Takeaway Menu 2024_Layout 1 04/04/2024 13:14 Page 1

Biryani

Flavoured rice, herbs and spices cooked with nuts, raisins, coconut, onion and crispy capsicums.

Vegetable served with a curry sauce	13.90
Chicken or Lamb served with mixed vegetables	Chicken 14.90 Lamb 15.90
King Prawn served with mixed vegetables	21.90

Vegetarian

Mixed Vegetables Seasoned vegetables cooked with various Eastern herbs and condiments	9.50
Dal Tarka (Lentils)	9.50
Muttar Paneer Cottage cheese and peas cooked in curry sauce	10.90
Aloo Gorbee Potatoes and cauliflower cooked with spices	10.90
Kabuli Channa Chic peas cooked with spices	9.50
Bringal Aubergine cooked with various herbs	10.90
Sag Dal Spinach and lentils cooked with herbs and condiments	10.90
Sag Aloo Spinach and potato cooked with herbs and herbs and condiments	10.90
Channa Aloo Chic peas and potatoes cooked with spices	10.90
Aloo Tama Potato and bamboo shoots traditionally cooked with spices	10.90
Bhindi (Ladies fingers) Okra pan tossed with spices	9.50
Dal Makhni Black lentils slow cooked with tomatoes, cream and butter	10.90
Bombay Aloo	9.90
Aloo Zeera	9.50
Sag Paneer	10.90
Mushroom Baji	9.50
Makhan Aloo	10.90
Makhan Paneer	10.90

Special Salad

Paneer Tieka Salad	15.90
Lamb Tieka Salad	16.90
Lamb Tandoori Chop Salad (4 pcs)	17.90
Chiken Tieka Salad	16.90
Fish Tieka Salad	16.90
King Prawn Salad	21.90

HALAL

Rice

Pillau Rice	3.50
Boiled Rice	2.90
Mushroom Rice Rice with mushrooms, nuts, raisins, fresh green peppers, onions and coriander. (Contain nuts)	5.90
Vegetable Rice (Contain nuts)	7.50
Peas Rice (Contain nuts)	5.90
Egg Fried Rice	5.50
Keema Rice (Contain nuts)	7.90
Garlic and Corrianda Rice (Contain nuts)	5.90

Breads

Nan	2.90
Peshwari Nan Nuts and raisins in bread	3.90
Garlic Nan	3.50
Keema Nan	3.90
Pommi Nan Original Third Eye's Special Nan bread stuffed with potatoes, cheese, herbs and spices	3.90
Roti	2.90
Stuffed Paratha Bread stuffed with vegetables	3.90
Onion Kulcha Bread topped with onions, herbs and spices	3.50
Paratha	3.50

Extras

Chips (V)	4.50
Curry Sauce (V)	6.90
Madras Curry Sauce	6.90
Rogan Josh Sauce (Contain nuts)	7.90
Karahi Curry Sauce	7.90
Makhan Sauce	7.90
Plain Salad	7.50
Spicy Nepalese	4.50
Onion Mix Salad	5.50
Raita/Yoghurt Yoghurt with cucumber, tomatoes and herbs	4.50

Desserts

Ice Creams	4.90
Kulfi Malai (Contains Nuts)	5.00
Mango Kulfi (Contains Nuts) Home-made oriental ice cream rich with almonds and pistachio	5.00
Mango / Lychees	5.00
Burfi Almond Cake	4.90
Gulab Jaman Made with honey	4.90
Coffee/Tea	3.00
Green Tea	3.00
Latte	4.50
Floata coffee	4.50
Cappuccino	4.50

★★★★★ Google Review
Even on a quiet Wednesday night it was amazing. The food is incredible, not your average curry. Great paired with the Nepalese beer. We got personal recommendations from the owner on what to choose, you don't get better service than that. Definitely going back.
Ed Hartley

● ● ● ● ● Tripadvisor Review
Their new menu is amazing, the chef is fantastic!
Whenever we go out for a curry, we come here.
The Original Third Eye is certainly the best curry restaurant in Manchester, the North West and in my opinion, the UK!
Tarden Farm

Follow us on Facebook

Follow us on Instagram

Featured in

Manchester Evening News · BBC Radio Manchester · Manchester's Finest · City Life

Gluten Free & Vegan Available Upon Request VAT is included in all prices.

The Original Third Eye

Nepalese & Indian Cuisine

Tues-Sun 5.00pm - 11.30pm*
Closed Mondays

**May be subject to change*

An Award Winning Restaurant

Nations Curry Awards 2024 · Chef of the Year for Manchester 2024 · National Curry Awards 2023 · Best of Manchester 2023
English Curry Awards 2023 · Luxe Life Restaurant & Bar Awards 2022 · Best Nepali & Indian Fusion Restaurant 2022 · Chef of the Year for England & the North 2019

661 Wilmslow Road Didsbury
Manchester M20 6RA
0161 446 2300 • 0161 434 8937
www.originalthirdeye.com

Outside Catering available for special events please ask to speak to the manager

Starters

Tandoori Specialities Charcoal Clay Oven Barbecues

	Half	Full
Chicken Momocha (20 min prep) (Contains mustard seeds) A traditional Nepalese dish, steamed chicken mince dumpling/pastry served with a homemade spicy sauce		9.90
Tandoori Chicken Young Spring chicken on the bone marinated in yoghurt with delicate herbs and spices, barbecued over flaming charcoal on skewers	6.50	11.90
Chicken Shashlik/Lamb Shashlik Diced boneless chicken or lamb marinated in spices with onion, capsicum and tomatoes on skewers	6.90	12.90
Chicken Tieka Diced boneless chicken marinated in spiced yoghurt and cooked in our clay oven	6.90	12.90
Seekh Kebab or Reshmi Kebab Minced lamb or chicken seasoned with eastern herbs and cooked in our clay oven	6.90	12.90
Cheesy Seekh or Cheesy Reshmi Kebab Minced lamb or chicken seasoned with eastern herbs and filled with shredded cheese and in-house freshly ground spices and cooked in our clay oven	7.90	13.90
Boti Kebab Tender pieces of lamb fillet marinated with herbs and cooked in our clay oven	6.90	12.90
Fish Tieka Fillets of cod marinated in spiced yoghurt and cooked in our clay oven	6.90	12.90
Fish Punjab Style Chunks of cod marinated in special spices and deep fried to our own special recipe	6.90	12.90
Chicken or Lamb Chwela A traditional Nepalese dish, succulent hot & spicy chicken or lamb cooked in a clay oven and tossed and coated in special herbs & spicies	11.90	13.50
Tandoori Fish Mackerel gently spiced and cooked in our clay oven	6.90	12.90
Kidney Kebab Lamb's kidneys marinated in spiced yoghurt and cooked in our clay oven	6.90	12.90
Tandoori Lamb Chops (3 pieces/6 pieces) Tender lamb chops cooked in oriental herbs and cooked in our clay oven	7.90	13.00
Chicken Pakoda (Fritters) Spring boneless chicken pieces coated with a special batter and herbs		8.90
Chicken Manchoor Spring boneless chicken pieces coated with a special batter and served with onion, capsicum and herbs in a creamy sauce		9.90
Garlic Mushrooms Breaded mushrooms deep fried		4.50
Jhinga Tandoori King size prawns seasoned with oriental spices and cooked in our clay oven		15.50
Tandoori Mix Assortment of chef's specialities, tandoori chicken, seekh kebab chicken tieka, boti kebab, and nan		15.90
Third Eye Mixed Starter (serves 2) Chicken tieka, boti kebab, vegetable samosa and onion pakoda		13.50
Third Eye Tangri (Contain nuts) Succulent pieces of chicken drumsticks stuffed with flavoured minced lamb and nuts, cooked to perfection in a tandoor	4.90	8.50
King Prawn Chilli King prawn cooked with green chillies, peppers, onions and spices		16.50
Samosa Mixed fresh vegetables, covered in pastry and fried		4.50
Onion Pakoda Chopped onions, and seasonal vegetables deep fried		4.50
Paneer Tieka Cottage cheese marinated in spices and cooked in the tandoor		11.90
Paneer Shashlik Cottage cheese marinated in spices & cooked on skewers with capsicum, tomatoes & onions		11.90
Paneer Pakoda Cottage cheese coated in special batter and deep fried		10.90

Paneer Chilli	11.90
Mushroom and Channa Chilli	10.90
Aloo Chilli	10.90
Pappadum	0.90
Mango/ lime pickle/onions/mint/green chilli/ corriander/ginger/sliced onion	1.50 each

Original Third Eye Specials

Makhan Chara (Chef's Speciality) Boneless chicken pieces cooked in our tandoori oven and served with a special buttery sauce made with oriental spices, butter, chopped tomatoes and cream. A truly lovely dish.	13.50
Makhan Seekh or Reshmi Kebab Minced lamb or chicken cooked on skewers in our clay oven with a special buttery Makhan sauce	13.50
Makhan Tandoori Mixed Tandoori chicken on the bone, seekh kebab, chicken tieka, boti kebab cooked with a special buttery Makhan sauce	16.50
Makhan Tandoori/Butter Chicken (on the bone) 1947 Deli's invention with a twist (off the bone/may contain bones)	14.90 15.90
Makhan Tandoori Chops (x4 chops)	14.90
Karahi Gosht or Karahi Chicken Lamb or Chicken cooked with capsicum and onions and presented in a wok style dish	13.90
Shai Lamb Kurma Badami (Contains Nuts) Tender pieces of lamb cooked in very special spices with cream, nuts and almonds	13.90
Lamb Shah Jani Tender pieces of lamb cooked in very special spices and cooked with mince meat and green herbs.	13.90
Chicken Korma Mild chicken curry in thick gravy with cream and coconut	13.50
Chicken Kurma Kashmiri (Contains Coconut) Mild chicken curry cooked in cream, fruit and coconut	13.90
Chicken Begham Bahar (Contains Nuts) Tender spring chicken and minced chicken delicately blended and cooked in wonderful oriental spices, flavoured with herbs and nuts	13.90
Seekh or Reshmi Kebab Masala Pieces of minced lamb or chicken cooked on skewers in our clay oven with masala sauce	13.50
Shahi Pasanda or Chicken Pasanda (Contains Nuts) Tender pieces of lamb or chicken cooked with cream, onions, tomatoes and various spices	13.50
Tandoori Chops Masala (x4 chops) Lamb chops cooked in oriental herbs and spices in a clay oven and then cooked in our special masala sauce	14.90
Tandoori Chicken Masala (on the bone) 14.90 (off the bone) Chicken on the bone cooked in a special masala sauce and cream	15.90
Chicken or Lamb Chilli Chicken 13.90 Lamb Chicken or lamb tossed in a wok with green capsicum, onion, soy sauce and our own ground herbs and spices with a few chillies	14.90
Chicken or Lamb Tieka Masala Chicken 13.90 Lamb Tandoori baked and then cooked in our special masala sauce	14.90
Kantipur Chicken Coated Chicken in a light batter and tossed into a wok with our sweet and sour sauce, fresh green capsicum and onion	13.90
Lamb or Chicken Tieka served with a curry sauce	16.90
Tandoori Mix served with a curry sauce	17.90
Murghi Masala (for 2 persons) (24 hours notice required) (Contains Nuts) This dish consists of a whole chicken, marinated and slowly cooked in a homemade sauce with freshly ground herbs and spices, and is served with a very special biryani containing prawns, minced lamb, kidneys, nuts & rasins	49.90
Seekh Kebab Chilli or Chicken Tieka Chilli Lamb kebab or Chicken Tieka tossed in a wok with green capsicum, onion, soy sauce and our own ground herbs and spices with a few chillies	13.90

Main Courses

Chara Masala Tender chicken seasoned in herbs and spices and cooked with a hint of garlic and ginger	12.90
Bhutan Chara or Bhuna Gosht Tender pieces of chicken or lamb with herbs in tomato and fresh mushrooms	12.90
Lamb or Chicken Moghlai (Contains Nuts) Chicken mildly spiced with a touch of yoghurt flavoured with egg onion and nuts, Nut King of all curries!	13.90
Lamb or Chicken Jalfrezi Cooked with fresh chopped tomatoes, capsicum, onions and herbs in Nepalese style	13.90
Lamb or Chicken Vindaloo	12.90
Lamb or Chicken Madras	12.90
Rogan Josh (Contains Nuts) Tender diced lamb or chicken cooked in a delicately flavoured sauce with cashew nuts - a most popular dish!	12.90
Bary Masala (Contains Nuts) Lamb Keema patties seasoned with Eastern herbs cooked in curry made from onions, tomatoes and yoghurt, flavoured with ginger and garlic	12.90
Keema Peas Minced lamb with garden peas seasoned in herbs and spices and cooked with ginger and garlic	12.90
Sag Gosht or Sag Chicken Tender lamb or chicken with spinach cooked with Eastern herbs and condiments	13.50
Kidney Masala Lamb's kidneys cooked with herbs and spices	12.90
Chicken or Lamb Do-piaza Spiced and cooked with onion roundlets	12.90
Chicken or Lamb Dansak Dish cooked with lentils in a sweet and sour sauce	12.90

Sea Food

Prawn Bhutan Prawns cooked with tomatoes and mushrooms in special spices	13.90
Fish Masala Chunks of Cod cooked with selected spices and herbs with a touch of fresh ginger and garlic	14.90
King Prawn Masala Tandoori baked king size prawns seasoned with oriental spices with fresh ginger and garlic	16.50
King Prawn Jalfrezi Cooked with fresh chopped tomatoes, capsicum, onions and herbs in Nepalese style	16.50
Sag King Prawns Cooked with spinach Eastern herbs and condiments	16.50
King Prawn Karahi Cooked with fresh onion and capcicum and presented in a wok style	16.50
King Prawn Tieka Masala Tandoori baked king prawn cooked with oriental spices	16.50
Sag Prawns Prawns and spinach cooked together with selected spices to our own recipe	13.90
Makhan Fish Tandoori baked cod cooked in a Makhan sauce	14.90
Makhan King Prawns	16.50
Third Eye Seafood Supreme A delicately cooked dish prepared with prawns, king prawns, and cod using aromatic herbs and spices	17.50
Kantipur King Prawns King Prawns coated in a batter and deep fried and tossed into a wok with fresh capsicum, onions, ginger and garlic and our sweet and sour sauce and a few fresh green chillies	16.50

If you have any allergies or dietary requirements please confirm while placing your order