

## Starters

<b>Onion Bhaji</b>	£3.80
<b>Samosa</b> <i>(Vegetable or Meat)</i>	£3.80
<b>Chicken Samosa</b>	£3.80
<b>Prawn Cocktail</b>	£4.50
<b>Chicken Pakora</b>	£4.50
<b>Tandoori Chops</b> <i>Tender Lamb chops (3 nos) marinated then char-grilled.</i>	£6.50
<b>Chicken or Lamb Tikka</b>	£4.50
<i>Tender pieces of diced tikka marinated in herbs and spices then slowly cooked in the tandoor.</i>	
<b>Tandoori Chicken 1/4</b>	£4.50
<i>Marinated with spices and yoghurt cooked in the tandoor.</i>	
<b>Sheek Kebab</b> <i>Spiced minced meat, skewered and cooked in clay oven.</i>	£4.50
<b>Shami Kebab</b> <i>Spiced minced meat pattie, fried on a flat pan.</i>	£4.50
<b>Reshmi Kebab</b> <i>Spiced minced meat pattie, with egg omelette.</i>	£4.95
<b>Prawn Puri</b>	£4.95
<i>Prawns cooked with onions, medium spices, in tangy sauce, served with soft puri bread.</i>	
<b>Tikka Kebab Platter</b> <i>(Assorted tandoori dishes)</i>	£6.95
<b>Chicken Chat Puri</b>	£4.95
<i>Chicken tikka pieces cooked with onions, medium spices in tangy sauce. Served with soft puri bread.</i>	
<b>King Prawn Shandar</b>	£8.50
<i>Marinated &amp; grilled king prawn cooked in dry bhuna sauce.</i>	
<b>King Prawn Butterfly</b> <i>Marinated in herbs and spices then fried in butter.</i>	£5.25
<b>Tandoori King Prawn</b> <i>Marinated in herbs and spices then cooked in the tandoori.</i>	£6.95
<b>Crab Cake</b> <i>Lightly spiced mashed potatoes, filled with spicy crab meat.</i>	£6.50
<b>Fish Tikka</b> <i>(Salmon) marinated with herbs &amp; spices then cooked in the tandoor.</i>	£6.50
<b>Mussels</b> <i>On the shell, topped with dal</i>	£5.95
<b>King Prawn Puree</b>	£5.95
<i>King prawn fried with onions &amp; spices nesting on a bed of light puri bread.</i>	

## Tandoori Specialities

*Marinated with herbs and spices, yoghurt and lime juice then cooked in the tandoor, served with salad.*

<b>Tandoori Chicken</b> <i>(Full)</i>	£13.95
<b>Tandoori Chicken</b> <i>(Half)</i>	£8.95
<b>Chicken or Lamb Tikka</b>	£8.95
<b>Fish Tikka</b> <i>(Salmon)</i>	£12.95
<b>Tandoori King Prawn</b>	£12.50
<b>Tandoori Rupchanda</b>	£12.95
<b>Chicken or Lamb Shashlik</b>	£11.95
<i>Marinated &amp; barbecued over flaming charcoal with tomatoes, capsicum &amp; onions.</i>	
<b>Ponir Shashlik</b> <i>(Indian cheese)</i>	£9.95
<b>King Prawn Shashlik</b>	£13.50
<b>Tandoori Mixed Grill</b>	£13.50
<i>Tandoori chicken, Chicken tikka, Lamb tikka, Sheek kebab. Served with Nan.</i>	
<b>Chicken Tikka Flambe</b>	£13.95
<i>Chicken tikka with pan fried green peppers and onions, lightly spiced, served in a flame.</i>	

## Thali Dishes

<b>Meat Thali</b>	£15.95
<i>(Per person) Lamb tikka, tandoori chicken, sheek kebab, meat bhuna, pilau rice, nan &amp; raita.</i>	
<b>Vegetable Thali</b>	£14.95
<i>(Per person) Vegetable samosa, sabji labra, tarka dall, motor panir, saag aloo, roti &amp; rice</i>	

## Saffron's Finest

<b>Garlic Chicken Special</b>	£12.95
<i>Medium hot saucy cooked in our chef's own recipe.</i>	
<b>Zia Chicken Special</b>	£12.95
<i>Medium hot saucy with chef's own recipe.</i>	
<b>Sirazy Chicken Special</b>	£12.95
<i>Medium hot saucy with chef's own recipe.</i>	
<b>Naga Murugh Special</b>	£12.95
<i>Hot and spicy dish cooked in our chef's own aromatic sauce</i>	
<b>Lamb Bash Special</b>	£15.95
<i>Medium, saucy cooked with green pepper, red pepper, mint and potato.</i>	
<b>Lamb Chomotkar Special</b>	£12.95
<i>Chunky pieces of chicken with mince meat with chef's own recipe.</i>	
<b>Maya Chicken Special</b>	£12.95
<i>Chef's own recipe, medium spicy, sweet spices with potato.</i>	
<b>Duck Karai</b>	£11.95
<i>Duckling off the bone cooked with green peppers &amp; onions, served in a sizzling wok.</i>	
<b>Spicy Tiger King Prawn</b>	£15.95
<i>Dry dish cooked with tomato, capsicum and fresh coriander.</i>	

## Chef's Recommendations

<b>Chris Eid's Special</b>	£13.95
<i>Chicken or lamb cooked with a variety of spices, herbs, red pepper &amp; green peppers in our specially prepared tamarind sauce. Very tasty and aromatic. Fairly hot.</i>	
<b>Murgh Shagorana</b>	£13.95
<i>Whole piece of chicken breast marinated with herbs, spices, yogurt and lime juice, then roasted. Served with salad, pilau rice &amp; garnished with boiled egg and minced meat.</i>	
<b>Lamb Bash (Lamb Shank)</b>	£14.95
<i>Cooked in a kashmiri style with onions, tomatoes and garlic, garnished with chick peas &amp; special sauce.</i>	
<b>Murgh Morisa</b>	£9.95
<i>Grilled chicken cooked with green, peppers, onions, chillies and combination of crushed spices in hot massala sauce.</i>	
<b>Achari Chicken or Lamb</b>	£9.95
<i>Cooked with crushed mustard, mixed pickles and hint of our masala sauce</i>	
<b>Raja Chingri Karai</b>	£12.95
<i>Medium spiced King prawn dish with green peppers and onions, tossed dry in a sizzling karai (wok).</i>	
<b>Duck Jalfrezi (Flambe)</b>	£13.95
<i>Off the bone duckling cooked with green chillies, herbs and spices. Served sizzling.</i>	
<b>Rushan Jahall Murgh</b>	£9.95
<i>Chicken breast marinated in garlic sauce, subtly flavoured with green chillies and onions garnished with fried garlic.</i>	
<b>Rupchanda Bhuna</b>	£11.95
<i>Pomfret Lightly spiced cooked in tomatoes, onions &amp; garlic in a bhuna sauce.</i>	
<b>Fish Masala</b>	£12.95
<i>Salmon cooked in tandoori sauce, sweet and creamy</i>	
<b>Fish Bhuna (Salmon)</b>	£12.95
<i>Cooked in tomatoes, onions in a bhuna sauce lightly spice.</i>	
<b>Mussels Morrissa</b>	£12.95
<i>Mussels cooked with green peppers, onions, chillies and combination of crushed spices in hot dry sauce.</i>	
<b>Chicken Shirazy</b>	£9.95
<i>Medium shredded chicken tikka cooked with green chillies, capsicum, garlic &amp; with a hint of coriander.</i>	



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## Saffron Specialities

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<b>Lahore Tikka</b>	£9.95
<i>Tender pieces of chicken marinated and cooked with special spices and herbs.</i>	
<b>Chicken Mumbai</b>	£9.95
<i>Tender chicken and egg cooked with tomatoes, potatoes in a thick sauce served with fresh coriander.</i>	
<b>Chingri Tikka Bhuna</b>	£12.95
<i>Barbecued King Prawns cooked with selected spices in thick sauce with tomatoes and green peppers.</i>	
<b>King Prawn Palok</b>	£12.95
<i>Succulent prawns cooked with spinach, spices and herbs.</i>	
<b>Chingri Massalam</b>	£12.95
<i>King prawn cooked with mango and fresh cream.</i>	
<b>Duck Aloo</b>	£11.95
<i>Duck pieces cooked with potato in a medium spicy sauce</i>	
<b>Murgh Butter</b>	£9.95
<i>Chicken barbecued and cooked with butter.</i>	
<b>Chicken or Lamb Passanda</b>	£9.95
<i>Marinated in spices and yoghurt cooked with herbs and ground almond, dressed with cashewnuts.</i>	
<b>Keema Massala</b>	£8.95
<i>Minces lamb cooked with potatoes, peas, garlic, tomatoes, with ginger and a hint of coriander.</i>	
<b>Chicken or Lamb Rezzella</b>	£9.95
<i>Cooked with onions, capsicum, chillies in a thick sauce.</i>	
<b>Saffron Chamatker</b>	£9.95
<i>Cooked with Tandoori Chicken, minced meat, spices &amp; herbs.</i>	
<b>Chicken Tikka Masala</b>	£9.95
<i>Marinated with herbs &amp; spices, barbecued then cooked in a flavoured sauce with butter &amp; fresh cream.</i>	
<b>Chicken Tikka Jalfrezi</b>	£9.95
<i>Marinated with herbs and spices, barbecued then cooked with chillies and peppers.</i>	
<b>Chicken Shashlik Karai</b>	£12.95
<i>Medium spiced chicken tikka dish with green peppers and onions, tossed dry in a sizzling korai wok.</i>	
<b>Chicken or Lamb Shatkora</b>	£9.95
<i>Cooked with traditional citrus fruit medium</i>	

## Biryani Specialities

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*Saffron flavoured Basmati rice cooked with ghee, medium spices and fresh herbs. Served with vegetable curry.*

<b>Chicken or Lamb Biryani</b>	£9.95
<b>Chicken or Lamb Tikka Biryani</b>	£10.95
<b>Tandoori Chicken Biryani</b>	£10.95
<b>Prawn Biryani</b>	£10.95
<b>King Prawn Biryani</b>	£12.95
<b>Vegetable Biryani</b>	£8.95
<b>Special Mix Biryani</b>	£12.95
<i>Chicken tikka, lamb tikka &amp; prawn</i>	

## Balti Dishes

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*Balti dishes are cooked in the balti pan, a fascinating utensil which locks in the flavours and taste of the dishes.*

<b>Balti Chicken or Lamb</b>	£9.95
<b>Balti Prawn</b>	£9.95
<b>Balti King Prawn</b>	£12.95
<b>Balti Keema</b>	£8.95
<b>Balti Mixed Vegetable</b>	£8.95
<b>Jeera Chicken Tikka Balti</b>	£10.50
<b>Garlic Chicken Tikka Balti</b>	£10.50
<b>Balti Duck</b>	£11.95
<b>Saffron Special Balti</b>	£12.95



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## Old Favourites

	Chicken or Lamb	Prawn	King Prawn
<b>Curry</b> <i>Medium spiced</i>	£7.95	£7.95	£11.50
<b>Bhuna</b> <i>Medium spiced with onions &amp; herbs</i>	£8.50	£8.50	£11.95
<b>Dupiaza</b> <i>Medium spiced with chunks of onions &amp; herbs</i>	£8.50	£8.50	£11.95
<b>Rogan</b> <i>Medium spiced topped with layer of tomatoes</i>	£8.50	£8.50	£11.95
<b>Dhansak</b> <i>Fairly hot, sweet &amp; sour, cooked with lentils</i>	£8.50	£8.50	£11.95
<b>Kurma</b> <i>Mild and creamy cooked with coconut &amp; cream</i>	£8.50	£8.50	£11.95
<b>Jalfrezi</b> <i>Fairly hot with green peppers, onions &amp; chillies</i>	£8.50	£8.50	£11.95
<b>Sag</b> <i>Medium spiced cooked with spinach &amp; garlic</i>	£8.75	£8.95	£12.25

## Fish Dishes

*Cooked with Bangladeshi boneless fish fillets*

<b>Fish Bhuna</b>	£10.95
<b>Fish Madras</b>	£10.95
<b>Fish Jalfrezi</b>	£10.95
<b>Fish Shatkora</b>	£10.95
<b>Fish Massala</b>	£10.95

## Vegetable Dishes

<b>Sabji Labra</b> <i>Mixed vegetables</i>	£4.25
<b>Brinjal Bhaji</b> <i>Aubergine</i>	£4.25
<b>Broccoli Bhaji</b>	£4.25
<b>Aloo Gobi</b> <i>Potatoes and cauliflower</i>	£4.25
<b>Mushroom Bhaji</b>	£4.25
<b>Chana Baingan</b> <i>Chick peas &amp; aubergine</i>	£4.25
<b>Bhindi Bhaji</b> <i>Okra</i>	£4.25
<b>Sag Aloo</b> <i>Spinach &amp; potato</i>	£4.25
<b>Bombay Aloo</b> <i>Spiced potatoes</i>	£4.25
<b>Tarka Dall</b> <i>Lentils garnished with garlic</i>	£4.25
<b>Tomato Barta</b> <i>Char-grilled tomato bhaji</i>	£4.25
<b>Sag Bhaji</b> <i>Spinach with garlic</i>	£4.25
<b>Sag Ponir</b> <i>Spinach with cheese</i>	£4.50
<b>Motter Panir</b> <i>Peas with cheese</i>	£4.50
<b>Garlic Chilli Panir</b> <i>Cheese with garlic &amp; chilli</i>	£4.50
<b>Channa</b> <i>Chick peas with medium spices</i>	£4.25
<b>Aloo Mushroom</b> <i>Potato &amp; mushrooms</i>	£4.25



## Rice & Sundries

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<b>Plain Rice</b>	£2.50
<b>Pilau Rice</b>	£2.70
<b>Mushroom Rice</b>	£3.50
<b>Special Rice</b>	£3.50
<i>Basmati rice stir fried with egg, peas and fresh herbs</i>	
<b>Keema Rice</b>	£3.50
<i>Lightly spiced minced meat cooked together with basmati rice</i>	
<b>Spring Onion Rice</b>	£3.50
<i>Basmati rice cooked with spring onions</i>	
<b>Vegetable Rice</b>	£3.50
<i>Basmati rice cooked with mixed vegetables</i>	
<b>Coconut Rice</b>	£3.50
<i>Basmati rice cooked with coconut</i>	
<b>Plain Paratha</b>	£2.50
<i>Thick layered bread</i>	
<b>Aloo Paratha</b>	£2.95
<i>Stuffed with spicy potatoes</i>	
<b>Chapati</b>	£1.90
<i>Thin soft light bread</i>	
<b>Puri</b>	£1.90
<i>Deep fried puffed bread</i>	
<b>Plain Nan</b>	£2.50
<b>Cheese Nan</b>	£2.95
<i>Stuffed with cheese</i>	
<b>Kulcha Nan</b>	£2.95
<i>Stuffed with vegetables</i>	
<b>Peshwari Nan</b>	£2.95
<i>Stuffed with almonds &amp; coconut</i>	
<b>Lemon &amp; Honey Nan</b>	£2.95
<b>Garlic &amp; Chili Nan</b>	£2.95
<b>Garlic Nan</b>	£2.95
<b>Keema Nan</b>	£2.95
<i>Stuffed with spicy minced meat</i>	
<b>Raitha</b> <i>(Cucumber or onion)</i>	£2.95
<b>Plain or Spicy Papadum</b>	£0.70
<b>Chutney or Pickle</b> <i>(Per portion)</i>	£0.70



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## **Banquet Night Special**

1 Starter, 1 Main (value upto £8.95)  
1 Side, 1 Rice or Nan  
With red / white wine

**£15.95 per person**

**Wednesday & Thursday Only**

(King prawn dishes £2.95 extra per dish)  
Dining in only

## **Sunday Special**

**30% Off food bill**

Dining in only

### **ALLERGY ADVICE**

Please note that some of our dishes contain **Dairy, Nuts, Eggs, Soya** and other **Allergens**. If you suffer from any food allergies, please make sure to inform a member of staff before you place your order. We will try our best to accomodate your needs.

*Thank you for choosing to dine with Saffron  
we hope you enjoyed your experience with us*

**Saffron Indian Restaurant**

Opening Hours: Sunday to Thursday: 12:00pm to 2:30pm & 5:30pm to 11:30pm  
Friday & Saturday: 12:00pm to 2:30pm & 5:30pm to 12 Midnight