

## *Aghaz - Appetizers*

*served with tamarind or mint chutney*

### **Vegetable Samosas**

Two crisp vegetable pastries filled with fresh potatoes, tempered with cumin & spices  
4.95

### **Aloo Tikki**

Four flavourful potato patties seasoned with herbs & spices  
4.95

### **Vegetable or Paneer Pakoras**

Vegetable clusters or Indian style cheese (paneer) coated in a crispy seasoned batter  
Vegetable 4.95  
Paneer 8.50

### **Papri Chaat**

Crisp flour wafers topped with potatoes, chickpeas, & yogurt with tamarind & mint chutney  
6.50

### **Chicken or Fish Pakoras**

Tender chicken or fish morsels marinated with yogurt ginger & garlic & coated in a crispy seasoned batter  
9.95

### **Nashili Prawns**

Prawns cooked with wine, served with baby greens and a touch of mint and mango chutney  
12.95

### **Channa Bhatara**

Leavened deep fired bread served with curried chickpeas, mixed pickles and onions  
6.95

### **Calamari**

Garlic flavoured calamari - a fusion of East and West  
9.95

### **Shaandar Spinach**

Seasoned spinach stuffed with home made cottage cheese served with a honey tomato sauce  
9.95

## *Soups & Salads*

### **Shakahari Soup**

Traditional Indian lentil soup with chopped vegetables, herbs & mild spices  
4.95

### **Chicken and Mushroom Soup**

Spiced chicken with sliced mushrooms and a touch of cream  
5.95

### **Garden Salad**

4.95

### **Tandoori Chicken Caesar Salad**

Caesar salad served with tender pieces of tandoori chicken and garlic bread  
8.95

## *From Saffron's Tandoor...*

*Saffron's Tandoor is a beehive shaped top-open clay oven. The traditional marinade is yogurt based, mixed with select seasonings – the sizzling product is a celebration of succulent meats, and aroma of Indian spices intricately laced with the earthy smell of the clay oven and served on a hot sizzler. All Tandoor dishes are served with rice, salad and chutney.*

**Tandoori Chicken** 14.95    **Tandoori Prawns** 16.95

### **Paneer Shaslik**

Skewered Indian style cheese, peppers and red onions marinated with a ginger, garlic and cumin seed sauce

12.95

### **Chicken Tikka**

Succulent boneless chicken breast marinated in yogurt, herbs & spices

14.95

### **Murgh Malai**

A creamy chicken breast kebab with fresh onions, green peppers, herbs & spices

14.95

### **Seekh Kebab**

Tender rolls of minced lamb blended with fresh onions, green peppers, herbs & spices

15.95

### **Tandoori Lamb Chops**

New Zealand lamb lightly marinated with yogurt and our special garam masala

16.95

### **Tandoori Halibut**

Mouth watering halibut, marinated and cooked to perfection in the tandoor

16.95

### **Mixed Grill**

A celebration of sizzling tandoori delicacies! A melange of Tandoori Chicken, Seekh Kebab, Chicken Tika, Lamb Chops and Jumbo Tandoori Prawn

18.95

## *Saffron Dinner Thali*

### **Shakahari Thali**

Three vegetable dishes of the day, Rice, Raita with Naan & Gulab Jamun or Kheer

16.95

### **Saffron Thali**

Butter Chicken, Lamb Curry, Chicken Tikka, Maharani Daal, Rice, Raita with Naan & Gulab Jamun or Kheer

18.95

## ***Biryani Rice Bowls***

*The Biryanis are a tantalizing combination of fresh vegetables, tomatoes, ginger, herbs, spices and aromatic basmati rice. Saffron's Biryanis are served with your choice of shrimp, lamb, chicken or simply vegetarian.*

**Vegetable 12.95**

**Chicken 13.95**

**Lamb 14.95**

**Shrimp 15.95**

## ***Saffron's Feature Dishes***

*India has a diverse and kaleidoscopic culture, with colourful traditions and fascinating heritage. At Saffron we feature select exotic curries saluting the mystique, depth and diversity of Indian cuisine.*

### ***Chicken Classics - 13.50***

*Served boneless - please request mild, medium or hot*

#### **Butter Chicken**

A Saffron favourite!! Marinated chicken served in a seasoned tomato cream sauce

#### **Chicken Curry**

Traditional curried chicken cooked in tomato & onion sauce

#### **Chicken Vindaloo**

A fiery spiced Goan specialty! Chicken cooked in a chilli sauce with potatoes

#### **Chilli Chicken**

Chicken cooked with bell peppers & onions in a rich creamy tomato sauce

#### **Chicken Korma**

Chicken cooked in a creamy cashew nut sauce

#### **Palak Chicken**

Chicken cooked with fresh spinach & spices

#### **Chicken Tikka Masala**

Chicken cooked with bell peppers & onions in a rich & creamy tomato sauce

#### **Chicken Dahi Wala**

Chicken cooked with freshly ground spices in a yogurt sauce

#### **Chicken Madrasi**

Chicken with a South Indian flavour in a coconut and poppy seed sauce

### ***Lamb Dishes- 14.50***

*Served boneless - please request mild, medium or hot*

#### **Lamb Curry**

Traditional curried lamb cooked in tomato & onion sauce

#### **Lamb Vindaloo**

A fiery spiced Goan specialty! Lamb cooked in a chilli sauce with potatoes

#### **Lamb Korma**

Lamb cooked in a creamy cashew nut sauce

#### **Saag Gosht**

Lamb cooked with fresh spinach & spices

#### **Rogan Josh**

Kashmiri style lamb dish using yogurt cream & masala

#### **Butter Lamb**

Lamb served in a seasoned tomato cream sauce

#### **Chilli Lamb**

Lamb cooked with bell peppers & onions in a rich & creamy tomato sauce

## **Seafood Dishes - 15.50**

*Served boneless – please request mild, medium or hot*

### **Fish or Shrimp Curry**

Fish or Shrimp served in a tomato & onion curry sauce

### **Goa Fish or Prawn Curry**

Fish or Prawn served in a coconut based curry sauce

### **Fish or Prawn Vindaloo**

Fish or Prawn served with potato morsels in a spicy curry sauce

### **Butter Prawns**

Prawns in our famous butter sauce

### **Prawn Malai**

Prawns served in a coconut based curry sauce

## **Shakahari (Vegetarian) Dishes 10.50**

*please request mild, medium or hot*

### **Daal Makhani**

Indian lentils cooked in a rich & creamy sauce

### **Masoor di Daal**

Masoor (yellow lentils) cooked in a light onion sauce

### **Daal Tharka**

Indian lentils cooked in sauce of garlic, ginger, onion and tomatoes

## **Shakahari (Vegetarian) Dishes 11.95**

### **Mutter Paneer**

Indian style cheese cooked with green peas in an onion curry sauce

### **Palak Paneer**

Indian style cheese cooked with fresh spinach

### **Shahi Paneer**

Grated Indian style cheese & peas cooked in the chef's special creamy sauce

### **Paneer Makhani**

Indian style cheese cooked in a creamy tomato & butter sauce

### **Mutter Mushroom**

Garden fresh mushrooms & green peas in a rich onion curry sauce

### **Aloo Mutter**

Potatoes & green peas in an onion curry sauce

### **Mixed Vegetable Korma**

A combination of fresh vegetables cooked with onions, tomatoes & a cashew sauce

### **Aloo Gobi**

Potatoes & cauliflower cooked with finely diced onions & tomatoes

### **Channa Masala**

Curried chickpeas cooked in a special blend of spices

### **Malai Kofta**

Indian-style cheese morsels with potatoes, vegetables, raisins, cashews in a tomato sauce

### **Baingan Bharta**

Baked eggplant cooked with onions, tomatoes & herbs

### **Aloo Palak**

Potatoes cooked with fresh creamed spinach & seasoned with aromatic herbs

### **Curry Pakora**

Vegetable pakoras cooked in a yogurt based curry sauce

### **Bhindi Masala**

Slow cooked okra with roasted spices

## *Saffron's Breads*

**Naan** - Leavened tandoor-baked bread

Plain Naan 1.50

Garlic & Basil Naan 2.50

Chicken Naan 3.50

Keema (Lamb) Naan 3.50

Spinach & Paneer Naan 3.50

Saffron Naan (cook's special mix) 3.75

Saffron Bread Basket (naan, garlic naan & paratha) 5.95

**Roti** - Unleavened bread 1.50

**Aloo Paratha** - potato stuffed paratha 3.50

## *Rice*

*Basmati rice is truly the hauteur of Indian cuisine and an essential contributor to the splendours thereof. The word "Bas" means aroma and "Mati" means soil.*

### **Saffron Rice**

Steamed Basmati rice 3.00

### **Peas Pulao Rice**

Basmati rice cooked with fresh peas & spices 3.50

### **Kashmiri Pulao Rice**

Simmered Basmati rice cooked with fruit and nuts 4.95

## *Saath Saath - Accompaniments*

**Raita** - Yogurt with grated carrots & cucumber 3.95

**Chutney** - Dipping sauce - Mango 2.50

**Achar** - Special mix of spiced pickles 2.50

**Butter, Vindaloo or Curry Sauce** 7.50

## *Chai Pani - Beverages*

**Soft Drinks/Bottled Water** 2.50

**Juice** 2.95

**Chai Tea** 2.50

### **Lassi**

Yogurt based drink from Punjab - sweet or salted 3.50

**Mango Lassi or Shake** 3.95

**Mango Lemonade** 2.95

## *Desserts - 4.95*

### **Kheer**

Creamy rice pudding flavoured with cardamom and nuts

### **Ras Malai**

Indian-style cheese patty immersed in a milk sauce with pistachios & almonds

### **Gulab Jamun**

Milk dumpling dipped in a honey sauce

### **Jamun e Gul**

Hot Gulab Jamun with Vanilla Ice Cream

### **Mango Ice Cream**