

Appetisers

An exceptional range of starters begins your meals why not eat in traditional style by ordering a selection of different starters and sharing them!

Popadom	£0.50
Masalla Popadom	£0.60
Pickle tray (per person)	£0.60

Onion salad, Mango chutney, Mint sauce and home made extras

Vegetarian

Vegetarian Platter	£7.50
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Delicious combinations of vegetable samosa, paneer pakora, onion bhaji and mushroom pakora (Ideal for 2 people)

Paneer Pakora	£3.50
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Indian curd cheese with fresh ground spices then deep fried to a rich golden colour

Khumbi Puree	£3.50
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Mushroom tossed in fresh garlic and creamy sauce, served on a puree bread

Chilli Paneer	£3.50
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Fried paneer (Indian curd cheese) stir-fried with capsicum, fresh green chillies, onions and sesame seed

Chatpate Aloo	£3.25
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Warm potatoes salad with a mint and tamarind dressing

Piaz Pakoras (Onion Bhaji)	£2.75
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Finely shredded onions, potatoes and lentils spiced with fennel and coriander, deep fried

Somosa	£2.75
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Spiced mixed vegetable wrapped in a thin crispy pastry

Non Vegetarian

Mixed Platter	£7.95
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A delicious combination of our very best Chicken tikka, Lamb tikka, Seekh Kabab, meat Samosa and Piaz Pakora (Ideal for 2 people)

Tandoor Lamb Chops	£4.75
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Marinated with yoghurt base sauce with garlic, cumin, mustard oil and ground spices then barbecued in the clay oven

Dhungar Machli Tikka	£4.75
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Tandoor grilled chunk of salmon marinated with yoghurt, lemon juice and ground spices and baked in the tandoor

Murgh Chatt	£3.50
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Tender chicken cooked in special tamarind base sauce with spring onions and coriander

Chicken Pakora	£3.50
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Diced chicken tikka dipped in a special spiced batter and deep fried until golden colour

Murgh Malai Tikka	£3.50
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Tender chicken marinated with roasted fenugreek, cardamom, spices and cheese, then baked in the oven

Jhinga Butterfly	£4.50
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Flattened king prawn marinated in spices, coated in breadcrumbs and deep fried

Prawn Puree (king prawn £1.00 extra)	£3.95
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Pan fried prawns in a dry medium spiced sauce, served on a puree

Samosa	£2.75
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Spiced mince lamb wrapped in a thin crispy pastry

Jhinga Rosuni	£4.50
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King prawn tossed with lots of fresh garlic, onions, coriander and touch of turmeric

Khas Sheekh Kebab	£3.25
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Spicy lamb minced with ground spices and skewered, grilled in the oven

Lamb Shami	£3.25
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Mince lamb patties with freshly ground aromatic spices, grilled in a pan

Chicken or Lamb Tikka or Tandoori Chicken	£3.25
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A delicious tender chicken or lamb marinated with tandoori spices, yoghurt, ginger and then barbecued in the clay oven

Mixed Kebab	£3.95
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Chicken tikka, Sheek kabab & onion bhaji

Batak Tikka	£4.75
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Tender duck marinated in ground spices and then baked in the oven

From The Tandoor

Here at Saffron we recommend that you try our method for tandoori dishes. Each dish is left to marinate overnight in a special sauce then barbecued in a clay oven for a distinctive flavour. All dishes served with salad

Tikka		£6.95
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Boneless supreme chicken or tender lamb marinated overnight in yoghurt, herbs and spices, roasted in the clay oven

Tandoori Chicken ~	Half	£6.95	Full	£11.95
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Succulent pieces of chicken on the bone prepared as above

Shashlik Twist				
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	(A) Chicken	£7.95	(B) Lamb	£7.95
	(C) King Prawns	£10.95	(D) Duck	£9.50

Succulent barbecued Chicken, Lamb, King Prawn or Duck combined with the taste of roasted peppers, onions and tomatoes, resulting in a dish that will tantalise those taste buds!

Tandoori Medley	£9.50
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A mixture of Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheekh Kebab and served with plain Nan

Tandoori King Prawns	£9.95
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King prawns delicately spiced and barbecued on skewers

Tandoori Salmon Fillet	£8.95
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A salmon fillet marinated with herbs and spices then grilled in the tandoor and garnished

Traditional Favourites choose from Chicken ~ Lamb ~ Prawn Chicken Tikka or Lamb Tikka (£1 extra) King Prawn (£3.00 extra) Duck (£2.00 extra) As a Vegetable Main Course (£5.95)

Tikka Masalla	£6.95
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Marinated in a prepared sauce of selected herbs and spices, Barbecued in Tandoori oven, Enriched with a masalla sauce

Tikka Jalfrezey	£6.95
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A thick hot curry sauce made with a variety of fresh spices, onion, peppers, tomato and fresh green chillies

Korma	£6.25
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This dish originate from the around Delhi, they are delicately flavoured for a rich, creamy taste and cooked using coconut and raisins

Bhuna	£6.25
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Cooked with special spices and herbs, onions and tomatoes in a thick sauce

Dupiaza	£6.25
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Bangalore style curry with spicy onions and capsicum in a delicious sauce

Rogon Josh	£6.25
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Cooked with medium hot sauce spices and herbs, garnishes with lots of cooked tomatoes and coriander

Tikka Karai	£6.95
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This is a fairy thick tomato based sauce cooked with slices of onion and capsicum, flavoured with garlic, ginger and a selection of spices

Sagwala	£6.25
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Punjabi style dishes, made into an earthy dry curry with spinach

Tikka Balti	£8.50
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Balti dishes are lightly spiced, cooked with garlic, tomatoes, capsicum, onion and coriander, served with Nan bread

Dhansak	£8.50
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Persian style curry, hot, sweet and sour flavour, cooked in lentils with garlic and fenugreek, served with Pilau Rice

Pathia	£8.50
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An unusual balance of hot, sour and sweet flavoured curry with a touch of coconut, served with Pilau Rice

Madras	£5.95
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Fairly hot flavoured sauce

Vindaloo	£6.25
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Very hot sauce with potato

Saffron Chef's Range

	Chef's Special	
	King Prawn (£3.00 extra)	Duck (£2.00 extra)
	Salmon (£2.00 extra)	

Makhani Murgh	£7.25
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Barbecued Chicken marinated in tandoori spices, simmered in a buttery sauce with cream & honey ~ delicious

Saffroni Kufta	£7.75
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Meat balls tossed in fresh garlic, ginger, toasted spices and then cooked in a delicious sauce of onion and coriander

Goan Green Curry	£7.25
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Goan style chicken curry with fresh coriander, mint and touch of coconut milk

Aloo Chop Bhuna	£7.95
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Tandoori lamb chops marinated in fresh spices then cooked in a spicy dry sauce with baby potatoes

Murgh Mushroomi	£7.25
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Tender chicken cooked with mushroom, fresh garlic and ground spices and a touch of cream in a smooth balti sauce

Chicken Amnah	£7.25
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A mild creamy dish with mango and coconut milk to give a smooth texture

Achari Gosht	£7.25
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Tender lamb cooked in a mango and lime sauce with onion and coriander

Mughle Azam	£7.75
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An exceptional and spicy combination of tikka chicken, potatoes and lamb minced cooked in garlic, ginger and special ground spices

Bengal Chilli Chicken ~ hot	£7.25
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Barbecued chicken marinated in special garlic sauce then cooked with green chillies, onions and coriander

Nariyal Murgh	£7.25
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Chicken Tikka with gorgeous taste of coconut, spices, herbs and touch of coconut milk

Gosht Kalimirch	£7.25
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Tender lamb flavoured with bay leaf and cinnamon, cooked with garlic, coriander and black pepper

Hyderabadi Murgh	£7.25
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Tender chicken marinated overnight, barbecued in the tandoor then finished in sesame seed, tamarind and sweet chilli sauce

Murgh Mirch Fry	£7.25
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Tender tikka chicken stir-fried with bell peppers, onions, tomato, kashmiri deghi chilli and pure Kerala spices

Lamb Minty	£7.25
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Tender lamb pieces cooked in cool yoghurt and spicy mint base sauce

Badam Pasanda	£7.25
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This is a mild sauce made from almonds, red wine and cream then flavoured with subtle spices- choice of Chicken or Lamb tikka

Sali Boti	£7.25
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A famous persi wedding dish, tender lamb or chicken, cooked with dried apricots in a masalla sauce, Lavishly garnished with crisp straw potatoes ~ Gorgeous