

STARTERS

Poppadom	£0.60
Plain or massala poppadoms available.	
Assorted Pickle Tray	£1.50
Mango Chutney, mint yoghurt, onion salad and garlic chilli sauce.	
Sheekh Kebab	£3.50
Lean minced lamb, delicately spiced with fenugreek leaves, special herbs and charcoal grilled in the clay oven	
Tikka	£3.50
Lean chicken or lamb marinated and char-grilled in the Tandoori oven.	
Tandoori Mixed Kebab	£3.95
An appetising range of full flavoured kebabs (sheekh, chicken, lamb tikka)	
Lamb Chops	£3.95
On the bone starter marinated in a sweet, spicy and tangy sauce and char-grilled in the Tandoori.	
Samosa	£2.95
Mashed shobji (vegetable) or minced lamb steamed in herbs and spices fresh coriander and wrapped with light pastry, crispy fried, served with mint sauce.	
Aloo Polak Pakora	£2.95
Finely chopped fresh spinach, sweet potato, black pepper and fenugreek bind together with gram flour, coated in bread crumbs and deep fried.	
Fish Pakora	£3.95
Cubes of Bangladeshi fish lightly spiced in batter.	
Chicken Pakora	£3.95
Cubes of chicken lightly spiced in batter.	
Chatt	£3.95
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).	
Onion Bhaji	£2.95
Crispy spiced onions, deep fried.	
Garlic Mushrooms	£2.95
Sliced mushrooms gently cooked Indian style with garlic and garnished with fresh coriander.	
Mixed Platter	
An imaginative selection of mixed starters for all to share, served with green salad and mint sauce.	
For 2	£7.95
For 4	£14.95

SIGNATURE DISHES

Haandi Bhuna	£7.95
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. <i>(For Lamb dishes please add £1)</i>	
Lamb Pao Bhuna	£9.95
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).	
Chicken Am Nehari	£7.95
A distinctive Bangladeshi dish using a blend of cream and mangoes. A slightly spicy sweet dish cooked with chicken	
Kashmiri Massala	£7.95
A traditional Bhuna dish from Pakistan. Cooked with lots of fresh coriander and green chillies. Available with chicken or lamb. <i>(For Lamb dishes please add £1)</i>	
Saffron Special**	£7.95
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.	
Haandi Saag	£7.95
A special meal usually prepared for the staff. cooked with spinach. a traditional medium cuisine. Available with chicken or lamb. <i>(For Lamb dishes please add £1)</i>	

FISH DISHES

Palak Macher Churchor	£8.95
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.	
Moni Puri Machli Massala	£8.95
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.	
Karahi Fish	£8.95
Cubes of Bangladeshi white fish cooked deep pan style with cubed onions, peppers and Punjabi spices.	
Fish Johi	£8.95
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.	
Goan Mach Shobji	£8.95
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.	

VEGETARIAN SIDE DISHES

Bhindi Bhaji	£2.95
Spicy green okra, cooked with onions and tomatoes.	
Saag Bhaji	£2.95
Indian spinach leaves steamed together with garlic and aniseed, stir fried with diced onions and garnished with fresh coriander.	
Vegetable Bhaji	£2.95
An assortment of mixed vegetables, cooked Bombay style.	
Cauliflower Bhaji	£2.95
Cauliflower cooked in a goan recipe	
Mushroom Bhaji	£2.95
Mushrooms cooked in a goan recipe.	
Aloo Gobi	£2.95
Steamed potatoes and cauliflower, stir fried in aromatic spices.	
Bombay Aloo	£2.95
Steamed potatoes cooked Bombay style with fresh herbs and garlic.	
Saag Aloo	£2.95
Stir fried spinach, served with baby potatoes	
Begoon Bhaji	£2.95
Aubergine stir fry dish cooked in a goan recipe.	
Saag Paneer	£2.95
Spinach with cream and soft cheese	
Tarka Dhaal	£2.95
Tiny salmon pink lentils gently tempered with turmeric and clarified Indian butter, garnished with fresh fried garlic and corinander.	
Raita	£1.95
Choice of cucumber or onion and home made yoghurt.	
Green Salad	£1.95

RICE SUNDRIES

Boiled Rice	£2.30
Steamed white basmati rice.	
Pilau Rice	£2.50
Fragrantly cooked rice giving an aromatic meal with the addition of cinnamon, cloves, bay leaves and aniseed.	
Onion Rice	£2.60
Steamed white basmati rice with stir fried onions.	
Lemon Rice	£2.60
Steamed white basmati rice with stir fried lemon and onions	
Mushroom Rice	£2.60
Steamed mushrooms, stir fried with ghee and rice.	
Vegetable Rice	£2.60
Mixed vegetables, stir fried with ghee and rice.	
Egg pilau rice	£2.60
Stir fried eggs, onions and rice.	
Special pilau rice	£2.60
Stir fried with eggs, onions, rice with a touch of spice.	
Chips	£2.20

HOUSE SPECIAL DISHES

Chicken Tikka Massala	£6.95
The famous Chicken Tikka Massala found in most Indian restaurants. Mild in taste, prepared with the Saffron special fenugreek and massala sauce.	
Garlic Chicken or Lamb	£6.95
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.	
Jalfrezi	£6.95
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.	
Shaslick Bhuna	£6.95
Barbecued Peppers, onion, tomatoes and marinated meats cooked with a hint of mustard seed. Goan style. With Chicken or Lamb.	
Tandoori Butter Chicken	£6.95
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.	
Chicken Makhani	£6.95
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.	
Passanda*	£6.95
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.	
Arkan Ghust	£7.95
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.	
Tandoori King Prawn Massala	£10.95
Large King Prawns from the bay of Bengal are baked in the clay oven then gently simmered in a creamy massala sauce.	
Special Murghi Massala	£7.95
A chicken and minced meat dish cooked in a lovely medium sauce.	
Chicken Chilli Massala	£6.95
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.	
<i>(For Lamb dishes please add £1)</i>	
Chicken Thaali	£10.95
Lamb Thaali	£11.95
Vegetable Thaali	£10.95
An imaginative selection of 4 main courses ranging from mild to slightly spicy, served with pilau rice.	
Chicken Hyderabad*	£6.95
Chicken marinated and laced with cashew nut paste and keema, cooked with yoghurt and cream.	

TANDOORI DISHES

Tandoori Chicken	£6.95
Juicy pieces of chicken on the bone marinated in herbs and spices, charcoal grilled to perfection. Served with a green salad and massala sauce.	
Tikka	£6.95
Marinated chicken or lamb. Comes with a massala sauce and side salad.	
Shaslick	£9.95
Barbecued peppers, onion, tomatoes and marinated meats complimented by pilau rice, green salad and massala sauce. Available with chicken or lamb.	
Tandoori Mixed Grill	£9.95
Selection of Tandoori specialties. An imaginative and delightful mixed grill served with green salad and massala sauce.	
Lamb Chops	£8.95
On the bone lamb marinated in a sweet, spicy and tangy sauce and char-grilled in the Tandoori.	
Tandoori King Prawns	£11.95
Giant king prawns marinated and char grilled served with green salad and massala sauce. <i>(For Lamb dishes please add £1)</i>	

BALTI DISHES

prawn dishes	£9.95
<i>allergen info on rice and naan see sundries</i>	
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	£9.95
Medium Hot. Chicken, lamb, prawn or shobji (vegetarian)	
Garlic Chilli Balti	£9.95
Hot with fresh green chillies and garnished with garlic. Available with chicken, lamb, prawn or shobji.	
King Prawn Balti	£13.95
Medium dish with king prawns.	
Patila Balti	£9.95
Sweet, sour and hot. Available with chicken, lamb, prawn or shobji.	
Saffron Special Balti	£10.95
Medium hot with a mixture of house meats. <i>(rice upgrade is an additional £1.00)</i> <i>(For Lamb dishes please add £1)</i>	

OLD SCHOOL FAVOURITES

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 palates. Available in the following selections:	
Vegetable	£5.50
Chicken	£5.95
Lamb	£6.95
Prawn	£6.95
King Prawn	£10.95

<i>(Please add £1.95 for Biriani dishes)</i>	
Korma	£9.95
A very mild, sweet creamy dish cooked with coconut and almonds.	
Malaya	£9.95
A creamy dish cooked with pineapple, coconut and almonds, and a touch of spice.	
Bhuna	£9.95
Medium hot dish, with thick sauce and well spiced fresh herbs.	
Rogan Josh	£9.95
Medium hot with a thick sauce, pan grilled tomatoes, fenugreek and fresh coriander.	
Dopiaza	£9.95
Medium hot, cooked in medium spices with cubed onions and green peppers with thick sauce. Garnished with fresh coriander.	
Pathia	£9.95
Slightly sweet and hot dish cooked with shredded onions, tomatoes and fresh lemon juice.	
Dhansak	£9.95
Sweet and sour, slightly hot, cooked with salmon pink lentils.	
Madras	£9.95
A hot curry dish with a hint of lemon.	
Ceylonese	£9.95
A hot tribal dish cooked with creamed coconut.	
Vindaloo	£9.95
A very hot curry dish with steamed potato and lemon juice.	
Biriani	£9.95
Stir fried rice dish cooked with Basmati. Traditionally this healthy rice dish was eaten with a side of <i>vegetable curry</i> .	

NAAN SUNDRIES

Plain Naan	£2.30
Home made leavened Indian bread.	
Garlic Naan	£2.50
Home made leavened Indian bread with freshly roasted garlic.	
Peshwari Naan	£2.50
Home made leavened Indian bread stuffed with sweet coconut and almonds.	
Kulcha Naan	£2.50
Home made leavened Indian bread topped with cheese and onions.	
Keema Naan	£2.95
Home made leavened Indian bread stuffed with spiced minced meat.	
Paratha	£2.50
Pan fried flaky Indian bread.	
Stuffed Paratha	£2.95
Pan fried flaky Indian bread stuffed with vegetables.	
Chapati	£1.00
Unleavened Indian bread made from whole meal flour.	
Tandoori Roti	£2.00
Unleavened Indian bread made from whole meal flour baked in the Tandoori oven.	

KIDS MENU

Chicken Tikka Massala	£4.95
Chicken Korma	£3.95
Chicken Nuggets	£4.95
served with chips	
Sirloin Steak	£10.95
served with chips	