



Saffron

Indian Restaurant

"We at Saffron Indian are here to make sure that your dining experience in our wee restaurant is most enjoyable. Please do not hesitate to ask us any questions about the dishes we have."

Most of our produce is locally sourced and we only use the freshest ingredients to make our unique dishes. We hope you enjoy your time and meal here at Saffron Indian."



Also ask about gluten free dishes.

There may be some dishes which can be made gluten free. Please be aware that the gluten free dishes are gluten free but there may be traces or contamination of gluten.

Food allergies and intolerances

Please always ask a member of staff if you have any allergies.

Before ordering please speak to our staff about your requirements



Mild



Medium



Hot

Gluten Free 

Some of these dishes may have traces of nuts

SOMETHING TO BEGIN

PAKORA STARTERS

Pakorras are covered in gram flour and then fried with vegetable oil.

MUSHROOM PAKORA 🌱	£5.50
CHICKEN PAKORA 🌱	£5.95
VEGETABLES PAKORA 🌱🌱	£5.50
ONION BHAJI 🌱🌱	£5.40

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 option of the starters.*

TANDOORI MIX 🌱🌱	£7.10
<i>Consists of lamb, chicken, pakora, sheek kebab</i>	
LAMB TIKKA 🌱🌱	£6.50
CHICKEN TIKKA 🌱🌱	£6.50
SHEEK KEBAB 🌱🌱	£6.50
<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 🌱	£6.50
KEEMA PUREE 🌱	£6.50
CHICKEN CHAT 🌱	£6.50
ALOO PURI 🌱	£6.50

OTHER STARTERS

SAMOSAS 🌱	£5.90
<i>Crispy fried savoury filled with mince and peas.</i>	
GARLIC MUSHROOM 🌱🌱	£5.90
<i>Fresh mushrooms mixed in with finely chopped garlic with an Indian authentic spice.</i>	
SOUPS 🌱	£4.00
<i>Mulligatawny or Lentil.</i>	

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

Martin Luther King



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CLASSIC TRADITIONAL DISHES

ROGAN JOSH

Curry based then garnished with fresh tomato and onion

DANSAK

Sweet and sour curry with lentils and herbs

DOPIAZA

Cooked with big chunks of onions and green peppers

BHUNA

A special blend of spices in a thick sauce

KORMA

Prepared with cream sauce with coconut

MADRAS OR VINDALOO

Hot or very hot well spiced dishes

PATHIA

Hot sweet & sour curry dish

All the above dishes available with:

CHICKEN	£11.95	PRAWN	£12.50
LAMB	£11.95	KING PRAWN	£15.45
CHICKEN TIKKA	£12.50	VEGETABLES	£10.50
LAMB TIKKA	£12.60	PANEER	£11.00

MAHARANI DISHES

For over thousands of years India has been known for their exotic fruits and vegetable 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 a 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

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

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

All the above dishes available with:

CHICKEN TIKKA	£12.50	KING PRAWN	£15.95
LAMB TIKKA	£12.60	VEGETABLES	£10.95
PRAWN	£12.80	PANEER	£11.50



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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 adds a little more spice than the normal dish, not hot but extra garlic and extra herbs that give a little more kick.

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

CHICKEN	£13.00
LAMB	£13.10
KING PRAWN	£15.95
PRAWN	£12.95
VEGETABLES	£11.00
PANEER	£11.50

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 healthier boiled rice and tandoori roti.

MAHARAJAH'S MURGH 	£14.95
<i>Pieces of chicken, chunks of onion, peppers and tomatoes that have been marinated in herb sauce and cooked in the clay oven</i>	
CHICKEN AMEERA 	£14.95
<i>Chicken in a mango sauce with yoghurt and herbs. Served with traditional roti</i>	
LAMB/CHICKEN MAKHANI 	£14.95
<i>Barbecued herbs dressed lamb/chicken cooked in a tandoori oven with a medium sauce, banana and pineapple. Served with traditional roti.</i>	
HONEY SAFFRON 	£14.95
<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) 	£11.95
CHICKEN TIKKA 	£12.95
TANDOORI SHEEK KEBAB 	£11.00
LAMB TIKKA 	£13.10
TANDOORI MIXED 	£16.95
TANDOORI KING PRAWN 	£16.00
PANEER TIKKA 	£13.00

If desired you can order curry sauce for £2.50



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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

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

All the above dishes available with:

CHICKEN TIKKA	£12.50	KING PRAWN	£15.95
LAMB TIKKA	£12.60	VEGETABLES	£10.95
PRAWN	£12.80	PANEER	£11.50

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

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

All the above dishes available with:

CHICKEN TIKKA	£12.50	KING PRAWN	£15.95
LAMB TIKKA	£12.60	VEGETABLES	£10.95
PRAWN	£12.80	PANEER	£11.50

*Am I not destroying my enemies
when I make friends of them?*

Abraham Lincoln



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HOUSE SPECIALITIES

SAFFRON THALI£19.00

Consists of Tandoori chicken, seek kebab, chicken tikka mossallah, lamb bhuna, chicken dansak, lamb samosa, basmati rice and nan bread.

VEGETABLE THALI£17.00

Consists of dry mushroom bhaji, aubergine bhaji, sag aloo, dali mossallah, pakora, basmati rice and nan bread.

BIRYANI DISHES

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

CHICKEN BIRYANI£12.95

LAMB BIRYANI£12.95

PRAWN BIRYANI£13.00

KING PRAWN BIRYANI£16.95

VEGETABLE BIRYANI£11.80

EUROPEAN DISHES

FRIED SCAMPI£10.50

OMELETTE *Chicken or Mushroom*£9.95

VEGETABLE DISHES

	SIDE	MAIN
MUSHROOM BHAJI <i>Fresh mushroom cooked with spices</i>	£5.50	£9.90
VEGETABLE BHAJI <i>Fresh mixed vegetable cooked with various spices</i>	£5.50	£9.90
SAG BHAJI <i>Fresh spinach cooked with fried onion and tomato - medium spiced</i>	£5.50	£9.90
BRINJAL BHAJI <i>Fresh aubergine cooked with fried onion and tomato - medium spiced</i>	£5.50	£9.90
BOMBAY ALOO <i>Potato cooked with butter, a slightly hot spiced dish</i>	£5.50	£9.90
ALOO SAAG <i>A combination of potato and spinach cooked with spices</i>	£5.50	£9.90
TARKA DAHL <i>Dal cooked with fried onion and tomato - medium spiced</i>	£5.50	£9.90
SPICED LENTIL		
DHAL MASSALA <i>Lentils, cooked with curry sauce - slightly hot</i>	£5.50	£9.90
BINDY BHAJI <i>Okra (or ladies finger)</i>	£5.50	£9.90



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*We are here, not because we are law-breakers;
we are here in our efforts to become law-makers.*

Emmeline Pankhurst

RICE

PLAIN RICE 	£3.00
PILAU RICE 	£3.20
FRIED RICE 	£3.50
LEMON RICE 	£3.50
MUSHROOM PILAU RICE 	£3.50
VEGETABLE PILAU RICE 	£3.50

NANS

Our Nans are cooked freshly using the best quality produce

NAN	£3.00
GARLIC NAN	£3.60
KEEMA NAN <i>(mince meat)</i>	£3.95
PESHWARI NAN <i>(coconut)</i>	£3.60
CHEESE NAN	£3.60
CHILLI NAN	£3.60
HONEY NAN	£4.00

SUNDRIES

PARATHA	£3.50
CHAPATI	£1.90
PLAIN POPPADOM	£0.70
SPICED POPPADOM	£0.75
PICKLE TRAY	£2.50
RAITA <i>(onion or cucumber)</i>	£2.50
CHIPS	£2.95

*Treat woman well, for they are your
mothers, daughter, aunts.*

Prophet Muhammad PBUH



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DRINKS

COKE	£2.95
IRN BRU	£2.95
FANTA.....	£2.95
SPARKLING WATER.....	£2.95
ORANGE JUICE.....	£2.95
MANGO JUICE	£2.95
GUAVA JUICE	£2.95
APPLETISER	£2.95
GINGER BEER	£2.95

NON ALCOHOLIC BEERS

NON ALCOHOLIC BEER	£4.80
NON ALCOHOLIC CIDER.....	£4.00

NON ALCOHOLIC COCKTAILS

GUAVA DELI	£4.50
<i>Guva Juice, Mint and Lime.</i>	
SWEET INDIAN SUNRISE	£4.50
<i>Orange Juice, Grenadine.</i>	
RAYNA'S MANGO SUMMER.....	£4.50
<i>Mango Juice, Lime, Ginger and Grenadine.</i>	
GINGER HUE	£4.50
<i>Ginger, Lime and Lemonade.</i>	

TEA & COFFEE

COFFEE	£3.50
SELECTION OF TEAS	£3.50

I keep my ideals, because in spite of everything I still believe that people are really good at heart.

Ann Frank



Mild



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