

At Saffron, we focus on all of the small details in order to bring you a pleasureable and memorable dining experience

Starters

MIXED STARTER VEGETABLE 	9.95
Onion bhajee, Vegetable Samosa, vegetable pakora & paneer tikka	
SAFFRON MIXED STARTER	9.95
Chicken tikka, lamb tikka, sheek kebab, onion bhajee	
SEAFOOD SPECIAL (Mixed Platter)	9.95
Mussels, tiger king prawn and salmon	
SAFFRON SPECIAL	6.95
Chicken tikka, lamb tikka, tandoori king prawn, sheek kebab in honey sauce	
KEBAB TASTE	4.95
Marinated chicken or lamb tossed in a wok, with mouth watering recipe	
CHICKEN MOMO	4.95
Minced chicken cooked in a butter with fresh spring onions & fresh coriander	
CHICKEN OR LAMB TIKKA	3.95
Diced marinated chicken/lamb with mild spices and cooked in a charcoal oven	
SHEEK KEBAB	3.95
Minced lamb marinated in a mixture of spices then barbecued in a charcoal oven	
SHAMEE KEBAB Lamb finely minced and flavoured with fine herbs	3.95
CHAT (Chicken / Aloo / Chana) Small juicy pieces in a sour sauce	3.95
PANEER TIKKA Indian cheese grilled with tandoor. Served with salad	4.95
CHICKEN PAKORA	3.95
BENGAL LAMB CHOPS	4.95
Lamb chops marinated in a blend of spices and cooked in tandoori oven.	
SAMOSAS (Meat / Vegetable / Chicken)	3.95
Triangular shaped & mildly spiced served with salad & lemon	
GARLIC MUSHROOMS 	3.95
CHICKEN PUREE	3.95
ONION BHAJI 	2.95
KING PRAWN BUTTERFLY	5.95
Jumbo king prawn dipped in breadcrumbs and fried in butter	
PRAWN COCKTAIL	2.95
PRAWN PUREE	3.95
Spiced prawns cooked with herbs and spices. Served with puri bread	
KING PRAWN PUREE	3.95
Spiced king prawns cooked with herbs and spices. Served with puri bread	
SALMON TIKKA	5.95
Slices of fine salmon marinated in special spices and cooked in our tandoori oven.	
CRISPY PRAWN Tiger prawns wrapped in pastry, deep fried	4.95
MAACHLI PAKORA Lightly spiced cubes of fish dipped in batter	4.95
TUNA FISH Pan fried tuna, onion and fresh peppers.	4.95
KING PRAWN SIZZLER King Prawn cooked with tender rich spice, tomato, green pepper, onions. Served with sizzler	5.95

MENU KEY

 - Vegetarian

 - Contains Nuts

 - Hot

 - Very Hot

Please note that VAT is included in the price.
Starters and side dishes only served with main meals.
Drinks and coffee served on premiums to Diners.

We accept major Credit Cards inc Visa & Maestro. We do NOT accept Cheques
The management reserves the right to refuse service.
Menu minimum charge £9.95 per person

Chef's Recommendations

CHICKEN OR LAMB JALFREZI 	8.95
Special marinated fillet of chicken cooked with chillies, onion and coriander with a rich spicy sauce.	
DUCK JALFREZI 	9.95
CHICKEN OR LAMB TIKKA MORISA 	8.95
Are hot spicy dishes cooked in chopped onions, garlic and green chillies in a thick sauce.	
HARI MIRCHI BHUNA (Chicken or Lamb) 	8.95
Cooked with fresh chilli, coriander, tomato and onions	
CHILLI CHICKEN Cooked with special sauce and fresh chilli 	8.95
GARLIC HANDI MAKANI Spring chicken or fillet lamb cooked in a very well spiced handi sauce. Also with garnish of garlic, coriander & cheese.	8.95
HASH BHUNA Grilled fillets of duck, curried in a rich sauce. Can be served mild, medium or hot	8.95
BAKARA TIKKA (Chicken or Lamb) 	8.95
Specially prepared in home made curry sauce, slightly hot, cooked with green chilli sauce, coriander, Indian herbs & yoghurt	
MURGH MASSALA	9.95
Chicken cooked with egg, mince meat, tomato and coriander	
TANDOORI CHOP BHUNA	9.95
Grilled pieces of chops on the bone, in a rich bhuna sauce	
SALMON MASSALA	11.95
Cooked with tomato, onion, pepper and coriander (medium)	

Saffron House Speciality

SAFFRON SPECIAL (honey) Marinated Chicken, Lamb & King Prawn, barbecued in clay oven with fresh coriander leaves and herbs, in a thick sauce	10.95
BUTTERED CHICKEN OR LAMB (mild) 	8.95
Cooked with butter and selected special sauce	
PASSANDA NAWABI Chicken or Lamb (Mild) 	8.95
Cubed tender pieces cooked with cream, butter nuts, sultanas and selected spices freshly prepared with fragrant oriental spices before being served	
TIKKA MASSALA (Chicken or Lamb) 	8.95
DUCK TIKKA MASSALA 	8.95
Marinated & grilled then curried with nuts, almonds & cream	
MURGH MALCHARIAN (Mild) 	8.95
Chicken breast with mango, yoghurt, methi, herbs and spices	
PISTACHIO CHICKEN KORMA (Mild) 	9.95
Silky sauce flavoured with cream and butter	
RAZAWALLA (Chicken or Lamb) 	8.95
Yoghurt, cream, coconut, hot sweet and sour methi	
CHEF'S SPECIAL	9.95
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, king prawn & chips	
GOSTH LAZIZ Lamb cooked in oriental spices, herbs and tomatoes	8.95
ACHAREE CHICKEN	8.95
Chicken or meat cooked in a traditional home made sauce Simmered with pickle before serving	
GARLIC CHILLI CHICKEN 	8.95
KING PRAWN JALFREZI 	10.95
Fairly hot dish, prepared with fresh chillies, onion, pepper and thick sauce	
GOSTH HULCHAL MASSALA	8.95
Succulent pieces of lamb cooked with fresh spinach puree & indian spices	
LAMB OR CHICKEN TIKKA BHUNA	8.95
ROSHUNI MODHU (honey) Chicken or lamb marinated. Slowly cooked in tandoori, then cooked with garlic, honey, dry chillies, 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

Tandoori Cuisine

TANDOORI CHICKEN (half chicken on the bone)	6.95
TIKKA (Chicken or Lamb)	7.95
Marinated in yoghurt sauce. Mildly spiced & grilled in clay oven	
SHASHLIK (Chicken or Lamb) Marinated with mild spices. Cooked in a clay oven with tomato and green pepper	9.95
TANDOORI MIXED GRILL Combination of clay oven with naan bread	12.95
PANEER TIKKA Cooked in tandoor with a rich spice	9.95
PANEER SHASHLIK	9.95
Marinated in special sauce with tomatoes and green peppers	
TANDOORI KING PRAWN	12.95
Mildly spiced succulent king sized prawn grilled in clay oven with salad	
TANDOORI DUCK Duck marinated in yoghurt and spices, then grilled	9.95
TANDOORI FISH (grilled Rainbow trout)	9.95
MONK FISH SHASHLIK	10.95
SALMON TIKKA Salmon mildly marinated and grilled	9.95
VEGETABLE SHASHLIK	9.95
Courgette, aubergine, tomato, onion & green peppers, cooked in clay oven	
KING PRAWN SHASHLIK	12.95
Marinated in a special sauce then barbecued on skewers	
SALMON SHASHLIK	12.95
Salmon served with tomato, onion, mixed peppers and lemon dressing	
LAMB CHOPS	10.95
Lamb chop marinated in herbs and spices, then cooked in our clay oven	

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	12.95
KING PRAWN BIRYANI	12.95
VEGETABLE BIRYANI 	9.95
MUSHROOM BIRYANI 	9.95

Bangladeshi Balti

All the dishes on 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 	9.95
Spring chicken marinated in yoghurt and spices, cooked with fresh and dried herbs and special Balti spices	
BALTI CHICKEN OR LAMB OR KING PRAWNS	9.95
Juicy chunks of chicken, lamb or king prawns cooked with very exotic Balti spices & thick gravy	
BALTI JALFREZI Fairly hot dish, prepared with fresh green 	9.95
chilli, onion, pepper and coriander with spicy thick sauce	
BALTI GARLIC Tender pieces of breast chicken or lamb cooked with onion in a thick sauce garnished with fresh coriander and garlic	9.95
FISH BALTI Boneless fillets of fresh fish cooked with green herbs	12.95
LAMB SAAG	9.95
KING PRAWN BALTI SAAG	12.95
TANDOORI CHICKEN Off the bone. Chef's own recipe	10.95

Traditional Dishes

Chicken, Lamb, Vegetable or Prawn

	Chicken/Lamb	Vegetable	Prawn	King Prawn
MADRAS (fairly hot) 	6.50	5.95	8.95	10.95
VINDALOO Very hot with potatoes 	6.50	5.95	8.95	10.95
KORMA Sweet mild and creamy 	6.50	5.95	8.95	10.95
DUPIAZA Onions & green peppers	6.50	5.95	8.95	10.95
GARLIC (medium)	6.50	5.95	8.95	10.95
ROGAN JOSH with tomatoes (medium)	6.50	5.95	8.95	10.95
PATHIA Sweet and sour (hot) 	6.50	5.95	8.95	10.95
METHI Medium with fenugreek	6.50	5.95	8.95	10.95
DHANSAK Hot sweet sour & lentils 	6.50	5.95	8.95	10.95
BHUNA Medium with thick sauce	6.50	5.95	8.95	10.95
JEERA Medium with fine cumin	6.50	5.95	8.95	10.95
SAAG CHICKEN	6.50	5.95	8.95	10.95
Cooked with spinach & spices clarified in butter				
KORAI Green pepper & tomato.	6.50	5.95	8.95	10.95

Seafood Dishes

JHINGA NAWABI (king prawns on the shell)	12.95
MONK FISH BHUNA Chef's own recipe	10.95
JHINGA JALFREZI (king prawns) 	12.95
Fairly hot with fresh chilli and fried with onion, tomatoes, fresh herbs & ginger	
PRAWN SAAGWALLA Prawn and fresh spinach	9.95
BANGLA FISH BHUNA Medium spicy fish curry	9.95
GOAN MAACHLI 	10.95
Chunks of salmon tikka in a coconut & mustard cream with garlic & green chilli	
TANDOORI KING PRAWN MASALLA 	12.95
Marinated and grilled then curried with nuts, almonds, cream and herbs	
KING PRAWN KORAI	12.95
Finely mixed spices & herbs, prepared with onions, pepper and tomato.	
FISH BAKARA Specially blended ground spices cooked 	10.95
in fairly hot curry sauce. Garnished with fresh chilli coriander.	
MONK FISH JALFREZI 	10.95
Cooked with onion, red pepper, green chilli and tomato.	
COD FISH BHUNA Cooked with tomato, onion and thick sauce.	10.95
SALMON ROGAN	10.95
Cooked with spices and garnished with tomatoes and green peppers	
SALMON JALFREZI Cooked with green chilli, ginger and peppers	10.95
SALMON DANSAK	10.95
Cooked with lentils and herbs, slightly sweet, sour & hot	

Vegetable Side Dishes

SUBJI JALFREZI (Spicy) Fairly hot vegetable dish 	3.50
ALOO GOBI Potatoes and cauliflower with herbs 	3.50
SAAG ALOO Spinach potatoes and spices 	3.50
CAULIFLOWER BHAJI 	3.50
PALAK BHAJI (spinach) 	3.50
FRESH OKRA (ladies fingers) 	3.50
BOMBAY ALOO 	3.50
DHALL TARKA Lentils with coriander and garlic 	3.50
NIRAMISH Vegetables (House recipe) 	3.50
CHANA MASSALA Chick peas with spices & herbs 	3.50
BRINJAL BHAJEE (Aubergine) 	3.50
PANEER SAAGWALLA (mild) 	3.95
Cheese finished with cream, buttered gravy and spinach 	
MOTTOR PANEER (mild) Green peas and cheese 	3.95
MUSHROOM BHAJEE 	3.50
MIXED RAITHA Yoghurt with cucumber and onion 	1.50
GREEN SALAD 	1.95

Vegetable Main Dishes

SPECIAL VEGETABLE DISH Cooked with cabbage, cauliflower, spinach, carrots, chick peas, okra, potatoes and aubergine.	5.95
SUBJI BADAMIN Mixed vegetables 	5.95
SUBJI BHUNA MASALLA Mixed vegetables 	5.95
SUBJI CURRY Mixed vegetable curry 	5.95
DAAL SAMBAR Lentils and vegetables 	5.95
GARLIC VEGETABLE JALFREZI 	5.95
ALOO MOTTER DUPIAZA Potatoes, green peas cooked with onions 	5.95
CHANA DHANSAK Chick peas cooked in a sweet & sour sauce 	5.95
MIRCHI BAIGAN KA SALAM Aubergine (very hot) 	5.95

European Dishes

CHICKEN AND CHIPS Chips, tomatoes and peas	9.95
OMELETTE (vegetable, mushroom, prawn) with chips, tomatoes and peas	9.95
TUNA SALAD OR SARDINE SALAD	6.95

Rice & Bread

COCONUT RICE	2.95
GARLIC RICE	2.95
SHAADA RICE (plain)	2.50
PILAU RICE (basmati)	2.50
SPECIAL FRIED RICE (mildly sweet)	2.95
MUSHROOM RICE 	2.95
KEEMA RICE Rice with mince lamb	2.95
PUREE (fried bread)	1.25
ROTI (brown bread)	1.95
CHAPATTI Thin soft brown bread	1.50
PLAIN NAAN	1.95
KEEMA NAAN Stuffed with spices and minced meat	2.50
PESHWARI NAAN (sweet) 	2.50
PANEER NAAN (cheese)	2.50
GARLIC NAAN	2.50
TIKKA NAAN	2.50
MASALLA KULCHA NAAN Mincd vegetables	2.50
STUFFED PARATHA Brown bread fried in butter	2.50
CHILLI NAAN (hot) 	2.50
PAPADUM (spiced or plain)	0.50
CHUTNEY AND PICKLE (per portion)	0.50

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

OPENING HOURS

Open 7 days a Week including Bank Holidays
MONDAY - THURSDAY: 5.30pm - 11.00pm
FRIDAY & SATURDAY: 5.00pm - 12 midnight
SUNDAY: 5.00pm - 11.00pm

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