

Aghaz - Appetizers

served with tamarind or mint chutney

Vegetable Samosas

Two crisp vegetable pastry 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 and served with baby greens

12.95

Channa Bhatura

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

6.95

Calamari

Garlic flavoured calamari sprinkled with carom seeds - a fusion of East and West

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** 18.95

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

Seekh Kebab

Tender rolls of minced lamb blended with fresh onions, green peppers, herbs & spices
15.95

Tandoori Lamb Chops

Succulent lamb lightly marinated with 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 Shrimp
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.

Shrimp 15.95 **Chicken** 13.95
Lamb 14.95 **Vegetable** 12.95

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 chili 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 curry tomato & onion 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

Alloo 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 & Cilantro 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