



# Menu



# Saffron Indian Cuisine

Welcome to Saffron Indian Restaurant, we look forward to serving you and trust you will enjoy your time with us.

*Spices are the keynote of traditional Indian cuisine. Different regions have adopted blends of different spices and herbs to compliment the type of food and climate. From the delicately spiced dishes of the north, to the hot spicy foods of the south, to the great seafood dishes from the coastal regions. In preparing our menu for you we have included not only popular dishes usually found in Indian Restaurants but have also included a selection of dishes not often seen in England. Each dish has its own distinctive flavour which comes from selected herbs and spices which have to be separately prepared for each dish.*

*Should you wish a dish not shown on the menu please ask your waiter and we will do our best to prepare it for you. Should you have any cause for complaint a member of our management will attend to it personally.*

*Finally, we are pleased that you are spending your evening with us and look forward to your next visit.*

**Open 7 days a week - 5pm to midnight  
Including Bank Holiday**

## **Takeaway Service**

*We offer a Comprehensive takeaway service. Enjoy a drink in our bar while you wait or phone your order through and we will have it ready for you on arrival. Please ask for a takeaway menu.*

## **Buffet**

*Saffron offer an exquisite buffet meal on Sunday evenings. A wide variety of exotic delicacies are available for you to select, as often and as much as you like. Your waiter will be pleased to provide further details.*

## **Please note**

*We do not serve starters or side dishes without a main dish. We reserve the right to charge non-eating parties a cover charge of £10 per head. The management reserves the right to refuse service without giving an explanation.*

*A few of our dishes contain nuts and dairy products.  
If you or your party suffer from allergies please let a member of staff know.*

*Some of our dishes may take some extra time to cook, so we ask for your patience. Thank you.*

*For all bookings, you must notify us of a cancellation or any changes to the number of guests at least 48 hours prior to the booking.*

*We reserve the right to charge a fee of £10 per person for any guest who doesn't turn up without giving the 48 hours required notice.*



## Appetisers

An exceptional range of starters begins your meals who not eat in traditional style by ordering a selection of different starters and sharing them!

<b>Papadom</b>	£0.60
<b>Spicy Popadom</b>	£0.60
<b>Pickle Tray</b> <i>(per portion)</i> <i>Onion salad, Mango chutney, Mint sauce and Lime pickle</i>	£0.60

## Starters

<b>Saffron Platter</b> <i>(minimum 2 person)</i> <i>A unique combination of green herb chicken tikka, Lamb Seekh Kebab, staff khumbi and vegetable samosa</i>	<i>(per person)</i> £5.50
<b>Mass Biran</b> <i>Boneless Bangladeshi freshwater fish, marinated in saffron ground spices &amp; pan fried with onions &amp; peppers.</i>	£4.25
<b>Bhuna Puree</b> <i>(King prawn £1 extra)</i> <i>Pan fried prawns in a dry medium spiced sauce, served on a puree.</i>	£4.75
<b>Chilli Paneer</b> (V) <i>Paneer (Indian Cheese) coated with breadcrumbs, tossed in spicy and sweet sauce with peppers and onions.</i>	£4.75
<b>Malabari Chicken</b> <i>A nice combination of shredded chicken, sweetcorn, turmeric powder, onions, mustard seed, yoghurt, coconut powder and then finished with coconut.</i>	£4.75
<b>Stuffed Khumbi</b> (V) <i>Mushroom stuffed with cheese, covered with bread crumbs and deep fried to a golden finish.</i>	£4.25
<b>Chicken Pakora</b> <i>Diced chicken tikka dipped in a special spiced batter and deep fried until golden colour.</i>	£4.25
<b>Salmon Tikka</b> <i>Tandoor grilled chunk of salmon marinated with yoghurt, lemon juice and ground spices and baked in the tandoor.</i>	£5.45
<b>Trio of Tikka</b> <i>Green herbs Chicken Tikka, Lamb Tikka and traditional chicken tikka</i>	£4.60
<b>Chingri Bora</b> <i>(prawn cake)</i> <i>Minced prawn &amp; baby spinach sauteed with chopped onions, garlic, saffron spices, fresh mint &amp; coriander.</i>	£4.75

## Starters (contd.)

<b>Green Herb Chicken Tikka</b> <i>A subtle combination of green chilli, coriander, curry leaves and fresh mint.</i>	<b>£4.45</b>
<b>Mixed Kebab</b> <i>Chicken Tikka, Seekh Kebab &amp; onion bhaji.</i>	<b>£4.75</b>
<b>Onion Bhaji (V)</b> <i>Finely shredded onions, potatoes and lentils spiced with fennel and coriander, deep fried.</i>	<b>£3.95</b>
<b>King Prawn Butterfly</b> <i>Flattened king prawn marinated in spices, coated in bread crumbs and deep fried.</i>	<b>£5.75</b>
<b>Chicken Chat</b> (with puree £1 extra) <i>Tender chicken marinated in selected herbs and spices then cooked in a rich spicy and sour sauce</i>	<b>£4.50</b>
<b>Garlic Tiger Prawn</b> <i>Tiger prawn tossed with lots of fresh garlic, onions, coriander,</i>	<b>£4.95</b>
<b>Samosa</b> (Lamb or Vegetable) <i>Minced lamb or spiced vegetables wrapped in a thin crispy pastry.</i>	<b>£3.75</b>
<b>Lamb Seekh Kebab</b> <i>Spicy lamb minced with ground spices &amp; skewered, grilled in the oven.</i>	<b>£4.65</b>
<b>Lamb Shami</b> <i>Mince lamb patties with freshly ground aromatic spices, grilled in a pan.</i>	<b>£4.65</b>
<b>Lamb Tikka</b> <i>Delicious tender lamb marinated with tandoori spices, yoghurt, ginger then barbecued in the clay oven.</i>	<b>£4.65</b>
<b>Traditional Chicken Tikka</b> <i>Delicious tender chicken marinated with tandoori spices, yoghurt, ginger then barbecued in the clay oven.</i>	<b>£4.25</b>
<b>Batak Tikka</b> <i>Tender duck marinated in ground spices and then baked in the oven.</i>	<b>£5.25</b>
<b>Stuffed Pepper</b> <i>Whole capsicum grilled in the tandoor, stuffed with shredded chicken, lamb or vegetables and covered with melted cheese.</i>	<b>£5.35</b>
<b>Jhinga Paneer</b> <i>King prawn and paneer (Indian curd cheese) marinated in yoghurt and selected herbs and spices then grilled in the tandoor.</i>	<b>£5.95</b>

## Traditional Favourites

### Choose from chicken

Lamb or beef	50p extra
Chicken Tikka	£1.00 extra
Lamb Tikka	£1.25 extra
King Prawn	£4.00 extra
Tiger Prawn	£2.50 extra
Duck	£2.50 extra
Salmon	£2.00 extra

### Vegetable main course

£6.95

*Excludes rice & naan bread.*

### Tikka Masalla

£9.25

*Marinated in a prepared sauce of selected herbs and pices, Barbecued in Tandoori oven, Enriched with a masalla sauce.*

### Tikka Jalfrezey

£9.25

*A thick hot curry sauce made with a variety of fresh spices, onion, peppers and fresh green chillies.*

### Korma

£8.25

*This dish originates from around Delhi, they are delicately flavoured for a rich, creamy taste and cooked using coconut and raisins.*

### Bhuna

£8.25

*Cooked with special and herbs, onions and tomatoes in a thick sauce.*

### Dupiaza

£8.25

*Bangalore style curry with spicy onions and capsicum in a delicious sauce.*

### Rogon Josh

£8.25

*Cooked with medium hot sauce spices and herbs, garnished with lots of cooked tomatoes and coriander.*

### Karai

£8.25

*This is a fairly thick tomato based sauce cooked with slices of onion and capsicum, flavoured with garlic, ginger and a selection of spices.*

### Sag

£8.25

*A Punjabi dish, made into an earthy dry curry with spinach.*

### Balti

£10.75

*Balti dishes are lightly spiced, cooked with garlic, tomatoes, capsicum, onion and coriander, served with nan bread.*

### Dhansak

£10.75

*Persian style curry, hot, sweet and sour flavour, cooked in lentils with garlic and fenugreek, served with Pilau Rice.*

### Pathia

£10.75

*An unusual balance of hot, sweet and sour flavoured curry with a touch of coconut, served with Pilau Rice.*

### Madras - Fairly hot flavoured sauce.

£8.25

### Vindaloo - Very hot sauce with potato. -

£8.50

### Curry- Medium sauce

£8.25

## Saffron Specials

<b>Makhani Chicken</b>	<b>£9.75</b>
<i>Chicken marinated in a blend of spices and cooked on low flame with butter and almond until cooked. Slightly sweet &amp; buttery.</i>	
<b>Bengal Chilli Chicken</b> - Hot	<b>£9.75</b>
<i>Chicken Tikka marinated in herbs and spices then cooked with special garlic, green chilli and coriander sauce.</i>	
<b>Naga Mrich Masala</b>	<b>£9.75</b>
<i>Lamb, beef or chicken cooked in Bangladeshi naga chilli with special Saffron ground spice in bhuna style sauce ( hot)</i>	
<b>Hyderabadi Murgh</b>	<b>£9.75</b>
<i>Tender chicken marinated overnight, barbecued in the Tandoor then finished in sesame seed, tamarind and sweet chilli sauce.</i>	
<b>Mughle Azam</b>	<b>£9.85</b>
<i>An exceptional and spicy combination of tikka chicken, potatoes and lamb minced cooked in garlic, ginger and special ground spice.</i>	
<b>Sali Lamb or Beef</b>	<b>£9.85</b>
<i>A famous parsi wedding dish of tender lamb or beef cooked with dried apricots in a masala sauce. Garnished with crisp straw potatoes.</i>	
<b>Murgh Mushroomi</b>	<b>£9.85</b>
<i>Tender chicken cooked with mushroom, fresh garlic and ground spices and a touch of cream in a smooth balti sauce.</i>	
<b>Chicken Badam Pasanda</b>	<b>£9.85</b>
<i>Chicken in a mild sauce made from yoghurt, almonds and cream then flavoured with subtle spices.</i>	
<b>Gosht Kalimirch</b> (Lamb Or Beef)	<b>£9.85</b>
<i>Tender lamb or beef flavoured with bay leaf and cinnamon, cooked with garlic, coriander and black pepper.</i>	
<b>Saffron Special Murgh</b>	<b>£9.85</b>
<i>Tandoor Chicken cooked in tandoori for enhanced taste, and cooked with onions, bell peppers, garlic, saffron spices and finished with sweet chilli sauce.</i>	

## Saffron Specials

<b>Tamarind Chicken</b> <i>(Hot)</i> <i>Tender chicken cooked in the tandoor, finished with a blend of chillies, garlic, tamarind &amp; mustard seed to give a unique flavour.</i>	<b>£9.75</b>
<b>Green Chicken Curry</b> <i>Green herbs, chicken tikka cooked in a south Indian style with curry leaves, coconut milk and coriander.</i>	<b>£9.75</b>
<b>Nariyal Murgh</b> <i>Barbecued chicken cooked with coconut, selected herbs &amp; spices with coconut milk to produce a gorgeous taste.</i>	<b>£9.75</b>
<b>Chilli Chicken Masala</b> <i>Tender chicken marinated in our masala sauce and cooked with chef's own special garlic, chillies, cream and coriander sauce.</i>	<b>£9.85</b>
<b>Gosht Lal Mirchi</b> <i>(lamb or beef)</i> <i>A popular home cooked tender lamb or beef dish from the south of India with strong flavours of crushed red chillies, coriander, lemon and peppers.</i>	<b>£9.85</b>
<b>Achhari Gosht</b> <i>(lamb or beef)</i> <i>Tender lamb or beef pieces cooked in mango and lime sauce.</i>	<b>£9.85</b>
<b>Minty</b> <i>(lamb or beef)</i> <i>Tender lamb or beef pieces cooked in a cool yoghurt &amp; spicy mint based sauce.</i>	<b>£7.85</b>
<b>Chicken Amnah</b> <i>Succulent chicken cooked with mango and coconut milk to give a smooth medium flavoured dish.</i>	<b>£9.75</b>
<b>Aloo Zhall Gosht</b> <i>(Hot)</i> <i>Tender meat cooked with potatoes in a homemade chilli and garlic sauce.</i>	<b>£9.85</b>
<b>Shaktora Gosht</b> <i>(Fairly Hot) Lamb or Beef</i> <i>Citrus fruit from Bangladesh cooked with tender lamb or beef finely chopped onion, garlic, ginger, and Saffron spices with a touch of gram masala, garnished with fresh coriander.</i> <i>Seafood &amp; fish dishes</i>	<b>£9.85</b>
<b>Chicken Chittinad</b> <i>Chicken grilled in tandoor, cooked with onion lightly spiced with plum tomato, mango pulp and touch of tamarind.</i>	<b>£9.85</b>

## *Tandoori Grilled Main Courses*

*All dishes served with fresh crispy mixed salad.*

**Traditional Chicken Tikka** £7.95

*Boneless supreme chicken marinated overnight in yoghurt, herbs and spices.*

**Green Herbs Chicken Tikka** £8.25

*A subtle combination of green chilli, coriander, curry leaves and fresh mint.*

**Lamb Tikka** £8.95

*Tender lamb marinated overnight in yoghurt, herbs and spices.*

**Batak Tikka** £10.25

*Succulent slices of breast of duckling marinated then cooked in the tandoor.*

**Half Tandoori Chicken** £7.95

*Succulent pieces of chicken on the bone prepared as above.*

### **Shashlik**

*Succulent barbecued Chicken, Lamb, King Prawn or Duck combined with the taste of roasted peppers, onions and tomatoes. Choose from below:*

**(A) Traditional Chicken Tikka** £8.95

**(B) Lamb Tikka** £9.95

**(C) Green Herbs Chicken Tikka** £9.25

**(D) Duck Tikka** £10.95

**(E) Tandoori King Prawns** £13.75

**Tandoori Mixed Grill** £14.50

*A mixture of Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheekh kebab, Tandoori king prawn and served with plain nan.*

**Tandoori King Prawns** £12.95

*King prawns delicately spiced and barbecued on skewers.*

**Tandoori Salmon** £10.95

*A salmon fillet marinated with herbs and spices then grilled in the tandoor and garnished.*

## Seafood & Fish Dishes

<b>Mirchi King Prawn Piazi</b>	£13.75
<i>King Prawns cooked with slices of onion, capsicum, flavoured with garlic, green chillies &amp; coconut milk.</i>	
<b>King Prawn Zaffrani</b>	£13.75
<i>King Prawns tossed in garlic and fresh ground spices then stir fried with peppers, onion and a sweet chilli sauce.</i>	
<b>Machli Shim</b>	£9.95
<i>Bangladeshi fish marinated in fresh garlic and ground spices then cooked with green beans in Bhuna style sauce.</i>	
<b>Machli Aloo Bhuna</b>	£9.95
<i>Bangladeshi fish in fresh garlic and ground spices, cooked with baby potatoes in a bhuna style.</i>	
<b>Malabari Fish</b>	£9.95
<i>A delicious preparation of Bangladeshi fish prepared in South Indian style with finely chopped tomatoes in thick medium sauce with coconut milk.</i>	
<b>Mass Jalfrezey</b>	£9.95
<i>A fresh water Bangladesh fish cooked in a terrific hot and spicy sauce of green chillies, turmeric, garlic and coriander.</i>	
<b>Suka Salmon</b>	£11.75
<i>Prime salmon flavoured with garlic, herbs and aromatic spices and served with tamarind and cinnamon base sauce.</i>	
<b>Mass Biran</b>	£9.50
<i>Boneless Bangladeshi freshwater fish, marinated in saffron ground spices &amp; pan fried with onions &amp; peppers. Served with mixed salad.</i>	
<b>Garlic Machli</b>	£9.95
<i>A popular dish from Bangladesh, succulent fish cooked with slices, fresh garlic and selected herbs and spices in bhuna style.</i>	

## Duck

<b>Rajasthani Batak</b>	£10.95
<i>Lean duck marinated overnight, barbecued in the tandoor then finished in sesame seed, tamarind and honey sauce.</i>	
<b>Mango Batak</b>	£10.95
<i>Tender barbecued duck marinated in fresh ground spice then cooked in mango flavoured sauce.</i>	
<b>Podina Batak</b>	£10.95
<i>Tender barbecued duck marinated in fresh ground spices, cooked with mint flavoured sauce and mango</i>	
<b>Stir Fried Batak</b>	£10.95
<i>Tender barbecued duck marinated in herbs and spices then cooked with bell peppers, onions and green chillies.</i>	
<b>Kerala Batak</b>	£10.95
<i>Barbecued duck dish from south of India Region of Kerala. Cooked with saffron spices, garam-masala, sliced ginger, onion, garlic, mustard and fennel seeds with a touch of ghee, then finished with coconut milk.</i>	

## Biryani

*The Biryani originated from the chef's who cooked for the royals. Spices were carefully selected and cooked together with chicken or lamb, rice was added towards the end served with vegetable curry.*

<b>Chicken Tikka</b>	<b>£9.95</b>
<b>Chicken</b>	<b>£9.50</b>
<b>Lamb Tikka</b>	<b>£10.25</b>
<b>Lamb</b>	<b>£9.75</b>
<b>Duck Tikka</b>	<b>£9.50</b>
<b>Tiger Prawn</b>	<b>£11.95</b>
<b>Saffron Mixed Special</b>	<b>£11.95</b>
<i>A mixed chicken, meat &amp; seafood dish.</i>	
<b>Nawabi Chicken Tikka</b>	<b>£11.50</b>
<i>Chicken tikka, spinach and green chillies.</i>	
<b>VEGETABLE OR MUSHROOMS (V)</b>	<b>£8.95</b>

## Vegetarian Main Dishes

<b>Korai Sabzi</b>	<b>£6.95</b>
<i>Mixed vegetables, lightly spiced and cooked with fresh ginger, garlic, onions, capsicum, tomato and coriander.</i>	
<b>Vegetable Chilli Fry (HOT)</b>	<b>£6.95</b>
<i>A melange of vegetables, cooked in a special garlic &amp; chilli sauce.</i>	
<b>Paneer Palak</b>	<b>£7.50</b>
<i>Fresh cottage cheese and spinach, a delightful flavour.</i>	
<b>Makhani Subzi</b> <i>Slightly sweet and buttery.</i>	<b>£6.95</b>
<i>Mixed vegetable lightly spiced with butter almond powder and honey</i>	
<b>Karai Paneer Masalla</b>	<b>£7.50</b>
<i>Paneer (Indian curd cheese) marinated in herbs and spices cooked with onion and capsicum in a creamy masalla sauce.</i>	
<b>Khumbi Muttor</b>	<b>£6.95</b>
<i>Green peas and mushroom curry finished with a touch of cream.</i>	

## Vegetarian side dishes

Also available as a main course (£6.95)

<b>Bhajis</b>	<b>£3.75</b>
<i>Vegetable / Spinach / Mushroom / Cauliflower / Chick Peas / Okra / Aubergine.</i>	
<b>Bombay Potato - Spicy potatoes</b>	<b>£3.75</b>
<b>Sag Aloo - Spinach &amp; potatoes</b>	<b>£3.75</b>
<b>Aloo Gobi - Potatoes &amp; cauliflower</b>	<b>£3.75</b>
<b>Khumbi Palak - Mushroom &amp; spinach</b>	<b>£3.75</b>
<b>Tarka Dhall - Lentils &amp; garlic</b>	<b>£3.75</b>
<b>Aloo Chana - Potatoes &amp; chick peas</b>	<b>£3.75</b>
<b>Sag Dhal - Spinach &amp; lentils</b>	<b>£3.75</b>

## Rices

<b>Plain Boiled Rice</b>	<b>£2.75</b>
<b>Basmati Pilau Rice</b>	<b>£3.10</b>
<b>Mushroom Fried Rice</b>	<b>£3.50</b>
<b>Onion Fried Rice</b>	<b>£3.50</b>
<b>Egg Fried Rice</b>	<b>£3.50</b>
<b>Keema Rice - Lamb mince</b>	<b>£3.50</b>
<b>Garlic &amp; Chilli Rice</b>	<b>£3.60</b>
<b>Garlic Rice</b>	<b>£3.50</b>
<b>Coconut Rice</b>	<b>£3.50</b>

## Bread & Sundries

<b>Plain Nan -Bread from tandoor</b>	<b>£2.75</b>
<b>Keema Nan -Stuffed with minced lamb &amp; coriander</b>	<b>£3.10</b>
<b>Peshwari Nan -Stuffed with coconut, sultanas &amp; almonds</b>	<b>£3.10</b>
<b>Garlic Nan -Stuffed with fresh garlic</b>	<b>£3.10</b>
<b>Chilli Nan -Stuffed with green chilli</b>	<b>£3.10</b>
<b>Cheese Nan -Stuffed with cheese</b>	<b>£3.10</b>
<b>Cheese &amp; Garlic Nan -Stuffed with cheese &amp; garlic</b>	<b>£3.25</b>
<b>Garlic &amp; Chilli Nan Stuffed with fresh garlic &amp; green Chilli</b>	<b>£3.25</b>
<b>Paratha -Round shaped bread fried in butter</b>	<b>£3.10</b>
<b>Stuffed Paratha -Stuffed with mixed vegetables</b>	<b>£3.75</b>
<b>Tandoori Roti -Thin unleavened bread</b>	<b>£2.60</b>
<b>Chapati Dry -Thin unleavened bread</b>	<b>£1.70</b>
<b>Raitha -Cucumber or onion</b>	<b>£1.70</b>



**39 High Street  
Eastleigh  
Hampshire, SO50 5LG**

**Telephone:  
023 8061 2743  
023 8064 1725**

**[www.saffronrestaurant.co.uk](http://www.saffronrestaurant.co.uk)**

**[info@saffronrestaurant.co.uk](mailto:info@saffronrestaurant.co.uk)**



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