

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.

Special Offer

2 for £20.00

2 Main Courses + 2 Side Orders
Tues - Wed

Tandoori Mix +£2 above offer price

STARTERS

Papadoms (3 per portion) Crisp wafer of pulse flour. £3.50

Assorted platter Onion Bhaji's, Chicken Pakora's and Veg Pakora's £13.50

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. £5.95

Vegetable Pakora Chopped mixed vegetables cooked in a lightly spiced gramflour batter, giving a mouth-watering aroma. £5.95

Onion Bhaji (3 per portion) - sliced onions cooked in a spiced gramflour batter with a hint of ajwain. £5.95

Chicken Pakora Tender pieces of chicken goujon, marinated in a spiced gramflour batter and lightly fried. £6.50

Tandoori Drumsticks Chicken drumsticks marinated Saffron style in yoghurt, a hint of garlic, ginger and tandoori spices. £6.50

Chicken Tikka Diced chicken breast marinated with special tendering spices, a hint of garlic, lemon juice and baked to perfection. £6.50

Chicken Shashlik Diced chicken, seasoned in a selection of spices with a hint of pureed tomato. £6.50

Shish Kebab Highly spiced & flavoursome minced Lamb, cooked on skewers Saffron Style. £6.50

CURRIES

Served with rice, naan, chapati or chips.

1 CHOOSE YOUR MEAT OR FISH

Chicken £11.75 / Lamb £12.75 / King Prawn 11.75

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. (

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. (

CURRIES

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

Channa *Loved by Punjabis!* 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. (

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

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

BIRYANI

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

Chicken £11.75

Lamb £12.75

King Prawn Biryani £11.75

Vegetable Biryani (*Mixed Vegetables*) £10.50

Mixed Bhajee £2.00 Surcharge

VEGGIE CURRIES

ALL £10.75

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 chic 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. (

VEGGIE CURRIES

ALL £10.75

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 corriander. (

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

Vegetable Dhansak Vegetables cooked in a lentil based sauce with corriander. (

SPECIALITIES

Makhan Chicken Tikka (*Suki's Speciality!*) £11.75

Makhan Lamb £12.75
Creamy butter sauce dish made with tomato purée, fresh spices, ground fennick leaves and black pepper, all to a nice blend. (

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). (£11.75

Karahi Chicken Tikka Karahi dishes are spicy meals made with fresh, diced peppers and onions, with extra garram massalla. (£11.75

Lamb Keema Peas *Suki's Favourite* Minced lamb, spiced, full of flavours and cooked with fresh garden peas. (£12.75

Chilli Chicken (speciality) Lightly battered chicken pieces, cooked with rich authentic Nepalese spices & corriander. ((((**(Unsuitable for Coeliacs)** £12.75

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. (£11.50

Chicken Shaslik Diced chicken, seasoned in a selection of spices with a hint of pureed tomato. (£11.50

Tandoori Chicken Chicken (on the bone) marinated Saffron Style in yoghurt, a hint of garlic, ginger and tandoori spices. £11.50

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. (£14.95

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. A superb sauce. £4.50

Jalfreza Sauce A massalla sauce gently seasoned to give you a sweet & spicy taste. (£3.95

KEBABS

All £10.50

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. (

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

Dips Choice of Chilli or Garlic Mayo. (

PIZZA'S

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

Margarita £10.95
Tomato & cheese. (

Vegetarian £11.95
Tomato, cheese, onions, sweetcorn, mushrooms, mixed peppers and paneer. (

Chicken Tikka Pizza £12.95
Chicken tikka, cheese, tomato, onions, mixed peppers and green chilli. (

Chicken Shashlik £12.95
Chicken shashlik, cheese, tomato, onions, mixed peppers and green chilli. (

Tandoori Meat Feast Pizza £13.95
Chicken tikka, cheese, tomato, chicken shashlik, keema (mince) meat, onions, mixed peppers and green chilli. (

Pepperoni Pizza £12.95
Pepperoni, tomato, cheese, and onion. (

BREAD

Unsuitable for coeliacs

Naan £3.50

Chapati £3.50

Garlic Naan £3.75

Cheese Naan £3.95

Chill & Corriander Naan £3.95

Paratha £3.95

Peshwari Naan £3.95

SIDES

Chips £3.75

Basmati Rice £3.75

Raita Natural Yoghurt with finely chopped cucumber, onions & peppers. (

Mango Chutney 4oz £2.50

Spiced Pickles 4oz £1.95