

RESTAURANTS

Manchester Riverside

Blackfriars Street
Manchester. M3 5BQ

0161 834 3500

Bradford

1362 Leeds Road,
Bradford BD3 8ND

01274 668669

Preston

19 Church Street
Preston. PR1 3BQ

01772 20084

Liverpool

Unit 2, Kings Dock
Liverpool. L3 4BX

0151 707 9377

AWARDS

Lifestyle award Liverpool 2012

Restaurant of the Year 2012

By Hungry House.

"Restaurant of the Year 2011"

Down Town 100

"Restaurant of the Year 2010"

Lancashire Evening Post

"Restaurant of the Year 2008"

MF&D

"Restaurant of the Year 2008"

MF&D

"Restaurant of the Year 2005"

Manchester Evening News

"Restaurant of the Year 2005"

The Metro

"Five Stars Awarded"

City Life

east**east**
THE HOME OF PUNJABI COOKING

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info@eastzeest.com

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BANQUETS

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At EastZEest, the home of Punjabi cooking, we have set a new standard for Indian restaurants and over the years, the Manchester, Liverpool and Preston restaurants have been receiving great reviews. The modern design, stylish fittings and quiet, but efficient service all add to the refined atmosphere, making EastZEest the place to go.

Come and enjoy the very best of traditional Punjabi cuisine.

On Arrival

Poppadoms & Pickles

Starters

Meat Platter

Fish Tikka, Seekh Kebabs, Chicken wings & Meat Samosa

OR

Vegetarian Platter

Vegetarian House Mixed (A combination of Aloo Tikka, Mushroom Pakora, Paneer Pakora, Mixed Vegetable Pakora & Aloo Pakora served on a sizzler platter)

Main Course

Karahi Murgh

Tender pieces of chicken cooked with fresh ginger, tomatoes & blend of eastzeast spices, garnished with fresh coriander

Lamb Massala

Pieces of lamb cooked with slices of onions, tomatoes & eastzeast special sauce

Vegetable Bhuna

Seasonal mixed vegetables prepared with peppers, eastzeast spices & garnished with fresh coriander

Sundries

Tandoori Naan & Basmati Pilau Rice

Drinks (one drink per person)

Orange juice or coke - lemonade - Fanta

Desserts (one dessert per person)

Rasmalai

£24.95pp

If you require a seating layout square or round table then please ask

our member of staff

BRONZE MENU

On Arrival

Poppadoms & Pickles

Starters

Meat Platter

House Mixed Starter. Lamb Chops, Fish Tikka, Seekh Kebabs, Chicken wings & Meat Samosa

OR

Vegetarian Platter

Onion Bahji, Vegetable Roll & Aloo Pakora

Main Course

Balti Chicken Tikka Garlic

Marinated pieces of chicken breast, grilled and cooked with onions, garlic, ginger, tomatoes & special eastzeast balti sauce.

Karahi Murgh Ginger

Tender pieces of chicken cooked with fresh ginger paste, tomatoes & blend of eastzeast spices, garnished with fresh coriander

Karahi Gosth Dopiazza

Pieces of lamb cooked with slices of onions, tomatoes, green cardamom, cloves, peppers, cumin seeds, red dry balloon chillies.

Aloo Gobi (side dish)

Fresh cauliflower & potatoes cooked in eastzeast spices.

Bhindi – Okra (side dish)

Fresh okra cooked with fresh onions & eastzeast spices.

Sundries

Tandoori Naan & Basmati Pilau Rice

Drinks (one drink per person)

Bottle of House Wine (One bottle for four persons)

Orange juice or coke - lemonade - Fanta

Desserts (one dessert per person)

Rasmalai, Gajar Halwa, Ice Cream or Gulab Jamun

£27.95pp

SILVER MENU

On Arrival

Poppadoms & Pickles

Starters

Meat Platter

Seekh Kebab, Lamb Chops, Chicken Boti & Fish Tikka

OR

Vegetarian Platter

Paneer Tikka, Vegetable Roll, Vegetable Pakora & Channa Puri

Main Course

Karahi Murgh Tikka Massala (aka Chicken Tikka Massala)

Marinated pieces of chicken breast, grilled and cooked with onions, garlic, ginger, tomatoes & spices.

Balti Lamb Saag

Fresh tender lamb cooked with fresh spinach, onions, garlic, ginger, tomatoes & spices.

Karahi Murgh Tikka Makhani

Marinated pieces of chicken breast, grilled and cooked with cream, pistachio, almonds, tomatoes & spices.

Aloo Palak (side dish)

Fresh spinach with potatoes, fried garlic, tomatoes & spices.

Mash Daal & Chana (side dish)

Yellow ground lentils with split chickpeas cooked with tomatoes, garlic, ginger & spices.

Sundries

Tandoori Naan & Basmati Pilau Rice

Drinks (one drink per person)

Bottle of House Wine (One bottle for four persons)

Orange juice or coke - lemonade - Fanta

Desserts (one dessert per person)

Rasmalai, Gajar Halwa, Ice Cream or Gulab Jamun

£30.95pp

GOLD MENU

On Arrival

- A complimentary glass of House Champagne

Starters

Meat Platter

Grilled Tiger King Prawns, Seekh Kebab, Lamb Chops & Chicken Boti

OR

Vegetarian Platter

Paneer Tikka, Vegetable Roll, Vegetable Pakora & Bengan Pakora

Main Course

Peshawari Chicken

Well renowned dish from Peshawar freshly chicken cooked with tomatoes ginger and fresh chillies

Lamb Shank Nihari

Traditional brunch dish cooked to perfection with tender lamb shank sauce & eastzeast spices.

Karahi Murgh Tikka Makhani

Marinated pieces of chicken breast, grilled and cooked with cream, pistachio, almonds, tomatoes & spices.

Chicken Massala Desi (off the bone)

Prepared in traditional masala sauce, cooked with tomatoes, onions, garlic, gingers & garam masala.

Palak Paneer (side dish)

Paneer (cheese) cooked with fresh spinach, fried garlic, tomatoes & spices.

Tarka Daal (side dish)

Yellow split chickpeas cooked with fresh tomatoes, garlic, ginger & spices, garnished with fresh coriander

Sundries

Tandoori Naan & Basmati Pilau Rice

Drinks (one drink per person)

Bottle of House Wine (One bottle for four persons)

Orange juice or coke - lemonade - Fanta - one bottle of beer

Desserts (one dessert per person)

Rasmalai, Gajar Halwa, Ice Cream or Gulab Jamun

Liquor Coffee or Tea (available on request)

£35.95pp

PLATINUM MENU