Traditional Dishes Chicken, Lamb, Vegetable or Prawn

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	Chicken/Lamb /Lamb	Vegetable	Prawn	King Prawn	Chicken or Lamb Tikka	
MADRAS (fairly hot)	7.50	5.95	10.95	13.95	9.95	
VINDALOO Very hot with potatoes	7.50	5.95	10.95	13.95	9.95	
Когма Sweet mild and creamy ${f N}$	7.50	5.95	10.95	13.95	9.95	
DUPIAZA Onions & green peppers	8.95	5.95	10.95	13.95	9.95	
GARLIC (medium)	8.95	5.95	10.95	13.95	9.95	
ROGAN JOSH with tomatoes (mediu	m) 8.95	5.95	10.95	13.95	9.95	
PATHIA Sweet and sour (hot) 👤	8.95	5.95	10.95	13.95	9.95	
METHI Medium with fenugreek	8.95	5.95	10.95	13.95	9.95	
DHANSAK Hot sweet sour & lentils	8.95	5.95	10.95	13.95	9.95	
BHUNA Medium with thick sauce	7.50	5.95	10.95	13.95	9.95	
JEERA Medium with fine cumin	8.95	5.95	10.95	13.95	9.95	
SAAG CHICKEN	8.95	5.95	10.95	13.95	9.95	
Cooked with spinach & spices clarified	in butter					
KORAI Green pepper & tomato.	9.95	5.95	10.95	13.95	9.95	
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Seafood Dishes

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KING PRAWN NAWABI (king prawns on the shell)	13.95
MONK FISH BHUNA Chef's own recipe	12.95
KING PRAWN JALFREZI (king prawns) Fairly hot with fresh chilli and fried with onion, tomatoes, fresh herbs & gi	13.95 nger
PRAWN SAAG Prawn and fresh spinach	10.95
BANGLA FISH BHUNA Medium spicy fish curry	12.95
GOAN MAACHLI N Chunks of salmon tikka in a coconut & mustard cream with garlic & greer	12.95 n chilli
TANDOORI KING PRAWN MASALLA N Marinated and grilled then curried with nuts, almonds, cream and herbs	13.95
KING PRAWN KORAI Finely mixed spices & herbs, prepared with onions, pepper and tomato.	13.95
FISH BAKARA Specially blended ground spices cooked (in fairly hot curry sauce. Garnished with fresh chilli coriander.	12.95
MONK FISH JALFREZI Cooked with onion, red pepper, green chilli and tomato.	12.95
SALMON ROGAN Cooked with spices and garnished with tomatoes and green peppers	12.95
SALMON JALFREZI Cooked with green chilli, ginger and peppers	12.95
SALMON DANSAK Cooked with lentils and herbs, slightly sweet, sour & hot	12.95
Salmon Massala	12.95
Cooked with tomato, onion, pepper and coriander (medium)	
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Vegetable Side Dishes

SUBJI JALFREZI (Spicy) Fairly hot vegetable dish V 👤	3.95
ALOO GOBI Potatoes and cauliflower with herbs V	3.95
SAAG ALOO Spinach potatoes and spices V	3.95
CAULIFLOWER BHAJI V	3.95
PALAK BHAJI (spinach) V	3.95
FRESH OKRA (ladies fingers) V	3.95
BOMBAY ALOO V	3.95
DHALL TARKA Lentils with coriander and garlic V	3.95
NIRAMISH Vegetables (House recipe) V	3.95
CHANA MASSALA Chick peas with spices & herbs V	3.95
BRINJAL BHAJEE (Aubergine) V	3.95
SAAG PANEER (mild) V	3.95
Cheese finished with cream, buttered gravy and spinach ${f V}$	
MOTTOR PANEER (mild) Green peas and cheese NV	3.95
MUSHROOM BHAJEE V	3.95
MIXED RAITHA Yoghurt with cucumber and onion V	1.50
SPICY MASHED POTATO with cumins, green chillies, garam massala, onion. Fairly spicy. V	3.95
CHEESY GOBI LAL Cauliflower florets & Indian cube paneer with spicy red chilli flakes.	3.95

Vegetable Main Dishes

SPECIAL VEGETABLE DISH Cooked with cabbage, cauliflower, spinach, carrots, chick peas, okra, potatoes and aubergine.	6.95
SUBJI BADAMI Mixed vegetables NV	6.95
SUBJI BHUNA MASALLA Mixed vegetables NV	6.95
SUBJI CURRY Mixed vegetable curry V	6.95
DAAL SAMBAR Lentils and vegetables V	6.95
Garlic Vegetable Jalfrezi V 🐧	6.95
ALOO MOTTER DUPIAZA Potatoes, green peas cooked with onions V	6.95
CHANA DHANSAK Chick peas cooked in a sweet & sour sauce V	6.95
BAIGAN BARTHA Smoked with aubergine mash, cooked with chopped onion tomatoes and fresh green chillies. V	6.95

European Dishes

CHICKEN AND CHIPS Chips, tomatoes and peas	9.95
OMELETTE (vegetable / mushroom) with chips, tomatoes & peas	9.95

Rice

COCONUT RICE	3.25
CHILLI RICE	3.25
GARLIC RICE	3.25
SHAADA RICE (plain)	2.95
PILAU RICE (basmati)	2.95
SPECIAL FRIED RICE (mildly sweet)	3.25
MUSHROOM RICE V	3.25
KEEMA RICE Rice with mince lamb	3.25
LIME & COCONUT RICE Exotic rice dish with lime, coconut & herbs.	3.25

Bread

PUREE (fried bread)	1.95
Roti (wholemeal flour brown bread)	1.95
CHAPATTI Thin soft brown bread	1.95
PLAIN NAAN	1.95
KEEMA NAAN Stuffed with spices and minced meat	2.95
Peshwari Naan (sweet) N	2.95
CHEESE NAAN (cheese)	2.95
GARLIC NAAN	2.95
Τικκά Ναάν	2.95
MASALLA KULCHA NAAN Minced vegetables	2.95
PLAIN PARATHA Brown bread fried in butter	2.95
STUFFED PARATHA Brown bread fried in butter	2.95
CHILLI NAAN (hot) 🔪	2.95
INDIAN SPICY MASSALA CHIPS (per portion)	3.95

OPENING HOURS

Open 7 days a Week including Bank Holidays MONDAY - THURSDAY: 5.30pm - 11.00pm FRIDAY & SATURDAY: 5.00pm - 11pm SUNDAY: 5.00pm - 10.30pm

Starters and side dishes only served with main meals. Drinks and coffee served on premiums to Diners. We accept major Credit Cards and you can pay over the phone. We do NOT accept Cheques The management reserves the right to refuse service. Menu minimum charge £9.95 per person



Award Winning Restaurant



10% DISCOUNT ON COLLECTED ORDERS OVER £15

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Nibbles	
PAPADUM Plain or Spicy (E	асн) 70 р
CHUTNEY (E Mint sauce / onion salad / mango chutney / coconut / red onion	асн) 70 р
CHUTNEY TRAY 6 varieties of dip	3.00
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Starters	
MIXED STARTER - VEGETABLE V Onion bhajee, Vegetable Samosa, vegetable pakora & paneer tikka	9.95
MIXED STARTER - MEAT Chicken tikka, lamb tikka, sheek kebab, meat samosa	9.95
SEAFOOD SPECIAL (Mixed Platter) Mussels, tiger king prawn and salmon	9.95
SAFFRON SPECIAL Chicken tikka, lamb tikka, tandoori king prawn, sheek kebab in honey sau	9.95 ce
KEBAB TASTE Marinated chicken or lamb tossed in a wok, with mouth watering recipe	4.95
Сніскем Момо Minced chicken cooked in a butter with fresh spring onions & fresh coriand	4.95 der
CHICKEN OR LAMB TIKKA Diced marinated chicken/lamb with mild spices and cooked in a charcoal of	4.95 oven
SHEEK KEBAB Minced lamb marinated in a mixture of spices then barbecued in a charco	4.95 al oven
SHAMEE KEBAB Lamb finely minced and flavoured with fine herbs	4.95
CHAT (Chicken / Aloo / Chana) Small juicy pieces in a sour sauce	4.95
PANEER TIKKA Indian cheese grilled with tandoor. Served with salad	4.95
CHICKEN PAKORA	4.95
BENGAL LAMB CHOPS Lamb chops marinated in a blend of spices and cooked in tandoori oven.	4.95
SAMOSA (Meat / Vegetable) Triangular shaped & mildly spiced served with salad & lemon	4.95
GARLIC MUSHROOMS V	4.95
CHICKEN PUREE	4.95
ONION BHAJI V	3.95
KING PRAWN BUTTERFLY Jumbo king prawn dipped in breadcrumbs and fried in butter	5.95
PRAWN COCKTAIL	4.95
PRAWN PUREE Spiced prawns cooked with herbs and spices. Served with puri bread	4.95
KING PRAWN PUREE Spiced king prawns cooked with herbs and spices. Served with puri bread	5.95
SALMON TIKKA Slices of fine salmon marinated in special spices and cooked in our tandoori oven.	5.95
FISH DELTA Fresh water fish from the largest river Delta. Slighty spiced battered fish, deep fried with medium herbs.	5.95
KING PRAWN SIZZLER King Prawn cooked with tender rich spice, tomato, green pepper, onions. Served with sizzler	6.95

Sams Signature Dishes

CHEESY PANEER MASSALA Indian cottage cheese and sprinkle shredded cheddar with ground cocunut. (a creamy mild dish)	10.95
PANEER KARAHI A sizzling creation of Sam. Medium spicy dish with bell pepper, shallots, tomatoes. Comes in a sizzling skillet. Absolute flavour	9.95
CHANA GOSTH /RAJOTI Another distinctive tasty dish. With chick peas and lamb. This dishis normally medium hot, but if you want to spice little more, let us know.	10.95 it up a
ZINGY CHAATPATA WINGS (some like it hot) A magical spicy chicken wing dish. Sam's creation for hot and spicy food lovers. A mixture of some traditional and perennial spices. Basil, ginger, chillies, turmerics and mazadar spices.	9.95
TANDOORI CHICKEN Off the bone. Chef's own recipe (medium spiced)	10.95

Chef's Recommendations

CHICKEN OR LAMB JALFREZI Special marinated fillet of chicken cooked with chillies, onion and coriander with a rich spicy sauce.	9.95
Duck Jalfrezi 🐧	12.95
CHICKEN OR LAMB TIKKA MORISA Are hot spicy dishes cooked in chopped onions, garlic and green chillies in a thick sauce.	9.95
HARI MIRCHI BHUNA (Chicken or Lamb) Cooked with fresh chilli, coriander, tomato and onions	9.95
GARLIC HANDI MAKANI Spring chicken or fillet lamb cooked in a very well spiced handi sauce. Also with garnish of garlic, coriander & che	9.95 ese.
HASH BHUNA Grilled fillets of duck, curried in a rich sauce. Can be served mild, medium or hot	12.95
BAKARA TIKKA (Chicken or Lamb) Specially prepared in home made curry sauce, cooked with green chilli sauce, coriander & Indian herbs.	9.95
MURGH MASSALA Chicken cooked with egg, mince meat, tomato and coriander	9.95
TANDOORI CHOP BHUNA Grilled pieces of chops on the bone, in a rich bhuna sauce	12.95
CHILLI PANEER DRY Indian cottage cheese cooked in spicy sauce with onions and tomatoes.	9.95
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Saffron House Speciality

SAFFRON SPECIAL (honey) Marinated Chicken, Lamb & King Prawn, barbecued in clay oven with fresh coriander leaf and herbs in a thick sauce	13.95
BUTTERED CHICKEN OR LAMB (mild) N Cooked with butter and selected special sauce	9.95
PASSANDA NAWABI Chicken or Lamb (Mild) N Cubed tender pieces cooked with cream, butter nuts, sultanas and selected spices freshly prepared with fragrant oriental spices before being	9.95 served
TIKKA MASSALA (Chicken or Lamb) N	9.95
DUCK TIKKA MASSALA N Marinated & grilled then curried with nuts, almonds & cream	12.95
MURGH MALCHURIAN (Mild) N Chicken breast with mango, yoghurt, methi, herbs and spices	9.95
PISTACHIO CHICKEN KORMA (Mild) N A mild creamy flavoured dish with cream and butter	9.95
RAZAWALLA (Chicken or Lamb) \mathbb{N} Yoghurt, cream, coconut, hot sweet and sour methi, slightly spicy	9.95
CHEF'S SPECIAL (a medium hot and dry dish) Tandoori chicken, chicken tikka, lamb tikka, sheek kebab & chips	12.95
GOSTH LAZIZ Lamb cooked in oriental spices, herbs and tomatoes	9.95
GARLIC CHILLI CHICKEN A chicken dish with fresh garlic and fresh chillies	9.95
GOSTH HULCHAL MASSALA Succulent pieces of lamb cooked with fresh spinach puree & indian spices	9.95
ROSHUNI MODHU (honey) Chicken or lamb marinated. Slowly cooked in tandoori, then cooked with garlic, honey, onion, tomatoes and chefs own recipe. (Medium dry)	9.95
SHATKORA CHICKEN Spring marinated chicken or lamb cooked with Bangladeshi citrus fruit flavoured with special gravy. Medium	9.95
MENU KEY	
V - Vegetarian	
N - Contains Nuts	
🔪 🔍 - Hot	
C- Very Hot	

If there are any dishes you would like that are not on the menu, please let us know and our Chef will try to accommodate your request

Tandoori Cuisine

TANDOORI CHICKEN (half chicken on the bone)	7.95
Тікка (Chicken or Lamb) Marinated in yoghurt sauce. Mildly spiced & grilled in clay oven	7.95
SHASHLIK (Chicken or Lamb) Marinated with mild spices. Cooked in a clay oven with tomato and green pepper	9.95
TANDOORI MIXED GRILL Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & King Prawns served on a sizzling plate lemon dressing with spring onion and naan bread.	13.95
TANDOORI KING PRAWN Mildly spiced succulent king sized prawn grilled in clay oven with salad	13.95
TANDOORI DUCK Duck marinated in yoghurt & spices, then grilled.	12.95
Monk Fish Shashlik	12.95
SALMON TIKKA Salmon mildly marinated and grilled	12.95
KING PRAWN SHASHLIK Marinated in a special sauce then barbecued on skewers	13.95
SALMON SHASHLIK Salmon served with tomato, onion, mixed peppers and lemon dressing	12.95
LAMB CHOPS Lamb chop marinated in herbs and spices, then cooked in our clay oven	12.95
VEGETABLE SHASHLIK V Aubergine, tomato, onion & green peppers, cooked in clay oven	9.95
PANEER TIKKA V Cooked in tandoor with a rich spice (dry)	9.95
PANEER SHASHLIK V Marinated in special sauce with tomatoes, green peppers and onions	9.95

Biryani Dishes

Your choice of meat, poultry or vegetable with exotic spices cooked to perfection. A mixture of special Basmati rice cooked with saffron and spices, garnished with cucumber and tomato and served with vegetable curry.

BIRYANI (Lamb or Chicken)	9.95
Chicken Tikka Biryani	10.95
PRAWN BIRYANI	10.95
HOUSE SPECIAL BIRYANI chicken, lamb, king prawns & egg	13.95
King Prawn Biryani	12.95
VEGETABLE BIRYANI	9.95
Mushroom Biryani V	9.95

Bangladeshi Balti

All the dishes in our main menu can be served as Balti dishes by request, but below are a few of our recommendations which can be served to your preference. Mild, medium or hot. Served with Naan	
BALTI CHICKEN TIKKA MASSALA N Spring chicken marinated in yoghurt and spices, cooked with fresh and dried herbs and special Balti spices	10.95
BALTI CHICKEN OR LAMB Juicy chunks of chicken or lamb cooked with very exotic balti spices & th gravy	10.95 hick
BALTI KING PRAWN King prawn cooked with very exotic balti spices & thick gravy	13.95
BALTI JALFREZI Chicken or lamb fairly hot dish, prepared with fresh green chilli, onion, pepper and coriander with spicy thick sauce	10.95
BALTI GARLIC Tender pieces of breast chicken or lamb cooked with onion in a thick sauce garnished with fresh coriander and garlic.	10.95
King Prawn Balti Saag	13.95