

SIDES

Chips	£3.55
Basmati Rice	£3.55
Raita Natural Yoghurt with finely chopped cucumber, onions & peppers.	£2.75
Mango Chutney 4oz	£1.00

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 £8.50

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 shaslik, 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 £9.25 / King Prawn £9.25

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} £7.95

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. 🍴

{ TANDOORI LIGHT }

Chicken Tikka Diced chicken, marinated in low fat yoghurt with special tendering spices, a hint of garlic and lemon juice. 🍴 £8.95

Chicken Shaslik Lean diced chicken, seasoned in a selection of spices with a hint of tomato purée & cooked to perfection. 🍴 £8.95

Tandoori Chicken Chicken (on the bone) marinated in low fat yoghurt using a traditional method, and then cooked the Saffron way. 🍴 £8.95

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



Take Away
Special Offer

2 for £16
2 Main Courses + 2 Side Orders
Tues - Wed
Tandoori Mix +£2

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

Sun-Thurs 4.30 -10pm
Fri & Sat 4.30 -11pm
Closed Mondays

2 Clarendon Street, Derry, BT48 7ES

Tel: 028 7126 0532



We Deliver

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



SaffronNI

SPICE GUIDE

👉	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.	£4.95
Vegetable Pakora	Chopped mixed vegetables cooked in a lightly spiced gramflour batter, giving a mouth-watering aroma.	£4.75
Onion Bhaji	(3 per portion) – sliced onions cooked in a spiced gramflour batter with a hint of ajwain.	£4.95
Chicken Pakora	Tender pieces of chicken goujon, marinated in a spiced gramflour batter and lightly fried.	£5.45
Tandoori Drumsticks	Chicken drumsticks marinated Saffron style in yoghurt, a hint of garlic, ginger and tandoori spices.	£5.45
Chicken Tikka	Diced chicken breast marinated with special tendering spices, a hint of garlic, lemon juice and baked to perfection.	£5.45
Chicken Shashlik	Diced chicken, seasoned in a selection of spices with a hint of pureed tomato.	£5.45
Shish Kebab	Highly spiced & flavoursome minced Lamb, cooked on skewers Saffron Style.	£5.45

CURRIES

Served with rice, naan, chapati or chips.

- 1 CHOOSE YOUR MEAT OR FISH
- Chicken £9.25 / Lamb £9.95 / King Prawn £9.25
- 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. 👉
Do Piazza	Spiced and then cooked with sliced onions and a hint of lemon juice, beautifully balanced. 👉
Patia	A massalla based curry with a hint of sweet and sour flavour. 👉
Karahi	Karahi dishes are spicy meals made with diced peppers and onions with extra garram massalla. 👉
Jalfreza	<i>House Recommended!</i> Gently seasoned and cooked with fresh peppers and sliced onions, all in a sweet and spicy sauce. 👉
Channa	<i>Loved by Punjabis!</i> Soft chic peas, cooked in a massalla sauce with chat massalla. 👉
Saag	Spinach cooked through a massalla sauce with ground fennick.
Dansak	A lentil based curry sauce cooked the Punjabi way with traditional spices and coriander. 👉

Korma	A very popular mild creamy meal cooked in a coconut sauce.
Pasanda	Lightly spiced dish cooked using cream and nuts.
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. <i>(Not available in prawn).</i>
Lamb Keema Peas	<i>Suki’s Favourite</i> Minced lamb, spiced, full of flavours and cooked with fresh garden peas. 👉
Madras	Cooked in a hot massalla based sauce with extra red ground chillies for those with a spicier palate. 👉👉
Vindalloo	Cooked in a very hot chilli massalla sauce. 👉👉👉
Chilli Chicken	(speciality) Lightly battered chicken pieces, cooked with rich authentic Nepalese spices & coriander. 👉👉 (Unsuitable for Coeliacs)

CHICKEN TIKKA SPECIALITIES

Makhan Chicken Tikka	<i>(Suki’s Speciality!)</i> Creamy butter sauce dish made with tomato purée, fresh spices, ground fennick leaves and black pepper, all to a nice blend.	£9.55
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).	£9.25
Karahi Chicken Tikka	Karahi dishes are spicy meals made with fresh, diced peppers and onions, with extra garram massalla. Served in a wok.	£9.25

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.

👉

£8.95
- Chicken Shaslik**

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

👉

£8.95
- Tandoori Chicken**

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

👉

£8.95
- Tandoori Mix**

House Recommended (£2 surcharge on 2 for £13 offer) Assortment of tandoori drumstick, chicken tikka, chicken shaslik and shish kebab, served with a massalla sauce on the side.

👉

£12.50

2 CHOOSE A SAUCE

Massalla Sauce	A traditional curried sauce cooked Punjabi style.	👉	£3.95
Makhan Sauce	A rich and creamy butter sauce with pureed tomato, black pepper and crushed fennick leaves.	👉	£4.45
Jalfreza Sauce	A massalla sauce gently seasoned to give you a sweet & spicy taste.	👉	£3.95

VEGGIE CURRIES ALL £7.95

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. 🍽️

Channa Massalla Soft chick peas cooked in a medium dry sauce using chat massalla. 🍽️

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

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

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

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

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. 🍽️

Paneer Dhansak Homemade cottage cheese cooked in a lentil based sauce with coriander.

Alloo Dhansak Homemade potatoes cooked in a lentil based sauce with coriander.

Vegetable Dhansak Vegetables cooked in a lentil based sauce with coriander.

BIRYANI

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

Chicken 🍴 £9.25

Lamb 🍴 £10.45

King Prawn Biryani 🍴 £9.25

Vegetable Biryani 🍴 *(Mixed Vegetables)* £8.45

Mixed Bhajee £1.50 extra



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