona.....	9.60
King Prawn Bhona.....	11.40

Madras Dishes

A South Indian version of dishes found in Eastern and Central India. Having a greater proportion of tomato puree and those spices which add to a fiery taste and its richness.

Chicken Madras.....	8.50
Lamb Madras.....	9.20
Chicken Tikka Madras.....	9.40
King Prawn Madras.....	11.20

Vindaloo Dishes

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

Chicken Vindaloo.....	8.75
Lamb Vindaloo.....	9.20
Chicken Tikka Vindaloo.....	9.40



Tandoori Specialities



Savour the seductive aroma of these Tandoori dishes, marinated in exotic spices, skewered, barbecued to perfection straight from the tandoor.

Tandoori Chicken 9.30

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

Chicken Tikka 9.50

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

Lamb Tikka 9.99

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

Tandoori Mixed Grill 11.55

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

It contains *soya*.

Subzi Tikka 8.90

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

Paneer Tikka 9.25

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

Chicken Shaslik 10.40

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

Lamb Shaslik 10.80

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

King Prawn Shaslik 13.70

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

Tandoori King Prawn 12.99

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



Sea Food Special

Fish Moilee  12.99

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.

Narial Kalimirch Jhinga  14.20

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.

Jumbo King Prawn Jallok  14.30

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

Butter King Prawn  12.40

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

Selection of Vegetable Side Dishes



Mixed Vegetable Korma  4.50

An assortment of vegetables cooked with mild korma sauce.

Mushroom Bhajee 4.50

Mushroom cooked with onions, light herbs and spices.

Brinjal Bhajee 4.50

Aubergines cooked with light herbs and spices.

Bindi Bhajee 4.50

Fresh okra cooked with light herbs and spices.

Sag Bhajee 4.50

Fresh spinach cooked with fresh garlic, light herbs and spices.

Sag and Aloo Bhajee 4.50

Potato and spinach leaves cooked with light herbs and spices.

Bombay Aloo 4.50

Baby potatoes tossed in a wok with a medium sauce.

Aloo and Gobi 4.50

Cauliflower and potatoes cooked with herbs, spices and a touch of cream.

Sag Paneer 4.50

Fresh spinach cooked with homemade cottage cheese, with a touch of cream.

Sag Mushroom 4.50

Fresh spinach and mushroom cooked with light herbs and spices.

Tarka Dhal 4.50

Lentil tempered with aromatic spices and fried garlic.

Chana Bhona 4.50

Chick peas and Tomato cooked with light herbs & spices.

Rice Dishes

Pilau Rice (Basmati)	3.40
Special Fried Rice (Peas and Fried Eggs)	3.85
Garlic Fried Rice (Garlic)	3.85
Mushroom Fried Rice (Mushrooms).....	3.85
Vegetable Fried Rice (Assorted Vegetables)	3.85
Keema Fried Rice (Minced Meat)	3.85
Coconut Fried Rice (Coconut).....	3.85
Boiled Rice (Steamed).....	3.35

Breads

Rogan Naan (Sweet Topped Honey)	3.65
Garlic Naan (Garlic and Coriander).....	3.65
Peswari Naan (Coconut and Almonds).....	3.65
Keema Naan (Minced Meat).....	3.65
Cheese Naan (Cheese).....	3.65
Naan (Unleavened)	3.20
Paratha (Fried Layer Bread)	3.15
Chapathi (Dry, thin wheat flour bread)	1.60

English Dishes

Chicken Omelette (Chips, Peas and Tomatoes)	8.99
Chicken Nuggets and Chips	8.70
Chips	2.60

Soft Drinks

Coke (330ml)	1.50
Diet Coke (330ml)	1.50
Fanta Orange (330ml)	1.50
Apple & Mango J20 (275ml)	2.60
Orange & Passion Fruit J20 (275ml).....	2.60
Apple & Raspberry J20 (275ml)	2.60

Once a Month we are offering live entertainment with a 3 course set menu for just £21.99!

A la carte would be available for those who don't like the set meals.

Monthly dates are available on our website and Facebook.

ELVIS NIGHT

LESLEY PRESLEY

KING OF ROCK AND ROLL



.....

PURE DIAMOND

a tribute to

NEIL DIAMOND



STARRING
STEVE PARR

EASTERN EYE

INDIAN CUISINE

TELEPHONE : 01626 331155

OR

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Search for

Eastern Eye Newton Abbot

In the app store



www.theeasterneye.net

HOME DELIVERY
(4 mile radius)



MINIMUM ORDER £20 PLUS DELIVERY CHARGE
STARTING FROM £2.00

OPENING HOURS

SUNDAY TO SATURDAY
5PM TO 11PM

Banquet Night

Home Style Cooking

Every Sunday And Tuesday

Adult £16.50 - Child (12 & Under) £7.99

Eat As Much As You Like!



@EasternEyeIndianRestaurant



@easterneye1990

