

Welcome

The Eastern World, which includes the sub continent of India, created all the old delicious dishes dating 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 the 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 treat 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.

Eastern Eye Special Starter

Golden Fried Prawn £6.65

Tiger prawns marinated in fresh lemon juice, fresh ginger and saffron coated in special batter and deep-fried. Makes an excellent appetiser.

Lemon Chilli Prawn £6.65

Tiger prawns marinated in crushed garlic, coriander lemon juice, honey and a touch of chilli sauce to enhance the flavour.

Garlic Lemon Butter King Prawn £7.80

Large King Prawn cooked with lemon, butter, cream, fresh herbs and crushed red chilli.

Mussels £7.65

Mussels flash fried in olive oil with garlic, capsicum, onions, lemon juice and chaat masala, creating a robust and spicy flavour.

Cashew Crumb Mustard Salmon £7.40

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.

Sweet Chilli Squid £7.50

Squid stir fried with fresh ginger & garlic, peppers, crushed chilli and tomato puree, sweet chilli sauce and lemon juice. Served on spicy pappadum basket.

Palak Patta ki Chaat £5.45

Seasoned crispy baby spinach leaves topped with yoghurt sauce, tamarind sauce and mango chutney and garnished with Anardana Seeds.

Condiments

Plain Papadum £0.90

Pickle & Chutneys (per person) £1.00

Spiced Papadum £0.90

Mix Raitha £2.60

(Onion, Cucumber & Tomato)



From the Grill (starter)

Lamb Sheek Kebab £5.65

Mince Lamb mixed with herbs & spices and barbecued on a skewer in the tandoori oven. Contains **soya**.

Mixed Kebab £6.70

Pieces of Chicken tikka, Lamb tikka & Seekh kebab. Contains **soya**.

Chicken Tikka £6.25

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 £6.25

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

Lamb Tikka £6.40

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

Tandoori Lamb Chops £6.65

Tender Lamb chops marinated in special Indian spices and grilled in the tandoor.

Zaitooni Paneer Aur Annanass Kebab £6.20

When the freshness of paneer and the goodness of pineapple are grilled together with a marinade of cheese, chillies, olives and green cardamom.

Fish Pahadi Tikka (Slightly Hot) £7.75

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

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

Signature Chicken Dishes

Butter Chicken (Mild) £13.95

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

Jamdane Chicken Tikka (Mild) £14.99

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

Haryali Chicken (Mild) £14.50

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

Chicken Royal Balti (Sweet & Sour) £13.99

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.

Hyderbadi Murgh Lazeez (Medium) £13.99

A truly extravagant dish of Arabian origin consists of chicken stewed in Chef's Royale sauce, flavoured with ginger, garlic, tomato puree, crushed red chilli and a variety of ground spices, often including aromatic spices.

North Indian Moghul Chicken Korma (Mild) £14.99

It is a creamy and spicy and very tempting North Indian dish. A great blend of lots of Indian herbs and spices. Cooked with onion, ginger, garlic, Apricot, Sultana, yogurt and spices and to enhance the flavour of the dish it is simmered in a creamy fragrant korma sauce which is made with cashew nuts, almonds, poppy seeds and yogurt..

Komla Chicken (Mild) £14.99

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 Changezi (Mild) £15.50

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

Eastern Eye Royale (Medium) £14.99

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

Chicken Angara (Fairly Hot) £15.50

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

West Bengal Murgh (Fairly Hot) £15.50

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.

Chicken Towa (Fairly Hot) £14.75

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

Sangam (Fairly Hot) £15.50

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.

Chicken Nagina (Madras Hot) £13.99

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

Murgh Ghassi (Madras Hot) £15.50

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.

Signature Lamb Dishes

Honey Minty (Mild) £14.99

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.

Kathmandu Ko Kukhura (Sweet & Slightly Hot) £14.99

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.

Chennai Gosht (Fairly Hot) £15.50

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.

Gosth Kala Bhona (Fairly Hot) £15.50

Famous meat delicacy from Chittagong. Tender lamb are roasted until they are light black colour and then cooked in various spices. It is a complex and flavourful dish perfect for those who enjoy spicy food.

Rajasthani Lal Maas (Fairly Hot) £15.50

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.

Lamb Nagina (Madras Hot) £14.25

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

Signature Vegetable Dishes

Komla Vegetables (Mild) £11.99

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.

Royale Makhan Subzi (Medium) £11.99

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

West Bengal Subzi (Fairly Hot) £11.99

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.

Subzi Ghassi (Madras Hot) £11.99

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.



Tandoori Specialities

(Medium) - Dry Dishes

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

Chicken Tikka £12.75

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 £12.50

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

Lamb Tikka £12.95

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 £14.99

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

Subzi Tikka £11.40

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

Zaitooni Paneer Aur Annanass Kebab £12.25

When the freshness of paneer and the goodness of pineapple are grilled together with a marinade of cheese, chillies, olives and green cardamom.

Chicken Shaslik £13.50

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

Lamb Shaslik £13.75

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

King Prawn Shaslik £16.90

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.



Seafood Dishes

Jumbo King Prawn Jallok (Fairly Hot) £17.80

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

Sri Langan Boatman Seafood (Medium) £17.50

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) £16.99

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) £15.99

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) £15.99

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

Narial Kalimirch Jhinga (Sweet & Hot) £17.25

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) £16.45

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

Hyderabadi 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 £16.50

Chicken Tikka Biryani £15.50

Chicken Biryani £13.75

Lamb Biryani £14.25

Vegetable Biryani £12.50

English Dishes

Chicken Omelette £11.99

Chips, Peas & Tomatoes.

Chicken Nuggets and Chips £11.99

Chips £2.99

Banquet Night

Home Style Cooking
Every Sunday & Tuesday

Adults - £17.99

Child (12 & Under) - £9.99

Eat as much as you like!

Vegetable Side Dishes

Mixed Vegetable Korma An assortment of vegetables cooked with mild korma sauce.	£5.50
Mushroom Bhajee Mushrooms cooked with onions and light herbs & spices.	£5.50
Dal Makhaney A famous North Indian Punjabi Dish. Black Lentil and Kidney Beans cooked with Mild Makhan sauce with touch of cream.	£5.50
Brinjal Bhajee Aubergines cooked with light herbs & spices.	£5.50
Bindi Bhajee Fresh okra cooked with light herbs & spices.	£5.50
Sag & Aloo Bhajee Potato and spinach leaves cooked with light herbs & spices.	£5.50
Sag Mushroom Fresh spinach & mushrooms cooked with light herbs & spices.	£5.50
Sag Paneer Fresh spinach cooked with homemade cottage cheese, with a touch of cream.	£5.50
Onion Bhajee Sliced onion in a spicy batter, deep fried.	£4.60
Bombay Aloo Baby potatoes tossed in a wok with a medium sauce.	£5.50
Aloo & Gobi Cauliflower and potatoes cooked with herbs, spices & touch of cream.	£5.50
Tarka Dhal Lentil tempered with aromatic spices & fried garlic.	£5.50
Chana Bhona Chick peas & tomato cooked with light herbs & spices.	£5.50

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.

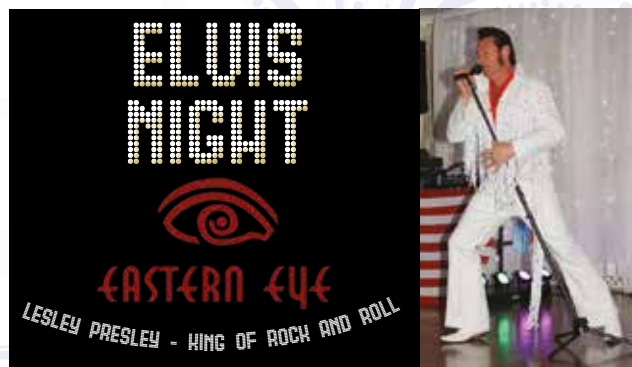
Rice Dishes

Pilau Rice Basmati rice.	£4.10
Special Fried Rice Peas & fried eggs.	£4.60
Garlic Fried Rice Fresh garlic.	£4.60
Mushroom Fried Rice Mushrooms.	£4.60
Vegetable Fried Rice Assorted vegetables.	£4.60
Keema Fried Rice Minced meat fried rice.	£4.60
Coconut Fried Rice Coconut.	£4.60
Boiled Rice Steamed rice.	£3.95

Breads

Rogan Naan Sweet topped honey.	£4.25
Garlic Naan Garlic & coriander.	£4.10
Peswari Naan Coconut & almonds.	£4.10
Keema Naan Minced meat.	£4.10
Cheese Naan Cheese.	£4.10
Naan Unleavened bread baked in tandoor.	£3.95
Paratha Fried layer bread.	£3.90
Chapati Dry, thin wheat flour bread.	£1.99

Elvis • Elton John • Neil Diamond



Traditional Dishes Menu

Starters

Traditional Appetisers

Nargis Kebab Boiled Egg, deep fried with mince meat served with mild sauce & green salad.	£6.50
Prawn on Puri Delicately spiced Prawn served on a light mini puri bread.	£6.20
King Prawn on Puri Delicately spiced King Prawn served on a light mini puri bread.	£6.95
Chicken Chaat Thinly sliced Chicken and juicy tomatoes seasoned with chaat masala and simmered in mild, served on a puri bread.	£5.90
Onion Bhajee Sliced Onion in a spicy batter, deep fried.	£4.65
Mincemeat Samosa Triangular shaped pasty, stuffed with mince Lamb and deep fried.	£4.65
Vegetable Samosa Triangular shaped pasty, stuffed with Vegetables and deep fried.	£4.65

Main Dishes

Masala Dishes (Mild)

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

Chicken Tikka Masala	£12.35
Lamb Tikka Masala	£12.99
Tandoori King Prawn Masala	£16.50
Paneer Masala	£11.50
Vegetable Masala	£11.50
Chicken Makhaney	£12.99
Mildly spiced marinated in a clay oven and served with an exotic sauce.	

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.

Chicken Korma	£10.99
Lamb Korma	£11.25
King Prawn Korma	£14.25
Vegetable Korma	£10.75

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.

Southern Indian Garlic Chicken	£13.50
Garlic Lamb	£13.70
Garlic King Prawn	£15.65
Garlic Vegetable	£11.90

Karahi Dishes (Slightly Hot)

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

Chicken Karahi	£13.20
Lamb Karahi	£13.40
King Prawn Karahi	£15.99
Paneer Karahi	£11.99

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.

Chicken Jalfrezi	£12.80
Lamb Jalfrezi	£12.99
King Prawn Jalfrezi	£15.99

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.

Chicken Balti	£12.80
Lamb Balti	£12.99
Chicken Tikka Balti	£13.25

Dhansak Dishes (Fairly Hot)

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

Chicken Dhansak	£11.65
Lamb Dhansak	£11.95
King Prawn Dhansak	£14.40

Pathia Dishes (Fairly Hot)

Sweet & Sour fairly hot with onions.

Chicken Pathia	£11.50
Lamb Pathia	£11.75
King Prawn Pathia	£14.40