

0151-424 1310

Est. Year 2000

Sept 2020

Saffron 

TAKE AWAY
Collection Only

Appetisers

Poppadum £0.75 **Mixed Pickle 4 Tray** £1.45

Starters

Onion Bhaji Spiced round deep-fried onion fritter	£3.25	Stuffed Mushrooms Mushrooms filled with spicy minced lamb coated in our special batter and deep-fired	£3.95
Tandoori Chicken Chicken on the bone marinated in herbs and spices, cooked in the tandoor	£3.75	Meat Samosa Triangular crispy deep-fried with lightly spiced minced meat and fresh garden peas	£3.50
Chicken Pakora Boneless chicken tikka pieces coated in our special batter and deep-fried	£3.95	Mulligatawny Soup Mild Curry Soup	£3.95
Lamb Tikka Pieces of Lamb marinated in herbs and spices, cooked in the tandoor	£3.50	Vegetable Spring Roll Round crispy deep-fried pastry with vegetable filling	£3.50
Mixed Tikka Starter Chicken tikka and lamb tikka pieces	£4.50	Mixed Kebab Onion bhaji, sheek kabab and samosa	£4.50
Sheek Kebab Minced meat blended with special herbs and spices, cooked in the tandoor	£3.75	Shami Kebab Minced meat and lentil mix, lightly spiced, pan fried to perfection with an Omelette	£4.75
Chicken Tikka Pieces of Chicken marinated in herbs and spices, cooked in the tandoor	£3.50	Prawn Cocktail Prawns on a bed of salad covered with seafood sauce garnished with sliced cucumber, tomatoes and lemon	£3.50
Chicken Chat Finely diced tender pieces of chicken, cooked in our herbs and spices, served on a Puri	£3.95	Prawn Chat Finely diced tender pieces of chicken, cooked in our herbs and spices, served on a Puri	£3.95

Saffron Royal Combo **£10.95**

4 x Onion Bhajis, 4 x Chicken Tikka, 4 x Lamb Tikka,
4 x Sheek Kebabs, all served with Chicken or Prawn Chat.

IF YOU HAVE FOOD ALLERGIES OR ANY FOOD INTOLERANCES Please speak to our staff



Main Dishes

Chicken	£7.95	Lamb	£7.95	Vegetable	£7.00
Chicken Tikka	£8.50	Lamb Tikka	£8.50	Mixed Tikka	£9.95
Prawn	£7.95	King Prawn	£10.95		

Korma)

A very mild discerning dish prepared with coconut and cream, sweet tasting.

Sagwalla)

Cooked with onions, spinach, herbs & spices in a medium source.

Rogan Josh)

Prepared in a special Rogan Josh Sauce combined with tomatoes, fried onions, garlic, ginger, herbs & spices, lemon juice & garnished with coriander.

Massala Tandoori)

Prepared with cream, coconut & almond, yogurt in a massala source.

Curry))

A traditional dish prepared with our Chef's own sauce, with herbs and spices.

Bhuna))

A combination of a special blend of spices, peppers and onion cooked together to produce a dish of medium heat with a dry consistency when compared to curry dishes.

Bengal Classic)))

Originating from Bengal, this is a spicy dish with chopped onions, capsicums, green chillies, chick peas, mustard, herbs & spices & garnished with coriander.

Madras))))

This is a dish that incorporates more of the herbs and spices, garlic ginger and tomato puree and chillies to produce a South Indian hot dish.

Chilli Massala))))

Recommended for people who relish eating a hot spiced meal similar to a madras with garlic, chillies & coriander.

Passanda)

Prepared with cream, coconut & almond powder, yogurt in a tangy sauce.

Dansak)

Pineapple and lentil based with lemon juice & a touch of spice, sweet & sour taste.

Pathia)

Originating from Persia, there is an extensive use of tomatoes mixed with onions, herbs & spices, lemon juice & garnished with coriander.

Dopiazza)

Prepared with fresh tomatoes, onions, spinach, peppers, herbs & spices, in a medium source.

Karahi))

This dish is prepared with herbs & spices, chopped onions, capsicums, peppers, tomatoes & almonds & garnished with coriander.

Biryani))

Medium Spiced This Oriental rice dish is cooked with onions, herbs, spices & vegetables. Topped with salad and served with a curry sauce.

Balti))

A traditional dish prepared with our Chef's own Bali sauce, herbs and spices with ginger, garlic, onions, capsicums, peppers, tomatoes & garnished with coriander.

Vindaloo))))

Related to the madras but with more use of hot spices and chillies, very hot dish.

Naaga Tarkari))))

Originating from Bengal this dish is cooked using an extremely spicy hot Naga Pickle combined with other herbs and spices, very hot dish.

) Mild)) Medium))) Hot)))) Extra Hot

Add Side Dishes (Rice, Chips or Naan Bread) to above



Chef's Specials

£9.50

Mankham Chicken)

Originating from Northern India, a **fillet of chicken tikka** is cooked with cheese, almonds and fresh cream with a blend of spices to create a mild taste.

Jeera Chicken)

Specially prepared tandoori chicken cooked in cream with tomatoes, onions, green peppers, Jeera powder, herbs and spices, garnished with coriander.

Assami Chicken)))

East Indian dish is prepared in a Bhuna style, with onions, tomatoes, green peppers, fresh chillies, and our Chef's own combination of herbs, spices and served with a boiled egg.

Lanaka Chicken)))

This is a dish prepared with **chicken tikka** in coconut powder, combining herbs and spices and oriental chillies to produce a discerning taste from Sri Lanka.

Nawabi Murgh)))

Two Breasts of Chicken marinated in yogurt and our Chef's special Massala sauce and cooked in a clay oven. The breasts are then pot roasted with tomatoes, green peppers, onions, herbs, spices, green chillies and garnished with coriander and almonds.

Jalfreizi)))

Chicken Tikka or Lamb Tikka, this South Indian dish is created with chopped tomatoes, green peppers, onions, green chillies, capsicum, garlic, ginger and fresh coriander.

Fish

Medium, Mild or Hot
Fillet of Fish with Special sauce.

Chef's Saffron Special)))

This dish is created with **Two Breasts of Chicken**, cooked Bhuna style with our Chef's own secret ingredients and mixed with lamb mince, herbs, spices and coriander.

Shahi Murghi Chicken)))

A **fillet of chicken** is marinated in our own special sauce with yogurt and then cooked in a tandoori clay oven with herbs and spices, garnished with coriander and spring onion.

Mumbai Chicken)))

This is a dish cooked in potatoes, onions, tomatoes in a Bhuna style with a selection of fresh herbs and spices, fresh green chillies and garnished in coriander.

Tikka Mughlai)))

Chicken Tikka or Lamb Tikka, cooked with coconut, cream, tomatoes, onions, green chillies, herbs and spices, eggs, spring onions and coriander.

Murghi Massala)))

This dish is created with **Two Breasts of Chicken**, cooked in Nawabi style with our Chef's own ingredients and **mixed with Minced meat (kofta)**, herbs, spices and coriander.

Sondhia)))

Chicken Tikka or Lamb Tikka, cooked in a Balti and Rogan Josh Sauce with onions, tomatoes, fresh herbs and spices and then garnished with coriander, bullet chillies.

Jaflong)))

Chicken Tikka or Lamb Tikka, cooked in a Balti sauce combined with onions, tomatoes, peppers, herbs, spices, coriander & sliced bullet chillies

) Mild)) Medium))) Hot)))) Extra Hot

Add Side Dishes (Rice, Chips or Naan Bread) to above

Tandoori & Shaslik Sizzlers

Tandoori & Sizzler dishes are marinated in sauce with delicate herbs and exotic mix of spices, before being cooked in the Tandoor Clay Oven & served on a Hot Sizzler Dish. Marinated with yogurt, herbs and spices

Tandoori

Served with a curry sauce
& salad

Chicken Tikka	£8.95
Lamb Tikka	£8.95
Chicken on the bone	£9.25
King Prawns	£10.95

Shaslik

Served with tomatoes,
onions & Peppers

Chicken Tikka	£8.95
Lamb Tikka	£8.95
Mixed Tikka	£9.45
King Prawns	£10.95

Side Dishes

Bombay Aloo (spiced potatoes)	£2.95	Sag Aloo (Spinach and Potatoes)	£3.25
Aloo Gobi (potatoes & cauliflower)	£3.25	San Panir (Spinach & Panir cheese)	£3.50
Sag Bhaji (Spinach)	£3.50	Chana Panir (Chick peas)	£3.50
Garlic Mushrooms	£3.50	Tarka Dhall (Lentils and garlic)	£2.95
Portion of Chips	£1.45	Cauliflower Bhaji	£2.95

Rice

Boiled	£1.95
Pilau	£1.95
Vegetable	£2.50
Mushroom	£2.50
Kashmiri Fruit	£2.50
Keema Minced Meat	£3.50

Naan Bread

Plain	£1.95
Garlic	£1.95
Pashwari Fruit	£2.95
Kulcha Vegetable	£2.95
Chapatie	£1.75
Keema Minced Meat	£3.50

Children's Meals

£4.50

Chicken Korma & Rice

Fish Fingers & Chips

Chicken Nuggets & Chips

Scampi & Chips

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