

Vegetarian

Vegetables		4.50
Seasoned vegetables cooked with various Eastern herbs and condiments		
Dal Tarka (<i>Lentils</i>)		4.50
Muttar Paneer		4.90
Home made cottage cheese and peas cooked in curry sauce		
Aloo Gorbee		4.50
Potatoes and cauliflower cooked with spices		
Kabuli Channa		4.50
Chic peas cooked with spices		
Bringal		4.50
Aubergine cooked with various herbs		
Sag Dal		4.90
Spinach and lentils cooked with herbs and condiments		
Sag Aloo		4.90
Spinach and potato cooked with herbs and herbs and condiments		
Channa Aloo		4.90
Chic peas and potatoes cooked with spices		
Aloo Tama		4.50
Potato and bamboo shoots traditionally cooked with spices		
Bhindi (<i>Ladies fingers</i>)		4.50
Raita/Yoghurt		1.80
Yoghurt with cucumber, tomatoes and herbs		
Bombay Aloo	4.50	Aloo Zeera 4.50
Sag Paneer	4.90	Mushroom Baji 4.50
Makhan Aloo	4.90	Makhan Paneer 5.20

Rice

Pillau Rice	2.10	Mushroom Rice	3.80
Vegetable Rice	3.80	Keema Rice	4.00
Chips	1.50	Peas Rice	3.50

Breads

Nan	Leavened bread cooked in a tandoor	1.70
Peshwari Nan	Nuts and raisins in bread	2.30
Garlic Nan	Garlic in bread	2.30
Keema Nan	Mincing lamb in bread	2.30
Pommi Nan	Original Third Eye's Special Nan bread stuffed with potatoes, cheese, herbs and spices	2.50
Roti	Unleavened bread cooked in a tandoor	1.50
Stuffed Paratha	Bread stuffed with vegetables	2.30
Onion Kulcha	Bread topped with onions, herbs and spices	2.30
Paratha		1.80

Desserts

Ice Creams	1.70
Kulfi Malai	2.10
Home-made oriental ice cream rich with almonds and pistachio	
Mango / Lychees	1.70
Burfi	1.70
Almond Cake	
Gulab Jaman	1.70
Made with honey	
Coffee	1.70

VAT is included in all prices.

Cheques with bankers card only.

Chef's Recommendations

We are particularly pleased to recommend our range of Set Dinners as being good quality, authentic and excellent value.

A. £13.00 per person

Tandoori Chicken
Seekh Kebab
Nan

Bhuna Gosht
Prawn Masala
Pillau Rice

Desserts

Coffee

B. £14.00 per person

Tandoori Chicken
Seekh Kebab
Chicken Tiekka
Nan

Rogan Josh
Chicken Moghlai
Mixed Vegetables
Pillau Rice

Desserts

Coffee

Original Third Eye Special £15.00 per person

Tandoori Chicken
Seekh Kebab
Boti Kebab
Chicken Tiekka
Nan

Lamb Moghlai
Chara Masala
Prawn Bhutan
Mixed Vegetables
Pillau Rice

Desserts

Coffee

C. Vegetarian £10.50 per person

Onion Pakoda

Mixed Vegetables
Dal

Muttar Paneer

Nan

Pillau Rice

Coffee

The Original Third Eye

Nepalese & Indian Cuisine

Named after one of the most famous restaurants in Kathmandu, Nepal.

It takes its name from the Eyes of the Buddha, depicted throughout Asia on many temples and shrines. The eyes usually appear on all four sides of the building, looking and watching to the four corners of the Earth.

In the centre is the Third or all seeing eye, symbolising the Buddha's clairvoyant powers and ability to see things and thoughts 'from outside this world'. What appears to be the nose is in fact 'EK', the Nepalese and Indian word for 'one', implying unity of all life.

At The Original Third Eye Restaurant we would like to invite you to sample the very best in Indian and Nepalese cuisine from the usual well known dishes, to dishes from 'Outside this World'.



The Original Third Eye

Nepalese & Indian Cuisine

Open 7 days a week

Noon - 2.30pm

6.00pm - Midnight

Closed Sunday & Monday Lunch

Outside Catering at Special Prices.

Private Parties & Wedding Receptions.

For details please ask the manager.

661 Wilmslow Road
Didsbury
Manchester M20 6RA

0161 446 2300

Starters

<i>Tandoori Specialities Charcoal Clay Oven Barbecues</i>		
<i>All Starters served with salad</i>	Half	Full
Tandoori Chicken	2.70	5.20
Young Spring chicken marinated in yoghurt with delicate herbs and spices, barbecued over flaming charcoal on skewers		
Rani Chicken	3.20	5.90
Chef's speciality chicken fried with fresh coriander and a touch of herbs and spices		
Chicken Shashlik	3.50	6.10
Diced boneless chicken marinated in spices with onion, capsicum and tomatoes on skewers		
Chicken Tieka	3.20	5.90
Diced boneless chicken marinated in spiced yoghurt and barbecued		
Seekh Kebab or Reshmi Kebab	3.20	5.90
Minced lamb or chicken seasoned with eastern herbs, cooked on skewers over charcoal		
Boti Kebab	3.20	5.90
Tender pieces of lamb marinated with herbs and cooked over charcoal		
Fish Tieka	3.50	6.10
Fillets of cod marinated in spiced yoghurt and barbecued		
Fish Punjab Style	3.50	6.10
Chunks of fish marinated in special spices and deep fried to our own special recipe		
Tandoori Fish	3.50	6.10
Mackerel gently spiced and barbecued		
Kidney Kebab	3.50	6.10
Lamb's kidneys marinated in spiced yoghurt and barbecued		
Tandoori Chop	3.50	6.50
Tender lamb chops cooked in oriental herbs over charcoal		
Chicken Pakoda (Fritters)		3.80
Spring boneless chicken pieces coated with a special batter and herbs		
Chicken Manchoor		3.80
Spring boneless chicken pieces coated with a special batter and served with onion and herbs in a creamy sauce		
Prawn Cocktail		4.00
Prawns coated in a seafood sauce served on a bed of lettuce and garnishes		
Garlic Mushrooms		2.60
Breaded mushrooms deep fried		
Haseena Kebab	3.50	6.10
Tender lamb pieces, capsicum, tomatoes and onions marinated in delightful herbs and spices, cooked on skewers in a tandoor		
Jhinga Tandoori		10.50
King size prawns seasoned with oriental spices and barbecued		
Tandoori Mix		8.50
Assortment of chef's specialities; tandoori chicken, seekh kebab chicken tieka, boti kebab, and nan		
Third Eye Mixed Starter		5.90
Chicken tieka, boti kebab, vegetable samosa and onion pakoda		
Third Eye Tangri	2.70	5.20
Succulent pieces of chicken drumsticks stuffed with saffron flavoured minced lamb and nuts, cooked to perfection in a tandoor		
King Prawn Chilli		10.50
King prawn cooked with green chillies, peppers, onions and spices		
Samosa		2.60
Mixed fresh vegetables, covered in pastry and fried		
Onion Pakoda		2.60
Chopped onions, and seasonal vegetables deep fried		
Vegetable Cutlet		2.60

Paneer Tieka	5.90
Home-made cottage cheese marinated in spices and cooked in the tandoor	
Paneer Shashlik	6.10
Home-made cheese marinated in spices & cooked on skewers with capsicum, tomatoes & onions	
Paneer Pakoda	5.90
Home-made cottage cheese coated in a special batter	
Paneer Chilli	6.10
Mushroom and Channa Chilli	5.50
Aloo Chilli	4.70
Pappadum	0.60
Served with chutney, pickles, onions and mint yoghurt sauce	

Original Third Eye Specials

Makhan Chara (Chef's Speciality)	6.90
Tandoori baked, boneless chicken pieces cooked in a sauce made with oriental spices, butter, chopped tomatoes and cream. A truly lovely dish.	
Makhan Seekh or Reshmi Kebab	6.90
Minced lamb or chicken cooked on skewers over charcoal and served in Makhan sauce	
Makhan Tandoori Mixed	9.50
Tandoori chicken, seekh kebab, chicken tieka, boti kebab and served in Makhan sauce	
Shai Lamb Kurma Badami	6.90
Tender pieces of lamb cooked in very special spices with cream and nuts	
Lamb Shah Jani	6.90
Tender pieces of lamb cooked in very special spices and garnished with mince meat and green herbs. A truly exotic dish	
Chicken Kurma Kashmiri	6.90
Mild chicken curry cooked in thick gravy with cream and fruit	
Chicken Begham Barhar	6.90
Tender spring chicken and minced chicken delicately blended and cooked in wonderful oriental spices, flavoured with herbs and nuts	
Seekh or Reshmi Kebab Masala	6.90
Pieces of minced lamb or chicken cooked on skewers over charcoal with masala sauce	
Shahi Pasanda or Chicken Pasanda	6.90
Thin fillets of lamb or chicken with cream, onions, tomatoes with various spices and condiments	
Tandoori Chops Masala	6.90
Tender lamb chops cooked in oriental herbs over charcoal with a special masala sauce	
Tandoori Chicken Masala	6.90
Chicken on the bone cooked in butter with tomatoes and cream	
Chicken or Lamb Chilli	6.90
Chicken or lamb cooked with green chilli peppers, onions and spices	
Chicken or Lamb Tieka Masala	6.90
Tandoori baked chicken or lamb cooked in oriental spices with chopped tomatoes	
Lamb or Chicken or Tandoori Mix	8.50
served with a curry sauce	
Murghi Masala (for 2 persons) (24 hours notice required)	28.00
This dish consists of a whole chicken, marinated in a homemade sauce and cooked with freshly ground spices, and is served with a special biryani	

Main Courses

Chara Masala	5.90
Tender chicken seasoned in herbs and spices and cooked with whole condiments, and a hint of garlic and ginger	
Bhutan Chara or Bhuna Gosht	5.90
Tender pieces of chicken or lamb with herbs in tomato and fresh mushrooms	
Lamb or Chicken Moghlai	6.50
Chicken mildly spiced with a touch of yoghurt flavoured with egg onion and a hint of saffron and nut - Nut King of all curries!	

Lamb or Chicken Zhalfrezi	6.50
Cooked with fresh chopped tomatoes, capsicum, onions and herbs in Nepalese style	
Lamb or Chicken Vindaloo	5.90
Lamb or Chicken Madras	5.90
Rogan Josh	5.90
Tender diced lamb or chicken cooked in a delicately flavoured sauce with cashew nuts - a most popular dish!	
Bary Masala	5.90
Mince balls seasoned with Eastern herbs cooked in curry made from onions, tomatoes and yoghurt, flavoured with ginger and garlic	
Keema Peas	5.90
Minced lamb with garden peas seasoned in herbs and spices and cooked with ginger and garlic	
Sag Gosht or Sag Chicken	6.90
Tender lamb or chicken with spinach cooked with Eastern herbs and condiments	
Kidney Masala	5.90
Lamb's kidneys cooked with herbs and spices	
Chicken or Lamb Do-piazza	5.90
Spiced and cooked with onion roundlets	
Chicken or Lamb Dansak	6.50
Dish cooked with lentils in a sweet and sour sauce	
Karahi Gosht/Chicken	6.50
Lamb or chicken cooked with capsicum and onions and presented in a wok style	
Chicken or Lamb Pillau served with mixed vegetables	7.50
Vegetable Pillau	6.10
Vegetables in rice cooked with herbs and spices served with a curry sauce	

Sea Food

Prawn Bhutan	6.90
Prawns cooked with tomatoes and mushrooms in special spices	
Fish Masala	6.90
Chunks of fish cooked with selected spices and herbs with a touch of fresh ginger and garlic	
King Prawn Masala	10.50
Tandoori baked king size prawns seasoned with oriental spices with fresh ginger and garlic	
King Prawn Jalfrezi	10.50
Cooked with fresh chopped tomatoes, capsicum, onions and herbs in Nepalese style	
Sag King Prawns	10.50
Cooked with spinach Eastern herbs and condiments	
King Prawn Karahi	10.50
Cooked with fresh onion and capcicum and presented in a wok style	
King Prawn Tieka Masala	10.50
Tandoori baked king prawn cooked with oriental spices	
Sag Prawns	6.90
Prawns and spinach cooked together with selected spices to our own recipe	
Makhan Fish	6.90
Tandoori baked cod cooked in butter with oriental spices, tomatoes and cream	
Makhan King Prawns	10.50
Third Eye Seafood Supreme	11.70
A delicately cooked dish prepared with prawns, king prawns, and cod using aromatic herbs and spices	