

We are delighted to welcome you to Cafī Saffron and to our extensive range of wonderful dishes.

We have, of course, many of your firm favourites alongside a careful selection of chef's specialities, all beautifully prepared and remaining true to the regional cuisine of India, Bangladesh and Pakistan.

The variety of starters chosen by our chef, combine to create a glorious fusion of flavours and exotic palette of the sub-continent.

All our dishes are prepared with care in the Saffron kitchen, using the finest ingredients and an authentic combination of spices. Our approach to healthy eating demands that no artificial colours, stock or food additives are used in our dishes.

Our waiters will be glad to help and advise you in your choice of meal, or if you need to understand more about any of the dishes.

We are all dedicated to ensuring you enjoy your meal at Cafī Saffron.

Subtly Spiced  Spiced 

Hot  Extremely Hot 

 Contains Nuts

## FIRST COURSE

**Papadoms** (plain or spicy) £0.50

**Chutney and Pickles** £0.50

### APPETISERS (FOR 4 PEOPLE)

A panorama of our finest starters recommended by our chef, simply pick a choice of platter and nibble while you chat.

**Parsi Platter** £10.95

An appetising range of full-flavoured kebabs, including fish, chicken and lamb.

**Cox's Bazaar Seafood Platter** £12.50

Fish tikka, prawns and king prawns

**Vegetarian Platter** £10.95

Samosa, onion bhajee and vegetable stuffed pepper

**Jalpari Platter** £10.95

An 'assiette' composed from a selection of our best chicken, meat and vegetable starters.

Starters served with accompanying chutneys, dips and fresh salad.

## CLASSIC STARTERS

### **Chicken shashlik** £2.75

Cooked on charcoal with tomatoes and green pepper.

### **Sheekh Kebab** £2.75

### **Chicken Tikka Malai** £2.75

Succulent bite size pieces of marinated chicken, grilled to perfection.

### **Tandoori Chicken** £2.75

Chicken marinated in paprika and cardamon - tender and full flavour.

### **Tandoori King Prawns** £3.75

Giant tiger prawns marinated in garam masala and fresh herbs, smoked over charcoal.

### **Chicken Pakora** £2.75

Diced pieces of chicken breast marinated in spicy batter, fried crisp.

### **Onion Bhaji** £2.65

Diced onions and vegetables seasoned with spices and green herbs, fried crisp.

### **Samosa Chaat** £2.95

Maharashtrain road side fare - Vegetable samosas served with chicken peas and topped with a medley of chutneys and yoghurt dip.

### **Avocado with prawns or prawn cocktail** £2.95

### **Sea Bass Biran** £2.95

A Sea bass coated in crispy cumin seeds.

### **Red Mullet in Goan Spices** £2.95

Marinated in pickled spices, grilled in a tandoor.

### **Spiced Potatoes & Garlic Mushrooms** £2.95

Lightly tossed with chef's five favourite spices.

### **Chicken Tikka & Mushroom Garlic Stir Fry** £2.95

A truly tantalising starter with a hint of chilli and tamarind.

### **Punjabi lamb Chops** £2.95

Pieces of lamb (on the bone) marinated in spices, cooked in the tandoor.

### **Lamb Tikka** £2.95

Cooked to perfection with chef's own recipe.

## SOME OF OUR FAVOURITES

### **Special Starter** £2.95

A combination of three starters: Prawn puree, chicken shashlik and onion pakora - definitely satisfying.

### **Mixed Starters** £2.95

Onion pakora, chicken tikka malai, salmon tikka.

### **Salmon Tikka** £2.95

Pan fried salmon steak coated in sprinkled turmeric and rock salt.

### **Stuffed Peppers** £2.75

Green pepper baked in tandoor and stuffed with spicy minced lamb, chicken or vegetables.

### **Chicken Tikka Puree** £2.75

Diced pieces of chicken, sweet and sour taste, served on crispy yoghurt bread.

### **Prawn Pathia Puree** £2.95

Prawns cooked in light spices, served on crispy yoghurt bread.

### **King Prawn Pathia Puree** £3.75

King sized prawns cooked in light spices sweet and sour taste served on crispy yoghurt bread.

### **Spiced King Prawns** £3.75

Golden fried and vermicelli coated

†: 01564 772190

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## MAIN COURSE

*Regional dishes from Red Hot Goa to Kashmir and savour the flavours of North Bengal.*

### HOUSE SPECIALITIES

**Jaipuri** 🍗 Chicken £6.25 King Prawn £7.45

Tandoori baked chicken or king prawn simmered in a tantalising sweet and sour butter sauce, touch of tamarind, hint of chilli paste - a fabulous dish.

**Shakuti** Chicken £6.25 Lamb £6.25 King Prawn £7.45  
A very popular dish from South of India. Chicken or Lamb cooked in roasted spices, coconut milk and fresh curry leaves, creating a mild flavoursome dish - recommended.

**Makhani** Chicken £6.25 King Prawn £7.45  
Tandoor baked chicken or king prawn prepared in a sweet and sour sauce, flavoured with fenugreek and fresh coriander - a tastefully spiced and deliciously mild dish.

**Bangla Chicken Jhal** £6.25

A bangla version of chicken jalfrezi diced breast pieces of chicken in a slightly hot tangy sauce.

**Keshri** Chicken £6.25 Lamb £6.25 King Prawn £7.45

A carefully spiced dish with bay leaves and fresh garam masala, prepared with diced green vegetables - a home style dish, medium strength but recommended slightly hot.

**Rezelah** Chicken £6.25 Lamb £6.25 King Prawn £7.45

A classic dish from the North of Bengal, tastefully spiced with a variety of herbs and spices, garnished with sauteed tomatoes, green pepper and fresh coriander.

**Salmon Kajhool** £6.45

The famous Bengal speciality - pan fried salmon steaks simmered in freshly grounded spices and dill sauce.

**Rajasthani Lamb** £6.25

Fillet of Lamb marinated in pickled spices, simmered in slightly hot tangy sauce with balsamic vinegar.

**Tawa** Chicken £6.45 Lamb £6.45 King Prawn £7.95

A traditional dish from the western frontiers, slightly hot and spicy with sweet chilli flavours. Served on a griddle, a dry dish served with very little gravy. CHEF'S CHOICE. (Mild or Spicy)

## MAIN COURSE

### CHEF'S RECOMMENDATIONS

#### Desi

(Chicken £6.45/Lamb £6.45/King Prawn £7.95)

Desi means 'traditional' or 'native' and this is a simple dish made with our own special blend of spices, medium hot and full of flavour.

**Chicken Tikka Masala** 🍗 £5.95

We present our own exclusive recipe of succulent chicken tikka in smooth masala sauce.

**Tandoori Chicken Masala** £5.95

Barbecued Chicken, cooked together with minced Lamb in fresh ground spices.

**Korai Chicken** £5.95

Diced pieces of chicken cooked with chunks of green pepper, tomatoes and a touch of fresh ginger - a medium strength dish.

**Fish Tikka Makhani** £5.95

Salmon steak simmered in delicate sweet and sour butter sauce with fresh coriander and fenugreek - delicious to taste.

**Chicken Tikka Chilli Garlic** 🍗🍗 £5.95

Tandoor baked chicken pieces in garlic and chilli sauce, a slightly hot and spicy dish.

**Coriander Chicken** £5.95

An exceptional chicken curry in a smooth gravy - well flavoured, a firm favourite.

**Lamb Passanda** 🍗 £5.95

Tender fillet of lamb, mildly spiced with cream and garnished with pistachio - a characteristically rich and creamy dish.

**Lamb or Chicken Jalfrezi** £5.95

Cooked with onions and green peppers together with a dozen spices and green herbs (medium or hot - please ask).

**Jhinga La-Jawab** £7.45

Tandoor baked king-sized prawns stir fried in a medium spiced sauce garnished with French beans, tomatoes and fresh green herbs, a truly delicious dish.

**Jhinga Masala** 🍗 £7.45

King-sized prawns baked in tandoor, extensively prepared with a rich tomato based sauce, a touch of sour yoghurt.

## TRADITIONAL MAIN COURSE DISHES

Our selection of 'Old favourites' - these dishes are recognised by everyone and have been enjoyed by generations of Indian food lovers.

### CHICKEN DISHES

#### Chicken Bhuna £5.25

A thoroughly garnished dish with onions, capsicum and tomatoes and a touch of selected spices.

#### Butter Chicken £5.45

Tandoor roasted pieces of chicken cooked in butter, mildly spiced in a rich tomato sauce and a generous touch of cream.

#### Chicken Korma 🍯 £5.25

Boneless chicken simmered in mild almond sauce. Cooked with chopped green pepper and a mix of fresh and braised onions, taste.

#### Chicken Dopiaza £5.25

Cooked with chopped green pepper and a mix of fresh and braised onions, slightly hot taste.

#### Akbari Chicken £5.45

Diced pieces of chicken cooked in a variety of spices and herbs, garnished with a tantalising sauce.

#### Chicken Pathia 🍷 £5.25

Cooked in medium spices, producing a hot and sour taste - a most popular dish.

#### Chicken Morchi 🍷 £5.25

A carefully thought dish for the discerning palate, hot enough to convince anyone that 'up market does not mean bland.

#### Chicken Madras 🍷 £5.25

We are convinced this dish needs no instruction!

#### Chicken Sagwala £5.25

Cooked with fresh spinach, a touch of garlic and spices producing a medium strength dish.

#### Chicken Dhansak 🍷 £5.25

Chicken cooked with lentils, spices and fresh green herbs, touch of green pepper producing a hot and sour dish.

#### Chicken Vindaloo 🍷🍷🍷 £5.45

An old favourite - extremely hot.

All dishes can be prepared with Sea Bass, Red Mullet or Salmon.

### CHICKEN TIKKA DISHES

#### Chicken Tikka Rogan Josh £5.95

#### Chicken Tikka Korma 🍯 £5.95

#### Chicken Tikka Dopiaza £5.95

#### Chicken Tikka Madras 🍷 £5.95

#### Chicken Tikka Akbari 🍷 £5.95

#### Chicken Tikka Sagwala £5.95

#### Chicken Tikka Dhansak 🍷 £5.95

#### Chicken Tikka Pathia 🍷 £5.95

#### Chicken Tikka Vindaloo 🍷🍷 £5.95

#### Chicken Tikka Chana 🍷 £5.95

#### Chicken Tikka Bhuna £5.95

## LAMB DISHES

### Rogan Josh £5.45

Lamb cooked in spices, herbs and cashew nuts, with tomatoes to add taste.

### Lamb Sagwala £5.45

Lamb cooked with fresh spinach, medium spiced with garlic, ginger and a squeeze of lemon to add to the taste.

### Lamb Pathia 🍷 £5.45

Lamb cooked with tomatoes, a touch of green chilli - a very tasteful dish.

### Akbari lamb 🍷 £5.45

Diced pieces of lamb cooked in a variety of spices and herbs, garnished with a tantalising sauce.

### Lamb Vindaloo 🍷🍷 £5.45

Lamb stewed in very hot gravy.

### Lamb Korma 🍷 £5.45

Lamb pieces extensively prepared in cream, nuts and mildly spiced.

### Lamb Dhansak 🍷 £5.45

Lamb cooked with lentil pulses, with a tinge of lemon. Producing hot & sour flavour.

### Lamb Morchi 🍷 £5.45

Lamb cooked in spices and herbs, madras strength.

### Bhuna Keema £5.45

Medium hot minced lamb, cooked with turmeric, mace, mixed spices and a generous touch of tomatoes.

### Lamb Dopiaza £5.45

Lamb cooked with chopped green pepper and a mix of fresh and braised onions, slightly hot taste.

### Bhindi Gust 🍷 £5.45

Lamb/ladies fingers - Tender pieces of spring lamb with selected okara prepared in a tomato and spicy sauce.

### Lamb in South Indian Spices 🍷🍷 £5.95

Fillet of lamb stir fried in South Indian spices.

## SEAFOOD DISHES

### Red Mullet Fantasy £6.95

Red mullet fillets marinated and pan fried with red chillies and turmeric followed by a separate cooking sauce of aubergines, potatoes and tomatoes with green chillies.

### King Prawn Bhuna £7.45

King prawns cooked in spices and flavoured with tomatoes and green herbs - a classic dish.

### King Prawn Sagwala £7.45

King prawn fired in butter and a touch of garlic, treated with spices and herbs, cooked with fresh spinach.

### King Prawn Morchi 🍷🍷 £7.45

King prawns cooked with freshly ground chillies with spices to a madras strength.

### King Prawn Rogan Josh £7.45

A most popular dish - prawns cooked in herbs and spices, garnished with tomatoes.

### King Prawn Pathia 🍷 £7.45

Cooked with tomatoes and green chillies - a very tasteful dish.

### King Prawn Dhansak 🍷 £7.45

King prawn cooked with a squeeze of lemon, lentils, touch of chillies, producing a medium hot and sour taste.

### King Prawn Vindaloo 🍷🍷 £7.45

King prawns simmered in hot red chilli sauce, very hot.

### Prawn Bhuna £5.65

Prawns cooked in spices and flavoured with tomatoes and green herbs.

### Prawn Morchi 🍷 £5.65

Cooked to a madras strength, using freshly ground chillies with spices.

### Prawn Dhansak 🍷 £5.65

A most popular dish - Prawns cooked in lentils, lemon juice slightly hot and sour taste. Producing hot & sour flavour.

### Prawn Rogan Josh £5.65

Prawns cooked in spices and herbs, garnished with spicy tomatoes.

### **Prawn Dopiazza** £5.65

Prawns cooked with green peppers and a mix of fresh and braised onions, slightly hot taste.

### **Prawn Pathia** 🍷 £5.65

Prawns cooked with tomatoes, green chilli - a very tasteful dish.

### **Prawn Vindaloo** 🍷🍷 £5.65

An old favourite - hot and spicy without a doubt!

## **TANDOORI GRILLS**

### **Tandoori Mix** £6.95

A selection of tikka malai, tandoori king prawn, salmon tikka, paprika chicken, served with fresh salad and nan bread.

### **Tandoori King Prawn** £8.25

Giant tiger prawns marinated in garam masala and a dozen herbs, skewered over charcoal, served with plain rice and medley of sauce.

### **Chicken Tikka Malai** £5.45

Succulent bite size pieces of marinated chicken - grilled to perfection.

### **Tandoori Chicken** £5.45

Half chicken marinated with cardomom and paprika spices - tender and full of flavour.

### **Lamb Tikka** £5.95

Cooked to perfection with Chef's own recipe.

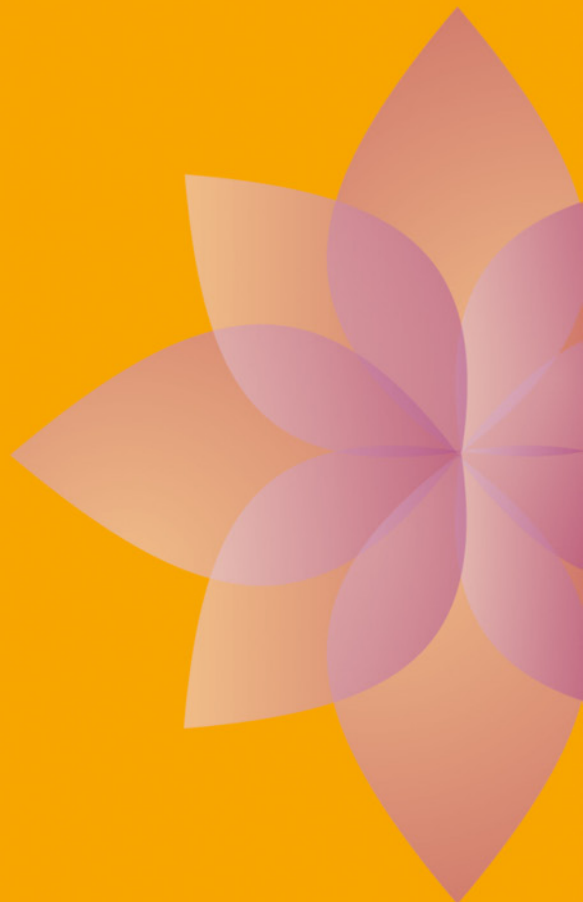
### **Tandoori Fish Tikka** £6.50

Salmon steak marinated in turmeric, lemon juice, pan fried. Served with plain rice complemented with fresh salad.

### **Sea Bass Biran** £6.50

Sea Bass coated in crispy cumin seeds.

**All tandoori dishes served with accompaniments of traditional chutneys and crisp salad.**



## BIRYANI DISHES

Basmati rice treated together with lamb, chicken or vegetable in ghee, with delicate spices and herbs - a risotto dish.

Served with fresh vegetable curry or tarkha dhall. Please ask.

**Chicken Biryani** £6.25

**Lamb Biryani** £6.45

**Chicken Tikka Biryani** £6.95

**Vegetable Biryani** £6.25

**Prawn Biryani** £6.65

**King Prawn Biryani** £7.95

**Chicken & Prawn Biryani** £7.25

## BALTI DISHES

A very popular dish in the Midlands.

The combination of herbs and spices make this dish very tastefully spicy, garnished with onions, tomatoes and generous touch of fresh coriander.

**Spicy Tikka Masala Balti** £6.45

**Chicken Balti** £5.45

**Lamb Balti** £5.75

**Chicken Tikka Balti** £5.95

**Vegetable Balti** £5.45

**Prawn Balti** £5.95

**King Prawn Balti** £7.75

**Chicken & Prawn Balti** £6.45

**Mixed Balti** (Chicken, lamb and prawn) £6.95

Extra mushrooms or any other assortment of vegetables can be prepared with the above dishes. Extra 1.00 - Recommended with naan bread.

## EUROPEAN DISHES

**Roast Chicken** £5.95

**Scampi** £5.95

**Choice of Omelettes** £5.95

Above dishes served with appropriate vegetables.

All prices inclusive of VAT

The management reserves the right to refuse admission or service.

## SELECTED SET MEALS

### Banquet Meal For Two

Popadom & Chutney  
Any two Starter  
Any two Main Dishes  
Vegetable Side Dish  
Any Rice, Any Nan

Seafood £2.00 Extra

£19.95

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## ACCOMPANIMENTS & SUNDRIES

### VEGETABLE AND SIDE DISHES

**Mixed Vegetable Korma** 🍌 £2.45

**Mixed Vegetable Curry** £2.45

**Mushroom Bhajee** £2.45

Cooked in light spices.

**Bhindi Dopiaza** £2.45

Crispy fried okra and caramelised onions with tempered cumin seeds and lightly spiced.

**Bombay Aloo** £2.45

Lightly sauteed with cumin, red chillies, fresh herbs and spices.

**Sag Paneer** £2.45

Stir fried spinach with tempered spices cooked with cottage cheese.

**Vegetable Makhani** £2.45

Seasonal vegetables cooked together in a sweet and sour sauce with ginger juliennes.

**Shim Bhajee** £2.45

Diced French Beans lightly spiced.

**Paneer Makhani** £2.45

Home made cottage cheese simmered in sweet and sour butter sauce with ginger juliennes.

**Stir Fried Mushrooms** £2.45

Mushrooms quickly tossed with onions and green peas - a very popular accompaniment.

**Cauliflower Bhajee** £2.45

**Aloo Palak** £2.45

Potatoes and spinach.

**Aloo Gobi** £2.45

Potatoes and cauliflower.

**Aloo Vaigan** £2.45

Potatoes and aubergines.

**Chana Bhuna** - £2.45

Chicken peas cooked in a piquant gravy sauce in light spices.

**Tarka Dhall** £2.45

**Niralas Sabzi** £2.45

Diced green vegetables, sauteed in light spices.

**Raitha** £1.45

Cucumber or mixed yoghurt dip, garnished with crisp okra.

**Any of the above vegetable dishes can be prepared as main course dishes at an extra charge of £2.50**



## BREADS AND RICE

### Chapati £1.25

Wholemeal bread baked on tawa.

### Naan £1.75

Freshly baked leavened bread.

### Garlic Naan £1.95

### Keema Naan £1.95

Minced lamb.

### Peshwari Naan 🍯 £2.25

Honey and almond.

### Cheese, Garlic & Coriander Naan £2.25

### Special Naan £2.25

Leavened bread baked with onions, garlic and green pepper, with a touch of coriander.

### Onion Khulcha £1.95

Leavened bread baked with a generous touch of onions.

### Masala Kulcha £1.95

Vegetables and a sprinkle of cumin seed.

### Paratha £1.75

Wholemeal bread rolled and fried in butter - Chef's favourite!

### Batura £1.30

Delicate puffy yoghurt bread - recommended.

### Kashmiri Special Rice £2.45

Pilau rice fried with mixed fruits.

### Bengal Style Fried Rice £2.65

Chicken, Meat, Prawn, French Beans, stir fried with rice, fresh coriander - a delicious speciality.

### Mushroom Pilau £2.45

### Vegetable Pilau £2.45

### Saffron Pilau Rice £2.10

Saffron flavoured basmati rice, the perfect companion to your meal.

### Fried Rice £2.10

### Egg Fried Rice £2.45

### Chicken & Egg Fried Rice £2.45

### Plain Rice (steamed) £1.95

### Garlic & Chilli Rice £2.45

### Lemon & Coriander Rice £2.45

### French Fries £1.50

NB: Some of our dishes may contain nuts, if you have any allergy, please inform a member of staff.