

STARTERS

1. **CHICKEN OR LAMB TIKKA** £7.45
Boneless chicken or lamb pieces marinated in chefs special spices & cooked in the tandoori.
2. **MIXED LAJWAB SPECIAL** £8.95
Combination of three different tandoori. Barbecued in chefs special spices, seek kebab, chicken & lamb tikka
3. **SAMOSAS** (vegetable or mincemeat). £5.95
4. **ONION BHAJI** £6.45
5. **DAI PURI** £6.95
Lentils in a puri served in a chilli, garlic & tamarind sauce.
6. **HOT SPICY KANGARI** £7.45
Barbecue chicken fried in butter & cooked with fairly hot spices - Highly Recommended.
7. **CHICKEN, LAMB OR PRAWN CHAT ON PURI** £8.45
Chopped into small pieces & cooked in chefs special sauce - served with puri.
8. **EASTERN EYE SPECIAL MIX** £8.95
Combination of chicken & lamb tikka, onion & panier tikka & chicken pakora.
9. **EASTERN EYE SPECIAL POKORA** £7.45
Chicken, onion, potatoes & dal mixed together then fried in vegetable oil - this dish has a nice flavour - Highly Recommended.
10. **COCONUT PAKORA** £7.45
Sweet coconut & passion fruit mixed, then battered & deep fried in oil. Served with a separate honey & cream sauce. (Very sweet)
11. **SHEEK OR VEGETABLE KABAB** £7.95
Sheek kebab cooked with lamb mince meat.
12. **CHICKEN NIBLET** £7.95
3/4 pieces of Chicken cooked in butter served in a chilli sauce & garlic

Please note, all starters can be cooked with:

Prawns - With a additional cost of £1.50

One King Prawn - With a additional cost of £2.50

Anything not shown on the menu can be cooked for you from £7.95

CONDIMENTS

13. **MIXED PAPADAMS & CHUTNEYS** £2.15
(Per person) with mint sauce, mixed pickles, onions & mango chutney
14. **PLAIN PAPADAM** 90p
15. **SPICED PAPADAM** 95p
16. **PICKLE & CHUTNEYS** (per tray) £1.95
17. **RAITHA** (plain or cucumber) £1.50
18. **K SAUCE OR MINT SAUCE** 85p
Any mild / medium / hot sauce from £5.95

Polite Notice to all customers:

Due to previous actions, management require all bills to be settled in full before leaving the Restaurant for a cigarette or taking phone calls.

MILD DISHES

19. **TIKKA MASALA** £12.95
Chicken or Lamb barbecued & tossed in butter with cultured yogurt & fresh cream. Garnished with almonds & coconut.
20. **SOUTH BENGAL SPECIAL** £12.95
This is a very tasty dish. Chicken or lamb cooked with almonds & coconut with fresh homemade cheese & yoghurt. Served with a mixed exotic combination sauce. This dish is ideal for the 'curry novice'. Highly Recommended.
21. **KURMA SPECIAL** £12.95
Chicken or lamb cooked in very very mild spices & garnished with chef special sauce. This dish is for the 'curry novice.'
22. **PANIR NERCHE**  £14.95
This 100% vegetable Panir cheese is marinated & barbecued in the tandoori, then cooked with a mild to medium sauce
23. **MIRPURIE PATICE** *An Award Winning Dish* £12.95
Chicken or lamb steak marinated in yoghurt & cream then roasted with kashmir paste. Served in a mild to medium sauce in a South Bengal style. This dish is ideal for all 'curry lovers', it's a very exotic dish. This is the godmother of curries & the next step after a korma & masala. This dish can also be cooked with king prawn with a additional cost of £5.95 (3 x King Prawns)*

MEDIUM/HOT DISHES

24. **EASTERN EYE SPECIAL CURRY** £13.95
Cooked with mincemeat & tandoori chicken tikka - mixed with a medium exotic sauce, but can be cooked hotter. (One of the finest dishes on the menu)
25. **SIZZLING PALENA CHICKEN** £14.95
Chicken & panir cheese marinated together with a tasty organic sauce, barbecued in a clay oven & served with fresh garlic & coriander with a medium to hot sauce.
26. **NOWABIE SPECIAL** £18.95
This is a very authentic tandoori mix cooked with a variety of spices - medium hot. This dish has a nice flavour & will always remind you of the Eastern Eye. (One of the finest dishes on the menu)
27. **JOGONATHPUR SPECIAL** £12.95
Jogonathpur specials are spiced chicken, lamb, panier, kema & sheek kebab cooked with freshly chopped green chilli, garlic & fresh Bengali lemon. Served with a medium hot sauce & garnished with fresh coriander. Aromatic flavour & Highly Recommended.
28. **LAMB DHAL KUBLIER SPECIAL** £13.95
Lamb steak cooked with lentils & fresh green pepper. Marinated & barbecued with the chefs special 'secret' sauce. The chef recommends this dish for all 'curry Lovers'.
29. **STAFF CURRY SPECIAL** £13.95
Chicken or lamb cooked off the bone, with hot spice, garnished with chefs homemade style sauce & fairly hot. A traditional chicken curry.
30. **BAHARIE SPECIAL** £12.95
Chicken or very tender lamb - off the bone & cooked with fresh herbs & garlic mixed with green & red chillies. Garnished with a touch of fresh mint. Cooked fairly hot with a very very tasty sauce.
31. **JALFRAZIE SPECIAL** £12.95
Fairly hot chicken or lamb cooked with fresh green pepper & barbecued sauce. Garnished with garlic & coriander. This dish is ideal for the 'Experienced Curry Lover' This dish can also be cooked with duck, prawn or king prawn.*

Anything not on the menu please ask - with a additional charge of £2.00 on top of £12.95
£1.00 for Tikka 50p for Madras, 80p for Vindaloo, £1.00 for Phal

Please note, all dishes can be cooked with:

Prawns - With a additional cost of £2.95

King Prawns - With a additional cost of £5.95 (3 King Prawn per portion)

Vegetables - less £1 (ALL DISHES EXCLUDE RICE)

Taking away leftover food (Doggy Bag) additional cost £2.00

Anything not shown on the menu can be cooked for you from £14.95


SWEET, HOT & SOUR DISHES

32. **KALAMS DELIGHT** *An Award Winning Dish* £12.95
Spiced chicken or lamb cooked with a slightly tangy taste mixed with fresh seeded Bengali olives, tamarind & mango then garnished with garlic & tomatoes. Served with a medium sauce. Highly Recommended.
33. **CHICKEN OR LAMB DANSAK SPECIAL** £13.95
Cooked with lentils & pineapple. This tasty dish is highly spiced & is sweet, fairly hot & sour.
34. **TENGA TATOI PATIA** £13.95
Chicken or lamb cooked with tamarind & spiced mango with a touch of fresh garlic & dry chilli cooked in a medium to fairly hot & sour sauce. This dish is found in the South & North of Bengal, one of our chefs favourite dishes, very tasty. This dish can also be cooked with duck, prawn or king prawn.*

TANDOORI DISHES

35. **LAMB HARIE** £14.95
Organic lamb marinated in a tasty sauce & barbecued in a tandoori oven & served sizzling with a separate bahari sauce.
36. **KALAM KARISHMA** £13.95
This is a highly flavoured dish, barbecued in the tandoori with chicken or lamb marinated with panir & stuffed in a red pepper, with a spiced mango & tamarind with a separate very tasty mild sauce. Highly Recommended by Chef.
37. **CHICKEN OR LAMB ZUL ZULLA** *An Award Winning Dish* £13.95
Barbecued chicken or lamb in yoghurt & garlic, with a separate exotic zul zula sauce which has a touch of garden mint. Served on a sizzler with green peppers. This is a nice flavoured dish & mildly spiced.
38. **MURUG MUCHAK SPECIAL** £13.95
Chicken cooked with fresh garden mint mixed with golden honey. Served with a separate very very mild 'secret' exotic sauce. (Very sweet dish)
39. **MURAG TANDOORI** £12.95
Half of chicken marinated with yogurt and spice, then barbecued in the tandoori.
40. **CHICKEN OR LAMB TIKKA** £12.95
A dish from the Hindukush Mountain. Boneless chicken or lamb marinated in yoghurt & spice then barbecued in the tandoori.
41. **ZHEENGA SHASLIK - SPECIAL** £17.95
Three large king prawns peeled then marinated in spice & afterwards barbecued in the tandoori with green peppers, onions & tomatoes.
42. **TANDOORI MIXED PATICE SPECIAL** £17.95
Combination of all the tandoori in one dish. Seek kebab, chicken & lamb tikka, tandoori murg, tandoori Panier tikka. Served with peppers, onion & tomato.
43. **SHASLIK SPECIAL** (Chicken or lamb) £13.95
A most famous North Bengal dish which is barbecued. It has a highly spiced flavour, mild to medium hot.
44. **PANIR TIKKA** £12.95
This 100% vegetable dish consists of marinated Panier cheese cooked in the tandoori then roasted in butter. Served sizzling

FISH DISH

45. **TILAPIA JUNG**  £17.95
This dish cooked with 100% boneless fish from Bangladesh, it's very tasty cooked with a medium to hot secret sauce. Highly Recommended by Chef.

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£1.00 for Tikka 50p for Madras, 80p for Vindaloo, £1.00 for Phal

Please note, all dishes can be cooked with:

Prawns - With a additional cost of £2.95

King Prawns - With a additional cost of £5.95 (3 King Prawn per portion)

Vegetables - less £1 (ALL DISHES EXCLUDE RICE)

Taking away leftover food (Doggy Bag) additional cost £2.00

Anything not shown on the menu can be cooked for you from £14.95

BIRYANI DISHES

46. **CHEF SPECIAL BIRYANI** £16.95
Rice, mincemeat & chicken with spinach & chickpeas cooked together.
Served with a separate vegetable curry. (Medium hot)
47. **EASTERN EYE SPECIAL BIRYANI** £16.95
Homemade cooking with rice, chicken, meat & prawn panier cooked together. Served with a separate vegetable
curry. (Medium hot)
48. **CHICKEN OR LAMB BIRYANI** £14.95

ENGLISH DISHES

49. **FRIED CHICKEN** - Served with chips (off the bone) £12.95
50. **T BONE STEAK** - Served with chips (on the bone) £19.95
51. **CHIPS** £3.95
52. **FRIED MUSHROOMS OR ONIONS** £2.95

VEGETARIAN DISHES LARGE DISH £10.95

53. **SAG PANIER SPECIAL** - Spinach & Panir cheese £7.95
54. **MIXED VEGETABLE BHAZEE** £7.95
55. **BOMBAY ALOO** - Spiced potatoes £6.95
56. **SAG ALOO BHUNA** - Spinach & potatoes £7.95
57. **TARKA DHAL** - Lentils with garlic £6.95

RICE DISHES

Anything Rice not on the menu can be
cooked at additional cost.

Vegetable additional cost £1.00 on top of £4.50
Meat or Chicken additional cost £2.00 on
top of £4.50

58. **BOILED RICE** £4.00
59. **PILAU RICE** £4.50
60. **EGG FRIED RICE** £4.70
61. **MUSHROOM RICE** £4.70
62. **COCONUT RICE** £4.70

BREAD

63. **NAN OR PARATHA** £3.50
64. **PESHWARI NAN** £3.95
65. **KEEMA NAN** £4.25
66. **AKBORI & CHEESE NAN** £4.95
67. **TANDOORI ROTI** £2.95
68. **GARLIC NAN** £3.95
69. **CHAPATIS (Vegan)** £2.50

Any of the menu can be cooked as a Vegetarian or Vegan dish

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King Prawns - With a additional cost of £5.95 (3 King Prawn per portion)

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DINNER FOR ONE

69.

STARTERS

- 1 mixed poppadom
- 1 mixed pickles tray
- 1 mixed Lajwab

MAIN COURSE

- 1 Chicken Jagonathpur
(Medium Hot)
- 1 Pilau Rice
- 1 Panier Tikka (Side)
- 1 Nan

£32.95

DINNER FOR TWO

70.

STARTERS

- 2 Eastern Eye Special mixed Grill
*Chicken or lamb tikka seek kebab
& tandoori chicken*
- 2 mixed poppadom
- 1 mixed pickles tray

MAIN COURSE

- 1 Chicken Mirpurie (Mild to Medium)
- 1 Lamb Dhal Kublier (Medium)
- 1 South Bengal Chicken Special (Very Mild)
- 1 Onion Bhaji
- 1 Sag aloo (Side)
- 2 Pilau Rice
- 1 Peswari Nan
- 1 Garlic Nan

£66.95

DINNER FOR FOUR

71.

STARTERS

- 4 mixed poppadom
- 1 mixed pickles tray
- 4 mixed Lajwab

MAIN COURSE

- 1 South Bengal Chicken Special (Mild)
- 1 Chicken Zul Zulla (Tasty Mild)
- 1 Lamb Staff Curry Special (Medium)
- 1 Eastern Eye Special Curry (Medium)
- 4 Pilau Rice
- 1 Garlic Nan & 1 Akbori & Cheese Nan
- 1 Sag Panier (Large)
- 1 Onion Bhaji

£135.95

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Beverages

Coffee	£4.05
Indian Tea Special	£4.05
Cream Coffee	£4.50
Continental Coffee	£5.95

Soft Drinks

All by the glass

Orange Juice	Small	£3.25
Lemonade	Small	£3.25
Coca Cola	Small	£3.25
J20	275ml Bottle	£3.35
Large Soft Drinks (coke, lemonade, orange juice or any other)		£4.70

Lassi - Indian Soft Drink

Sweet or Sour	£3.50
Mango Flavour	£3.65
Banana Flavour	£3.75
Vanilla Flavour	£4.20
Lassi	Large £5.70

Bottled Water

Sparkling	Large Bottle	£5.10
Still	Large Bottle	£5.10
Tonic Water	Small Bottle	£3.10
Soda Water	Small Bottle	£3.10

Exclusive Liqueurs

Absinthe	£4.00
Dollys	£3.55
White Rum	£3.55
Tequila	£3.55
Sherry	£3.55

Port	£3.55
Martini	£3.55
Cinzano	£3.55

Spirits & Liqueurs

Per 25ml measure

Southern Comfort	£3.55
Whisky	£3.55
Malt Whisky	£6.05
Gin	£3.55
Rum	£3.55
Vodka	£3.55
Brandy	£4.00
Vintage Brandy	£6.15
Amaretto	£3.55
After Shock	£3.55
Drambuie	£3.55
Tia Maria	£3.55
Sambuca	£3.55
Baileys	£3.55
Cointreau	£3.55

Beers

Cobra	Small Bottle	£3.50
Kingfisher	Small Bottle	£3.50
Tiger	Small Bottle	£3.50
Indian Beer (Cobra, Kingfisher, Tiger & Bangla)	Large Bottle	£5.60
Magners	£5.60	
Thatchers	£5.60	

WINE SELECTION

House Wines

	Small Glass	Large Glass	Bottle 75cl
House Medium Dry White Wine Extremely aromatic and powerful wine which has a lovely rounded character and is very refreshing. A medium dry style, with sauvignon predominant in the long after taste.	£3.35	£5.75	£16.95
House Red Wine With cabernet characteristics and well developed bouquet, this is a generous well rounded wine with a full nose. An easy drinking style with lots of panche.	£3.35	£5.75	£16.95
House Rosé Wine Aromatic rosé has crushed red berry aromas which gives a deliciously fruity finish with just hint of subtle sweetness.	£3.35	£5.75	£16.95

White/Rosé Wines

- 1. Chablis (French)** £26.95
Clean Chardonnay characteristics with floral, honeyed flavour. Steely dry. A sophisticated giant which is carefully oaked to produce a complex luscious wine.
- 2. Pino Grigio (Italian)** £23.95
A rich, nutty dry white wine. Excellent style and balance. Fragrant, slightly spicy and refreshingly zesty.
- 3. Premium Chardonnay (Australian)** £23.95
A medium weight style, it is complex and shows restrained stone fruit characters. It is elegant and exudes immense style. Australian Chardonnay at it's best.
- 4. Sharpham, Estate Selection Dry (Devon, England)** £24.95
Madeleine Angevine produces this fresh, youthful wine, exhibiting excellent balance and length. The fine dry style with it's pale lemon colour is very refreshing.
- 5. Sauvignon Blanc. Spring Creek (New Zealand)** £23.95
Crisp, fresh and lively, with ripe passion fruit, gooseberry and lime flavours that flow well to a dry lingering finish.
- 6. White Zinfandel Rose (Californian)** £22.95
Delicate and refreshing with delicious soft fruit flavours of strawberries, raspberries and melon.

Red Wines

7. Saint Emillion A.C (French)

£24.95

A generous smooth wine with distinctive rich plum aromas and flavours, good fruit with oak in evidence. Produced by Paul Carille, owner of Chateau Cardinal - Villemaurine.

8. Malbec. Michael Torino (Argentinean)

£23.95

Distinctive plum aromas are enhanced by oaky notes. There are generous spicy and fruity flavours with integrated soft tannins producing a round finish. Ideal with Indian Cuisine.

9. Rioja (Spanish)

£23.50

Voluptuous, rich wine with realms of soft, sweet oak. Good weight of ripe fruit. This is a Crianza made like a Reserve! A smooth, rich and complex wine. It is full flavoured with a stylish velvety finish. Ideal for authentic curry lovers.

10. Merlot (Chile)

£22.95

An exciting fruity flavour. The wine is a bright purple red. On the nose there is ripe blackcurrants and a hint of vanilla. It has a medium bodied palate which is well rounded with an attractive fruitiness. Idea for authentic curry lovers.

11. Premium Shiraz (Australian)

£23.95

Soft flavour, approachable, full bodied red wine with a lifted bouquet and a bursting palate of blackberry fruits and eucalyptus, balanced tannis and good length give a pleasant finish to the wine. A classic Shiraz style. Ideal for curry lovers.

12. Pinot Noir (Tasmanian)

£24.95

Cherry plum flavours with touches of mint, good intensity of colour and flavour. Medium bodied and supple, it exhibits wonderful flavours of red fruits.

Champagne and Sparkling Wines

13. Champagne Moet Et Chandon Brut N.V (French)

£54.95

Distinctive plum aromas are enhanced by oaky notes. There are generous spicy and fruity flavours with integrated soft tannins producing a round finish. Ideal with Indian cuisine.

14. Prosecco/Asti Martini

£24.95

Popular, high quality, sweet sparkling wine, fresh and full of fruity flavours. A very grapey and perfumed wine. Produced from the Moscato grape. Good clean finish.

15. Monluc Brut Methode Traditionelle (French)

£25.95

The next best thing to champagne. Good flavour and lasting bubbles.