

STARTERS

Poppadom Plain or massala poppadoms available.	£0.60
Assorted Pickle Tray Mango Chutney, mint yoghurt, onion salad and garlic chilli sauce.	£1.50
Dhall Soup A light healthy starter made with lentils and a touch of turmeric.	£3.50
Sheekh Kebab Lean minced lamb, delicately spiced with fenugreek leaves, special herbs and charcoal grilled in the clay oven	£3.95
Tikka Lean chicken or lamb marinated and char-grilled in the Tandoori oven.	£3.95
Tandoori Mixed Kebab An appetising range of full flavoured kebabs (sheekh, chicken, lamb tikka)	£4.50
Lamb Chops On the bone starter marinated in a sweet, spicy and tangy sauce and char-grilled in the Tandoori.	£4.50
Samosa * Mashed shobji (vegetable) or minced lamb steamed in herbs and spices fresh coriander and wrapped with light pastry, crispy fried, served with mint sauce.	£3.70
Aloo Polak Pakora * Finely chopped fresh spinach, sweet potato, black pepper and fenugreek bind together with gram flour, coated in bread crumbs and deep fried.	£3.70
Murgh Polak Pakora * Succulent diced pieces of pan grilled chicken, laced with cardamom spinach and garlic, wrapped in bread crumbs and deep fried.	£3.95
Fish Pakora * Cubes of Bangladeshi fish lightly spiced in batter.	£3.95
Chicken Pakora * Cubes of chicken lightly spiced in batter.	£3.95
Chatt * Beautiful starter, spiced with Chatt massala and flavoured with a tamarind sauce. Served in a Puri bread and a slice of lemon. Available in Chicken, Prawn, Kakra (minced crab) or Aloo (minced potato).	£4.50
Onion Bhaji * Crispy spiced onions, deep fried.	£3.70
Garlic Mushrooms Sliced mushrooms gently cooked Indian style with garlic and garnished with fresh coriander.	£3.90
King Prawn Butterfly * Whole King Prawn taken off the shell, marinated in special herbs and spices. Coated in bread crumbs and deep fried.	£5.95
Mixed Platter* An imaginative selection of mixed starters for all to share, served with green salad and mint sauce.	
For 2	£9.95
For 4	£14.95

* Contains Gluten

(please ask one of our staff members if you have any food allergies)

TRADITIONAL DISHES

These are the original Indian restaurant dishes, ranging from mild to very hot. A huge combination of dishes that can be tailored to suit any pallets. Available in the following selections:

Shobji (Vegetable)	£5.95
Chicken	£6.50
Beef	£6.95
Prawn	£6.95
Chicken or Lamb Tikka	£7.50
King Prawn	£9.95

Biriani dishes please add £1.90

Korma*
A very mild, sweet creamy dish cooked with coconut and almonds.

Malaya*
A creamy dish cooked with pineapple, coconut and almonds, and a touch of spice.

Bhuna
Medium hot dish, with thick sauce and well spiced fresh herbs.

Rogan Josh
Medium hot with a thick sauce, pan grilled tomatoes, fenugreek and fresh coriander.

Dopiaza
Medium hot, cooked in medium spices with cubed onions and green peppers with thick sauce. Garnished with fresh coriander.

Pathia
Slightly sweet and hot dish cooked with shredded onions, tomatoes and fresh lemon juice.

Dhansak
Sweet and sour, slightly hot, cooked with salmon pink lentils.

Madras
A hot curry dish with a hint of lemon.

Ceylonese
A hot tribal dish cooked with creamed coconut.

Vindaloo
A very hot curry dish with steamed potato and lemon juice.

Biriani
Stir fried rice dish served with vegetable curry.

*contains traces of nuts

HOUSE SPECIAL DISHES

Chicken Tikka Massala* The famous Chicken Tikka Massala found in most Indian restaurants. Mild in taste, prepared with the Saffron special fenugreek and massala sauce.	£7.50
Garlic Chicken or Lamb Choice of meats cooked with chicken or lamb tikka, in a thick bhuna sauce and garnished with freshly fried sliced garlic. A wonderful medium garlic dish.	£7.50
Tikka Saag Choice of meats cooked with steamed fresh spinach and coriander. Chicken, lamb or prawn.	£7.50
Tikka Jalfrezi Choice of meats, prawns or vegetables cooked with plenty of sliced green chillies, onions and green peppers. Fairly hot spices and herbs together with a thick curry sauce, garnished with fresh coriander.	£7.50
Shaslick Bhuna Barbecued Peppers, onion, tomatoes and marinated meats cooked with a hint of mustard seed. Goan style. With Chicken or Lamb.	£8.50
Tandoori Butter Chicken* Boneless strips of chicken from tandoori oven cooked in a creamy, buttery sauce, made with almond flakes, a touch of coconut, onions, cream and a touch of tomato paste to give slightly sweet buttery and creamy flavour.	£7.50
Chicken Makhani* Succulent chicken marinated with ginger, garlic and home made yoghurt and charcoal grilled. Gently cooked with cream and a blend of two Indian cheeses. Mild in flavour.	£7.50
Passanda* Juicy pieces of marinated lamb or chicken, cooked in purified Indian butter, ground almond and mild spices with a dash of cream to give a mild, sweet flavour.	£7.50
Karahi Chicken or lamb tikka cooked deep pan style with cubed onions, peppers and Punjabi spices.	£7.50
Arkan Ghust Arkan people live in south east part of Maymans, Bangladesh. This hilly land people eat lamb using the hottest sun dried chillies. A very HOT dish.	£7.50
Chitagong Chingri Massala* Large King Prawns from the bay of Bengal are baked in the clay oven then gently simmered in a creamy massala sauce.	£10.95
Rajastani Ghust Fairly hot dish cooked with onions green peppers and a touch of Hyderabad pickle.	£7.50
Saffron Special** This dish is cooked with a mixture of chicken tikka, lamb tikka, tandoori chicken, prawns and mushrooms. prepared with thick curry sauce, fresh fried garlic, onion, green peppers and medium spices.	£8.50
Chicken Chilli Massala** Prepared with boneless Tandoori chicken from the charcoal fire and cooked with fresh green chilli, coriander, a touch of massala sauce, onions and spices to give a slightly hot taste.	£7.50

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VEGETARIAN SIDE DISHES

Bhindi Bhaji Spicy green okra, cooked with onions and tomatoes.	£3.20
Saag Bhaji Indian spinach leaves steamed together with garlic and aniseed, stir fried with diced onions and garnished with fresh coriander.	£3.20
Shim Bhaji A Bangladeshi vegetable from the bean family thinly sliced and stir fried.	£3.20
Vegetable Bhaji An assortment of mixed vegetables, cooked Bombay style.	£3.20
Cauliflower Bhaji Cauliflower cooked in a goan recipe	£3.20
Mushroom Bhaji Mushrooms cooked in a goan recipe.	£3.20
Aloo Gobi Steamed potatoes and cauliflower, stir fried in aromatic spices.	£3.20
Bombay Aloo Steamed potatoes cooked Bombay style with fresh herbs and garlic.	£3.20
Saag Aloo Stir fried spinach, served with baby potatoes. Also known as Saag Aloo.	£3.20
Begoon Bhaji Aubergine stir fry dish cooked in a goan recipe.	£3.20
Saag Paneer Spinach with Indian cheese.	£3.20
Tarka Dhaal Tiny salmon pink lentils gently tempered with turmeric and clarified Indian butter, garnished with fresh fried garlic and coriander.	£3.20
Raita Choice of cucumber or onion and home made yoghurt.	£1.50
Green Salad	£1.95

ENGLISH DISHES

(All served with chips)

Omelette (Plain, Chicken, Vegetable or Prawn)	£5.50
Scampi and Chips*	£6.95
Chicken Nuggets*	£6.95
Beef Burger (1/4 lb) *	£6.95
Chicken Steak	£8.95
Sirloin Steak	£10.95
Fried Mushrooms	£1.95

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HOUSE SPECIAL DISHES

Chicken or Lamb Thaal	£11.50
Vegetable Thaal An imaginative selection of 4 main courses ranging from mild to slightly spicy, served with pilau rice. (please ask for availability)	£9.95
Chicken Hyderabad* Chicken marinated and laced with cashew nut paste and keema, cooked with yoghurt and cream.	£7.50
* Contains nuts ** Although great care is taken these dishes may still contain some bones.	
SIGNATURE DISHES	
Haandi Bhuna A special meal usually prepared for the staff. Therefore this is an authentically spiced, medium dish, full of mouth watering flavours and will be appreciated by all true connoisseurs of Indian cuisine. Available with chicken or lamb.	£8.50
Lamb Pao Bhuna An age old village dish prepared with on the bone legs of lamb. This dish was cooked with medium spices and red split lentils, simmered over a space of 24 hours making this tasty dish high in nutrients and fibre (may contain small bone fragments).	£9.95
Haandi Saag The popular Haandi dish cooked with fresh spinach, green chillies and garlic. One of the chef's favourite dishes. Available with chicken or lamb.	£8.95
Am Nehari A distinctive Bangladeshi dish using a blend of cream and mangoes. A slightly spicy sweet dish cooked with chicken tikka.	£8.95
Kashmiri Massala A traditional Bhuna dish from Pakistan. Cooked with lots of coriander, fresh chillies. A spicy dish. Available with chicken or lamb.	£8.50
BALTI DISHES	
Traditional home cooked dishes with chopped onions and green peppers and cooked with a special mix which gives these dishes a unique spicy yet sweet and tangy flavour. All dishes are served with pilau rice and a choice of Naan. All meat dishes are cooked with Tikka prepared meats.	
Traditional Balti Medium Hot. Chicken, lamb, prawn or shobji (vegetarian)	£10.95
Garlic Chilli Balti Hot with fresh green chillies and garnished with garlic. Available with chicken, lamb, prawn or shobji.	£10.95
King Prawn Balti Medium dish with king prawns.	£12.95
Patila Balti Sweet, sour and hot. Available with chicken, lamb, prawn or shobji.	£10.95
Saffron Special Balti Medium hot with a mixture of house meats.	£11.50

(rice upgrade is an additional £1.00)

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RICE SUNDRIES

Boiled Rice Steamed white basmati rice.	£2.60
Pilau rice Fragrantly cooked rice giving an aromatic appeal with the addition of cinnamon, cloves, bay leaves and aniseed.	£2.80
Onion Rice Steamed white basmati rice with stir fried onions.	£2.90
Lemon Rice Steamed white basmati rice with stir fried lemon and onions	£2.90
Garlic Rice Garlic, stir fried with ghee and rice.	£2.90
Coconut Rice Ground coconut stir fried with a touch of ghee and pilau rice.	£2.90
Khumbi pilau rice Steamed mushrooms, stir fried with ghee and rice.	£2.90
Shobji pilau rice Mixed vegetables, stir fried with ghee and rice.	£2.90
Egg pilau rice Stir fried eggs, onions and rice.	£2.90
Special pilau rice Stir fried with eggs, onions, rice with a touch of spice.	£2.90
French Fries	£1.90

NAAN SUNDRIES

Plain Naan* Home made leavened Indian bread.	£2.60
Garlic Naan* Home made leavened Indian bread with freshly roasted garlic.	£2.80
Peshwari Naan* Home made leavened Indian bread stuffed with sweet coconut and almonds.	£2.80
Kulcha Naan* Home made leavened Indian bread topped with cheese and onions.	£2.80
Keema Naan* Home made leavened Indian bread stuffed with spiced minced meat.	£2.90
Paratha* Pan fried flaky Indian bread.	£2.80
Stuffed Paratha* Pan fried flaky Indian bread stuffed with vegetables.	£2.90
Chapati* Unleavened Indian bread made from whole meal flour.	£0.90
Tandoori Roti* Unleavened Indian bread made from whole meal flour baked in the Tandoori oven.	£2.00

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TANDOORI DISHES

Tandoori Chicken Juicy pieces of chicken on the bone marinated in herbs and spices, charcoal grilled to perfection. Served with a green salad and massala sauce.	£8.50
Tikka Marinated chicken or lamb. Comes with a massala sauce and side salad.	£8.50
Shaslick Barbecued peppers, onion, tomatoes and marinated meats complimented by by pilau rice, green salad and massala sauce. Available with chicken or lamb.	£9.95
Tandoori Mixed Grill Selection of Tandoori specialities. An imaginative and delightful mixed grill served with green salad and massala sauce.	£10.90
Lamb Chops On the bone lamb marinated in a sweet, spicy and tangy sauce and char-grilled in the Tandoori.	£8.95
Tandoori King Prawns Giant king prawns marinated and char grilled served with green salad and massala sauce.	£11.50

FISH DISHES

Palak Macher Churchory Cubes of fish marinated over several hours in ginger, red peppers, lemon juice and broiled in the clay oven, cooked gently with spinach in a medium hot spicy sauce.	£7.95
Moni Puri Machli Massala This is a traditional Moni Puri fish dish from the eastern part of Bangladesh, fried with garlic, black pepper and lemon juice. A tribal dish cooked in a massala sauce. A superb fish massala dish.	£7.95
Karahi Fish Cubes of succulent white fish marinated and pan fried, cooked with onions and green peppers cooked in a hot pot.	£7.95
Fish Johl A fish dish prepared with specially spiced Cod fish pieces, pan fried with purified butter. Cooked with thick curry sauce, garlic, large sliced fried onions and green chillies.	£7.95
Goan Mach Shobji A spicy, bhuna fish dish using fresh mixed vegetables and cubes of pan fried fish stir fried with fresh garlic and ginger. A superb healthy fish dish.	£7.95
Tandoori Fish Whole fillet of succulent white fish pan fried and garnished with onions.	£8.95

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SET MEALS

Set Banquet for 2	Set Banquet for 4
Poppadoms and Chutney Sheekh Kebab and Aloo Polak Pakora	Poppadoms and Chutney Sheekh Kebab and Aloo Polak Pakora
Chicken Bhuna, Chicken Tikka Massala	Chicken Bhuna, Prawn Dopiaza, Chicken Tikka Massala, Beef Pathia
Aloo Polak Pilau Rice and Naan £29.95	Aloo Polak Pilau Rice and Naan £58.95

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