



SAFFRON
KITCHEN

Starters

CHAAT

MIXED CHAAT PLATTER Tasting portion of pani puri, bhel puri, dahi puri, sev puri and chana papdi chaat	V	14
PANI PURI (6PCS)	V	6
BHEL PURI	V	6
DAHI PURI (6 PCS)	V	6
SEV PURI (6 PCS)	V	6
CHANA PAPDI CHAAT	V	6
SAMOSA CHAAT	V	6

APPETISERS

VEGETABLE SAMOSA (3 PCS)	V	5
KEEMA SAMOSA (3 PCS)		5
ONION BHAJI (3 PCS)	V	5
ALOO TIKKI	V	5
CHICKEN TENDERS Deep fried strips of chicken coated with a spicy batter		8
RED HOT LOLLIPOPS Fried chicken wings tossed with Saffron Kitchen's special sauce		9
CHILLI PANEER Cubed paneer tossed with peppers and special chilli sauce	V	9
CHICKEN NAMBALI Grilled chicken in a spicy bechamel sauce with roast vegetables, topped with cheese		10
MASALA FISH FRY Deep fried basa fillet		10
SMOKED LAMB RIBS		12
MANGO CHILLI PRAWNS		13

THE TANDOOR

MALAI SEEKH KEBAB Skewered chicken mince with a blend of ginger, onion, garlic and cheese		7
CHOPS (4 PCS) Chops marinated with fresh mint and a blend of chefs special spices	N	15
TANDOORI CHICKEN LEG Tandoori spice marinated chicken leg		5
KALI MIRCH MURGH TIKKA Chicken thigh marinated in pickling sauce		9
GRILLED WINGS Wings marinated in a selection of herbs and spices cooked on the chargrill		8
AJWAINI PANEER TIKKA Paneer marinated with carom seeds	V	9
TANDOORI KING PRAWNS King prawns marinated with spices then cooked in tandoor		14
CLASSIC MIXED GRILL Lamb Chops, Seekh Kebab, Chicken Tikka Tandoori Chicken and Ribs	N	25

Mains

THE FUSION

WILD AFRICAN PRAWN 2 giant grilled prawns served with bengal malai sauce and steamed rice		22
CHICKEN 65 CHOW MEIN Pan fried spicy chicken strips served on a bed of vegetable noodles		14
CHICKEN STEAK Chicken fillet marinated and spiced in pickle served with salad and rice or chips		15
LAMB ROAST Slices of lamb leg tossed with special sauce served with potatoes and peppers		20
LAMB SHANK Tender slow cooked lamb shank served with a saffron infused sauce and roast vegetables		19

THE CLASSICS

MEAT

KADHAI GOSH Baby lamb on the bone cooked with capsicum in an onion and tomato gravy		15
LAMB ROGAN JOSH Kashmiri delicacy of lamb cooked in a ginger and fennel flavoured rich sauce		16
ACHAARI GOSH Boneless cubes of lamb cooked in pickling sauce with five spices		16
BUNA GOSH Boneless cubes of lamb cooked in dry onion and tomato gravy		16
DUM KA GOSH Braised chunks of lamb shank cooked in rich yoghurt and cashew gravy sauce	N	18

CHICKEN

MURGH JALFREZI Chicken cooked with hot green chillies, onion, tomato and peppers		14
BUTTER CHICKEN Barbecued chicken cooked in a rich and creamy tomato sauce	N	14
CHICKEN TIKKA MASALA Tandoor cooked chicken, cooked in an onion and tomato masala finished with cream and fenugreek	N	14
CHICKEN HANDI Chicken cooked on a slow flame in an earthen pot with traditional spices		16

SEAFOOD

FISH CURRY Green chilli and curry leaf flavoured fish curry finished with coconut milk		14
KING PRAWN KADHAI Fresh water prawns cooked with capsicum in an onion and tomato gravy		16
KING PRAWN BHUNA Dry preparation of king prawns in a thick gravy finished with coconut		16

VEG

PANEER TIKKA MASALA Grilled cottage cheese cooked in a creamy tomato sauce	N V	12
CHANA MASALA Indian spice flavoured chick pea preparation	V	9
SAAG ALOO Potatoes cooked in tempered spinach puree	V	9
SUBZ DIWANI HANDI Seasonal vegetables cooked in a rich cashew nut gravy finished with fenugreek	N V	9
SAAG PANEER Cottage cheese cooked in tempered spinach puree	V	10
TADKA DAAL Tempered yellow lentils	V	9
DAAL MAKHANI Black lentil and red kidney beans cooked and finished with cream and fenugreek	V	9

RICE

DUM PUKT LAMB BIRYANI Lamb on the bone and basmati rice flavoured with a special blend of spices		15
DAAL GOSHT PILAO Bharuchi favourite Daal Gosht and Pilao rice tossed together on the tawa		13
MURGH BIRYANI Boneless chicken and basmati rice flavoured with a special blend of lucknowi spices		14
VEGETABLE BIRYANI Combination of seasonal vegetables and basmati	N V	10
PILAO RICE Indian spiced flavoured basmati rice	V	5
BOILED RICE	V	4

BREADS

TANDOORI NAAN		2.5
TANDOORI ROTI		2.5
GARLIC NAAN		3.8
PESHWARI NAAN	N	4.5
KEEMA NAAN		4.5
PARATHA		3
CHILLI NAAN		3.5

SIDES

CHIPS	V	4.5
MASALA CHIPS	V	5.5
RAITA	V	2.5
POPPADOM Basket of poppadoms	V	2.5
GREEN SALAD	V	4.5
FATTOUSH SALAD	V	5

KIDS MEALS

CHICKEN TENDERS & CHIPS		6.5
MINI BURGER & CHIPS		6.5
FISH FINGERS & CHIPS		6.5

Drinks

SOFT DRINKS

COKE	2.9
DIET COKE	2.9
SPRITE	2.9
FANTA	2.9
MINERAL WATER	2.6
MINERAL WATER (LARGE)	3.9
SPARKLING WATER	2.9

FRESH JUICES

ORANGE JUICE	5
LEMON JUICE	5
PEAR AND APPLE	5
WATERMELON JUICE	5
SEASONAL FRUIT JUICE (Ask for details)	5
WATERMELON JUICE JUG	12
SEASONAL FRUIT JUICE JUG (Ask for details)	12

MOCKTAILS

MOJITO	6
STRAWBERRY MOJITO	6
PINA COLADA	6
BUBBLEGUM DAIQUIRI	6
STRAWBERRY DAIQUIRI	6
PASSION FRUIT DAIQUIRI	6
MOCKTAIL JUG (UNAVAILABLE WITH DAIQUIRIS)	14

MILKSHAKES

FERRERO ROCHER N	6
KINDER BUENO N	6
SNICKERS N	6
AERO MINT	6
REESE'S PEANUT BUTTER N	6
OREO	6
STRAWBERRY	6

INDIAN DRINKS

FALOODA N	6
MANGO LASSI	5.5
SWEET LASSI	5.5
SALTED LASSI	5.5
LASSI JUG	12
LIMBU SHERBET	5

V SUITABLE FOR VEGETARIANS

N CONTAINS NUTS
AS THERE ARE NUTS USED IN THE KITCHEN
WE CANNOT GUARANTEE THAT ANY DISH IS
NUT FREE

PLEASE NOTE THAT ALL OF OUR FOOD IS COOKED FRESH TO
ORDER, AND WAITING TIMES CAN REACH UP TO 60MINS AT THE
BUSIEST TIMES

FOR ANY OTHER ALLERGY REQUIREMENTS
PLEASE ASK A MEMBER OF STAFF