

SOUPS

Soups are served with French bread & bread stick



Mulligatawny Soup

Indian style soup with lentils and rice



Cream of Chicken or Mushroom Soup with Cheese



Roasted Pumpkin Soup with Coconut Cream

OUR SPECIALTY

Tandoori Chicken

tender chicken marinated in aromatic herbs, served with chat salad



SALADS



Quinoa Cake

deep fried potato & quinoa balls stuffed with mozzarella cheese, ground herbs served with spicy tangy avocado salad, chili mango dressing, tamarind sauce, mint sauce & tadka mayonnaise



Mozzarella Caprese

mozzarella and tomatoes salad with basil pesto, balsamic reduction & arugula



Greek Salad

mixed lettuce, olive, cucumber, bell pepper, cherry tomato, marinated Feta cheese & vinaigrette dressing



Aloo Chana Papri Chaat

red chickpeas flakes boiled potato, green chili, tomato, coriander, spicy tamarind sauce served with puffed lentils and pomegranate



Fresh Garden Green

salad with mixed lettuce, cucumber, tomatoes, carrots, onions, lemon and chilly served with salad dressing

KEBABS



Chutney Paneer Tikka

*fresh cottage cheese marinated
with delicious yogurt & spicy pickle*



Chicken Tikka

*boneless diced chicken
marinated in light tikka spices*



Chicken Reshmi Kebab

*boneless diced chicken
marinated in rich Indian spices*

Chicken Seekh Kebab

*saffron flavor minced
chicken seekh kebab*



KEBABS



Mutton Seek Kebab

*mutton minced kebab
cooked in tandoor*

Methi Fish Tikka

*chunks of boneless local fish
fillet marinated in tangy curd
with Kashoori methi*



Mutton Boti Kebab

*boneless diced tender lamb
marinated in light tikka spices*



KEBABS



Hyderabadi Kebab

boneless chicken marinated in mint, cheese and Indian herbs

Jumbo Prawn Tikka

charcoal grilled jumbo prawn tikka marinated with tandoori spices and lemon juice



Tandoori Mixed Grill Kebabs

marinated mixed kebabs (chicken, lamb, fish and paneer) served with chickpea salad and plain kulcha (bread) on a sizzler platter

NAN: INDIAN FLAT BREAD



Third Eye Special Nan

*tandoori bread topped
with dried nuts*

Butter Tandoori Roti

Garlic Nan

Butter Nan



Bharwan Kulcha

*nan stuffed with cottage
cheese and potatoes*



Tandoori Roti

Plain Nan

Cheese Nan



SPECIAL INDIAN DISHES



Third Eye Special Raan

leg of lamb marinated with spices, herbs and baked in tandoor with traditional sauce in Indian style



Fish Molly

pan seared local fish fillet served with ginger coconut curry sauce and tempered potato



Grilled Salmon

pan grilled salmon with cumin, makhani potato scordalia mash, pilaf rice, wilted spinach and makhani curry sauce

INDIAN MEAT CURRIES



Goa Fish Curry

fish cubes prepared in the famous tangy Goan style with curry leaves, star anise and coconut sauce

RICE DISHES



Chicken Biryani

(boneless) served with salad & raita

Mutton Biryani

(boneless) served with salad & raita

Vegetable Biryani

served with salad & raita

INDIAN MEAT CURRIES



Chicken Curry

boneless chicken pieces cooked in onion and tomato curry sauce



Chicken Butter Masala

boneless tandoori chicken pieces prepared in a mild creamy tomato based cashewnut butter rich sauce



Chicken Tikka Masala

boneless chicken tikka prepared in a creamy tomato, onion, cashewnut and butter sauce

Chicken Korma

a blend of Mughlai and Nawabi cuisine drowned in delicate combination of almonds and cashew nuts



INDIAN MEAT CURRIES



Chicken Palak

*braised boneless cubes of chicken
cooked in spinach puree*

Gosht Palak

*boneless cubes of mutton cooked
in spinach puree*

Mutton Boti Masala

*boneless mutton tikka prepared
in a creamy tomato, onion,
cashewnut and butter sauce*



Gosht Shahi Korma

*boneless diced mutton with
cashew nut gravy*



INDIAN MEAT CURRIES

Prawn Madras

prawns cooked with curry leaves and star anise in coconut gravy



Beef Mince Curry

minced beef cooked with green peas and spices



Chicken Jalfrezi

boneless chicken cooked with spices tempered with onion, tomato, capsicum, cumin and whole dry chilli



INDIAN VEGETABLE DISHES



Bhaigan Ka Bharta

*charcoal grilled minced eggplant
cooked in delicious Indian rich
spicy butter masala gravy*

Palak Paneer
*cottage cheese cooked
with spinach puree*



Paneer Kadhai

*fried cottage cheese cooked
with capsicum, onion
and tomatoes*

Paneer Butter Masala
*cottage cheese with
cashewnut and tomato gravy*



INDIAN VEGETABLE DISHES



Aloo Dum Kashmiri

stuffed baby potatoes with malai and nuts cooked in rich Kashmiri style gravy



Aloo Gobi

potato and cauliflower dry



Mutter Paneer

peas and cottage cheese cooked in garlic, ginger and onion gravy

Chana Pindi Masala

chickpeas with potato cooked in Punjabi Style



INDIAN VEGETABLE DISHES



Malai Kofta

cottage cheese and spinach patties with raisins and cashew nuts prepared in a creamy gravy

Seasonal Mixed Vegetable Curry

seasonal mixed vegetables cooked in onion curry sauce & finished with fresh cream & coriander leaves



Panch Rangi Dal

five different lentils together in our special way

Dal Makhani

lentil combination simmered overnight to create an excellent and unique taste



THIRD EYE THAALI



Newari Meal (non-vegetarian)

salad, steam rice, mutton curry, mixed vegetable curry, green vegetable, lentils, traditional pickle and rice pudding dessert

Newari Meal (vegetarian)

salad, steam rice, mushroom curry, mixed vegetable curry, green vegetable, lentils, traditional pickle and rice pudding dessert



Raita (yoghurt condiment)

choice of plain / tomato / cucumber / onion / mixed

Mushroom Risotto

Italian Arborio rice cooked with mushroom, parsley, parmesan cheese and white wine



CONTINENTAL SPECIALITIES



STEAKS:

Third Eye Special Tomato Rajani Steak

grilled tenderloin of beef with mushroom sauce, sliced sautéed tomatoes on top and flambéed with Brandy, served with fries and butter vegetables in a sizzler platter

Tournedos Rossini

grilled tenderloin of beef with mushroom red wine sauce, chicken liver pâté, and parsley butter on top, served with fries and vegetables in a sizzler platter



Pepper Steak

grilled tenderloin of beef with peppercorn sauce served with fries and vegetables in a sizzler platter

CHICKEN DISHES

Stuffed Chicken Breast

breast of chicken stuffed with cream cheese, crumbed and golden deep-fried served with mashed potatoes and buttered vegetables



Chicken Sizzler

grilled boneless leg of chicken with red wine sauce served with potato chips, seasonal vegetables and grilled tomato in a sizzler platter

Lemon Grilled Chicken

grilled tender breast of chicken with lemon butter and honey sauce served with mashed potatoes and seasonal vegetables



Chicken Stroganoff

shredded tender chicken cooked in white wine cream sauce with mushrooms, gherkins and pickled onions served with plain rice and seasonal vegetables

LAMB DISHES

Baked Lamb Shank

lamb shank marinated with aromatic herbs and baked in a traditional way served with risotto rice and vegetables



SEA FOOD DISHES



Fish & Chips

marinated fish crumbed and golden deep-fried served with chips, salad and tartar sauce

Fish Meunière

grilled fish with lemon butter sauce served with mass potatoes and seasonal vegetables



SNACKS

Aloo Tareko



Mushroom Chilli



Mixed Vegetable Pakoda



Chicken Chilli



Szechuan Chicken

crispy spicy chicken with szechuan sauce & roasted chilies



Crispy Chicken

with roasted ginger, chilies & scallions



SNACKS

Jumbo Ginger Prawns

crispy fried jumbo prawns tossed with Chinese ginger sauce



Cream Cheese Stuffed Mushroom



BBQ Mutton

(Sekuwa) Nepali way



BBQ Chicken

(Sekuwa) Nepali way



Buffalo Chicken Wings



DESSERTS

Gajar Ko Haluwa

Indian-Style Sweet with Grated Carrots (Carrot Pudding)



Gulab Jamun

milk-solids-based traditional sweet Indian dessert

Rice Pudding



Rasmalai

soaked milk saffron sponge served with saffron, white chocolate & pistachio sauce