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

MEDIUM SLIGHTLY HOT HOT HOT





£6.50

£6.50

£7.50

£7.50

£6.95

£7.50

£5.95

£5.95

£5.95

£5.95

£6.50

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

Tandoori Mixed Platter Mixture of different Tandoori specialties.

Tandoori Chicken (Mohrarshtra) Spring Chicken marinated in spicy yogurt sauce with herbs, barbecued in the tandoori.

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

Chicken Tikka (Mohrarshtra) Marinated with medium spiced breast pieces of Chicken, off the bone, barbecued in the tandoori.

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

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

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

Prawn Puree Deliciously spiced Prawns served over a Chapati bread.

Chana Bhaji (Bengal) Slightly hot, spicy fried Chick Pea's. Vegan.

Onion Bhaji (Bihar) Sliced Onions in a spicy batter, deep fried.

Samosa (Kerala) Triangular pastry stuffed with Vegetables. Vegan.

Garlic Mushrooms Garlic fried, lightly spiced mushrooms. Vegan.



TANDOORI MIXED PLATTER



TANDOORI CHICKEN



CHICKEN CHANDAN



CHICKEN TIKKA



SHEEK KEBAB



PRAWN PUREE



ONION BHAIL

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.

£16.9

Tandoori Chicken (Mohrarshtra) 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 (Mohrarshtra) 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

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



TANDOORI MIXED THALI



CHICKEN CHANDAN



SHEEK KEBAB



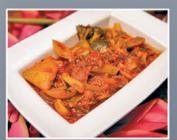
BUTTY KEBAB



DHAKA CHICKEN ROLL



VEGETABLE KACHORI



VEGETABLE JALFRAZY

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. **O** 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 avilable.



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



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



Balti Sauce with Balti spices and extra diced onions. Vegan option avilable.



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 avilable.





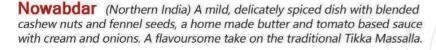
SIGNATURE SPECIALITIES

chunks of green pepper. Vegan option avilable.

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





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





TIKKA MASSALLA



BALTI



BHUNA



JALFRAZY



NOWABDAR



KORMA



SATKARA

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

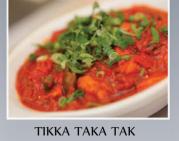
Mon Passand A superb, slightly hot dish, mixed with a unique blend of herbs, chopped fenugreek, spices and an addictive yogurt massalla sauce.

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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 avilable**.





MON PASAND

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 religional 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 Bhaja 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 Piaz (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 corriander 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

£4.95

£5.95

£4.95

£4.95

£4.95

£4.95

£4.95

£4.95

£5.95

£4.95

£4.95

£2.50

£2.95

£3.50

£3.95

£3.95

£1

£1

80p

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

ACCOMPANIMENTS

Sag Alu Spiced potatoes with spinach. Vegan.

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

July Mid Spiced potatoes with spinach, vegan.
Vegetable Bhaji Mixed vegetables fried and spiced. Vegan.
Mushroom Bhaji Sliced mushrooms fried and spiced. Vegan.
Bombay Alu Chopped potatoes cooked soft and spiced. Vegan.
Saag Bhaji Chopped spinach lightly cooked and spiced. Vegan.
Bhegun Bhaji Aubergines cooked soft with spices. Vegan.
Onion Bhaji Sliced and spiced onions fried in batter. Vegan.
Tarka Dhal Lentil sauce, spiked with fried garlic.
Thikri Dhal Lentil sauce with garlic, red chillies and fresh, chopped tomatoes.
Mattar Paneer Home made light cheese, pea's, spiced with fresh cream.
Saag Paneer Home made light cheese, spinach, spiced with fresh cream.
Dhai Raita Spiced yogurt. Add sliced cucumber if preferred.
Boiled Rice Steamed basmati (white). Vegan.
Pilau Rice Flavoured and fried basmati rice with pea's and carrots. Vegan.
Mushroom Rice Basmati rice cooked with fried mushrooms. Vegan.
Egg Fried Rice Fried basmati with egg.
Papadom Large Indian crisp. Vegan.
Massalla Popadom Spiced and slightly hot, folded Indian crisp. Vegan.
Chutneys and pickles Per person. Vegan.



GARLIC CHILLI ZOHARY



CHICKEN TIKKA REZALA



CHICKEN TIKKA BIRYANI



VEGETABLE BIRYANI



BOMBAY ALU



VEGETABLE BHAJI



BHEGUN BHAJI

TANDOORI BAKED BREAD

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

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%



GRAND EASTERN®

SET MENU

IDEAL FOR LARGER PARTIES

Thank you for your enquiry. Please see the enclosed detailsbelow 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 Zoharv 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 | Email: info@grandeastern.co.uk 8A Quiet Street, Bath, Somerset, BA1 2JS. Tel: 01225 422323 | 01225 466401

SET MEAL MENU







