

## 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 £22.00

2 Main Courses + 2 Side Orders  
Tues - Wed

*Tandoori Mix +£2 above offer price*

## STARTERS

- Papadoms** (3 per portion) Crisp wafer of pulse flour. £3.75
- Assorted platter** Onion Bhaji's, Chicken Pakora's and Veg Pakora's £14.50
- 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. £6.50
- Vegetable Pakora** Chopped mixed vegetables cooked in a lightly spiced gramflour batter, giving a mouth-watering aroma. £6.50
- Onion Bhaji** (3 per portion) - sliced onions cooked in a spiced gramflour batter with a hint of ajwain. £6.50
- Chicken Pakora** Tender pieces of chicken goujon, marinated in a spiced gramflour batter and lightly fried. £7.25
- Tandoori Drumsticks** Chicken drumsticks marinated Saffron style in yoghurt, a hint of garlic, ginger and tandoori spices. £7.25
- Chicken Tikka** Diced chicken breast marinated with special tendering spices, a hint of garlic, lemon juice and baked to perfection. £7.25
- Chicken Shashlik** Diced chicken, seasoned in a selection of spices with a hint of pureed tomato. £7.25
- Shish Kebab** Highly spiced & flavoursome minced Lamb, cooked on skewers Saffron Style. £7.25

## CURRIES

*Served with rice, naan, chapati or chips.*

### 1 CHOOSE YOUR MEAT OR FISH

Chicken £12.50 / Lamb £13.50 / King Prawn £12.50

### 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** £12.50

**Lamb** £13.50

**King Prawn Biryani** £12.50

**Vegetable Biryani** (Mixed Vegetables) £11.50

*Mixed Bhajee £3.00 Surcharge*

## VEGGIE CURRIES

ALL £11.50

*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.

**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.

**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. £12.25

**Chicken Shashlik** Diced chicken, seasoned in a selection of spices with a hint of pureed tomato. £12.25

**Tandoori Chicken** Chicken (on the bone) marinated Saffron Style in yoghurt, a hint of garlic, ginger and tandoori spices. £12.25

**Tandoori Mix** *House Recommended* (£2 surcharge on tues, wed offer)  
Assortment of tandoori drumstick, chicken tikka, chicken shashlik and shish kebab, served with a massalla sauce on the side. £15.70

### 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 £11.50

*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 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.

**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** £12.00  
Tomato & cheese.

**Vegetarian** £13.00  
Tomato, cheese, onions, sweetcorn, mushrooms, mixed peppers and paneer.

**Chicken Tikka Pizza** £14.00  
Chicken tikka, cheese, tomato, onions, mixed peppers and green chilli.

**Chicken Shashlik** £14.00  
Chicken shashlik, cheese, tomato, onions, mixed peppers and green chilli.

**Tandoori Meat Feast Pizza** £15.00  
Chicken tikka, cheese, tomato, chicken shashlik, keema (mince) meat, onions, mixed peppers and green chilli.

**Pepperoni Pizza** £14.00  
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



We are proud members of the legenderry food campaign which promotes sourcing our products from local producers