STARTERS		SIGNATURE DISHES		HOUSE SPECIAL DISHES		HOUSE SPECIAL DISHES	S cont.
Poppadom Plain or massala poppadoms available. Assorted Pickle Tray	£0.50 £1.00	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	£6.95	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.	£5.95	Chicken or Lamb Thaali Vegetable Thaali An imaginative selection of 4 main courses ranging from mild to slightly spicy, served with pilau rice.	£10.95 £8.95
Mango Chutney, mint yoghurt, onion salad and garlic chilli sauce. Dhall Soup	£2.30	appreciated by all true connoisseurs of Indian cuisine. Available with chicken or lamb. Lamb Pao Bhuna	£8.95	Garlic Chicken or Lamb Choice of meats cooked with chicken or lamb tikka, in a thick bhuna sauce and garnished with freshly fried	£5.95	Chicken Hyderabadi* Chicken marinated and laced with cashew nut paste and keema, cooked with yoghurt and cream.	£5.95
A light healthy starter made with lentils and a touch of turmeric. Sheekh Kebab	£2.80	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		sliced garlic. A wonderful medium garlic dish. Tikka Saag Choice of meats cooked with steamed fresh spinach	£5.95	* Contains nuts ** Although great care is taken these dishes may still contain some bones.	
Lean minced lamb, delicately spiced with fenugreek leaves, special herbs and charcoal grilled in the clay oven	2100	fibre (may c <mark>ontain small</mark> bone fragments). Am Nehari	£6.95	and coriander. Chicken, lamb or prawn. Tikka Jalfrezi Choice of meats, prawns or vegetables cooked with	£5.95	TANDOORI DISHES Tandoori Chicken	£5.95
Tikka Lean chicken or lamb marinated and char-grilled in the Tandoori oven.	£2.80	A distinctive Bangladeshi dish using a blend of cream and mangoes. A slightly spicy sweet dish cooked with chicken tikka.		plenty of sliced green chillies, onions and green peppers. Fairly hot spices and herbs together with a thick curry sauce, garnished with fresh coriander.		Juicy pieces of chicken on the bone marinated in herbs and spices, charcoal grilled to perfection. Served with a green salad and massala sauce.	20.00
Tandoori Mixed Kebab An appetising range of full flavoured kebabs (sheekh,	£3.40	Kashmiri Massala A traditional Bhuna dish from Pakistan. Cooked with lots of fresh corriander and green chillies. Avilable with	£6.95	Shaslick Bhuna Barbecued Peppers, onion, tomatoes and marinated meats cooked with a hint of mustard seed. Goan style. With Chicken or Lamb.	£6.95	Tikka Marinated chicken or lamb. Comes with a massala sauce and side salad.	£5.95
chicken, lamb tikka) Lamb Chops On the bone starter marinated in a sweet, spicy and tanguage and shar grilled in the Tandagri	£3.95	chicken or lamb. Saffron Special** This dish is cooked with a mixture of chicken tikka,	£6.95	Tandoori Butter Chicken* Boneless strips of chicken from tandoori oven cooked in a creamy, buttery sauce, made with almond flakes,	£5.95	Shaslick Barbecued peppers, onion, tomatoes and marinated meats complimented by by pilau rice, green salad and massala sauce. Available with chicken or lamb.	£8.95
tangy sauce and char-grilled in the Tandoori. Samosa Mashed shobji (vegetable) or minced lamb steamed	£2.50	lamb tikka, tandoori chicken, prawns and mushrooms. prepared with thick curry sauce, fresh fried garlic, onion, green peppers and medium spices.		a touch of coconut, onions, cream and a touch of tomato paste to give slightly sweet buttery and creamy flavour. Chicken Makhani*	CE OF	Tandoori Mixed Grill Selection of Tandoori specialities. An imaginative and delightful mixed grill served with green salad and	£8.95
in herbs and spices fresh coriander and wrapped with light pastry, crispy fried, served with mint sauce. Aloo Polak Pakora	£2.50			Succulent chicken marinated with ginger, garlic and home made yoghurt and charcoal grilled. Gently cooked with cream and a blend of two Indian	£5.95	massala sauce. Lamb Chops On the bone lamb marinated in a sweet, spicy and tangy sauce and char-grilled in the Tandoori.	£8.95
Finely chopped fresh spinach, sweet potato, black pepper and fenugreek bind together with gram flour, coated in bread crumbs and deep fried.				cheeses. Mild in flavour. Passanda* Juicy pieces of marinated lamb or chicken, cooked in	£5.95	Tandoori King Prawns Giant king prawns marinated and char grilled served with green salad and massala sauce.	£10.50
Murgh Polak Pakora Succulent diced pieces of pan grilled chicken, laced with cardamom spinach and garlic, wrapped in bread	£3.50	FISH DISHES		purified Indian butter, ground almond and mild spices with a dash of cream to give a mild, sweet flavour. Karahi	£5.95	BALTI DISHES	
crumbs and deep fried. Fish Pakora Cubes of Bangladeshi fish lightly spiced in batter.	£3.50	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	£6.95	Chicken or lamb tikka cooked deep pan style with cubed onions, peppers and Punjabi spices. Arkan Ghust	£5.95	Traditional home cooked dishes with chopped onions	
Chicken Pakora Cubes of chicken lightly spiced in batter.	£2.95	sauce. Moni Puri Machli Massala This is a traditional Moni Puri fish dish from the	£6.95	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.		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	
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,	£3.50	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.		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.	£9.95	with Tikka prepared meats. Traditional Balti Medium Hot. Chicken, lamb, prawn or shobji	£8.95
Prawn, Kakra (minced crab) or Aloo (minced potato). Onion Bhaji	£2.50	Karahi Fish Cubes of Bangladeshi white fish cooked deep pan style with cubed onions, peppers and Punjabi spices.	£6.95	Rajastani Ghust Fairly hot dish cooked with onions green peppers and a touch of Hyderabad pickle.	£5.95	(vegetarian) Garlic Chilli Balti Hot with fresh green chillies and garnished with	£8.95
Crispy spiced onions, deep fried. Garlic Mushrooms Sliced mushrooms gently cooked Indian style with	£2.50	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	£6.95	Special Murghi Massala A chicken and minced meat dish cooked in a	£6.95	garlic. Available with chicken, lamb, prawn or shobji. King Prawn Balti Medium dish with king prawns.	£11.95
garlic and garnished with fresh coriander. King Prawn Butterfly Whole King Prawn taken off the shell, marinated in	£4.50	green chillies. Goan Mach Shobji	£7.95	Chicken Chilli Massala** Prepared with boneless Tandoori chicken from the	£5.95	Patila Balti Sweet, sour and hot. Available with chicken, lamb, prawn or shobji.	£8.95
special herbs and spices. Coated in bread crumbs and deep fried. Mixed Platter An imaginative selection of mixed starters for all to		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.		charcoal fire and cooked with fresh green chilli, coriander, a touch of massala sauce, onions and spices to give a slightly hot taste.		Saffron Special Balti Medium hot with a mixture of house meats. (rice upgrade is an additional £1.00)	£9.50
share, served with green salad and mint sauce.							
For 2 For 4	£6.95 £10.95	(please ask one of our staff members if you have any food allergies)		(please ask one of our staff members if you have any food allergies)		(please ask one of our staff members if you have any food allergies)	

OLD SCHOOL 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 (Ve <mark>getable)</mark>		£4.50
Chicken		£4.80
Beef		£4.95
Prawn		£5.20
Chicken or Lamb Tik	ka	£5.95
King Prawn		£9.95

Korma*

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

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

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.

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.

A hot curry dish with a hint of lemon.

Ceylonese

A hot tribal dish cooked with creamed coconut.

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

Biriani

Stir fried rice dish cooked with Basmati. Traditionally this healthy rice dish was eaten with a side of vegetable curry.

(Please add £1.70 for Biriani dishes)

*contains traces of nuts

NAAN SUNDRIES VEGETARIAN SIDE DISHES Plain Naan* Bhindi Bhaji £2.50 Home made leavened Indian bread Spicy green okra, cooked with onions and tomatoes. Garlic Naan* £2.50 Indian spinach leaves steamed together with garlic Home made leavened Indian bread with freshly roasted garlic. and aniseed, stir fried with diced onions and garnished with fresh coriander. Peshwari Naan* £2.50 Home made leavened Indian bread stuffed with sweet Vegetable Bhaji coconut and almonds. An assortment of mixed vegetables, cooked Bombay style. Kulcha Naan* Home made leavened Indian bread topped with £2.50 Cauliflower Bhaji cheese and onions. Cauliflower cooked in a goan recipe Keema Naan* £2.50 Mushroom Bhaji Home made leavened Indian bread stuffed with Mushrooms cooked in a goan recipe. spiced minced meat. £2.50 Aloo Gobi Paratha* Steamed potatoes and cauliflower, stir fried in Pan fried flaky Indian bread. aromatic spices. Stuffed Paratha* £2.50 **Bombay Aloo** Pan fried flaky Indian bread stuffed with vegetables. Steamed potatoes cooked Bombay style with fresh herbs and garlic. Chapati* Unleavened Indian bread made from whole meal flour. £2.50 Saag Aloo Stir fried spinach, served with baby potatoes. Also Tandoori Roti* known as Saag Aloo. Unleavened Indian bread made from whole meal flour baked in the Tandoori oven. £2.50 Begoon Bhaji Aubergine stir fry dish cooked in a goan recipe £2.50 Saag Paneer Spinach with Indian cheese. **ENGLISH DISHES** £2.50 (All served with chips) Tiny salmon pink lentils gently tempered with turmeric and clarified Indian butter, garnished with fresh fried Omelette (Plain, Chicken, Vegetable or garlic and corinander. Prawn) Raita £1.50 Scampi and Chips Choice of cucumber or onion and home made yoghurt **Chicken Nuggets** £1.80 **Green Salad** Sirloin Steak RICE SUNDRIES £2.00 **Boiled Rice** Steamed white basmati rice. **Set Banquet for 2** Set Banquet for 4 Pilau Rice £2.30 Fragrantly cooked rice giving an aromatic appeal with the addition of cinnamon, cloves, bay leaves and Poppadoms and Chutney Poppadoms and Chutney aniseed. Sheekh Kebab and Aloo Sheekh Kebab and Aloo **Onion Rice** £2.50 Polak Pakora Polak Pakora Steamed white basmati rice with stir fried onions. £2.50 Garlic Lamb. Prawn **Lemon Rice** Garlic Lamb. Steamed white basmati rice with stir fried lemon and Dopiaza, Chicken Tikka Chicken Tikka Massala onions Massala, Beef Pathia Aloo Polak Aloo Polak £2.50 Khumbi pilau rice Steamed mushrooms, stir fried with ghee and rice. Pilau Rice and Naan Pilau Rice and Naan £2.50 Shobji pilau rice Mixed vegetables, stir fried with ghee and rice. £21.90 £43.80 Egg pilau rice £2.50 Stir fried eggs, onions and rice.

£2.50

£1.80

Please note some foods may contain GMO

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



£2.00

£2.30

£2.30

£2.30

£2.60

£2.30

£2.50

£0.80

£2.00

£4.50

£5.95

£5.95

£8.95



Take away menu

* Delivery service available

Opening Times: 5.00pm - 11.30pm (Fri & Sat til midnight) 7 days a week

106 - 108 St. Johns Street, Bridlington, YO16 7JS.

TEL: 01262 677088/409618

www.saffronbrid.co.uk

* delivery charges may apply

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

Special pilau rice

any food allergies)

French Fries

Stir fried with eggs, onions, rice with a touch of spice.

(please ask one of our staff members if you have