



Saffron

RESTAURANT MENU

APPETIZERS

Papadoms	£0.85
Chutney Tray	£2.50
Diced onions, mango chutney, mint sauce, tamarind sauce & lime pickle	
Dips Each	£0.60

STARTERS

Onion Bhaji (V)	£4.25
Sliced onions in spicy batter, shaped in balls and deep fried	
Vegetable Somosa (V)	£4.25
Triangular shape pastry filled with lightly spiced mixed vegetables	
Mushroom Pakora (V)	£4.25
Fresh mushroom in lightly spiced batter	
Meat Somosa	£4.40
Triangular shaped pastry lled with minced lamb cooked in medium spices	
Paneer Pakora (V)	£4.25
Cubes of Indian cheese in spicy batter	
Chicken Chat	£4.80
Diced pieces of chicken cooked in medium spice sauce and served on puri bread	
Aloo Baingon Puri (V)	£4.55
Potatoes and aubergine cooked in spicy sauce with garlic cloves served on puri bread.	
Aloo Chat (V)	£4.55
Potatoes cooked in chat masala and served on puri bread	
Garlic Mushroom Puri (V)	£4.55
Sliced mushroom and garlic cooked in medium spice, served on a puri bread	
Chicken Pakora	£4.65
Strips of chicken breast in medium spice batter	
Salt and Piri Piri Ribs	£5.25
Lamb ribs marinated in dried chilli peppers and ground black pepper and seasoned with sea salt	
Shami Kabab	£4.80
Pan fried patties of minced lamb with diced onions finely chopped	
Mix Starter	£5.40
Onion Bhaji, Chicken Tikka, Sheek Kebab	
Chicken Tikka Chilli Fry	£5.80
Chicken tikka stir fried with onions, green and red peppers and fresh green chillies.	
Naga Lamb Chops	£5.95
Lamb chops marinated in Naga hot chillie sauce and cooked in Tandoor	



SEAFOOD STARTERS

Prawn Puri	£4.95
Prawns cooked in bhuna style medium sauce and served on puri bread	
King Prawn Puri	£5.95
King prawns cooked in bhuna style medium sauce and served on puri bread	
Lahori King Prawns	£5.95
Fresh water king prawns in medium spice batter	
Lahori fish	£5.80
(White fish cooked in lightly spiced batter)	
Seabass Biran	£5.80
Pieces of seabass marinated and lightly spiced , shallow fried over a slow flame and garnished with fried onions	
Salmon Biran	£5.80
Salmon marinated with medium spice and pan fried, served with fried onions	
Prawn cocktail	£4.40
Prawns in marie rose sauce served on a bed of salad	

PLATTERS

	FOR 2	FOR 4
Tandoori Platter	£10.95	£18.95
Garlic Chicken Tikka, Lamb Tikka, Seek Kabab		
Vegetable Platter (V)	£9.95	£16.95
Onion Bhaji, Veg Samosa, Paneer Pakora		



Tandoori Selection

All our tandoori selections are marinated with yogurt, herb's and spices, cooked in tandoor.
Served with salad and plain curry sauce served with mains only, upgrade to any other curry sauce for an additional £1.00



	STARTER	MAIN
Tandoori Chicken	£5.30	£10.85
Chicken Tikka	£5.30	£10.85
Garlic Chicken Tikka	£5.30	£10.85
Piri Piri Chicken Tikka	£5.30	£10.85
Lamb Tikka	£5.50	£11.95
Seek Kabab	£4.70	£10.50
Lamb Chops	£5.75	£11.95
Tandoori King Prawn	£5.95	£14.55
Tandoori Mix Grill		£13.50
Tandoori Chicken, chicken tikka, lamb tikka, seek kebab & lamb chops		

SHASHLIK

Shashlick dishes are marinated with yogurt, herbs and spices cooked in tandoor with onions, peppers and tomatoes. Served with salad and plain curry sauce served with mains only , upgrade to any other curry sauce for an additional £1.00



	STARTER	MAIN
Chicken Tikka Shashlick	£5.70	£11.85
Lamb Tikka Shashlick	£5.80	£12.25
Paneer Shashlick	£5.70	£11.35
Tandoori King Prawn	£6.25	£14.35
Lamb Chops	£5.95	£12.50

SAFFRONS SPECIALITIES

Afgani Chicken/Lamb 🍴🍴🍴	£11.35	£11.75
pieces of marinated chicken breast /lamb cooked in olive with chick peas onions, peppers and green chillies		
Nepalese Chicken/Lamb 🍴🍴🍴	£11.35	£11.75
(Pieces of chicken or lamb cooked with herbs and spices and onions, peppers ,and Nepalese sauce		
Akbori Chom Chom (mm)	£12.40	
Pieces of marinated chicken breast cooked in medium spice and Akbori masala.		
Palak Murgh Makhani (m)	£11.75	
Chicken tikka and spinach cooked with creamy and tomato sauce flavoured with molasses.		
Exquisite Kharahi Chicken/lamb/King Prawn 🍴	£11.75	£12.75 £14.45
Chicken or lamb tikka cooked with special kharahi sauce with roasted garlic and onions, flavoured with mustard oil		
Gorkali Chicken/lamb/King Prawn 🍴🍴🍴	£11.75	£12.75 £14.45
Strip's of chicken or lamb cooked in an exotic mix of whole spices, red &green peppers sweet and hot chilli sauce , garnished with Mexican chilli		
South Indian Garlic Chilli Chicken/Lamb 🍴🍴🍴	£11.75	£11.95
Various types chillies give this dish a quite a bit of temper but also lots of chilli flavour, Prepared with garlic , infused in olive oil and fresh coriander.		
Mixed Thawa (mm)	£12.75	
Chicken tikka, lamb tikka, lamb chops in a mixture of sauce.		
Tandoori Butter Chicken (m)	£11.75	
On the bone tandoori chicken cooked in a mild and creamy sauce with butter		
Balti Exotica 🍴	£12.75	
Chicken tikka, lamb tikka, seek kabab, lamb chops , cooked in a medium spice balti sauce with herbs and spices and coriander.		
Shashlick Kharai Chicken Tikka, Lamb Tikka, Lamb Chops 🍴🍴🍴	£11.45	£11.75 £12.50
Shashlick dishes are cooked in a medium to spicy sauce with roasted onions, peppers, and tomatoes, flavoured with olive oil.		
Naga Chicken/Lamb 🍴🍴🍴	£11.35	£11.75
This is a very spicy dish cooked in naga flavouredsauce		
Chilli Masala Chicken/Lamb 🍴🍴	£11.35	£11.75
Cooked chicken or lamb in spicy sauce with chillies and coriander.		
Salmon Biran (mm)	£12.75	
Marinated salmon fillet, pan fried and garnished with stir fried onions, peppers, green chillies and coriander.		
Chicken & Cheese Kofta (mm)	£11.75	
Chicken tikka & cheese cooked with meatballs in medium strength spices.		
Honey Salmon (m)	£13.55	
Cooked with honey, that chilli sauce, garnished with baby potatoes and spinach.		
Jinga King Prawns (mm)	£14.65	
Cooked in shell with special spices		
Murgh Masallum 🍴	£12.45	
Cooked with tandoori chicken, minced lamb , boiled egg and herbs and spices		
Fish Kharahi	£10.95	
White fish cooked with Chef's special herbs and spices and cooked in medium strength sauce.		
Sultani Lamb Shank 🍴	£15.45	
This is a very tasty and mouth watering dish, cooked in a slightly spiced sauce		



Masala Dishes

Masala Dishes are very Mild and creamy cooked coconut and almond powder, this dish may contain nuts, please ask a member of staff before ordering

Chicken Tikka Masala (m)	£10.85
Lamb Tikka Masala (m)	£11.35
Tandoori King Prawn Masala (m)	£13.95



Pasanda Dishes

Cooked in a very sweet and mild mango flavoured creamy sauce with almond's and coconut powder, this may contain nuts, ask a member of staff before ordering.

Chicken Tikka Pasanda (m)	£10.85
Lamb Tikka Pasanda (m)	£11.35
Tandoori King Prawn Masala (m)	£13.95

Desi Options

Nawabi Biriany (Lamb shank) (mm)	£15.95
(Nawabi lamb shank biriany is very a popular dish and it has a mouth watering taste and differs from the usual biryani's)	
Chicken Liver Stir Fry 🌶️	£11.35
Stir fried with onions,peppers green chillies and garnished with fresh coriander.	
Lamb Staff Curry 🌶️	£11.95
On the bone lamb cooked in a medium strength sauce	
Lamb Chops Kharahi 🌶️	£12.85
Cooked in desi style with tomatoes, green peppers, onions and herbs and spices.	
Dhal Gosht 🌶️	£10.50
Cooked in chef's special spices with chana dhal	
Bhindi Gosht 🌶️	£10.50
Cooked with lamb, okra and chefs special spices	
Lamb Shatkora	£10.50
Cooked in medium Desi style sauce with citrus fruit and Bangladeshi lemon	
King Prawn Bisee	£14.45
King prawn cooked with Bangladeshi beans	



Traditional Dishes

Bhuna (mm)

Bhuna favours of fresh herbs, cumin and coriander in a nice textured sauce

Dupiaza (mm)

A double helping of caramelized onions feature in this recipe

Roghan Josh (mm)

A very tasty dish containing tomatoes, sweet pimentos and green pepper

Jalfrezi 🌶️🌶️

Sliced onion, green peppers, green chillies and just enough cayenne pepper to warm you up

Balti 🌶️

A favourite of the Punjab, yoghurt based savoury dish containing diced onions and peppers and a nice blend of spices

Sagwala (mm)

Chopped spinach cooked with extra garlic and hints of ginger and lemon zest

Samber 🌶️🌶️

A lentils based sauce with plenty of freshly squeezed lemon juice, to give it a bite of sharpness and about the same amount of chillies as the madras.

Korma (m)

A sweet and creamy dish, made with ground coconut palm oil and coconut milk

Madras 🌶️🌶️

A straight forward curry sauce with a touch of lemon juice and a certain amount of ground chillies, bordering along the hot and uncomfortable

Vindaloo 🌶️🌶️🌶️

This is a dish which was influenced by the portugese during their time in India, they really liked the chillies

Dhansak (mm)

Sweet & sour tastes embodied in a blend of lentils, fresh cream and pineapple

Kharahi 🌶️

A popular dish origination from the north Indian states of Punjab and Kashmir, strong pungent sauce served in a heated cast iron souk (karaki)

Pathia 🌶️

Tomato based sweet & sour dish that also has a bite to it.

Biriany (mm)

Additional €2.00 applies for this dish Fluffy basmati rice cooked with aromatic spices caramelized onions and sun dried sultanas, served with a nut garnished and vegetable curry.

FILLINGS

Vegetable	£9.25
Chicken	£9.95
Lamb	£10.45
Chicken Tikka	£10.45
Lamb Tikka	£10.95
Prawn	£10.45
King Prawn	£12.95

Chilli Guide:

M Mild

MM Medium

🌶️ Slightly Hot

🌶️🌶️ Fairly Hot

🌶️🌶️🌶️ Really Hot



Continental

- Fish & Chips** £8.95
Lightly battered, served with chips and peas
- Omelette of your choice** £8.95
Plain, Chicken, Prawn or Mushroom
Served with chips and peas
- Scampi & Chips** £7.95



Children's Menu

- Popcorn Chicken with chips** £5.95
- Chicken Tikka with salad and chips** £7.50
- Chicken Bhuna with pilau rice and chips** £7.50
- Chicken Korma with pilau rice and chips** £7.50
- Chicken Tikka Masala with pilau rice and chips** £7.95
- Chicken Dippers with chips and dipper sauce** £5.95

Side Orders

- Boiled Rice** £2.85
- Pilau Rice** £3.20
- Mushroom Pilau Rice** £3.70
- Vegetable Pilau Rice** £3.70
- Onion Fried Rice** £3.70
- Egg Pilau Rice** £3.70
- Garlic Fried Rice** £3.70
- Coconut Rice** £3.70
- Keema Pilau Rice** £3.95
- Special Fried Rice** £3.95
- Chips** £2.85
- Spicy Chips** £3.10
- Desi Salad** £3.10
- Cucumber Raitha** £2.50
- Choice of any curry sauce** £3.35

Breads

- Nan** £3.20
- Garlic Nan** £3.70
- Keema Nan** £3.95
- Peshwari Nan (Contain nuts)** £3.70
- Garlic & Coriander Nan** £3.95
- Chilli Nan** £3.70
- Cheese Nan** £3.95
- Cheese & Keema Nan** £4.15
- Chapati** £1.80
- Tandoori Roti** £1.95
- Paratha** £3.70

Vegetarian Options

	SIDE	MAIN		SIDE	MAIN
Paneer Makhani	£4.65	£9.10	Mushroom Bhaji	£4.65	£9.10
Indian cheese cubes cooked in a creamy sauce of butter, tomatoes and cane molasses			Sliced fresh mushrooms cooked with diced onions, tomato and Indian herbs and seasoning spice.		
Sag Paneer	£4.65	£9.10	Bindi Bhaji	£4.65	£9.10
Leaf spinach and paneer cooked together with subtle spices, fresh garlic and ginger			Fresh okra cooked medium strength with Indian herbs and spices, (also known as ladies fingers).		
Motor Paneer	£4.65	£9.10	Chana Bhaji	£4.65	£9.10
Paneer and peas cooked with ground spices, curry leaves and a touch of fresh cream			Chick Peas, lightly spiced, cooked bhaji style.		
Brinjal Bhaji	£4.65	£9.10	Bombay Aloo	£4.65	£9.10
Aubergine cubes cooked in a puree of tomatoes flavoured with lots of garlic, black pepper, fresh and dry herbs.			This well known dish is the Indian way of cooking potatoes, with an array of spices including cumin coriander and onion seed.		
Tarka Dhal	£4.65	£9.10	Aloo Methi	£4.65	£9.10
A thick sauce of lentils flavoured with garlic infused butter ghee.			Potatoes made more distinct with the use of lots of fresh and dried fenugreek.		
Dhal Mosala	£4.65	£9.10	Aloo Gobi	£4.65	£9.10
Like the tadka version but with added kick from ginger, cumin, coriander and crushed chilli peppers			A variation of Bombay Aloo, which includes cauliflower		
Sag Bhaji	£4.65	£9.10	Sag Aloo	£4.65	£9.10
Potatoes made more distinct with the use of lots of fresh and dried fenugreek.			Potatoes and spinach moderately spiced, cooked with lots of fresh and dried hers		

