

European Dishes

All served with French fries and green salad.

Fried Scampi	£9.50
Omelette (Chicken or Mushroom)	£7.95

Vegetable Side Dishes

	Side Dish	Main Dish
⊗ Mushroom Bhaji <i>Fresh mushroom cooked with spices</i>	£4.50	£7.95
⊗ Vegetable Bhaji <i>Fresh mixed vegetable cooked with various spices</i>	£4.50	£7.95
⊗ Sag Bhaji <i>Fresh spinach cooked with fried onion and tomato - medium spiced</i>	£4.50	£7.95
⊗ Brinjal Bhaji <i>Fresh aubergine cooked with fried onion and tomato - medium spiced</i>	£4.50	£7.95
⊗ Bombay Aloo <i>Potato cooked with butter, a slightly hot spiced dish</i>	£4.50	£7.95
⊗ Aloo Saag <i>A combination of potato and spinach cooked with spices</i>	£4.50	£7.95
⊗ Tarka Dahl <i>Spiced lentil</i>	£4.50	£7.95
⊗ Dhal Massala <i>Lentils, cooked with curry sauce slightly hot</i>	£4.50	£7.95
⊗ Bindy Bhaji <i>Okra (ladies finger)</i>	£4.50	£7.95

Rice

⊗ Plain Rice	£2.50
⊗ Pilau Rice	£2.80
⊗ Fried Rice	£3.10
⊗ Lemon Rice	£3.10
⊗ Mushroom Pilau Rice	£3.10
⊗ Vegetable Pilau Rice	£3.10

*"I don't go by the rule book.
I lead from the heart, not the head"*
-Princess Diana

Nans

Our Nans are cooked freshly using the best quality produce

Nan	£2.20
Garlic Nan	£2.60
Keema Nan (Mince Meat)	£2.60
Peshwari Nan (Coconut)	£2.60
Cheese Nan	£2.60
Chilli Nan	£2.60

Sundries

Paratha	£2.90
Chapati	£0.95
Plain Poppadom	£0.60
Spiced Poppadom	£0.75
Pickle Tray	£2.00
Raita (Onion or Cucumber)	£2.00
Chips	£2.85



Some of these dishes may have traces of nuts



Saffron Indian is a small restaurant and takeaway that has mum and dad in the kitchen cooking the most traditional, perfectly spiced curries through to modern Indian cuisines. We are a small restaurant that does not sell alcohol. However, we allow customers to bring their own bottle. So feel free to bring your own beer or wine.

Some of these dishes may have traces of nuts

Saffron
Indian Restaurant

Opening Times: Mon - Sun: 4:30pm to 10:30pm

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EASY PARKING



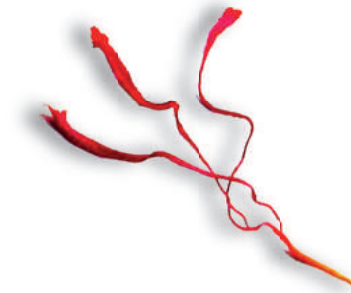
Tel: 01463 795500 & 01463 795511

Unit 5, Cradlehall Court, Inverness, IV2 5WD
www.saffroninverness.co.uk

intrifo.co.uk

Saffron
Indian Restaurant

Take Away Menu



Home Delivery Available

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Something to Begin?



Pakora Starters

Pakoras are covered in gram flour and then fried with vegetable oil

Mushroom Pakora	£3.95
Chicken Pakora	£3.95
Vegetable Pakora	£3.40
Onion Bhaji	£3.40

Tandoori Starters

The meat are marinated in a special sauce then put in the clay oven. We then fry it with fresh onions. A healthier of the starters

Tandoori Mix	£5.00
<i>Consists of lamb, chicken, pakora, sheek kebab</i>	
Lamb Tikka	£4.30
Chicken Tikka	£3.95
Sheek Kebab	£3.95
<i>Minced beef or lamb sourced from Munros of Dingwall</i>	

Puree Pancake Starters

Puree are Indian pancake that has a sauce over it. You can have it **spicy** or **creamy**

Prawn Puree	£4.90
Keema Puree	£4.25
Chicken Chat	£4.20
Aloo Puri	£3.95

Other Starters

Somosas	£3.85
<i>Crispy fried savoury filled with mince</i>	
Garlic Mushroom	£3.70
<i>Fresh mushrooms mixed in with finely chopped garlic with an Indian authentic spice</i>	
Soups	£2.95
<i>Mulligatawny or Lentil</i>	

Classic Traditional Dishes

Rogan Josh	<i>Curry based then garnished with fresh tomato and onion</i>
Dansak	<i>Sweet and sour curry with lentils and herbs</i>
Dopiaza	<i>Cooked with big chunks of onions and green peppers</i>
Bhuna	<i>A special blend of spices in a thick sauce</i>
Korma	<i>Prepared with cream sauce with coconut</i>
Madras or Vindaloo	<i>Hot or very hot well spiced dishes</i>

Pathia	<i>Hot sweet & sour curry dish</i>
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All the above dishes available with:

Chicken	£7.80
Lamb	£7.90
Chicken Tikka	£8.00
Lamb Tikka	£8.25
Prawn	£9.95
King Prawn	£13.50
Vegetables	£7.00
Paneer	£8.00

Biryani Dishes

Biryani dishes are mixed with basmati rice fried in ghee, before being dressed with fresh salad. These dishes come with a curried sauce of vegetables

Chicken Tikka Biryani	£10.95	Prawn Biryani	£11.70
Chicken Biryani	£10.50	King Prawn Biryani	£13.50
Lamb Biryani	£10.95	Vegetable Biryani	£8.25

“Do you know what is better than charity and fasting and prayer? It is keeping peace and good relations between people, as quarrels and bad feelings destroy mankind”

-Prophet Mohammed

Maharani Dishes

For over thousands of years India has been known for their exotic fruits and vegetables and local people have taken advantage of this and invented many dishes which is called Maharani. These dishes are special because the heart of the flavour is through the use of exotic fruits which is unique to the European market.

Garlic Bengal Herbgreen

Fresh green peppers, onions and Indian green chillies, which have been marinated and then blended into a special medium sauce

Mushroom Jaipur

Medium dish with chopped mushrooms then mixed in with some Indian style tomato puree, gives an easy tangy flavour

Naga

Medium hot dish with a special chilli called Naga, done in a thick flavour sauce

Maharani Sweet

Sweet medium dish with a fruity sauce

Mustard Raj

Hot curry dish with English Mustard

Hathcora

Medium dish, with a special kind of Indian lemon called Hathcora that gives it a unique tangy taste. You will be amazed by the taste this dish creates

Palak

Palak is a superb dish from the heart of the Bengal, originally cooked using fresh grown Sag (spinach), whole ground spices, and a fresh mixture of aromatic spices and crushed garlic

Mughlai

Cooked in a hot sweet & sour sauce and served in a karahi

Roshne Garlic Mushrooms

Curry topped with mushroom, onion & garlic - medium spicy

Sizzler

Cooked with green pepper and onion in a medium sauce served from an iron karahi

“Am I not destroying my enemies when I make friends of them?”
-Abraham Lincoln

Saffron Special

Authentic Massala (Non Creamy)

Cooked in medium tomato puree sauce with onions and spices

Garlic Massala

Marinated with garlic and herbs and cooked in a medium sauce

Garlic Chilli Massala

Cooked with extra garlic and green chilli in a hot, spicy sauce

Creamy Dishes

Mango Mumeem

Mild creamy coconut dish with fresh chopped mangoes

Pasanda

Marinated in spices and yoghurt in a creamy sauce

Makhanwala

Cooked in a mild creamy sauce with cheese

Kashmiri

Cooked with cream and chopped fresh bananas

The above dishes available with:

Chicken Tikka	£8.90
Lamb Tikka	£8.95
Prawn	£9.95

Jalfrezi

Cooked with onion and green chilli and green peppers

Chilli Garlic

Fairly hot dish. The beauty of this dish lies in the strength of the curry, which derives not from the use of ground chilli powder, but from halved fresh chillies

Sri Lanka

Curry prepared with pineapple with a creamy sauce

Chasni

Curry dish cooked with single cream. Sweet and sour

Mossala

Sweet and creamy tomato puree based curry

Chilli Korma

Korma with fresh, green chillies

King Prawn	£13.50
Vegetable	£7.90
Paneer	£8.00

Balti Dishes

Baltis are sizzling spice dishes. They are individually prepared with freshly made ingredients and thoroughly blended mixtures of authentic spices and herbs. The Balti dishes add a little more spice than the normal dish, not hot, but extra garlic and extra herbs that give a little more kick.

Any of the dishes in the menu are available in Balti at the following prices:

Chicken	£9.00	Prawn	£9.20
Lamb	£9.95	Vegetable	£7.50
King Prawn	£13.50		

Healthy Options

We understand that it is important to have a healthy, well balanced diet. Therefore, we at Saffron are taking a step further by introducing healthier cuisine without losing any of that authentic Indian flavour. The following six dishes are prepared to a high standard using fresh produce with alternative healthier ingredients such as olive oil and low fat yoghurt. These dishes are served with boiled rice and salad.

These dishes are served with healthier boiled rice and tandoori roti.

Maharajah's Murgh	£12.95	Lamb/Chicken Makhani	£12.95
<i>Pieces of chicken, chunks of onion, peppers and tomatoes that have been marinated in herb sauce and cooked in the clay oven</i>		<i>Barbecued herbs dressed lamb/chicken cooked in a tandoori oven with a medium sauce, banana and pineapple. Served with traditional roti</i>	
Chicken Ameera	£13.00	Honey Saffron	£13.00
<i>Chicken in a mango sauce with yoghurt and herbs. Served with traditional roti</i>		<i>Chicken with medium sauce made with onion and mixed with honey</i>	

Tandoori Cuisine

Prepared in a clay oven, before being marinated in a delightful spiced yoghurt for 24 hours to tenderise the meat and give it a seductive flavour and tantalising aroma.

Tandoori Chicken (On the Bone)	£8.60
Chicken Tikka	£9.50
Tandoori Sheek Kebab	£9.50
Lamb Tikka	£10.00
Tandoori Mixed	£14.00
Tandoori King Prawn	£14.50
Paneer Tikka	£9.00

If desired, you can order curry sauce for £1.70 extra.

“Darkness cannot drive out darkness; only light can do that. Hate cannot drive out hate;

only love can do that.”

-Martin Luther King

