



# east east®

STEAKHOUSE & LOUNGE

*"There is no sincerer love than the  
love of food and you don't need a  
silver fork to eat good food"*  
(G. B. Shaw)

MANCHESTER BIRMINGHAM BRADFORD PRESTON LIVERPOOL

[www.eastzeast.com](http://www.eastzeast.com)

## To Begin

Soup of the Day		3.50	
Chicken & Cheese Balls Coated in a Crispy Crumb with Cheese & Mash Potato	GDM	3.90	
Fish & Cheese Balls Coated in a Crispy Crumb With Cheese & Mash Potato	GDF	3.90	
Macaroni & Cheese Balls Coated in a Crispy Crumb with Cheese & Mash Potato	D	3.70	
Char Grilled, Spiced Chicken Wings (4)	GDM	3.50	
Chicken Kebab or Lamb & Cheese Kebab	DM	3.90	
Char Grilled, Spiced Tiger Prawns	Lightly spiced Tiger prawns bristly chargilled	GCRM	4.90
Tiger Prawns Tempura	Plumped Tiger prawns lightly spiced & dusted with Japanese crumbs	GCRM	4.90
Chicken Tempura	Plumped Chicken pieces lightly spiced & dusted with Japanese crumbs		4.50
Tiger Chilli Prawns	Gently pan fried with a spicy garlic, chilli sauce accompanied with warm cheese bread	GCRM	8.90
Chapli Kebab	Chopped onions, tomatoes, coriander & green chillies lightly shallow fried	M	3.50
Chicken Boti (4)	Tender pieces of chicken marinated with a spicy yogurt & cooked over char coals	GDM	4.30
Char Grilled, Spiced Lamb Chops (3)	Served with a light seasonal salad & minted dressing	GDM	3.90
Fish Pakora or Chicken Pakora	Served with a light seasonal salad & minted dressing	FMC	3.70
Crispy Samosas	Chicken, Lamb, Lamb & Cheese or Veg Rolls	MD	3.50
Baked Skins	Half Potatoes Shells filled with shredded chicken, garlic finished with a cheese glazed	D	3.50
Potatoe & Sweetcorn Pat'e	Spiced crushed potatoe cutlets, coated in a lentils batter & shallow fried	M	3.50

## To Continue

Mixed Grilled - Lamb Chops, Lamb Ribs, Seekh Kebabs, Chicken Tikka & Tiger Prawn (Serves 2)	GDM	12.50	
Ginger & Chilli Glazed Beef Short Ribs	M	7.50	
Massala Fish with Chunky Chips	FM	5.00	
Grilled Lamb Chops with Creamy Mash Potatoes (4)	GDM	5.50	
Chicken or Tiger King Prawn Kabli with Roasted Baby Potatoes & Peppers	DM	5.50/ 7.50	
Chicken Breast Lasagne	Double layer of chicken breast baked with parsley & cream	DM	6.90
Classic Lasagne	Mince meat layered with lasagne sheets baked with parsley & cream	M	6.50
Chicken Madeira Served with Buttery Potatoes	Accompanied with light Maderia cream & asparagus	DM	6.90
Pockets of Chicken or Lamb Kebabs Served in a Pitta		GDM	5.50
Spiced Crispy Chicken Breast Served with Buttery Potatoes		GDM	5.90

## Steaks

24oz Tomahawk (to Serve 2)	M	38.00
16oz T-bone (The King of Steaks)		19.50
9oz Fillet Steak		18.50
9oz Sirloin Steak		16.50
9oz Ribeye Steak		15.50
Slow Braised Short Ribs		12.90

All the above char grilled meats are cooked to your requirements, accompanied with portobello mushroom, onion rings & glazed tomatoes

## Bit's on Side

Creamy Mash	D	1.90
Chunky Chips		1.70
Spiced Massala Fries	M	1.90
Fries		1.60
Potato Wedges		1.90
Garlic Mushroom		2.30
Sauteed Baby Spinach		1.90
Roasted Mediterranean Seasonal Veg		2.20
Butter Glazed Seasonal Veg	D	2.20
Braised Shallots		1.90
Homemade Crispy Coleslaw	D	1.50

## Seafood

Baked Loin of Black Cod		12.90
<i>Served on sauteed spinach and masked with lemon, caper butter</i>		
Tuna Steak		12.50
<i>Char grilled, accompanied with citrus, tomato, spring onion salsa</i>		
Halibut Steak		12.50
<i>Steamed and topped with a wild garlic, mushroom crust nestled on a tomato cream</i>		
Sea Trout		11.90
<i>Pan Seared, accompanied with crisp wild leaf &amp; apple salad</i>		
Dover Sole (Served Whole)		14.00
<i>Simply grilled, served with a roasted lemon and parsley butter</i>		
Black Tiger Prawns		13.90
<i>Lightly cooked with a tomato &amp; chilli ragout, flavoured oregano &amp; garlic, served with chilli cheese bread</i>		

## Sauces

Green Peppercorn Cream	DM	2.20
Diane Sauce	DM	2.20
Meat Glazed		1.90
Onion Gravy		2.00
Piedmontese		1.90
Bernnaise		1.90

## Something to Share

<b>Broiled Leg, of Local Yorkshire Lamb</b> (Serves 4)	GM	55.00
<i>Served with Char Grilled Veg, Roast Potatoes &amp; fluffy Warm Bread</i>		
<b>Roast Single Rib of Beef</b> (Serves 2/3)	DM	38.00
<i>Married with seasonal fresh veg, cream potatoes &amp; a rich onion gravy</i>		
<b>Whole Side of Sea Trout</b> (Serves 3/4)	DM	22.00
<i>Accompanied with baby spinach, new potatoes &amp; a light fennel scented cream speckled with shrimps</i>		

## Poultry

Whole Char Grilled Chicken	DM	12.50
Pan Fried Parmesan Chicken Breast		9.90
<i>Piri Piri, BBQ, Tikka</i>		

## Traditional Desi Dishes

Chicken Jalfrezi	DM	8.90	Lamb Massala / Karahi	M	9.50
Chicken Massala / Karahi	M	8.50	Lamb Rajma	M	9.00
Lahori Murgh on bone	M	8.50	Keema Aloo	M	8.50
Chicken Tikka Makhani	DNM	8.50	Paya	M	7.50
Chicken Korma	DNM	7.50			
Butter Chicken	DNM	7.90			
Karahi Milli Julli Sabzi (v)	M	6.90			
Tarka Daal (v)	M	6.50			
Karahi Fish	FM	8.50			
Traditional Mix Biryani	MN	8.90			

## Pasta

Spaghetti Meat Balls	G	7.00
<i>Bound in a rich tomato &amp; basil sauce</i>		
Spaghetti Bolognaise	G	6.90
<i>Slow Braised Ragout of ground beef, vegetable &amp; tomatoes</i>		
Tagliatelle Fungi	G	6.50
<i>Ribbons of pasta masked with a light mushroom cream</i>		
Pasta Arrabiata	G	7.50
<i>Sliver of chickens, chilli &amp; black olives sauted in a fiery</i>		
Penna Al Forno	G	7.50
<i>Cubed garlic chicken, wrapped in a creamy tomato sauce flavoured chillies bell peppers &amp; baked</i>		

## Meat Patties

<b>100% Prime Ground British Beef</b>		
American Burger, Fried Onions	M	6.50
New York Burger, Fried Egg & Onion Rings	D	6.90
<b>Chicken Fillet Burger</b>		
American Burger, Fried Onions	M	6.00
New York Burger, Fried Egg & Onion Rings	D	6.50
<b>Fish Burger</b>		6.90
<i>Pure white cod fillet encased in a light double zero &amp; soda water crust accompanied with tangy homemade tartar sauce</i>		

## Smalls on the side (V)

Palak Paneer	DM	3.50
Aloo Palak or Methi or Cobi	M	3.50
Tarka Dhal	M	3.50
Bhindi Massala	M	3.50

## Sundries

Raita		1.90
Naan / Garlic Naan	G	2.20
Kulcha / Aloo / Keema / Cheese	GD	2.50
Peshwari Naan	CN	2.90
Paratha / Aloo / Keema / Cheese	GD	2.90
Tandoori Roti	G	0.70
Chappati	G	0.50
Pilau Rice		1.90
Boiled Rice		1.70
Basket of Popadoms (Per Person)		1.00
Pickle Tray		2.00

## Salads

Greek		2.70
Caesar		3.50
Seasonal mix		2.30

## Younger Guest Menu

Chicken Nuggets		4.90
Chicken Boti		4.90
Fish Fingers		4.50
Mac 'n cheese		4.00
Margarita Pizza		3.50

# Beverages

*Eastzeast Mojito* 4.50

Lime, Mint & Brown Sugar served on crushed Ice & topped with bubbly soda, either enjoyed as a regular or with the addition of Strawberry, Raspberry or Passion Fruit

*Strawberry Daiquiri* 4.50

Strawberry, Lime, & Grenadine finished with crushed Ice till smooth

*Pina Colada* 4.50

Coconut, lime & Pineapple shaken over Ice

*Mango Smoothie* 4.50

Mango, Lime and cane syrup Blended till smooth

*Steawberry Dream* 4.50

Strawberry, Raspberry and lemonade finished Zippy Bramley Apple Juice

*Raspberry Bubble* 4.50

Raspberries & Lime Syrup topped with Soda with a hint of Vanilla

*Pitcher Of Mocktail* 6.90

The Choice is your's from any of the above

## Hot Drinks

*Desi Karak Tea* 2.10

*English Tea* 1.50

*Mint Tea* 1.50

*Green Tea* 1.50

*Latte* 2.10

*Cappuccino* 2.10

*Mocha* 2.10

*Hot Chocolate* 2.10

*Fentimans Sips* 2.50

*Rose Lemonade* (275ml)  
Natural botanical drink made with pure rose extracts

*Curiosity Cola* (275ml)  
Botanically Brewed Cola drink with nature herb extracts

*Wild English Elderflower* (275ml)  
Natural botanical drink made with pure Elderflower extracts

*Sparkling Lime & Jasmine* (275ml)  
Natural botanical drink made with lime flower & herbal extracts

*Mandarin & Seville Orange* (275ml)  
Natural botanical orange drink with ginger & herbal extracts

*Bottled Soft Drinks* 2.00

Coke

Diet Coke

Sprite

Fanta

Appletizer

*Agua* 2.70

Still / Sparkling (750ml)

## Desi Lassi

	1/2 Litre	1 Litre
Strawberry Lassi	3.50	5.50
Mango Lassi	3.50	5.50
Sweet Lassi	3.50	5.50
Zeera Lassi	3.00	5.00
Salty Lassi	3.00	5.00





# To Finish at

## "BAB AL SHAMS LOUNGE"

### Desi Desserts

Rasmali 3.00

Topped with a sprinkling of nuts

Khoya Gajar Halva 3.00

Scented with green cardamom  
& finished with sweet milk curds

Homemade Kheer 3.00

Traditional Indian Rice Pudding  
perfumed with rose water

eastzeast Pudding 3.00

Puff pastry with cream & raisins

### Ice Creams

Mint Choco Chip

Refreshing taste with bits of chocolate  
smooth & creamy with crunch

Rocky Road

Natural ice cream with chocolate ripple  
surrounded mixed nuts, toffee crisps & real  
milk chocolate chunks

Creamy Vanilla

A rich dairy ice cream with the most subtle  
of vanilla flavour

Sweet Strawberry

A creamy smooth & sweet with all  
the flavours of fresh strawberry

Chocolate Heaven

Premium Belgian chocolate bend in a delicious  
ice cream, it's a chocolate lovers dream

Single Scoop 1.40

Two Scoops 2.40

Three Scoops 3.40

### Tarts, Flans & Others

Waffles 4.50

Hot of the press, served with sliced banana &  
fresh strawberry.

Lemon Tart 3.70

Sweet Pastry Crust Fill With Tangy Lemon Curd

Strawberry Cheese Cake 3.70

Light Strawberry Topping Sat On A Buttery Biscuit Base

Cornflake Tart 3.70

Crisp Pastry Shell filled with Preserve, Crunchy Cornflake  
drizzled with golden syrup

Churros 4.00

Classic Spanish Donut, finish with cinnamon sugar  
served with warm chocolate sauce

Assortment of Fresh Fruit 3.50

Topped with Vanilla Flocked Cream

Deep Fried Ice Cream 4.00

Incased in cereal jacket & married with chocolate sauce

### Spongy Sweet Things

Chocolate Molton 3.90

Served warm with a scoop Ice Cream

Jam Sponge Pudding 3.90

Accompanied with warm vanilla cream

Sticky Toffee 3.90

Classic English Dessert with custard

Peanut Butter Stack 3.90

Sweet & Salty peanut butter crunch, milk, chocolate,  
buttery caramel

Fudge Cake 3.90

The Choice is yours





The story of the World's Love affair with Indian Subcontinental Foods dates back to the First Millennium.....

*...Our Story*

EastzEast is a family owned & managed business. The family has been in the Restaurant Business since 1976 and All our chefs are trained in house. The EastzEast brand has been established over a decade ago, here at EastzEast we pride ourselves in using fresh quality ingredients which are sourced locally. We source Young & Tender Whole Lambs, Grass fed from the Valleys of Cheshire & Lancashire then prepared by our expert in house butchers for our renowned chefs.

We source Live Poultry & Game from Cumbrian farms, ready for our expert butchers and chefs to prepare.

We use Natural Sea & Rock salt sourced from the Atlantic ocean & Himalayan hills to enhance and develop the natural flavours of our high end ingredients

All items are prepared & seasoned daily on site by our Chefs.  
We Thank all our Loyal patrons for supporting our Brand for over Ten Years and We hope to continue serving & expanding our customer base for many years to come.....

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Kings Water Front, Keel Wharf  
Kings Dock, Liverpool L3 4FN  
Tel: 0151 7079377

**eastz east** restaurants winner of multiple awards  
and loved by many celebrities.  
(See wall of fame at the Riverside branch)

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**DISHES MAY CONTAIN:**

Celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide, mono sodium glutamate or wheat gluten.

**ALLERGY KEY**

G= GLUTEN  
D= DAIRY  
F= FISH  
N= NUTS  
CR= CRUSTACEANS  
M= MUSTARD