

Many of the specialities featured in this menu are based on a broad range of unique regional cuisines from across India and Bangladesh. We hope that the food is as diverse, rich and colourful as the origins themselves.

**Take-aways are available with an additional 15% discount.**

**If you suffer any kind of allergy, you must please inform us before ordering.**

In doing so we can provide the full allergens information chart for all our dishes, as well as ensure more care in preparing dishes to suit requirements.

Whilst we take serious care to prevent cross-contamination, please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present.

- Contains Dairy Products      ● Contains Sugar
- Contains Nuts                      ● Contains Wheat













MILD  MEDIUM  SLIGHTLY HOT  HOT 

10% Service Charge will be added to the bill.  
Actual dishes may vary slightly from menu photo's

If by chance one of our dishes does not cater to your specific taste, please do inform a member of staff and we shall exchange it for any other like priced dish, and failing that, a refund of it.

## STARTERS

All Starters are served with Salad

- |   |   |       |
|---|---|-------|
| <b>Tandoori Mixed Platter</b> <i>Mixture of different Tandoori specialities.</i>  | ● ●  | £7.95 |
| <b>Tandoori Chicken</b> <i>(Mohrashtra) Spring Chicken marinated in spicy yogurt sauce with herbs, barbecued in the tandoori.</i>                               | ●    | £6.50 |
| <b>Chicken Chandan</b> <i>(Calcutta) Marinated in a very mild, home made cream, cashew nut, milk and white pepper blend, barbecued in the tandoori.</i>         | ● ●  | £6.50 |
| <b>Chicken Tikka</b> <i>(Mohrashtra) Marinated with medium spiced breast pieces of Chicken, off the bone, barbecued in the tandoori.</i>                        | ●    | £6.50 |
| <b>Sheek Kebab</b> <i>(Delhi) Minced Lamb, prepared with fresh herbs, spices, garlic, ginger, chilli, aromatically flavoured and barbecued in the tandoori.</i> | ●    | £7.50 |
| <b>Butty Kebab</b> <i>(Bengal) Delicately spiced Lamb chunks, barbecued to succulence in the tandoori. Garnished with fried onions and green pepper.</i>        | ●    | £7.50 |
| <b>Dhaka Chicken Roll</b> <i>(Dhaka) Shredded Chicken marinated with specially selected spices and herbs, shallow fried, then wrapped in a Paratha.</i>         | ● ●  | £6.95 |
| <b>Prawn Puree</b> <i>Deliciously spiced Prawns served over a Chapati bread.</i>  | ●    | £7.50 |
| <b>Chana Bhaji</b> <i>(Bengal) Slightly hot, spicy fried Chick Pea's. <b>Vegan.</b></i>   | ●    | £5.95 |
| <b>Onion Bhaji</b> <i>(Bihar) Sliced Onions in a spicy batter, deep fried.</i>  | ●    | £5.95 |
| <b>Samosa</b> <i>(Kerala) Triangular pastry stuffed with Vegetables. <b>Vegan.</b></i>  | ●    | £5.95 |
| <b>Garlic Mushrooms</b> <i>Garlic fried, lightly spiced mushrooms. <b>Vegan.</b></i>  | ●    | £5.95 |



TANDOORI MIXED PLATTER



TANDOORI CHICKEN



CHICKEN CHANDAN



CHICKEN TIKKA



SHEEK KEBAB



PRAWN PUREE



ONION BHAJI

# TANDOORI DISHES

These dishes are dry, mainly barbecued or grilled. Served with salad and made to order, which can sometimes lead to a small delay. They are perfect for those after a healthier, less oily meal. We strongly advise that you take some side dishes and accompaniments to go along with these dishes, e.g. Vegetable side and Nan.

**Tandoori Mixed Thali** *A delicious meaty mixture of Tandoori specials inc Tandoori Chicken, Chicken Tikka, Chandan, Butty Kebab and Sheek Kebab.* ●●● £16.95

**Tandoori Chicken** *(Mohrashtra) Spring Chicken marinated in spicy yogurt sauce and barbecued in the tandoori.* ●●● £11.95

**Chicken Chandan** *(Calcutta) Marinated in a very mild, home made cream, cashew nut, milk and white pepper blend, barbecued in the tandoori.* ●●● £11.95

**Chicken Tikka** *(Mohrashtra) Marinated with medium spiced breast pieces of chicken, off the bone, barbecued in the tandoori.* ●●● £11.95

**Chicken Shaslick** *(North India) Marinated in yogurt with herbs, grilled tomato, green pepper and onions, barbecued in the tandoori.* ●●● £14.95

**Sheek Kebab** *(Delhi) Minced Lamb, prepared with fresh herbs, spices, garlic, ginger, chilli, aromatically flavoured and barbecued in the tandoori.* ●●● £14.95

**Butty Kebab** *(Bengal) Delicately spiced Lamb chunks, barbecued to succulence in the tandoori. Garnished with fried onions and green pepper.* ●●● £15.95

**Dhaka Chicken Roll** *(Dhaka) Shredded Chicken marinated with specially selected spices and herbs, shallow fried, then wrapped in a Paratha.* ●●● £12.95



TANDOORI MIXED THALI



CHICKEN CHANDAN



SHEEK KEBAB



BUTTY KEBAB



DHAKA CHICKEN ROLL



VEGETABLE KACHORI



VEGETABLE JALFRAZY

# VEGETARIAN SPECIALITIES

**Classic Vegetable Biryani** *Spiced and fried basmati rice, infused with mixed spiced Vegetables. Served with Vegetable Curry. **Vegan.*** ●●● £13.95

**Vegetable Kachori** *Home made mixed Vegetables, in a medium spiced sauce, infused with Spinach and aromatic fenugreek leaves. **Vegan.*** ●●● £11.50

Alternatively, you can choose any dish from the **CHEF'S CLASSIC** or **SIGNATURE SPECIALITY** sections of the menu as a Mixed Vegetable option instead.

Prices are as follows.

**Vegetable Chef's Classic £10.50**

**Vegetable Signature Speciality £10.95**

# CHEF'S CLASSICS

The following dishes are popular regional classics from across India and Bangladesh. The majority can be found in curry houses nation wide. Old favourites, but with that special Eastern Eye flavour and touch. Rice not included.

The following dishes are available in a variety of different meats. Prices are as follows.

**Chicken £11.95 | Tiger Prawn £13.50 | Lamb £13.95**

**Korma** *A very mild, slightly sweet dish. Cooked in a rich, creamy sauce, flavoured with yoghurt and coconut.* ● ● ● 🌶️

**Tikka Massalla** *Marinated in yogurt, herbs and spices, grilled in the tandoori. Enriched with an exotic sweet, creamy, home made massalla sauce.* ● ● ● 🌶️

**Patia** *(Bengal) Prepared with onions, tomato and fresh herbs, with a sweet and Sour flavoured sauce. **Vegan option available.*** ● 🌶️

**Korai Bhuna** *Cooked in a special pan, with a thick aromatic sauce with onions, tomatoes and herbs. **Vegan option available.*** 🌶️

**Sagwalla** *(Punjab) A medium spiced curry, with delicately flavoured soft Spinach* 🌶️

**Balti** *Sauce with Balti spices and extra diced onions. **Vegan option available.*** 🌶️

**Dhansak** *A sweet and sour hot curry, with a thick Dahl (lentil) based sauce.* ● 🌶️

**Madras** *A hot curry with lots of strong, spicy sauce. **Vegan option available.*** 🌶️

**Jalfrazy** *A hot and spicy dish, enlivened with fresh chillies, tomatoes, onions and chunks of green pepper. **Vegan option available.*** 🌶️



TIKKA MASSALLA



BALTI



BHUNA



JALFRAZY



NOWABDAR



KORMA



SATKARA

# SIGNATURE SPECIALITIES

These dishes are Eastern Eye house specials, all gifted with flavours and a signature unique to our restaurant. All of them have been created by blending exquisite ingredients and flavour combinations from all over South Asia. Rice not included.

The following dishes are available in a variety of different meats. Prices are as follows.

**Chicken £12.50 | Tiger Prawn £13.95 | Lamb £14.50**

**Nowabdar** *(Northern India) A mild, delicately spiced dish with blended cashew nuts and fennel seeds, a home made butter and tomato based sauce with cream and onions. A flavoursome take on the traditional Tikka Massalla.* ● ● ● 🌶️

**Satkara** *(Sylhet) Cooked in traditional Bengali spices, deliciously complimented with a unique tangy fruit found only in Sylhet, similar to lime. **Vegan option available.*** ● 🌶️

# SIGNATURE SPECIALITIES CONTINUED

The following dishes are available in a variety of different meats. Prices are as follows.

**Chicken £12.50 | Tiger Prawn £13.95 | Lamb £14.50**

**Mon Passand** A superb, slightly hot dish, mixed with a unique blend of herbs, chopped fenugreek, spices and an addictive yogurt massalla sauce.



**Tikka Taka Tak** A slightly hot dish with an aromatically spiced, tangy tomato and cinnamon sauce, enhanced by spring onions, garlic and green chilli.



**Garlic Chilli Zohary** A luscious hot curry with a specially prepared mouth watering, diced garlic infused sauce. **Vegan option available.**



MON PASAND



TIKKA TAKA TAK



DHANSAK



SALMON BHAJA



BANGLA LAMB SHANK



ACHARI DHAKA LAMB



TANDOORI JALSHA

## HOUSE EXCLUSIVES

Like the Signature dishes, these dishes offer further exclusivity. They are unique to The Eastern Eye, this time prepared specifically for certain meats. They are individual creations adapted from a unique range of regional styles and flavours.

**Jazeera Mughal Lamb** Cutlets of lamb cooked in a mildly spiced rich, creamy sauce, infused with light melted cheese. Served with fried rice and salad.

 £17.95

**Salmon Bhaqa** Scottish Salmon, infused with exotic Bengali fish spices, pan fried and served with rice, salad and spicy diced cooked potato. **This dish requires an additional 15 minutes preparation time.**

 £16.95

**Jhinga Hara Piaza** (Mumbai) Large Tiger Prawns exquisitely stir-fried with spring onions, thinly sliced onions and spices in a delicious house special sauce.

 £14.50

**Raja Keema Tikka** Minced Keema Lamb and Chicken Tikka cooked together in a rich, morish medium spiced sauce with peppers, herbs and extra garlic.

 £14.95

**Bangla Lamb Shank** (When available) Traditional Bengali style home made luscious spiced sauce, with tomato, fresh coriander and green chilli's. **This dish requires an additional 15 minutes preparation time.**

 £16.95

**Tandoori Jalsha** On the bone barbecued Tandoori Chicken, delicately cooked with herbs and peppers, in a thick home made curry sauce, making for a fantastic combination of slightly smokey, deep and rich flavours.

 £14.50

**Chicken Tikka Rezala** A hot, spicy dish specially prepared in a yogurt and almond sauce, made with tandoori marinated Chicken Tikka.

 £12.95

**Achari Dhaka Lamb** Sliced strips of Lamb in a spicy, rich, thick and mouth watering house special Achari Massalla sauce, with garlic and ginger.

 £14.50

**Ayre Tarkari** (When available) Ayre is a very distinctive, succulent, fresh water Bangladeshi fish. Prepared in a traditional Bengali hot flavoured sauce. **This dish requires an additional 15 minutes preparation time.**


 £14.95


**Tiger Prawn Jhol** A Bangladeshi favourite. Large Tiger Prawns gently cooked with mustard oil in a hot, Bengali, exquisitely spiced sauce.


 £14.50


We highly recommend trying our side dishes and accompaniments, which are not only delicious, but perfectly compliment many of our dishes, offering wholesome, carefully cooked Vegetables and ingredients in a variety of tantalising flavours.

# BIRYANI's

**Chandan Biryani** A delicious, very mild fried rice dish mixed with chashew blended Chicken Chandan and cream. Served with side Korma sauce.  £16.50

**Sultan Puri Pillau** (Utter Pradesh) Delicately spiced, aromatic fried rice mixed with tender cooked Lamb and egg. Served with side Lamb Curry.  £16.95

**Chicken Tikka Biryani** Spiced, aromatic fried rice mixed with barbecued Chicken Tikka. Served with side Chicken Curry.  £16.95

**Traditional Biryani** Prepared with spiced and fried basmati rice mixed with a choice of meat. Served with side Vegetable Curry. 

Traditional Biryani's are available in a variety of different meats. Prices are as follows.

**Chicken £14.95 | Tiger Prawn £16.50 | Lamb £16.50**



GARLIC CHILLI ZOHARY



CHICKEN TIKKA REZALA



CHICKEN TIKKA BIRYANI



VEGETABLE BIRYANI



BOMBAY ALU



VEGETABLE BHAJI



BHEGUN BHAJI

## ACCOMPANIMENTS

Side dishes served only with mains. Made using fresh Vegetables. Mild to medium.

**Sag Alu** Spiced potatoes with spinach. **Vegan.** £4.95

**Vegetable Bhaji** Mixed vegetables fried and spiced. **Vegan.** £5.95

**Mushroom Bhaji** Sliced mushrooms fried and spiced. **Vegan.** £4.95


**Bombay Alu** Chopped potatoes cooked soft and spiced. **Vegan.** £4.95


**Saag Bhaji** Chopped spinach lightly cooked and spiced. **Vegan.** £4.95


**Bhegun Bhaji** Aubergines cooked soft with spices. **Vegan.** £4.95


**Onion Bhaji** Sliced and spiced onions fried in batter. **Vegan.** £4.95

**Tarka Dhal** Lentil sauce, spiked with fried garlic. £4.95


**Thikri Dhal** Lentil sauce with garlic, red chillies and fresh, chopped tomatoes.  £5.95


**Mattar Paneer** Home made light cheese, pea's, spiced with fresh cream.  £4.95

**Saag Paneer** Home made light cheese, spinach, spiced with fresh cream.  £4.95

**Dhai Raita** Spiced yogurt. Add sliced cucumber if preferred.  £2.50

**Boiled Rice** Steamed basmati (white). **Vegan.** £2.95

**Pilau Rice** Flavoured and fried basmati rice with pea's and carrots. **Vegan.**  £3.50

**Mushroom Rice** Basmati rice cooked with fried mushrooms. **Vegan.**  £3.95

**Egg Fried Rice** Fried basmati with egg.  £3.95

**Papadom** Large Indian crisp. **Vegan.** £1

**Massalla Popadom** Spiced and slightly hot, folded Indian crisp. **Vegan.** £1

**Chutneys and pickles** Per person. **Vegan.** 80p

# TANDOORI BAKED BREAD

<b>Nan</b> <i>Unleavened bread baked in the tandoori.</i>	● ● ●	£2.95
<b>Garlic Nan</b> <i>Nan infused with garlic and fresh coriander.</i>	● ● ●	£3.50
<b>Kulcha Nan</b> <i>Stuffed with vegetables.</i>	● ● ●	£3.95
<b>Peshwari Nan</b> <i>Stuffed with almonds and coconut for a sweeter taste.</i>	● ● ●	£3.50
<b>Chapati</b> <i>Small dry, thin, wheat flower bread. <b>Vegan.</b></i>	● ● ●	£1.75
<b>Paratha</b> <i>Layers of bread, fried together in butter.</i>	● ● ●	£2.75
<b>Tandoori Roti</b> <i>A whole wheat, healthier alternative to a nan. <b>Vegan.</b></i>	● ● ●	£2.95
<b>Chips</b> <i>By popular demand... <b>Vegan.</b></i>		£2.95

## SET MEALS

For larger parties we offer Set meals, which are a great way of trying a selection of delicious flavour combinations, over a two course meal, specially designed to accommodate bigger groups with savings in cost and preparation time.

For extremely large groups, we also offer private hire and buffet options, where a special selection of dishes can be served in greater volume in heated, self service buffet trays, constantly topped off by chef's as as when needed.

## OUR PARTNERS

The Eastern Eye Group is proud to be working alongside associate companies in London, Mumbai and Antwerp, that provide class leading products and services in other industries and fields.



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MUSHROOM FRIED RICE



EGG FRIED RICE



PAPADOMS



CHUTNEY



GARLIC NAN



PESHWARI NAN



TANDOORI ROTI

# SPECIAL OFFERS

These are current special offers we are promoting, giving our customers the utmost value for money, and an opportunity to savour a wider diversity of our delicious dishes.

## LUNCHTIME 3 COURSE MEAL OFFER £12.95

Currently available from 12:00 noon until 2:30pm

### Select a Starter

**Chana Bhaji** *Vegan*  
**Onion Bhaji** *Vegan*  
**Chicken Chandan**  
**Vegetable Samosa** *Vegan*

Papadom & Chutney  
are available at an  
extra cost

### Select a Main Course or

**Chicken Korma**  
*Mild, creamy flavoured curry*  
**Lamb Mon Passand**  
*Fresh herbs, slightly hot yogurt  
based massalla sauce*  
**Prawn Patia**  
*Fresh onions and tomatoes in  
a sweet and sour sauce*  
**Chicken Tikka Massalla**  
*Chef's speciality with massalla sauce*  
**Chicken Sagwalla**  
*Served with spiced spinach*

### Select a Vegetarian Main Course

**Vegetable Dhansak**  
*Sweet and sour curry served with  
a thick lentil based gravy*  
**Vegetable Kachori**  
*Spicy sauce infused with spinach and  
aromatic fenugreek leaves. *Vegan.**  
**Vegetable Biryani**  
*Spiced vegetable fried rice served  
with Vegetable Curry. *Vegan.**

Scaled lunchtime portions comparative to main menu and 2 course A La Carte.

Served with Pillau Rice (except with Veg Biryani) or Small Nan and a choice of Coffee or Vanilla Ice Cream



LUNCHTIME SPECIAL OFFER



SPECIAL A LA CARTE MEAL OFFER

## SPECIAL 2 COURSE A LA CARTE MEAL OFFER £17.95

Available Sunday to Tuesday only. Up to a maximum table of four.

- Choose any **Starter** (except Butty Kebab and Mixed Platter)
- plus a **Chef's Classic** or **Signature Speciality** dish
  - and **Boiled Rice** or **Pillau Rice** or **any Nan**

Does not include Lamb dishes. Limited Offer only.

All prices include VAT. Minimum charge £15.00 per person. Service charge 10%

Parties of up to 160 people or more catered for. All occasions.

Offers above are not valid in conjunction with any other offer.  
Management reserves the right to refuse offers at their discretion.

حلال

# THE GRAND EASTERN.®

## SET MENU

IDEAL FOR LARGER PARTIES

Thank you for your enquiry. Please see the enclosed details below for our set meal menu for your parties.

### STARTER

Papadoms + Chutney (to begin with)  
Onion Bhajee + Grilled Mix Chicken Special

### MAIN COURSE (For every 3 persons there are 3 different dishes)

Chicken Tikka Nowabder or Chicken Tikka Massalla  
Lamb Mon Pasand or Lamb Garlic Zohary  
Chicken Dhansak or Chicken Dupiaza

### ACCOMPANIMENTS

Sag Paneer  
Bombay Potato  
Pilau Rice, Nan Bread

If there are any vegetarian Set meals please let us know  
Deserts and coffee are optional at extra cost.

Set meal price per head £24.00. Set meals are only available for 16 persons and above. Also a £100 deposit will be required on all bookings.

We will be most delighted to assist you in any further enquiries.

[Please visit our website for our full menu]  
[www.grandeastern.co.uk](http://www.grandeastern.co.uk) | Email: [info@grandeastern.co.uk](mailto:info@grandeastern.co.uk)  
8A Quiet Street, Bath, Somerset, BA1 2JS.  
Tel: 01225 422323 | 01225 466401

SET MEAL **MENU**

