

SAFFRON

a modern indian kitchen

SPICE GUIDE

(Hint of spice (recommended).
Made hotter on request

(((Madras Hot

((((Fire!!! Make sure your table
has plenty of Mango Lassi
you will need it!

SPECIAL TASTES

Please let us know your special dietary requirements when ordering.

Coeliac friendly All dishes marked with a © are coeliac friendly.

Halal - We cater for halal chicken dishes.

Saffron Light - High in flavour, lower in calories, (using less than 3% fat). High in flavour and low in calories.

Allergy Advice - Please ask a member of staff if you require information on the ingredients in the food we serve.

SMALL PLATES

Served with a chopped salad, mango chutney and mint yogurt dip.

Assorted Starter (Serves Two) A platter of papadoms, onion bhaji, vegetable pakora & chicken pakora. © £10.45
£2 Surcharge on Meal Deals

Tandoori Assorted Starter (Serves Two) A platter of papadoms, chicken tikka, shish kebab & drumstick. © £10.90
£2 Surcharge on Meal Deals

Papadoms (3 per portion) Crisp wafer of pulse flour, spiced & served with a cool mint dressing, mango chutney and chopped salad. © £2.95

Veg. Samosa (2 per portion) Homemade triangular pastry pockets filled with delicately spiced soft potatoes, finely chopped onions and sweet green garden peas. £4.45

Vegetable Pakora Chopped mixed vegetables cooked in a lightly spiced gramflour batter, giving a mouth-watering aroma. © £4.45

Onion Bhaji (2 per portion) Sliced onions cooked in a spiced gramflour batter with a hint of ajwain. © £4.45

Chicken Pakora Tender pieces of chicken goujons, marinated in a spiced gramflour batter and lightly fried. © £4.75

Tandoori Drumsticks Chicken drumsticks marinated Saffron style in yoghurt, a hint of garlic, ginger and tandoori spices. © £4.75

Chicken Tikka (Starter) Diced chicken breast marinated with special tendering spices, a hint of garlic, lemon juice and baked to perfection. © £4.75

Chicken Shaslik (Starter) Diced chicken, seasoned in a selection of spices with a hint of pureed tomato. © £4.75

Shish Kebab (Starter) Highly spiced and flavoursome minced lamb, cooked on skewers Saffron Style. © £4.75

Fish Pakora Pieces of white fillet lightly seasoned & coated in a gram flour batter, deep-fried until golden brown. © £4.95

EUROPEAN DISHES

Served with a side order of chips or garlic chips

Freshly Battered Cod served with garlic and rosemary mushy peas and a herb cream sauce £11.95

10 oz Sirloin, saute wild mushroom & onions, served with chips £17.95
£3 Surcharge on Meal Deals

Chicken Escalope, served with a choice of gravy or peppered sauce £12.95

Breaded Chicken Fillet Goujons, served with chips, & salad. £10.95

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VEGGIE CURRIES

Served with rice, naan, chapati or chips

Mixed Bhajee A mixed vegetable curry, cauliflower, carrots, potatoes and garden peas, all cooked together in a dry massalla sauce. (© £8.95

Channa Massalla Soft chick peas cooked in a medium dry sauce using chat massalla, absolutely loved by Punjabis! (© £8.95

Mushroom Bhajee Garden mushrooms cooked through a traditional sauce, spiced and herbed delicately. (© £8.95

Saag Paneer Homemade cottage cheese in a spinach based sauce with ground fennick. (© £8.95

Alloo Jeera (Bombay Potato) Soft potatoes cooked in a dry sauce along with finely chopped onions and cumin seeds. (© £8.95

Alloo Mattar Curried potatoes and garden peas cooked in a massalla sauce. (© £8.95

Mattar Paneer Homemade cottage cheese and garden peas made in a traditional style Punjabi massalla sauce. (© £8.95

Saag Alloo Spinach and soft potatoes cooked through a massalla sauce with ground fennick. (© £8.95

Paneer Korma A creamy coconut sauce with diced cottage cheese cooked through. © £8.95 (Contains Nuts)

Vegetable Korma A selection of vegetables cooked through a creamy coconut sauce. © £8.95 (Contains Nuts)

Dhal A lentil based curry cooked with traditional spices and coriander, Saffron style. (© £8.95

TIKKA SPECIALITIES

Makhan Tikka Creamy butter sauce dish made with pureed tomato, fresh spices, crushed fennick leaves and black pepper. All to a nice blend. © £13.95

Tikka Massalla Chicken tikka in a massalla sauce with a dash of cream. © £12.95 (

Karahi Tikka Karahi dishes are spicy meals made with fresh, diced peppers and onions, with extra garram massalla. © £12.95 (

KEBABS

Wrapped in large naan bread, Unsuitable for coelaics.

Chicken Tikka Kebab Chefs Speciality - chicken tikka made the Saffron way using our homemade tikka marinade and baked to perfection. £11.95

Chicken Shashlik Kebab Homemade chicken shashlik, marinated and cooked the Saffron way. £11.95

Shish Kebab A recipe perfected over 28 years. Lamb shish kebab is a must and consists of minced lamb mixed with the finest Punjabi herbs and spices and cooked using skewers £11.95

Mixed Kebab Amixture of tikka, shashlik and shish kebab. Truly devine. £12.95

Dips Chilli and Garlic

SIDES

Chips © £3.35

Basmati Rice © £3.35

Raita Natural Yoghurt with finely chopped cucumber, onions & peppers © £3.45

BREAD

Naan £3.35

Chapati £3.35

Garlic Naan £3.75

Paratha £3.95

Peshwari Naan £3.75 (Contains Nuts)

Chilli & Corriander Naan £3.75

CHILDREN'S CHOICE

Served with a choice of rice, naan or chips. (For children under 12 only)

Chicken Tikka (© £6.95

Chicken Korma © £6.95
(Contains Nuts)

Chicken Massalla (© £6.95

Chicken Fillet Goujons £6.95

TIKKA SPECIALITIES, VEGGIE CURRIES, KIDS, SIDES & BREAD

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LIGHT DISHES

Introducing our range of low fat dishes - all less than 3% fat. These dishes are high in flavour and low in calories.

1 CHOOSE YOUR MEAT OR FISH
Chicken £12.95,
Tiger Prawn £12.95

2 and PAIR IT WITH...

Curry (Massalla) Light A traditional meal made with the finest ingredients. A typical Punjabi dish with a low fat massalla sauce. (©)

Bhuna Light Made in an exquisite low fat sauce with fresh peppers and garden mushrooms, then gently seasoned. (©)

Do Piazza Light Spiced and then cooked with sliced onions and a hint of lemon juice, beautifully balanced in a light sauce. (©)

Karahi Light Our low fat Karahi dish is a spicy meal made with diced peppers and onions with extra garram massalla. (©)

Jalfrezi Light (House Recommended!) Gently seasoned and cooked with fresh peppers and sliced onions, all in a sweet and spicy low fat sauce. (©)

Channa Light Soft chic peas, cooked in a low fat massalla sauce with chat massalla, absolutely loved by Punjabis! © (

Dansak Light A lentil based low fat sauce, gently marinated and soaked in spices before the meat is cooked through. (©)

Moghlai Light Dating back to the Moghul Dynasty in India, this special meal is made with meat cooked in milk, and then in a blend of egg and spices. (Not available in prawn). ©

{ LIGHT VEGGIE CURRIES }

Channa Massalla Light Soft chic peas cooked in a low fat medium dry sauce using chat massalla, absolutely loved by Punjabis! (©)

Dhal Light A low fat lentil based curry cooked with traditional spices and coriander, Saffron style. (©)

{ TANDOORI LIGHT }

Chicken Tikka Light Diced chicken, marinated in low fat yoghurt with special tendering spices, a hint of garlic and lemon juice. Sauce not included. (©)

Chicken Shaslik Light Diced chicken, seasoned in a selection of spices with a hint of pureed tomato (©)

Tandoori Chicken Light Chicken (on the bone) marinated in low fat yoghurt using a traditional method, and then cooked the Saffron way. Sauce not included. (©)

(All dishes include boiled rice, or may be changed to a side order of your choice).

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COCKTAILS All £5.50

Classic Mojito Muddled mint with lime juice and sugar, topped with white rum, crushed ice, and a splash of club soda in a rocks glass.

Cosmopolitan Vodka, cointreau, cranberry juice with muddled fresh lime and sugar, shaken with ice and poured over a little crushed ice.

Pina Colada White rum, coconut rum, pineapple juice shaken with ice and a dash of fresh cream, sprinkled with a pinch of desiccated coconut.

Strawberry Colada Strawberry liquor, Bacardi, Malibu, Grenadine, Pineapple juice and cream.

Strawberry Daiquiri Fresh strawberries blended with muddled fresh lime and sugar, crushed ice and a double shot of white rum.

Pomegranate Martini Vodka, dry martini, grenadine with a squeeze of lemon and sugar syrup shaken with ice, strained and poured over a little crushed ice.

Amaretto Sour Double shot of amaretto with fresh lemon juice and sugar syrup shaken and strained, poured over ice in a whiskey tumbler glass.

Bellini Choice of mango or peach pureed, topped with a little prosecco stirred through then more prosecco added and served in a flute glass. An Italian favourite.

Kir Royale Prosecco with the light flavour of blackcurrants in crème de chassis poured gradually in a flute glass.

Sex On The Beach Vodka, Peach Schnapps, Orange and Cranberry juice.

{ALCOHOL FREE COCKTAILS £3.95}

Sober Strawberry Daiquiri Fresh strawberries blended with muddled fresh lime and sugar, freshly squeezed orange juice and poured over little crushed ice.

Minty Mojito Muddled mint with juices of a fresh lime, crushed ice, and a splash of lemonade in a rocks glass.

Tutti Fruity Ginger ale, freshly squeezed orange juice and lime juice in a tall glass with crushed ice and mist of grenadine.