



EASTERN EYE
INDIAN CUISINE

Welcome
Take-Away Service
From The Restaurant



25th Anniversary Ribbon Cutting Celebration



Mr T. Ali (Managing Director)



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.



Our Chefs



Food Hygiene Rating

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 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.*



Condiments

Plain Papadum.....	0.90
Spiced Papadum.....	0.90
Tamarind Sauce (Per Tub).....	0.90
Lime Pickle (Per Tub).....	1.30
Mint Sauce (Per Tub).....	0.90
Onion Salad (Per Tub).....	0.90
Mango Chutney (Per Tub).....	1.40
Mix Raitha.....	2.45

Cucumber, Onion & Tomato

From The Grill (Starters)



Lamb Sheek Kebab.....	5.40
Mince lamb mixed with herbs, spices and barbecued on a skewer in the tandoori oven. Contains <i>soya</i> .	
Mixed Kebab.....	6.40
Pieces of chicken tikka, lamb tikka and seekh kebab. Contains <i>soya</i> .	
Chicken Tikka.....	5.40
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.....	5.35
Chicken on the bone, marinated in tandoori masala and freshly beaten yoghurt; char-grilled to perfection for a marvellous flavour.	
Lamb Tikka.....	5.75
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.....	5.35
Cubed Indian cottage cheese marinated in hung yoghurt with peppers and onions, grilled in the tandoor.	
Salmon Fish Tikka.....	6.50
Fillet of fish marinated in herbs and spices, cooked in a clay oven then platter with touch of mustered oil.	

Traditional Appetisers



Nargis Kebab.....	5.75
Boiled egg, deep fried with minced meat served with a mild sauce and green salad.	
Prawn on Puri.....	5.45
Delicately spiced prawn served on a light mini puri bread.	
King Prawn on Puri.....	6.70
Delicately spiced king prawn served on a light mini puri bread.	
Chicken Chaat.....	5.40
Thinly sliced chicken and juicy tomatoes seasoned with chaat masala and simmered in mild sauce, served on a puri bread.	
Onion Bhajee.....	4.50
Sliced onion in a spicy batter, deep fried.	
Mincemeat Samosa.....	4.50
Triangular shaped pasty, stuffed with minced meat and deep fried.	
Vegetable Samosa.....	4.50
Triangular shaped pasty, stuffed with vegetables and deep fried.	
Lemon Chilli Prawn.....	6.25
Tiger prawns marinated in crushed garlic, coriander, lemon juice, honey and a touch of chilli sauce to enhance the flavour.	
Mussels.....	7.25
Mussels flash fried in olive oil with garlic, capsicum, onions, lemon juice and chaat masala creating a robust and spicy flavour.	

Tandoori Specialities



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

Tandoori Chicken.....	11.15
Chicken on the bone, marinated in tandoori masala and freshly beaten yoghurt; char-grilled to perfection for a marvellous flavour.	
Chicken Tikka.....	11.25
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.....	11.80
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.....	13.20
A fabulous selection from our tandoori menu consisting of tandoori chicken, chicken tikka and lamb tikka, sheekh kabab. It contains <i>soya</i> .	
Subzi Tikka.....	10.35
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 yoghurt with peppers and onions, grilled in the tandoor.	
Chicken Shaslik.....	12.20
Pieces of chicken tikka, flavoured with special spices, onion, peppers and tomatoes, cooked in the charcoal.	
Lamb Shaslik.....	12.45
Pieces of lamb tikka, flavoured with special spices, onion, peppers and tomatoes, cooked in the charcoal.	
King Prawn Shaslik.....	14.65
Pieces of king prawn, flavoured with special spices, onions, peppers and tomatoes, cooked in the charcoal.	
Tandoori King Prawn.....	14.65
Large succulent king prawns marinated in yoghurt with delicate herbs and spices in a lemony sauce, then grilled in the tandoor.	

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.....	11.50
Garlic Lamb.....	11.70
Garlic King Prawn.....	13.50
Garlic Vegetables.....	10.99

Karahi Dishes

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

Chicken Karahi.....	11.50
Lamb Karahi.....	11.70
King Prawn Karahi.....	13.75
Paneer Karahi.....	10.99

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.

Eastern Eye Special Dishes

- Butter Chicken**  12.50
Cooked with special masala sauce. Then another layer of pure butter in a mild sauce.
- Chicken Towa**  12.80
Marinated chicken tikka, cooked in the clay oven mixed with spicy minced lamb, with fresh green chillies and garlic.
- Haryali Chicken**  12.30
Cooked in a marinate of spinach, yoghurt, butter and cream sauce.
- Chicken Tikka Shorothi**  11.70
Specially cooked curry with extra garlic and chopped green chilli.
- Lamb Shorothi**  11.90
Specially cooked curry with extra garlic and chopped green chilli.
- Chicken Kathmandu**  11.99
A lovely medium hot dish, chicken cooked with split lentils together with chefs own recipe.
- Lamb Kathmandu**  12.30
A lovely medium hot dish, lamb cooked with split lentils together with chefs own recipe.
- Chicken Nagina**  12.99
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**  13.50
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**   12.99
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

- Komla Vegetables**  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)**  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**  10.99
A medium creamy dish. Selection of vegetables cooked with specially prepared Makhaney sauce & sweet chilli sauce.
- West Bengal Subzi**  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**   13.50
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**  13.50
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**  13.50
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**  13.99
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**  13.50
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**  13.50
Breast of chicken, stuffed with minced meat and spinach, served with special medium sauce.
- Chicken Changezi**  13.99
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**  13.99
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.

Sea Food Special

- Fish Moilee**  14.80
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**   15.75
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**  15.75
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**  14.99
Cooked with special masala sauce, then another layer of pure butter in a mild sauce.

Hyderabadi Biryani Dishes

- From the famous cuisine of South India. 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** 13.80
Chicken Tikka Biryani 12.99
Chicken Biryani 12.50
Lamb Biryani 12.80
Vegetable Biryani 10.99

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.....	11.45
Lamb Tikka Masala.....	11.90
Tandoori King Prawn Masala.....	14.45
Paneer Masala.....	10.99
Vegetable Masala.....	10.90

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.....	11.50
Lamb Pasanda.....	11.75
Chicken Makhaney.....	11.45

Mild spiced chicken, roasted in a clay oven and served with an exotic sauce.

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.....	10.75
Lamb Korma.....	10.90
Chicken Tikka Korma.....	10.99
Vegetable Korma.....	10.20

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 flavour some gravy, topped with fresh green chillies and coriander.

Chicken Jalfrezi.....	11.50
Lamb Jalfrezi.....	11.75
King Prawn Jalfrezi.....	14.20

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.....	11.45
Lamb Balti.....	11.80
Chicken Tikka Balti.....	11.90
King Prawn Balti.....	14.15
Vegetable Balti.....	10.90

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.....	10.90
Lamb Rogan Josh.....	10.99
King Prawn Rogan Josh.....	12.90

Pathia Dishes

Sweet and sour fairly hot with onions.

Chicken Pathia.....	10.90
Lamb Pathia.....	10.99
Chicken Tikka Pathia.....	11.50
King Prawn Pathia.....	13.20

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.....	10.90
Lamb Dhansak.....	10.99
Chicken Tikka Dhansak.....	11.60
King Prawn Dhansak.....	13.20
Vegetable Dhansak.....	10.20

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.....	10.90
Lamb Bhona.....	10.99
Chicken Tikka Bhona.....	11.45
King Prawn Bhona.....	13.20

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.....	10.90
Lamb Madras.....	10.99
Chicken Tikka Madras.....	11.20
King Prawn Madras.....	12.99

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.....	10.90
Lamb Vindaloo.....	10.99
Chicken Tikka Vindaloo.....	11.20

Selection of Vegetable Side Dishes



Mixed Vegetable Korma 	5.40
An assortment of vegetables cooked with mild korma sauce.	
Mushroom Bhajee	5.40
Mushroom cooked with onions, light herbs and spices.	
Brinjal Bhajee	5.40
Aubergines cooked with light herbs and spices.	
Bindi Bhajee	5.40
Fresh okra cooked with light herbs and spices.	
Sag Bhajee	5.40
Fresh spinach cooked with fresh garlic, light herbs and spices.	
Sag and Aloo Bhajee	5.40
Potato and spinach leaves cooked with light herbs and spices.	
Bombay Aloo	5.40
Baby potatoes tossed in a wok with a medium sauce.	
Aloo and Gobi	5.40
Cauliflower and potatoes cooked with herbs, spices and a touch of cream.	
Sag Paneer	5.40
Fresh spinach cooked with homemade cottage cheese, with a touch of cream.	
Sag Mushroom	5.40
Fresh spinach and mushroom cooked with light herbs and spices.	
Tarka Dhal	5.40
Lentil tempered with aromatic spices and fried garlic.	
Chana Bhona	5.40
Chick peas and Tomato cooked with light herbs & spices.	

Rice Dishes

Pilau Rice (Basmati)	4.10
Special Fried Rice (Peas and Fried Eggs)	4.45
Garlic Fried Rice (Garlic)	4.45
Mushroom Fried Rice (Mushrooms)	4.45
Vegetable Fried Rice (Assorted Vegetables)	4.45
Keema Fried Rice (Minced Meat)	4.45
Coconut Fried Rice (Coconut)	4.45
Boiled Rice (Steamed)	3.85

Breads

Rogan Naan (Sweet Topped Honey)	4.15
Garlic Naan (Garlic and Coriander)	4.15
Peswari Naan (Coconut and Almonds)	4.15
Keema Naan (Minced Meat)	4.15
Cheese Naan (Cheese)	4.15
Naan (Unleavened)	3.80
Paratha (Fried Layer Bread)	3.60
Chapathi (Dry, thin wheat flour bread)	1.90

English Dishes

Chicken Omelette (Chips, Peas and Tomatoes)	10.50
Chicken Nuggets and Chips	10.40
Chips	3.10

Soft Drinks

Coke (330ml)	1.75
Diet Coke (330ml)	1.75
Fanta Orange (330ml)	1.75
Orange & Passion Fruit J20 (275ml)	2.75
Apple & Mango J20 (275ml)	2.75
Apple & Raspberry J20 (275ml)	2.75

Once a Month we are offering live entertainment with a 3 course set menu!

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



Neil Diamond 2025 Dates:
Jan 23rd, July 17th
and December 4th



Elvis 2025 Dates:
February 27th, June 19th, August 7th,
November 27th and December 11th



**80s Night with Steve Parr
2025 Dates:**
April 3rd, May 1st
and 4th September



Elton John 2025 Dates:
March 13th, May 22nd, August 14th
and October 16th



Shirley Bassey 2025 Dates:
April 24th, September 25th
and November 6th

€ASTERN €YE

INDIAN CUISINE

TELEPHONE : 01626 331155

OR

ORDER ONLINE



Search for
Eastern Eye Newton Abbot
In the app store



<https://easterneye-na.co.uk>



*HOME DELIVERY
(4 mile radius)*

MINIMUM ORDER £20 PLUS DELIVERY CHARGE

STARTING FROM £2.50

OPENING HOURS

SUNDAY TO SATURDAY

5PM TO 11PM

Banquet Night

Home Style Cooking

Every Sunday And Tuesday

Adult £18.99 - Child (12 & Under) £9.99

Eat As Much As You Like!



@EasternEyeIndianRestaurant



@easterneye1990

