

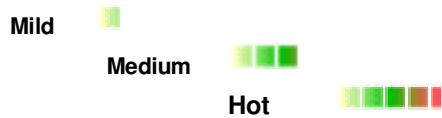


MENU & WINE LIST

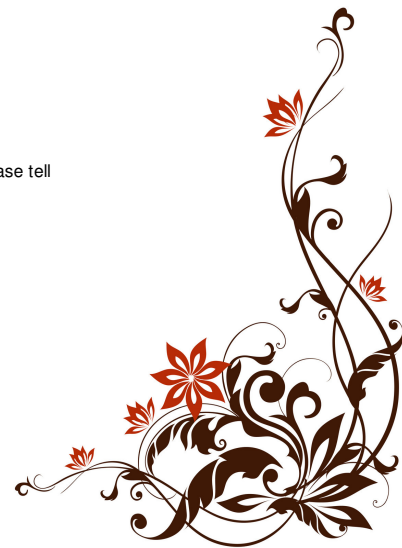
SAFFRON PLEDGE:

"To provide discerning diners exceptional Indian cuisine with a contemporary twist."

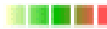


Here at SAFFRON we aim to provide Indian food using only the best fresh produce. This can however mean that waiting times are slightly longer than usual. As a general rule, we aim to serve starters 20 minutes after placing the order and mains 20 minutes after that. If you require a speedier service, please tell and we will try to accommodate as best as possible. We appreciate your patience.





*Note that some dishes may contain traces of nuts. Please tell us if you suffer from any allergies



STARTERS

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|---|------|
| SAFFRON MACHLI | 6.95 |
| Seabass marinated with our special marinade flavoured with saffron & shallow fried. | |
| SAMOSA (Meat or Vegetable) | 3.95 |
| Spiced meat or vegetables with garam masala, ginger and green coriander wrapped in a crispy fried pastry. | |
| TAWA SCALLOPS | 6.95 |
| Pan-fried Scottish scallops served with cauliflower and red pepper relish. | |
| SPINACH & ONION PAKORA (V) | 3.50 |
| Crispy spinach and onion strips deep-fried in a gram flour coating. | |
| MASALA DOSA (V) | 4.50 |
| Thin rice pancake filled with spiced potato, served with tomato & coconut chutney. | |
| JHINGA PUREE | 4.95 |
| King prawn cooked in tamarind juice and other spices, rolled in a tortilla. | |
| MACHLI BHUJIA  | 5.50 |
| Grilled Cod flakes with tomato, onion, chat masala and chopped chilli. | |
| HARA BHARA KEBAB (V) | 4.50 |
| Spicy lentil and spinach patties, a speciality of Uttar Pradesh. | |
| SAFFRON CHILLI PANIR (V)  | 3.95 |
| Cottage cheese tossed with chilli, bell peppers and a house spicy sauce. | |
| RABBIT VARUVAL  | 5.95 |
| A South Indian speciality of rabbit meat tossed with onion, curry leaves & ground spices. | |

TANDOORI STARTERS


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| TANDOORI JHINGA | 6.95 |
| King size prawns marinated in natural herbs and roasted in a clay oven. | |
| MURGH TIKKA | 4.50 |
| Succulent boneless chicken marinated with yogurt and various spices | |
| HARIALI MURGH TIKKA  | 4.50 |
| Skewered chicken pieces with an intoxicating paste of cilantro, mint and chilli. | |
| BOTI KEBAB  | 4.95 |
| Succulent pieces of beef in exotic spices and grilled to perfection. | |
| LUCKNOW SHEEK KEBAB | 4.50 |
| Spiced lamb minced and soft cheese moulded on to skewers and tandoored. | |
| TANDOORI MIX | 5.50 |
| A combination of chicken tikka, lamb tikka & sheek kebab. | |

SALADS


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| CRAB & AVOCADO SALAD | 5.50 |
| Crab meat and avocado mixed with light spices | |
| PAPDI CHAT (V) | 3.95 |
| A refreshing, crunchy combination of fried wheat, crisp potato cubes, chickpeas and low fat yoghurt in a fresh mint and tamarind chutney. | |


Mild 


Medium 

Hot 


TANDOORI MAIN COURSE

JHINGA SHASHLIK  **12.95**
Overnight marinated king prawns skewered with onion, tomatoes and capsicum.


TANDOORI SALMON LASOONI  **11.95**
Salmon marinated in traditional Indian spices with garlic, grilled to perfection.

MURGH or GOSHT TIKKA SHASHLIK  **9.50**
Succulent pieces of chicken or lamb tikka marinated with yoghurt and special spices barbecued with onion, capsicum and tomatoes


SIZZLING MURGH or GOSHT TIKKA  **9.95**
Tangy fiery South Indian stir-fry with soy sauce, Bell peppers, tomatoes and chilli. Chicken or Lamb


SHEHENSAAH KI DAAWAT (Tandoori Mix Grill)  **11.95**
Gathering of king prawns, tandoori chicken, chicken tikka, lamb chop and sheek kebab


SEAFOOD

JHINGA PESHWARI  **10.95**
King prawn marinated in yoghurt and mild spices, finished with cream and a touch of tomato gravy

MACHER JHOL  **10.95**
Traditional Bengal fish curry

JHINGA MALAI CURRY  **10.95**
Bengal river king prawn cooked with mustard seed coconut milk and coriander

MEEN MAPPAS  **10.95**
Cubes of cod cooked with onion and tomato, tempered with mustard Seeds and curry leaves, finishes with coconut milk.

JHINGA ANGARA  **10.95**
King prawns cooked with peppers, lemon juice, tomato, onion and special hot spices

BIRYANI

Basmati rice cooked with green herbs in a special blend of spices and flavoured with saffron. Served with a vegetable curry

MURGH BIRYANI (Chicken) **9.50**

GOSHT BIRYANI (Lamb) **9.95**




JHINGA BIRYANI (King Prawn) **11.95**

SABJI BIRYANI (Mixed Vegetables) **7.95**

SAFFRON SIGNATURE DISHES










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| LOBSTER PERI-PERI | 19.95 |
| Tronconnettes of Scottish lobster, tossed in crackled mustard seeds and curry leaves, finished with galangal flavoured sauce. | |
| MALABAR JHINGA CURRY | 13.95 |
| King prawns simmered in tangy gravy of tomatoes, coconut milk, lemon juice, served on cumin scented tossed macedoine of onion & peppers. | |
| SAMUNDARI MOILEE | 13.95 |
| Grilled scallops, cod & prawns on a bed of crisp spinach with garlic, Spiced mash potato, served with classic fish moilee sauce. | |
| BEEF STEAK A AL INDIANA | 13.95 |
| Scottish beef steak cooked to order, served with wholegrain mustard mush & red wine flavoured mushroom sauce. | |
| NALLI GOSHT | 12.95 |
| Overnight marinated Welsh lamb shank braised with tomato, onion, fresh herb and spices. | |
| MURGH CHADNI CHOK | 12.95 |
| Free range chicken fillet in onion, tomato, garlic and creamy gravy, served on spiced tossed julienne seasonal vegetables. | |
| TAWE KI BATHAK | 12.95 |
| Braised Barbary duck breast tossed in smoky Chinese five spiced flavoured hickory sauce. | |
| ACHARI VENISON | 14.95 |
| Pan-fried steak of highland venison, spiced rustic potato gateau and pickling curry. | |
| TAWALI MACHLI | 13.95 |
| Pan fried spiced red mullet, chic pea and spinach gateaux, cumin and coriander scented beurre blanc. | |
| GOAN VEGETABLE & FRUIT CURRY | 9.95 |
| Seasonal vegetables & fruits cooked with chefs own blend of spices. | |
| CHICKEN | |
| MURGH SHAHI KORMA  | 8.50 |
| Succulent pieces of chicken cooked in a mild creamy sauce. | |
| MURGH MAKHANI  | 8.50 |
| Grilled chicken in a mild buttery tomato gravy, a Delhi favourite. | |
| MURGH BANJARA  | 8.50 |
| Julienne of chicken breast with bell peppers, onion, tomato and spices. | |
| MURGH NIL SALLI  | 8.50 |
| Morsel of chicken with apricot and garnished with straw potato . | |
| MIRCHI MURGH  | 8.50 |
| Marinated chicken cooked in a hot chilli garlic sauce with coriander. | |
| MURGH CHETTINAAD  | 8.50 |
| Chicken cooked in a hot masala of red chilli , curry leaf and mustard seeds, a south Indian speciality. | |

LAMB

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| GOSHT PASANDA  | 8.95 |
| A velvety mild dish, made with fresh cream and ground pistachio | |
| NARIAL KA GOSHT  | 8.95 |
| Tender pieces of lamb in a coconut and fennel flavoured gravy. | |
| GOSHT ROGANJOSH  | 8.95 |
| A traditional lamb curry from north west frontier of India | |
| SAG GOSHT  | 8.95 |
| Tender lamb cubes with fresh spinach, lightly spiced with fenugreek | |
| KEEMA AND PEAS BHUNA  | 8.95 |
| Minced lamb and green peas cooked with medium spices | |
| GOSHT KALI MIRCH  | 8.95 |
| Tender lamb pieces cooked with ground black pepper and hot spices | |
| KADHAI GOSHT HYDERABADI  | 8.95 |
| Cubes of lamb with onion, tomato, peppers and special kadhahi spices | |

VEGETARIAN

Side/Main

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| SUBZI MALAI KOFTA  | 4.50/7.50 |
| Vegetable and cheese dumplings simmered in a rich creamy gravy | |
| PALAK PANEER  | 4.50/7.50 |
| Cottage cheese & spinach cooked with cumin, garlic and kasoori methi | |
| DINGRI MUTTER  | 4.50/7.50 |
| Fresh mushroom and green peas with ground herbs and spices | |
| ALOO JEERA HARA DHANIYA  | 4.50/7.50 |
| Diced potato tossed in cumin, lemon juice, onion seeds and coriander. | |
| BINDI BHAJEE  | 4.50/7.50 |
| Fresh diced okra sautéed with crisp onion, lemon juice and coriander | |
| TARKA DAL  | 4.50/7.50 |
| Lentils simmered with tomato and onion, tempered with garlic. | |
| PANEER KADHAI  | 4.50/7.50 |
| Cottage cheese with peppers, onion, tomato & special kadhahi masala | |
| CHANA MASALA  | 4.50/7.50 |
| Chickpeas cooked in an authentic Punjabi way. | |
| KHATTE BAINGAN  | 4.50/7.50 |
| Tangy and spicy preparation of aubergine with amchur powder | |

RICE

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| PLAIN CHAWAL | 2.30 |
| Long grain fluffy rice | |
| SAFFRON RICE | 2.65 |
| Aromatic Basmati rice. On its own or flavoured with: | |
| PYAJEE (Onions) | 2.95 |
| SABJI (Mixed Vegetables) | 2.95 |
| SABNAM (Mushrooms) | 2.95 |
| ENDA (Egg) | 2.95 |
| JEERA (CUMIN) | 2.95 |

TANDOORI BREADS & SUNDRIES

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| NAN | 2.10 |
| Classic Indian bread cooked in a clay oven | |
| PESHWARI NAN | 2.75 |
| Nan bread stuffed with sultanas and nuts topped with sesame seeds | |
| KULCHA | 2.75 |
| Nan stuffed with a choice of fillings : keema, cheese, garlic or spiced potatoes. | |
| ALOO PARATHA | 2.50 |
| TANDOORI ROTI | 1.95 |
| CHAPPATI | 1.40 |
| PURI (traditional fluffy, deep-fried indian bread) | 1.95 |

ACCOMPANIMENTS

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| RAITHA (Cucumber & Yoghurt) | 1.95 |
| POPADOMS | 0.60 |
| CHUTNEY | 0.50 |
| Chutney tray – per person | |

- A 10% service charge will be added for groups of 10+ -

AWARDS & ACCOLADES

Saffron into finals of 'Gastronomy Team of the Year'
June 2010

Saffron crowned 'Best Restaurant in Midlands' by Good Food Guide
May 2010

Chef Sudha competes on Channel 4's Iron Chef UK
April 2010

Saffron wins Indian Restaurant Challenge
October 2009

Saffron is runner up in the National Finals of SACC
October 2009

Saffron rated highest Asian restaurant in Midlands in GFG
September 2009

Sudha into Finals of British Turkey Awards
September 2009

Saffron into Regional Finals of South Asian Chef Competition
June 2009

Winner - Best Out of Town Restaurant. Taste of Birmingham
July 2008

Winner - Best Mid Priced Restaurant. BirminghamPlus.com Awards
December 2007