

EASTERN EYE RESTAURANT WINE LIST

WHITE

- 1. French Vin de Pays –
House White Georges Dubouef £13.95**
A lively, fruity wine with immediate appeal. Smooth and easy drinking
- 3. Dea Del Mare Catarratto Pinot Grigio,
Italy £14.95**
A fresh fruity wine with lovely citrus flavours
- 5. Kleinclouf Chenin Blanc,
South Africa £15.95**
Crisp and fresh - soft on the nose with hints of blackcurrants and good body
- 7. Tamarind Garden Chard Gewurz,
Chile £16.95**
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 £19.95**
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 £44.95**
Classic champagne, with all the bubbles in just the right places

- Spirits 25ml £2.95**
- Liqueurs 25ml £3.50**
- Wine by the Glass (150ml) £2.95**
- Wine by the Glass (300ml) £5.90**
- Soft Drinks £2.50**
- Mixers £0.55**

RED

- 2. French Vin de Pays –
House Red Georges Dubouef £13.95**
A balance of Old and New world styles, with vibrant fruit on both the nose and the palate
- 4. Kleinclouf Mountain Red,
South Africa £15.95**
Good weight with good ripe flavours without being too heavy
- 6. Tamarind Garden Cabernet Merlot,
Chile £16.95**
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 £18.95**
A full flavoured wine with hints of black cherries and blackberries
- 12. Torres Sangre de Toro, Spain £18.95**
Full flavour, rich and fruity with a pleasant long lasting finish
- 14. Côtes du Rhône Dom de Boumianes,
France £19.95**
A wonderful wine with obvious summer fruit flavours and an unexpectedly rich finish
- ROSE**
- 16. Mateus Rosé £12.95**
Classic wine from Portugal

BEER

- Cobra 660ml bottle £5.95**
- Cobra 330ml bottle £2.95**
- Bottle Export 500ml £4.95**

Eastern Eye



A La Carte
Menu

STARTERS

Salmon Tikka	£6.50
<i>Chunks of salmon marinated in subtle spices baked in a tandoori oven</i>	
Mulligatawny Soup	£4.50
<i>A traditional spicy, lentil based soup</i>	
Onion Bhaji	£5.50
<i>Chopped onions seasoned with herbs and spices then deep fried</i>	
Chicken or Lamb Tikka	£5.50
<i>Boneless morsels of chicken or lamb marinated in yoghurt and spices.</i>	
Sheek Kebab	£5.50
<i>Tender minced lamb seasoned with onion, fresh mint & herbs. Grilled on skewers.</i>	
Mixed Kebab	£6.95
<i>Sheek kebab, chicken tikka and lamb tikka</i>	
Somosa - Meat or Vegetable	£5.50
<i>Pasties stuffed with minced lamb or vegetables</i>	
Vegetable Pakura	£5.50
<i>Gram flour, onion and curd spiced.</i>	
Spicy Garlic Mushrooms	£5.50
<i>Chopped mushroom with onion, garlic.</i>	
Massala Papadoms (2)	£2.50
Plain Papadoms (2)	£2.50
Prawn Puri	£5.50
<i>Spiced prawns served on puri bread</i>	
Aloo Chat	£5.50
<i>Potatoes with onion, garlic & hot sweet and sour sauce</i>	
Chicken Pakura	£5.50
<i>Chicken in batter, deep fried</i>	
Fish Pakura	£5.50
<i>Lightly spiced pieces of white fish fillet in batter, deep fried</i>	

EUROPEAN STARTERS

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

EUROPEAN MAIN DISHES

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

TANDOORI SPECIALITIES

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

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.

HOUSE SPECIALITIES

North Indian Chilli Garlic Chicken	£11.95
<i>Marinated chicken with fresh green chillies and sliced garlic in a hot sauce with coriander. Hot & spicy to taste</i>	
Punjabi Chicken Tikka Piazi	£11.95
<i>Marinated chicken cooked in Punjabi Massalla and coriander, garnished with finely chopped, deep fried onion. Medium</i>	
Ginger Chicken or Lamb	£11.95
<i>Chicken or lamb with onion, tomatoes, coriander and ginger cooked in a spicy sauce.</i>	
Chittagang Style King Prawn	£14.95
<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>	
Hyderabadi Lamb/Chicken	£11.95
<i>Pieces of lamb or chicken cooked in a delicious pickle massala, laced with whole green chillies</i>	
Lamb/Chicken Capsoni	£11.95
<i>Chunks of green pepper & onion, deep fried, cooked in medium sauce with a touch of cumin seed and coriander</i>	
Fish Bhuna	£11.95
<i>Pieces of marinated white fish fillet cooked with onions, peppers, fresh coriander and garlic</i>	
Green Bengal Chicken	£11.95
<i>Chicken cooked with green pepper, fresh mint, fresh coriander, green chilli, mixed spices and lime juice. Hot and spicy</i>	
Shahi Murgh	£11.95
<i>Chicken cooked with mango pulp, mild spices, finished with fresh cream.</i>	
Balti Chicken, Lamb or Prawn	£13.95
Balti King Prawn	£14.95
<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>	
Butter Chicken	£11.95
<i>Tender pieces of chicken cooked with butter, cream and various herbs. Mild dish</i>	
Chicken Tikka Massalla	£11.95
<i>Chicken tikka made in Tandoori immersed in a spicy sauce</i>	
Methi Gosht	£11.95
<i>Tender pieces of lamb cooked with onions, fenugreek, chilli, garlic and fresh coriander. Medium hot</i>	
Lamb Pasanda	£11.95
<i>Tender pieces of lamb marinated in spices cooked with cream and various herbs. This is a very mild dish</i>	
Goan Chicken/Lamb	£11.95
<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>	
Eastern Eye Special	£11.95
<i>Lamb, chicken and prawn cooked with green herbs in medium spices</i>	
Chicken Jhalfrezi	£11.95
<i>Marinated chicken with fresh green chilli, coriander, onions, green pepper. Hot and spicy.</i>	
South Indian Chicken	£11.95
<i>Garlic Steam chicken cooked in medium hot Tandoori paste, chopped onion and green herbs. Rich in spices</i>	
Black Pepper Lamb or Chicken (fairly hot)	£11.95
<i>Marinated lamb or chicken. Cooked with fresh garlic, a green chilli and crushed black pepper.</i>	
Naga Lamb or Chicken	£11.95
<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>	

CURRY SELECTION

Bhuna (medium)	
<i>Garnished dish with onions, green herbs, tomatoes & spices</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50
Madras (fairly hot)	
<i>A popular dish of rich, hot & sour taste</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50
Korma (very mild)	
<i>Combination of curd, cream and selected spices</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50
Kashmiri (fairly mild)	
<i>Mixed with banana and Lychee</i>	
Chicken	£11.50
Lamb	£11.50
Prawn	£11.50
King Prawn	£14.50
Mixed Vegetables	£9.50
Dhansak (hot and sour)	
<i>A Persian dish combining spices with lentils to produce a sour, sweet and hot taste</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50
Pathia	
<i>A sour & hot tasting dish with garlic, red chilli, onion, capsicum & tomato purée</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50
Dopiaza (medium)	
<i>Chopped onion, deep fried seasoned with fresh herbs & spices</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50
Saag Wala	
<i>Cooked with spinach in medium spices</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50
Rogan Josh	
<i>Cooked in a traditional Kashmiri massalla garnished with spiced tomato</i>	
Chicken	£10.95
Lamb	£10.95
Prawn	£10.95
King Prawn	£13.95
Mixed Vegetables	£9.50

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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	£12.95
Lamb	£12.95
Prawn	£12.95
King Prawn	£14.95
Mixed Vegetables	£10.95

VEGETARIAN MAIN DISHES

Saag & Allo Massalla	£9.50
<i>Spinach & potatoes dish of medium strength</i>	
Mixed Vegetable Sambar	£9.50
<i>Mixed vegetables with lentils</i>	
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	£3.50
Plain Rice	£2.95
Special Fried Rice (egg and peas)	£4.50
Mushroom & Garlic Fried Rice	£4.50
Vegetable Pulao Rice	£4.50

ROTI (INDIAN BREAD)

Garlic Naan	£3.50
Peshwari Naan (sweet)	£3.50
Keema Naan (minced lamb)	£3.50
Kulcha Naan (vegetables)	£3.50
Plain Naan	£2.95
Chapati	£1.95
Paratha	£2.95
Chutney (per person)	£1.00
Chips	£2.50
Cucumber Raitha	£2.50