

EASTERN EYE RESTAURANT WINE LIST

WHITE

- 1. French Vin de Pays –
House White** £14.95
Dry, French table wine
- 3. Dea Del Mare Catarratto Pinot Grigio,
Italy** £17.95
A fresh fruity wine with lovely citrus flavours
- 5. Kleinloof Chenin Blanc,
South Africa** £17.95
Crisp and fresh - soft on the nose with hints of blackcurrants and good body
- 7. Tamarind Garden Chard Gewurz,
Chile** £17.95
A lovely soft, fresh wine with classic gooseberry fruit flavours
- 9. Fox Grove Chardonnay Semillon,
Australia** £17.95
Very clean and refreshing with delicious citrus flavours
- 11. Stoneburn Sauvignon Blanc,
New Zealand** £21.95
*From New Zealand's Marlborough vineyards.
A full flavoured, crisp distinctive wine.*

SPARKLING WINES

- 13. Asti Spumante** £14.95
A light sparkling fruity wine, with a fresh flavour
- 15. Moet et Chandon** £59.95
Classic champagne, with all the bubbles in just the right places

RED

- 2. French Vin de Pays –
House Red** £14.95
Dry, French table wine
- 4. Kleinloof Mountain Red,
South Africa** £16.95
Good weight with good ripe flavours without being too heavy
- 6. Tamarind Garden Cabernet Merlot,
Chile** £18.95
A lively fruity wine with a smooth finish - delicious flavours of liquorice and blackcurrant – great value
- 8. Fox Grove Shiraz Cabernet,
Australia** £17.95
Big Australian wine, with plenty of rich fruit and an everlasting finish
- 10. Finca La Colonia Malbec,
Argentina** £21.95
A full flavoured wine with hints of black cherries and blackberries
- 12. Torres Sangre de Toro, Spain** £21.95
Full flavour, rich and fruity with a pleasant long lasting finish
- 14. Côtes du Rhône Dom de Boumianes,
France** £21.95
A wonderful wine with obvious summer fruit flavours and an unexpectedly rich finish

ROSÉ

- 16. Mateus Rosé** £16.95
Classic wine from Portugal

Spirits 25ml	£3.50
Liqueurs 25ml	£3.50
Wine by the Glass (150ml)	£3.50
Wine by the Glass (250ml)	£5.90
Soft Drinks	£2.50
Mixers	£0.55

BEER & CIDER

Cobra large bottle	£6.95
Cobra 330ml bottle	£3.50
Bottle Export 500ml	£4.95
Magners Cider 568ml	£5.95
0% alcohol beer 330ml	£3.50

Eastern Eye



A La Carte Menu

STARTERS

Salmon Tikka <i>Chunks of salmon marinated in subtle spices baked in a tandoori oven</i>	£7.95
Mulligatawny Soup <i>A traditional spicy, lentil based soup</i>	£4.50
Onion Bhaji <i>Chopped onions seasoned with herbs and spices then deep fried</i>	£5.50
Chicken or Lamb Tikka <i>Boneless morsels of chicken or lamb marinated in yoghurt and spices.</i>	£5.50
Sheek Kebab <i>Tender minced lamb seasoned with onion, fresh mint & herbs. Grilled on skewers.</i>	£5.50
Mixed Kebab <i>Sheek kebab, chicken tikka and lamb tikka</i>	£6.95
Somosa - Meat or Vegetable <i>Pasties stuffed with minced lamb or vegetables</i>	£5.50
Vegetable Pakura <i>Gram flour, onion and curd spiced.</i>	£5.50
Spicy Garlic Mushrooms <i>Chopped mushroom with onion, garlic.</i>	£5.50
Massala Papadoms (2)	£2.50
Plain Papadoms (2)	£2.50
Prawn Puri <i>Spiced prawns served on puri bread</i>	£5.50
Aloo Chat <i>Potatoes with onion, garlic & hot sweet and sour sauce</i>	£5.50
Chicken Pakura <i>Chicken in batter, deep fried</i>	£5.50
Fish Pakura <i>Lightly spiced pieces of white fish fillet in batter, deep fried</i>	£5.50

EUROPEAN STARTERS

Roast Potatoes <i>garnished with fresh parsley.</i>	£5.50
Prawn Cocktail <i>Choice prawns served on a bed of crisp lettuce in a specially prepared sauce</i>	£5.50

EUROPEAN MAIN DISHES

Bar-B-Q Chicken or Lamb <i>Non spiced chicken or lamb grilled in clay oven</i>	£8.95
Omelette <i>Any omelette of your choice, ask the waiter</i>	£7.95

TANDOORI SPECIALITIES

Tandoori Chicken <i>Half chicken marinated and broiled in a Tandoor clay oven</i>	£10.50
Tandoori Mixed Grill <i>Chicken tikka, Lamb tikka, Sheek kebab, Tandoori Poussin, King Prawn & Naan</i>	£14.95
Chicken or Lamb Tikka <i>Boneless pieces of chicken or lamb marinated with yoghurt & spices & broiled in a clay oven</i>	£10.50
Tandoori King Prawn <i>King Prawns marinated in spices and yoghurt & cooked in a clay oven</i>	£14.95

HOUSE SPECIALITIES

North Indian Chilli Garlic Chicken <i>Marinated chicken with fresh green chillies and sliced garlic in a hot sauce with coriander. Hot & spicy to taste</i>	£12.95
Punjabi Chicken Tikka Piazi <i>Marinated chicken cooked in Punjabi Massalla and coriander, garnished with finely chopped, deep fried onion. Medium</i>	£12.95
Ginger Chicken or Lamb <i>Chicken or lamb with onion, tomatoes, coriander and ginger cooked in a spicy sauce.</i>	£12.95
Chittagang Style King Prawn <i>Half cut, shell on tiger prawn cooked with ginger, garlic, grated onion, lime juice and coriander. Medium to taste, very popular dish in Bangladesh</i>	£15.95
Hyderabadi Lamb/Chicken <i>Pieces of lamb or chicken cooked in a delicious pickle massala, laced with whole green chillies</i>	£12.95
Lamb/Chicken Capsoni <i>Chunks of green pepper & onion, deep fried, cooked in medium sauce with a touch of cumin seed and coriander</i>	£12.95
Fish Bhuna <i>Pieces of marinated white fish fillet cooked with onions, peppers, fresh coriander and garlic</i>	£12.95
Green Bengal Chicken <i>Chicken cooked with green pepper, fresh mint, fresh coriander, green chilli, mixed spices and lime juice. Hot and spicy</i>	£12.95
Shahi Murgh <i>Chicken cooked with mango pulp, mild spices, finished with fresh cream.</i>	£12.95
Balti Chicken, Lamb or Prawn	£14.95
Balti King Prawn <i>A popular dish prepared with onions, tomatoes, garlic, hot spices and fresh coriander. Served in an authentic Balti dish. Accompany with garlic naan</i>	£15.95

Butter Chicken <i>Tender pieces of chicken cooked with butter, cream and various herbs. Mild dish</i>	£12.95
Chicken Tikka Massalla <i>Chicken tikka made in Tandoori immersed in a spicy sauce</i>	£12.95
Methi Gosht <i>Tender pieces of lamb cooked with onions, fenugreek, chilli, garlic and fresh coriander. Medium hot</i>	£12.95
Lamb Pasanda <i>Tender pieces of lamb marinated in spices cooked with cream and various herbs. This is a very mild dish</i>	£12.95
Goan Chicken/Lamb <i>A hot & spicy dish with marinated pieces of chicken or lamb cooked with onions, garlic ginger, chilli, hot curry paste, cream coconut, coriander and lemon juice</i>	£12.95
Eastern Eye Special <i>Lamb, chicken and prawn cooked with green herbs in medium spices</i>	£12.95

Chicken Jhalfrezi <i>Marinated chicken with fresh green chilli, coriander, onions, green pepper. Hot and spicy.</i>	£12.95
South Indian Chicken <i>Garlic Steam chicken cooked in medium hot Tandoori paste, chopped onion and green herbs. Rich in spices</i>	£12.95
Black Pepper Lamb or Chicken (fairly hot) <i>Marinated lamb or chicken. Cooked with fresh garlic, a green chilli and crushed black pepper.</i>	£12.95
Naga Lamb or Chicken <i>“Naga is certified the hottest chilli in the world” Marinated lamb or chicken cooked with garlic, onions & Naga chilli paste. Like it hot? Go for it!</i>	£12.95

CURRY SELECTION

Bhuna (medium) <i>Garnished dish with onions, green herbs, tomatoes & spices</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Madras (fairly hot) <i>A popular dish of rich, hot & sour taste</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Korma (very mild) <i>Combination of curd, cream and selected spices</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Kashmiri (fairly mild) <i>Mixed with banana and Lychee</i>	
Chicken	£12.50
Lamb	£12.50
Prawn	£12.50
King Prawn	£15.50
Mixed Vegetables	£10.50

Dhansak (hot and sour) <i>A Persian dish combining spices with lentils to produce a sour, sweet and hot taste</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Pathia <i>A sour & hot tasting dish with garlic, red chilli, onion, capsicum & tomato purée</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Dopiaza (medium) <i>Chopped onion, deep fried seasoned with fresh herbs & spices</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Saag Wala <i>Cooked with spinach in medium spices</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Rogan Josh <i>Cooked in a traditional Kashmiri massalla garnished with spiced tomato</i>	
Chicken	£11.95
Lamb	£11.95
Prawn	£11.95
King Prawn	£14.95
Mixed Vegetables	£10.50

Any dish you require which is not on the menu, please ask the waiter. Management reserve the right to refuse service. All prices inclusive of VAT.

BIRYANI DISHES

<i>Saffron rice treated together with lamb, prawn, chicken or vegetables with delicate spices & herbs. Served with vegetable curry sauce or lentils</i>	
Chicken	£14.95
Lamb	£14.95
Prawn	£14.95
King Prawn	£16.95
Mixed Vegetables	£12.95

VEGETARIAN MAIN DISHES

Saag & Allo Massalla <i>Spinach & potatoes dish of medium strength</i>	£9.50
Mixed Vegetable Sambar <i>Mixed vegetables with lentils</i>	£9.50
Vegetable Side Dishes available as Main Dish	£9.50

FRESH VEGETABLE SIDE DISHES

Saag Aloo (spinach & potatoes)	£5.50
Saag Ponir (spinach & cottage cheese)	£6.50
Bombay Aloo (potatoes cooked in fairly hot spices)	£5.50
Bindi Bhaji (okra)	£5.50
Aloo Gobi (potatoes & cauliflower)	£5.50
Brinjal Bhaji (aubergine)	£5.50
Mushroom Bhaji	£5.50
Cauliflower Bhaji	£5.50
Saag Bhaji (spinach)	£5.50
Tarka Dall (lentils)	£5.50
Potato & Pea Bhaji	£5.50
Chana Bhaji (chick pea)	£5.50
<i>In a succulent blend of coriander, onion and herbs.</i>	
<i>Cooked with olive oil. Medium.</i>	

SUNDRIES

RICE DISHES	
Basmati Pulao Rice	£4.50
Plain Rice	£3.50
Special Fried Rice (egg and peas)	£5.50
Mushroom & Garlic Fried Rice	£5.50
Vegetable Pulao Rice	£5.50

ROTI (INDIAN BREAD)	
Garlic Naan	£3.95
Peshwari Naan (sweet)	£3.95
Keema Naan (minced lamb)	£3.95
Kulcha Naan (vegetables)	£3.95
Plain Naan	£3.50
Chapati	£1.95
Paratha	£3.95
Chutney (per person)	£1.00
Chips	£3.50
Cucumber Raitha	£2.50