

SIDES

Chips	£3.35
Basmati Rice	£3.35
Raita Natural Yoghurt with finely chopped cucumber, onions & peppers.	
Mango Chutney 4oz	£2.95
spiced Pickles 4oz	£1.50

BREAD

Unsuitable for coeliacs

Naan	£3.25
Chapati	£3.25
Garlic Naan	£3.45
Cheese Naan	£3.75
Chill & Corriander Naan	£3.75
Paratha	£3.75
Peshwari Naan	£3.75

KEBABS

All £8.75

Wrapped in large naan bread. Unsuitable for coeliacs.

Chicken Tikka Kebab Chef's Speciality - Chicken Tikka made the Saffron way using homemade chicken tikka marinade and baked to perfection.

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

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.

Mixed Kebab A mix of tikka, shashlik and shish kebab. Truly divine.

Dips Chilli or Garlic Mayo

PIZZA'S

- *Pizza's may be made spicier on request.*



Margarita £9.50
Tomato & cheese.

Vegetarian £10.50
Tomato, cheese, onions, sweetcorn, mushrooms, mixed peppers and paneer.

Chicken Tikka Pizza £11.50
Chicken tikka, cheese, tomato, onions, mixed peppers and green chilli.

Chicken Shashlik £11.50
Chicken shashlik, cheese, tomato, onions, mixed peppers and green chilli.

Tandoori Meat Feast Pizza £12.50
Chicken tikka, cheese, tomato, chicken shashlik, keema (mince) meat, onions, mixed peppers and green chilli.

Pepperoni Pizza £11.50
Pepperoni, tomato, cheese, and onion.

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 £9.75 / King Prawn £9.75

2 and PAIR IT WITH...

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

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

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

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

Jalfreza *House Recommended!* Gently seasoned and cooked with fresh peppers & sliced onions, all in a sweet & spicy low fat sauce. (

Channa Soft chic peas, cooked in a low fat massalla sauce with chat massalla. (

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

Chicken Madras Cooked in a hot massalla based sauce (((with extra red ground chillies for those with a spicier palate.

Chicken Vindaloo Cooked in a very hot chilli massalla sauce. (((

Chicken Biryani Basmati rice meal, cooked with onions and garden peas. This meal is served with a massalla sauce. (

{VEGGIE LIGHT}

Channa Massalla Soft chic peas cooked in a low fat medium dry sauce using chat massalla. (

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



Take Away Special Offer

2 for £16.50

2 Main Courses + 2 Side Orders
Tues - Wed

Tandoori Mix +£2 above offer price

Our History

Our family moved to Derry/Londonderry from India in 1965. My mother worked in the shirt factories for many years, whilst my father sold clothes door to door and eventually opened a shop in Carlisle Road. As one of 3 boys I often helped my mother and had a keen interest in cooking from an early age.

Whilst studying in Manchester near the curry mile of Rusholme, there were around 30 restaurants in one street, I wanted to introduce Indian food to my home town. During the early 80's there were only a handful of restaurants, with hotels being the main place to dine out. There wasn't a culture of dining out at this time.

Having discussed the prospect of opening an Indian Restaurant with Harbans, we made the extremely ambitious decision to open in Carlisle Road, Derry/Londonderry in November 1984. Through family we were fortunate to have been introduced to a Nepalese gentleman called Shinga-Raj Shrestha, who was considered to be a true masterchef.

With the combination of Shinga-Raj's expertise and our own knowledge of family recipes we were able to put together a menu, which is still broadly used today. India House ran for nearly 3 decades, however in September 2013 we relocated to a more central location near the peace bridge.

We changed the name to Saffron as we opened a new restaurant and thought the name would be more complimentary to both businesses.

SAFFRON

a modern indian kitchen



Takeaway Menu

Takeaway Opening Hours

Sunday 4.30 - 9.30pm
Closed Mondays
Tues - Sat 4.30pm - 10pm

2 Clarendon Street, Derry, BT48 7ES

Tel: 028 7126 0532



We Deliver

www.saffronderry.co.uk
info@saffronderry.co.uk



SaffronNI

SPICE GUIDE

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

Medium Hot
- 🌶️🌶️🌶️

Madras Hot
- 🌶️🌶️🌶️🌶️

Fire!!! Make sure your table has plenty of Water

SPECIAL TASTES

Please let us know your special dietary requirements when ordering.

Coeliac friendly - All our dishes are suitable for coeliac’s except for our selection of breads & Samosa.

Halal - We cater for halal chicken dishes.

Saffron Light - High in flavour, lower in calories, (using less than 5% fat). High in flavour and low in calories.

SAFFRON

a modern indian kitchen

STARTERS

- Papadoms**

(3 per portion) Crisp wafer of pulse flour.

£2.75
- Assorted platter**

Onion Bhaji’s, Chicken Pakora’s and Veg Pakora’s

£11.50
- Vegetable Samosa**

(3 per portion) **Unsuitable for Coeliacs**

Homemade triangular pastry pockets filled with delicately spiced soft potatoes, finely chopped onions and sweet green garden peas.

£5.25
- Vegetable Pakora**

Chopped mixed vegetables cooked in a lightly spiced gramflour batter, giving a mouth-watering aroma.

£5.25
- Onion Bhaji**

(3 per portion) – sliced onions cooked in a spiced gramflour batter with a hint of ajwain.

£5.25
- Chicken Pakora**

Tender pieces of chicken goujon, marinated in a spiced gramflour batter and lightly fried.

£5.75
- Tandoori Drumsticks**

Chicken drumsticks marinated Saffron style in yoghurt, a hint of garlic, ginger and tandoori spices.

£5.75
- Chicken Tikka**

Diced chicken breast marinated with special tendering spices, a hint of garlic, lemon juice and baked to perfection.

£5.75
- Chicken Shashlik**

Diced chicken, seasoned in a selection of spices with a hint of pureed tomato.

£5.75
- Shish Kebab**

Highly spiced & flavoursome minced Lamb, cooked on skewers Saffron Style.

£5.75

CURRIES

Served with rice, naan, chapati or chips.

- 1

CHOOSE YOUR MEAT OR FISH
- Chicken £9.75 / Lamb £10.50 / King Prawn £9.75
- 2

and PAIR IT WITH...

- Curry (Massalla)**

A traditional meal made with the finest ingredients, Punjabi style.

🌶️
- Bhuna**

Made in an exquisite sauce with fresh peppers and garden mushrooms, then gently seasoned.

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- Do Piazza**

Spiced and then cooked with sliced onions and a hint of lemon juice, beautifully balanced.

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- Patia**

A massalla based curry with a hint of sweet and sour flavour.

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- Karahi**

Karahi dishes are spicy meals made with diced peppers and onions with extra garram massalla.

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- Jalfreza**

House Recommended! Gently seasoned and cooked with fresh peppers and sliced onions, all in a sweet and spicy sauce.

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- Channa**

Loved by Punjabis! Soft chic peas, cooked in a massalla sauce with chat massalla.

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- Saag**

Spinach cooked through a massalla sauce with ground fennick.

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- Dansak**

A lentil based curry sauce cooked the Punjabi way with traditional spices and coriander.

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- Korma**

A very popular mild creamy meal cooked in a coconut sauce.

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- Pasanda**

Lightly spiced dish cooked using cream and nuts.

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- Moghlai**

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.

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- Madras**

Cooked in a hot massalla based sauce with extra red ground chillies for those with a spicier palate.

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- Vindaloo**

Cooked in a very hot chilli massalla sauce.

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SPECIALITIES

- Makhan Chicken Tikka**

(Suki’s Speciality!)

Makhan Lamb

Creamy butter sauce dish made with tomato purée, fresh spices, ground fennick leaves and black pepper, all to a nice blend.

£9.95
- Chicken Tikka Massalla**

A traditional meal made with the finest ingredients and finished in a massalla sauce with a dash of cream. (No red food colouring added).

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£9.95
- Karahi Chicken Tikka**

Karahi dishes are spicy meals made with fresh, diced peppers and onions, with extra garram massalla.

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£9.95
- Lamb Keema Peas**

Suki’s Favourite Minced lamb, spiced, full of flavours and cooked with fresh garden peas.

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- Chilli Chicken**

(speciality) Lightly battered chicken pieces, cooked with rich authentic Nepalese spices & coriander.

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(Unsuitable for Coeliacs)

TANDOORI MAINS

Meats are marinated for at least 24 hours until tender and bursting with flavour, before being cooked. Served with rice, naan, chapati or chips.

1 CHOOSE A TANDOORI MEAT

- Chicken Tikka**

Diced chicken breast marinated with special tendering spices, a hint of garlic, lemon juice & baked to perfection.

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£8.95
- Chicken Shaslik**

Diced chicken, seasoned in a selection of spices with a hint of pureed tomato.

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£8.95
- Tandoori Chicken**

Chicken (on the bone) marinated Saffron Style in yoghurt, a hint of garlic, ginger and tandoori spices.

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£8.95
- Tandoori Mix**

House Recommended (£2 surcharge on tues, wed offer) Assortment of tandoori drumstick, chicken tikka, chicken shaslik and shish kebab, served with a massalla sauce on the side.

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£12.50

2 CHOOSE A SAUCE

- Massalla Sauce**

A traditional curried sauce cooked Punjabi style.

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£3.95
- Makhan Sauce**

A rich and creamy butter sauce with pureed tomato, black pepper and crushed fennick leaves. A superb sauce.

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£4.45
- Jalfreza Sauce**

A massalla sauce gently seasoned to give you a sweet & spicy taste.

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£3.95

VEGGIE CURRIES ALL £8.50

- Served with rice, naan, chapati or chips.
- Mixed Bhajee**

A mixed vegetable curry, cauliflower, carrots, potatoes & garden peas, all cooked together in a dry massalla sauce.

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- Channa Massalla**

Soft chic peas cooked in a medium dry sauce using chat massalla.

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- Mushroom Bhajee**

Garden mushrooms cooked through a traditional sauce, spiced & herbed delicately.

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- Saag Paneer**

Homemade cottage cheese in a spinach based sauce with ground fennick.

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- Alloo Jeera (Bombay Potato)**

Soft potatoes cooked in a dry sauce along with finely chopped onions and cumin seeds.

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- Saag Alloo**

Spinach & soft potatoes cooked through a massalla sauce with ground fennick.

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- Paneer Korma**

A creamy coconut and nut sauce with diced cottage cheese cooked through.
- Vegetable Korma**

A selection of garden vegetables cooked through a creamy coconut and nut sauce.
- Turka Dhal**

A lentil based curry cooked with traditional spices and coriander, Saffron Style.

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- Paneer Dhansak**

Homemade cottage cheese cooked in a lentil based sauce with corriander.
- Alloo Dhansak**

Homemade potatoes cooked in a lentil based sauce with corriander.
- Vegetable Dhansak**

Vegetables cooked in a lentil based sauce with corriander.

BIRYANI

House Recommended Basmati rice meal with that distinctive aroma, cooked with onions, garden peas, and coriander. Served with massalla sauce.

- Chicken**

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£9.75
- Lamb**

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£10.50
- King Prawn Biryani**

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£9.75
- Vegetable Biryani**

🌶️ (Mixed Vegetables)

£8.50
- Mixed Bhajee

£2.00 Surcharge



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