



# Saffron

Nearly every restaurant, whether they serve eastern western or oriental dishes, claim that their food to be the finest in the area. We at the Saffron do not feel that we are qualified to make such a claim but the fact that we are one of the locals favourite restaurants and tourists come back again and again is, we feel, proof enough.

For almost two decades now we have built our reputation on our high standard of cuisine and first class service.

Our expert chefs have put together a menu that is traditional but modern, authentic yet innovative which reflects a wonderful diversity of flavours, a melting pot of exquisite dishes, drawn from the various regional cuisines of the vast area that is the Indian subcontinent.

In particular we pride ourselves on cooking authentic dishes. By using only the freshest of ingredients, the most natural of herbs and spices and most spectacular of presentations, the food is able to retain its natural value, flavour and taste.

The impressive range of hybrid dishes on offer means that vegetarians and non vegetarians alike will be spoilt for choice.

All our dishes are cooked fresh on order. Should you do not find a dish that pleases you, feel free to talk to our staff who will do everything possible to accommodate your taste.

**If you have a food allergy or special dietary needs please ask a member of staff and we will try our best to help you.**

Hope You enjoy your Meal.

*Some of our food contains nuts. We also buy products that may contain traces of nuts ....therefore customers with nut allergies/intolerances wishing to eat in our restaurant do so entirely at their own risk.*

*Customers should ensure that children are suitably supervised at all times to avoid the risk of injury or danger.*

*Any damage done to property belonging to the restaurant will be charged for.*

**PLEASE NOTE:**  
Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.

|   |   |   |   |  |   |  |  |   |  |  |   |   |   |
|---|---|---|---|--|---|--|--|---|--|--|---|---|---|
| <br>CRUSTACEAN | <br>SESAME | <br>NUTS | <br>GLUTEN | <br>EGG | <br>FISH | <br>SHELLFISH | <br>MUSTARD | <br>CELERY | <br>PEANUTS | <br>MILK PRODUCTS | <br>SULPHITE | <br>SOYA | <br>LUPINS |
|---|---|---|---|--|---|--|--|---|--|--|---|---|---|

# APPETISERS

|                        |       |
|------------------------|-------|
| Popodoms (each)        | £0.75 |
| Spicey Popodoms (each) | £0.85 |
| Chutney & Pickles Tray | £2.95 |

*Ordered to dip your popodoms in. Consists of mango & Onion chutney, mint sauce, chilli dip.*

# STARTERS

|  |        |
|--|--------|
| Chicken Tikka  | £5.95  |
| Lamb Tikka   | £6.25  |
| Tandoori Chicken   | £6.25  |
| Sheek Kebab  | £5.95  |
| <i>Spicy mince meat rolled &amp; cooked on skewers.</i>  |        |
| Shami Kebab  | £6.50  |
| <i>Shallow fried Spicy minced patties.</i>   |        |
| King prawn Butterfly   | £6.95  |
| <i>Whole king prawn mixed with spices &amp; breadcrumb &amp; deep fried.</i>                                     |        |
| Prawn Puree  | £6.50  |
| <i>Prawns cooked with tomatoes &amp; peppers in a rich sweet &amp; sour sauce &amp; served on a puffy bread.</i> |        |
| King Prawn Puree   | £7.50  |
| <i>As above but with king prawns.</i>  |        |
| Royal Mix Kebab  | £6.95  |
| <i>Consists of sheek kebab, chicken tikka, lamb tikka, onion bhaji.</i>  |        |
| Prawn Cocktail   | £5.50  |
| Paneer Pakora  | £4.95  |
| Meat or Veg Samosa   | £4.50  |
| Garlic Mushrooms   | £4.50  |
| Garlic Chicken   | £5.50  |
| Onion Bhajis   | £4.95  |
| <i>Famous Indian snack made of crispy onions, mauled &amp; deep fried.</i>                                       |        |
| Aloo Chat  | £5.50  |
| <i>Potatoes in a sweet &amp; sour sauce. Served on a deep fried bread.</i>                                       |        |
| Chicken Chat   | £6.50  |
| <i>Chicken pieces in a sweet &amp; sour sauce served on a fried bread.</i>                                       |        |
| Chicken Pakora   | £5.95  |
| <i>Chicken pieces deep fried in special batter.</i>  |        |
| Chefs Special Platter (serves 2)   | £10.95 |
| <i>Assortment of chicken tikka, chicken pakoras, onion bhaji &amp; sheek kebab.</i>                              |        |





## TANDOORI DISHES

Dry dishes that are marinated & cooked on skewers in a flame grilled charcoal oven. These dishes are mildly spiced, easy to digest & offer a very healthy alternative to curries. Served with salad & mint sauce.

|  |        |
|--|--------|
| <b>Tandoori Chicken</b>  | £12.50 |
| <i>Spring chicken cooked on the bone.</i>  |        |
| <b>Chicken Tikka</b>   | £11.95 |
| <i>Lightly spiced chicken cubes.</i>   |        |
| <b>Lamb Tikka</b>  | £12.50 |
| <i>Lightly spiced lamb cubes.</i>  |        |
| <b>Tandoori Mixed Grill</b>  | £15.95 |
| <i>A mixture of delicacies cooked in the tandoori clay oven.</i>                                     |        |
| <b>Shaslick</b>  | £14.95 |
| <i>Chicken pieces with grilled chunks of onions, peppers and tomatoes.</i>                           |        |
| <b>Hasina</b>  | £14.95 |
| <i>Lamb pieces with grilled chunks of onions, peppers and tomatoes.</i>                              |        |
| <b>Tandoori King Prawn Shaslick</b>  | £16.95 |
| <i>King prawns marinated in a tandoori sauce and grilled chunks of onions, peppers and tomatoes.</i> |        |
| <b>Tandoori King Prawns</b>  | £15.95 |
| <i>King prawns marinated in a tandoori sauce and cooked in the clay oven.</i>                        |        |

## CHEFS RECOMMENDED VEGETABLE DISHES

|  |        |
|--|--------|
| <b>Paneer Shashlick</b>  | £12.95 |
| <i>Cubes of Indian cheese grilled with tomatoes onion &amp; pepper kebab style.</i>                    |        |
| <b>Stuffed Pepper</b>  | £13.95 |
| <i>Halved peppers grilled then stuffed with paneer vegetable &amp; chick peas, topped with cheese.</i> |        |
| <b>Balti Sabzi</b>   | £10.95 |
| <b>Paneer Tikka Massala</b>  | £12.95 |
| <i>Indian cheese cooked in the popular creamy sauce.</i>   |        |
| <b>Balti Sag Paneer</b>  | £10.95 |
| <b>Paneer Karahi</b>   | £10.95 |
| <i>Indian cheese cooked in a medium sauce.</i>   |        |
| <b>Balti Mushroom</b>  | £9.95  |
| <i>A traditional mushroom dish cooked in a dry sauce.</i>  |        |

# TRADITIONAL CURRIES

Make a selection of a curry sauce from below and combine it with a filling of your choice

## **BIRIYANI\***

Similar to a risotto where the rice is cooked with the choice of filling with mild spices garnished with an egg & served with a vegetable curry sauce.

## **KORMA\***

Very mild with coconut and fresh cream

## **CURRY\***

For those who want a very mild dish but not a creamy one. Cooked with mild spices & herbs.

## **KARAHI\*\***

Beautiful medium dish cooked with capsicum, chunks of onions & peppers. An Asian favourite.

## **BHUNA\*\***

Medium spiced in a thick sauce.

## **DUPIAZA\*\***

Medium with briskly fried onions & peppers.

## **SAG\*\***

Cooked with spinach in butter & garlic in a medium sauce to create a beautiful dish.

## **BALTI\*\***

Prepared in an Indian wok style utensil with fresh garlic, ginger and tomatoes in a spicy aromatic sauce .A favourite delicacy of the chef.

## **PATHIA\*\*\***

Sweet, sour and hot.

## **DHANSAK\*\*\***

Sweet, sour and hot with lentils.

## **ROGON JOSH\*\*\***

Medium with tomatoes, peppers & coriander.

## **JALFREZI\*\*\*\***

Popular dish cooked with green chillies, onions, peppers & tomatoes.

## **MADRAS\*\*\*\***

Hot, rich sauce.

## **VINDALOO\*\*\*\*\***

Highly spiced, very hot rich sauce.

## **CHOOSE YOUR FILLING**

|                   |        |
|-------------------|--------|
| Chicken           | £10.95 |
| Chicken Tikka     | £11.95 |
| Lamb              | £11.50 |
| Lamb Tikka        | £11.95 |
| Prawns            | £10.95 |
| King Prawns       | £14.95 |
| Vegetables        | £10.95 |
| Chefs Mix Special | £14.95 |

# HOUSE SPECIALITIES

## **Chicken Tikka Massala**

£12.95

*The nations favourite dish. Chicken tikka cooked in a creamy mild massala sauce.*

## **Lamb Tikka Massala**

£13.95

## **Tandoori King Prawn Massala**

£14.95

## **Chicken or Lamb Pasanda**

£12.95

*Mild creamy exotic dish cooked with red wine.*

## **Royal Tikka Bhuna**

£14.95

*A mixture of chicken tikka, lamb tikka, king prawns cooked with, fried onion, tomato & peppers.*

## **Balti Garlic Chilli Chicken**

£13.95

*Cooked with fresh chillies & garlic.*

## **Paneer Chicken**

£12.95

*Chicken cooked with Indian cheese.*

## **Chicken Tikka Chilli Massala**

£13.95

*A special take on the popular dish cooked with hotter spices to create a unique taste.*

## **Makhani Chicken**

£11.95

*Chicken cooked with mild spices, cream & topped up with cheese*

## **Joypuree**

£13.95

*Chicken or lamb tikka cooked in a fairly hot sauce with a lot of garlic.*

## **Balti Shashlick**

£14.95

*A whole chicken tikka kebab with onions, peppers & tomato, barbecued then transferred in a medium balti sauce.*

## **Rezzala**

£12.95

*Tender chicken cooked in a thick tandoori sauce.*

## **Tandoori Murghi Massala**

£13.95

*Chicken cooked in the clay oven, then cooked with spicy mince meat & boiled egg.*

## **Butter Chicken**

£13.95

*(mild with butter)*

## **Jolly's Revenge**

£14.95

*Inspired by a local legend, this is the hottest curry on the menu and is no laughing matter. Cooked with a combination of several types of chillies and hot spices leading to a fiery taste. WARNING EXTREMELY HOT!*



# FUSION DISHES

*Delightful and complex, unique dishes from various different continents of India, the result of each dish is unique and irresistible.*

## **Lahori Gohst**

*Pieces of tender lamb cooked in a mild exotic sauce.*

**£13.95**

## **Nowabi Khana**

*Chicken & lamb tikka cooked with green pepper, mushrooms, roasted herbs & spices to create a deep brown sauce.*

**£14.95**

## **Khyber Gohst**

*This tangy meat dish is cooked with yoghurt & balti sauce.*

**£13.95**

## **Sheree Bangla**

*Dry dish where chicken and lamb tikka is pan fried with onions, peppers & mushrooms.*

**£13.95**

## **Chingri Badshahi**

*King prawns cooked in their shells in an exotic sauce.*

**£16.95**

## **Bual Biraan**

*Boneless fillet of Bengali 'bual' fish, lightly spiced, fried in olive oil and cooked with an abundance of onions & capsicum.*

**£14.95**

## **Satkora Chicken or Lamb**

*Traditional Bengali dish cooked with a fruit only found in Bangladesh. Creates a tangy taste.*

**£13.95**

## **Naaga Chicken**

*A very hot dish cooked with the entailing infamous naaga chilli.*

**£13.95**

## **Balti Akbari Cham Cham**

*Whole breast of chicken cooked in a balti sauce with red wine, tomatoes and green pepper.*

**£14.95**

## **Chicken Tikka Afghani**

*Chicken cooked with green chillies, ginger garlic & onions.*

**£13.95**

## **Chicken or Lamb Nepalese**

*A special Nepalese dish cooked with chilli sauce, tomatoes & peppers.*

**£13.95**

## **Fish Massala**

*Asian style fish dish.*

**£14.95**

# ENGLISH DISHES

*Served with chips & salad*

**Scampi & Chips**

**£9.95**

**Chicken Nugget & Chips**

**£6.95**

**Chicken Steak & Chips**

**£9.95**

**Plain Omelette & Chips**

**£9.95**

**Prawn Omelette & Chips**

**£9.95**

**Mushroom Omelette & Chips**

**£10.95**

**Chicken Omelette & Chips**

**£10.95**





## VEGETABLE SIDE DISHES

Any connoisseur of Indian food will tell you that vegetable dishes are the heartbeat of Indian cuisine. Cooked traditionally, flashed fried the sauce tends to be dry in consistency & usually accompanies the main meal but equally as delightful on there own.

|                            |       |                                       |       |
|----------------------------|-------|---------------------------------------|-------|
| <b>Vegetable Bhaji</b>     | £5.95 | <b>Chana Massala</b>                  | £5.95 |
| <i>Mixed vegetables</i>    |       | <i>Chick peas</i>                     |       |
| <b>Mushroom Bhaji</b>      | £5.95 | <b>Aloo Gobi</b>                      | £5.95 |
| <b>Sag Bhaji</b>           | £5.95 | <i>Cauliflower &amp; potato</i>       |       |
| <i>Spinach</i>             |       | <b>Tarka Dhal</b>                     | £5.95 |
| <b>Bombay Aloo</b>         | £5.95 | <i>Lentils with fried garlic</i>      |       |
| <i>Potatoes</i>            |       | <b>Sag Aloo</b>                       | £5.95 |
| <b>Bindi Bhaji</b>         | £5.95 | <i>Spinach &amp; potato</i>           |       |
| <i>Okra (lady fingers)</i> |       | <b>Mutor Paneer</b>                   | £5.95 |
| <b>Brinjal Bhaji</b>       | £5.95 | <i>Garden peas with Indian cheese</i> |       |
| <i>Aubergine</i>           |       | <b>Sag Paneer</b>                     | £5.95 |
| <b>Cauliflower Bhaji</b>   | £5.95 | <i>Spinach with Indian cheese</i>     |       |
| <b>Dhal Samba</b>          | £5.95 |                                       |       |
| <i>Hot thick lentils</i>   |       |                                       |       |

## SUNDRIES

|                       |       |                          |       |
|-----------------------|-------|--------------------------|-------|
| <b>Pilau Rice</b>     | £3.50 | <b>Vegetable Rice</b>    | £3.95 |
| <b>Boiled Rice</b>    | £3.25 | <b>Keema Rice</b>        | £4.25 |
| <b>Mushroom Rice</b>  | £3.95 | <b>Fried Rice</b>        | £3.95 |
| <b>Egg Fried Rice</b> | £3.95 | <i>Fried with onions</i> |       |
|                       |       | <b>Chips</b>             | £3.50 |
|                       |       | <b>Raita</b>             | £2.95 |

## NAAN BREADS

|                                   |       |
|-----------------------------------|-------|
| <b>Naan Bread</b>                 | £3.50 |
| <b>Kulcha Naan</b>                | £3.95 |
| <b>Garlic Naan</b>                | £3.95 |
| <b>Coriander Naan</b>             | £3.95 |
| <b>Peshwari Naan</b>              | £3.95 |
| <i>(sweet)</i>                    |       |
| <b>Onion Naan</b>                 | £3.95 |
| <b>Keema Naan</b>                 | £3.95 |
| <i>(stuffed with minced meat)</i> |       |
| <b>Keema &amp; Garlic Naan</b>    | £4.25 |
| <b>Chilli Naan</b>                | £3.95 |
| <b>Cheese Naan</b>                | £3.95 |
| <b>Tandoori Roti</b>              | £2.95 |
| <b>Puri Bread</b>                 | £2.25 |
| <b>Stuffed Paratha</b>            | £4.50 |
| <i>(stuffed with vegetables)</i>  |       |
| <b>Paratha</b>                    | £3.95 |
| <b>Chappati</b>                   | £2.30 |

