

## APPETISERS

An exceptional range of starters to begins your meals. Who not eat in traditional style by ordering a selection of different starters and sharing them?

PAPADOM	plain	£0.90	LIME PICKLE	£1.00
	spicy	£0.90	ONION SALAD	£1.00
MANGO CHUTNEY	each	£1.00	MINT SAUCE	£1.00

## STARTERS

<b>SAFFRON PLATTER (2 person)</b>	£8.25	<b>ONION BHAJI (V)</b>	£3.50
A unique combination of green herb chicken tikka, Lamb Sheek Kebab, staff khumbi and vegetable samosa		Finely shredded onions, potatoes and lentils spiced with fennel and coriander, deep fried.	
<b>VEGETABLE PLATTER (V)</b> (per person)	£5.50	<b>KING PRAWN BUTTERFLY</b>	£5.50
A combination of Aloo chop, vegetable Samosa, staff khumbi, onion bhaji		Flattened king prawn marinated in spices, coated in bread crumbs and deep fried.	
<b>BHUNA PUREE</b>	£4.25	<b>CHICKEN CHAT</b>	£3.95
Pan fried prawns in a dry medium spiced sauce, served on a puree. (King prawn £1 extra)		Tender chicken marinated in selected herbs and spices then cooked in a rich spicy and sour sauce. (puree £1 extra)	
<b>CHILLI PANEER (V)</b>	£4.75	<b>GARLIC TIGER PRAWN</b>	£4.75
Paneer (Indian Cheese) coated with breadcrumbs, tossed in spicy and sweet sauce with peppers and onions.		Tiger prawn tossed with lots of fresh garlic, onions, coriander,	
<b>MALABARI CHICKEN</b>	£3.95	<b>SAMOSA (Lamb or Vegetable (V))</b>	£3.50
A nice combination of shredded chicken, sweetcorn, turmeric powder, onions, mustard seed, yoghurt, coconut powder and then finished with coconut.		Minced lamb or spiced vegetables wrapped in a thin crispy pastry.	
<b>STUFFED KHUMBI (V)</b>	£3.95	<b>CHICKEN OR LAMB</b>	
Mushroom stuffed with cheese, covered with bread crumbs and deep fried to a golden finish.		<b>SHEEK KEBAB</b>	£3.95
<b>CHICKEN PAKORA</b>	£3.95	Spicy chicken or lamb minced with ground spices skewered and grilled in the oven.	
Diced chicken tikka dipped in a special spiced batter and deep fried until golden colour.		<b>LAMB SHAMI</b>	£3.95
<b>SALMON TIKKA</b>	£4.95	Mince lamb patties with freshly ground aromatic spices, grilled in a pan.	
Tandoor ticked chunk of salmon marinated with yoghurt, lemon juice and ground spices and baked in the tandoor.		<b>LAMB TIKKA</b>	£4.25
<b>TRIO OF TIKKA</b>	£4.50	Delicious tender lamb marinated with tandoori spices, yoghurt, ginger then barbecued in the clay oven.	
Green herbs Chicken Tikka, Lamb Tikka and traditional chicken tikka		<b>CHICKEN TIKKA</b>	£3.95
<b>GREEN HERB CHICKEN TIKKA</b>	£3.95	Delicious tender chicken marinated with tandoori spices, yoghurt, ginger then barbecued in the clay oven.	
A subtle combination of green chilli, coriander, curry leaves and fresh mint.		<b>BATAK TIKKA</b>	£5.50
<b>MIXED KEBAB</b>	£4.25	Tender duck marinated in ground spices and then baked in the oven.	
Chicken Tikka, Seekh Kebab & onion bhaji.		<b>STUFFED PEPPER</b>	£4.95
<b>ALOO CHOP CHAT (V)</b>	£3.95	Whole capsicum grilled in the tandoor, stuffed with shredded chicken, lamb or vegetables and covered with melted cheese.	
Potato croquette-spiced with onions and herbs and spices Coated in butter deep-fried garnished with Chaat masala sauce.			

## TANDOORI GRILLED MAIN COURSES

All dishes served with salad.

<b>TRADITIONAL CHICKEN TIKKA</b>	£7.95	<b>HALF TANDOORI CHICKEN</b>	£7.95
Boneless supreme chicken marinated overnight in yoghurt, herbs and pieces.		Succulent pieces of chicken on the bone prepared as above.	
<b>GREEN HERBS CHICKEN TIKKA</b>	£7.95	<b>TANDOORI MIXED GRILL</b>	£12.50
A subtle combination of green chilli, coriander, curry leaves and green mint.		A mixture of Tandoori Chicken, Lamb Tikka, Chicken Tikka, Sheekh kebab, Chicken Sheek kebab.	
<b>LAMB TIKKA</b>	£8.25	<b>TANDOORI KING PRAWNS</b>	£13.50
Tender lamb marinated overnight in yoghurt, herbs and spices.		King prawns delicately spiced and barbecued on skewers.	
<b>BATAK TIKKA</b>	£9.25	<b>TANDOORI SALMON</b>	£9.50
Succulent slices of breast of duckling marinated then cooked in the tandoor.		A salmon fillet marinated with herbs and spices then grilled in the tandoor and garnished.	

## SHASHLIK

Succulent barbecued Chicken, Lamb, King Prawn or Duck combined with the taste of roasted peppers, onions and tomatoes. Choose from below:

<b>(A) TRADITIONAL CHICKEN TIKKA</b>	£8.50	<b>(D) DUCK TIKKA</b>	£10.75
<b>(B) LAMB TIKKA</b>	£8.95	<b>(E) TANDOORI KING PRAWNS</b>	£13.95
<b>(C) GREEN HERBS CHICKEN TIKKA</b>	£8.50		

If there are any dishes you have not seen on the menu and would like please do not hesitate to ask our staff and we will do our utmost to make them for you.

## TRADITIONAL FAVOURITES

These popular dishes can be prepared with the following:

<b>CHICKEN</b>		<b>KING PRAWN</b>	£4 extra
<b>LAMB</b>	50P extra	<b>DUCK</b>	£2.50 extra
<b>CHICKEN TIKKA</b>	£1 extra	<b>TIGER PRAWN</b>	£3 extra
<b>LAMB TIKKA</b>	£1.50 extra	<b>SALMON</b>	£3 extra
<b>PRAWN</b>	50P extra		

## RICE & NAAN EXTRA

Also served as a Vegetarian main course using selected seasonal vegetables (£7.50) all dishes exclude rice & naan bread.

<b>TIKKA MASALLA</b>	£8.50	<b>KARAI</b>	£7.95
Marinated in a prepared sauce of selected herbs and spices, Barbecued in Tandoori oven, Enriched with a masalla sauce.		This is a fairly thick tomato based sauce cooked with slices of onion and capsicum, flavoured with garlic, ginger and a selection of spices.	
<b>TIKKA JALFREZEY</b>	£8.50	<b>SAG</b>	£7.95
A thick hot curry sauce made with a variety of fresh spices, onion, peppers and fresh green chillies.		A Punjabi dish, made into an earthy dry curry with spinach.	
<b>KORMA</b>	£7.95	<b>BALTI</b>	£7.95
This dish originates from around Delhi, they are delicately flavoured for a rich, creamy taste and cooked using coconut and raisins.		Balti dishes are lightly spiced, cooked with garlic, tomatoes, capsicum, onion and coriander.	
<b>BHUNA</b>	£7.95	<b>DHANSAK</b>	£7.95
Cooked with special and herbs, onions and tomatoes in a thick sauce.		Persian style curry, hot, sweet and sour flavour, cooked in lentils with garlic and fenugreek.	
<b>DUPIAZA</b>	£7.95	<b>PATHIA</b>	£7.95
Bangalore style curry with spicy onions and capsicum in a delicious sauce.		An unusual balance of hot, sweet and sour flavoured curry with a touch of coconut.	
<b>ROGON JOSH</b>	£7.95	<b>CURRY medium sauce</b>	£7.25
Cooked with medium hot sauce spices and herbs, garnished with lots of cooked tomatoes and coriander.		<b>MADRAS</b> Fairly hot flavoured sauce.	£7.50
		<b>VINDALOO</b> Very hot sauce with potato	£7.75

## SAFFRON SPECIALS

<b>SHAKTORA GOSHT (Fairly Hot, Lamb)</b>	£9.50
Bangladeshi citrus fruit cooked with tender lamb finely chopped onion, garlic, ginger, and Saffron spices with a touch of gram masala, garnished with fresh coriander.	
<b>ALOO ZHALL GOSHT (Hot)</b>	£9.50
Tender lamb cooked with potatoes in a homemade chilli and garlic sauce.	
<b>MAKHANI CHICKEN</b>	£9.50
Chicken marinated in a blend of spices and cooked on low flame with butter and almond until cooked. Slightly sweet & buttery.	
<b>NAGA MRICH MASALA (Hot)</b>	£9.50
Lamb, beef or chicken cooked in Bangladeshi naga chilli with special Saffron ground spice in bhuna style sauce.	
<b>BENGAL CHILLI CHICKEN (Hot)</b>	£9.10
Chicken Tikka marinated in herbs and spices then cooked with special garlic, green chilli and coriander sauce.	
<b>HYDERABADI MURGH</b>	£9.10
Tender chicken marinated overnight, barbecued in the Tandoor then finished in sesame seed, tamarind and sweet chilli sauce.	
<b>MUGHLE AZAM</b>	£9.50
An exceptional and spicy combination of tikka chicken, potatoes and lamb minced cooked in garlic, ginger and special ground spice.	
<b>SALI GOSHT (Lamb or chicken)</b>	£9.50
A famous parsi wedding dish of tender Lamb cooked with dried apricots in a masala sauce. Garnished with crisp straw potatoes.	
<b>MURGH MUSHROOM</b>	£9.10
Charbecud chicken cooked with mushroom, fresh garlic and ground spices and a touch of cream in a smooth balti sauce.	
<b>CHICKEN PASANDA</b>	£9.10
Chicken in a mild sauce made from yoghurt, almonds and cream then flavoured with subtle spices.	
<b>GOSHT KALIMIRCH (Lamb)</b>	£9.50
Tender Lamb flavoured with bay leaf and cinnamon, cooked with garlic, coriander and black pepper.	
<b>TAMARIND CHICKEN (HOT)</b>	£9.10
Tender chicken cooked in the tandoor, finished with a blend of chillies, garlic, tamarind & mustard seed to give a unique flavour.	
<b>GREEN CHICKEN CURRY</b>	£9.10
Green herbs, chicken tikka cooked in a south Indian style with curry leaves, coconut milk and coriander.	
<b>NARIYAL MURGH</b>	£9.10
Barbecued chicken cooked with coconut, selected herbs & spices with a hint of coconut milk to produce a gorgeous taste.	
<b>CHICKEN AMNAH</b>	£9.10
Succulent chicken cooked with mango and coconut milk to give a smooth medium flavoured dish.	
<b>ACHARI GOSHT (Lamb)</b>	£9.50
Tender Lamb pieces cooked in mango and lime sauce.	
<b>CHILLI CHICKEN MASALA</b>	£9.10
Tender chicken marinated in our masala sauce and cooked with chef's own special garlic, chillies, cream and coriander sauce.	
<b>SAFFRON SPECIAL MURGH</b>	£9.50
Tandoori chicken cooked in tandoor for an enhanced taste. Then filleted & cooked with onion, bell peppers, garlic, saffron spices & finished with sweet chilli sauce.	
<b>MINTY (Lamb)</b>	£9.50
Tender Lamb pieces cooked in a cool yoghurt & spicy mint based sauce.	
<b>MURGH 65 (fairly hot)</b>	£9.50
A very famous dish from south of India created in 1965 Marinated piece of chicken coated in butter and deep fried crispy and tempered with a garlic, green chillis, Curry leaves and saffron spices in bhuna sauce.	

## SEAFOOD & FISH DISHES

<b>SAFFRON KING PRAWN</b> King Prawns cooked with slices of onion, capsicum, flavoured with garlic, green chillies & coconut milk.	<b>£13.60</b>
<b>KING PRAWN ZAFFRANI</b> King Prawns tossed in garlic and fresh ground spices then stir fried with peppers, onion and a sweet chilli sauce.	<b>£13.60</b>
<b>JAI PURI KING PRAWN</b> A hot yet delicate dish with whole king prawns char-grilled in their shells simmered in garlic and green chilli sauce.	<b>£13.60</b>
<b>MACHLI SHIM</b> Bangladeshi fish marinated in fresh garlic and ground spices then cooked with green beans in Bhuna style sauce.	<b>£10.50</b>
<b>MASS JALFREZEY</b> A fresh water Bangladesh fish cooked in a terrific hot and spicy sauce of green chillies, turmeric, garlic and coriander.	<b>£10.50</b>
<b>SUKA SALMON</b> Prime salmon flavoured with garlic, herbs and aromatic spices and served with tamarind and cinnamon base sauce.	<b>£11.95</b>
<b>MACHLI ALOO BHUNA</b> Bangladeshi fish in fresh garlic and ground spices, cooked with baby potatoes in a bhuna style.	<b>£10.50</b>
<b>MALABARI FISH</b> A delicious preparation of Bangladeshi fish prepared in South Indian style with finely chopped tomatoes in thick medium sauce with coconut milk.	<b>£10.50</b>
<b>GARLIC MACHLI</b> A popular dish from Bangladesh, succulent fish cooked with slices, fresh garlic and selected herbs and spices in bhuna style.	<b>£10.50</b>

## DUCK

<b>RAJASTHANI BATAK</b> Lean duck marinated overnight, barbecued in the tandoor then finished in sesame seed, tamarind and honey sauce.	<b>£12.95</b>
<b>PODINA BATAK</b> Tender barbecued duck marinated in fresh ground spices, cooked with mint flavoured sauce and mango.	<b>£12.95</b>
<b>KERALA BATAK</b> Popular duck dish from south of India Region of Kerala. Cooked with selected spices garam masala. Sliced ginger, onion, garlic, mustard seed and fennel seed with touch of ghee then finished with coconut milk.	<b>£12.95</b>
<b>MANGO BATAK</b> Tender barbecued duck marinated in fresh ground spice then cooked in mango flavoured sauce.	<b>£12.95</b>

## BIRYANIS

The Biryani originated from the chef's who cooked for the royals. Spices were carefully selected and cooked together with chicken or lamb. Rice was added towards the end Served with vegetable curry.

<b>CHICKEN</b>	<b>£8.95</b>	<b>PRAWN</b>	<b>£8.25</b>
<b>LAMB</b>	<b>£9.25</b>	<b>SAFFRON MIXED SPECIAL</b>	<b>£10.95</b>
<b>CHICKEN TIKKA</b>	<b>£9.95</b>	<i>A mixed chicken, meat &amp; seafood dish.</i>	
<b>LAMB TIKKA</b>	<b>£10.50</b>	<b>NAWABI CHICKEN TIKKA</b>	<b>£10.95</b>
<b>DUCK TIKKA</b>	<b>£10.95</b>	<i>Chicken tikka, spinach and green chillies.</i>	
<b>TIGER PRAWN</b>	<b>£10.95</b>	<b>VEGETABLE OR MUSHROOMS</b>	<b>£8.50</b>

## VEGETARIAN MAIN DISHES

<b>KORAI SABZI</b> Mixed vegetables, lightly spiced and cooked with fresh ginger, garlic, onions, capsicum, tomato and coriander.	<b>£7.50</b>
<b>VEGETABLE CHILLI FRY (hot)</b> A melange of vegetables, cooked in a special garlic & chilli sauce.	<b>£7.50</b>
<b>PANEER PALAK</b> Fresh cottage cheese and spinach, a delightful flavour.	<b>£7.95</b>

**MAKHANI SABZI** Mixed vegetable lightly spiced with butter almond powder and honey **£7.25**

**KARAI PANEER MASALLA** Paneer (Indian curd cheese) marinated in herbs and spices cooked with onion and capsicum in a creamy masalla sauce. **£7.95**

## VEGETARIAN SIDE DISHES

Also available as a main course (£7.50)

<b>BHAJIS</b> Vegetable/ Spinach/ Mushroom/ Okra/ Cauliflower/ Chick Peas/ Aubergine.	<b>£4.25</b>	<b>KHUMBI PALAK</b> Mushroom & spinach	<b>£4.25</b>
<b>BOMBAY POTATO</b> Spicy potatoes	<b>£4.25</b>	<b>TARKA DHALL</b> Lentils & garlic	<b>£4.25</b>
<b>SAG ALOO</b> Spinach & potatoes	<b>£4.25</b>	<b>ALOO CHANA</b> Potatoes & chick peas	<b>£4.25</b>
<b>ALOO GOBI</b> Potatoes & cauliflower	<b>£4.25</b>	<b>SAG DHALL</b> Spinach & lentils	<b>£4.25</b>

## RICES

<b>PLAIN BOILED RICE</b>	<b>£3.10</b>	<b>KEEMA RICE (Lamb mince)</b>	<b>£3.95</b>
<b>BASMATI PILAU RICE</b>	<b>£3.50</b>	<b>GARLIC RICE</b>	<b>£3.95</b>
<b>MUSHROOM FRIED RICE</b>	<b>£3.95</b>	<b>GARLIC &amp; CHILLI RICE</b>	<b>£3.95</b>
<b>ONION FRIED RICE</b>	<b>£3.95</b>	<b>COCONUT RICE</b>	<b>£3.95</b>
<b>EGG FRIED RICE</b>	<b>£3.95</b>		

## BREAD & SUNDRIES

<b>CHIPS</b>	<b>£3.60</b>	<b>CHEESE &amp; GARLIC NAN</b> Stuffed with cheese & garlic	<b>£3.50</b>
<b>PLAIN NAN BREAD</b> from tandoor	<b>£2.95</b>	<b>GARLIC &amp; CHILLI NAN</b> Stuffed with fresh garlic & chilli	<b>£3.50</b>
<b>KEEMA NAN</b> Stuffed with minced lamb	<b>£3.30</b>	<b>PARATHA</b> Round shaped bread fried in butter	<b>£3.50</b>
<b>PESHWARI NAN</b> Stuffed with coconut, sultanas & almonds	<b>£3.30</b>	<b>TANDOORI ROTI</b> Thin unleavened bread	<b>£2.95</b>
<b>GARLIC NAN</b> Stuffed with fresh garlic	<b>£3.30</b>	<b>CHAPATI</b> Thin unleavened bread	<b>£2.10</b>
<b>CHILLI NAN</b> Stuffed with green chilli	<b>£3.30</b>	<b>RAITHA</b> Cucumber or onion	<b>£1.50</b>
<b>CHEESE NAN</b> Stuffed with cheese	<b>£3.30</b>		

**OPEN 7 DAYS A WEEK**

Including bank holiday  
5:00pm to 11:00pm



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**16 High Street, Eastleigh, Hampshire SO50 5LD**



All major credit cards are accepted. Minimum Order £10

**Allergy Information:** If you have Food Allergy or Special Dietary Requirements. Please Speak to a Member of Staff

# Saffron

*Indian & Bangladeshi Restaurant*



For table reservation & online ordering visit:

**[www.saffronrestaurant.co.uk](http://www.saffronrestaurant.co.uk)**

[info@saffronrestaurant.co.uk](mailto:info@saffronrestaurant.co.uk)

**Tel: 023 8061 2743, 023 8064 1725**

**16 High Street, Eastleigh, Hampshire SO50 5LD**



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