

Saffron



indian cuisine

A La Carte
Menu

Welcome to saffron

Saffron brings you authentic indian cuisine in friendly, comfortable surroundings. All our food is prepared from fresh ingredients to give you 'Home Style' cooking.

Relax and enjoy your stay at one of the finest Indian Restaurants in Scotland.



Any favourite dish you don't see, we will be happy to make for you.

Some dishes may contain nut traces. If in doubt, please ask.

Aaghaz

(Hors d'Oeuvres)

ONION CHUTNEY	£1.95	VEGETABLE PAKORA	£4.50
POPPADUMS	£0.85	CAULIFLOWER PAKORA	£4.50
GARLIC SPICY MUSHROOMS	£4.95	MUSHROOM PAKORA	£4.50
GARLIC KING PRAWNS	£6.50	CHICKEN PAKORA	£4.75
PRAWN COCKTAIL	£5.50	CHICKEN TIKKA PAKORA	£4.95
ONION BAJI	£4.50	KING PRAWN PAKORA	£6.50
VEGETABLE SAMOSA	£4.50	SHAMI KEBAB	£5.25
MINCE SAMOSA	£4.50	SEEK KEBAB	£5.25
CHANNA PURI	£4.50	MURGH TIKKA	£4.95
CHICKEN PURI	£4.95	LAMB TIKKA	£4.95
KEEMA PURI	£5.25	¼ TANDOORI	£5.50
JINGA PURI	£5.50	MIXED APPETIZER	£6.50
KING PRAWN PURI	£6.50	<i>(Murgh Tikka, Seek Kebab, Samosa,</i>	
PUNI SEEK	£5.50	<i>Vegetable Pakora)</i>	
SOUP OF THE DAY	£3.95	<i>With Prawns</i>	£7.50
FISH PAKORA	£6.50		

Punjabi Mazah

(Saffron exclusive appetizers)

PUNJABI THALI

(A savoury selection of Murgh Tikka, Boti Kebab, Seek Kebab and Spicy Garlic Mushrooms)

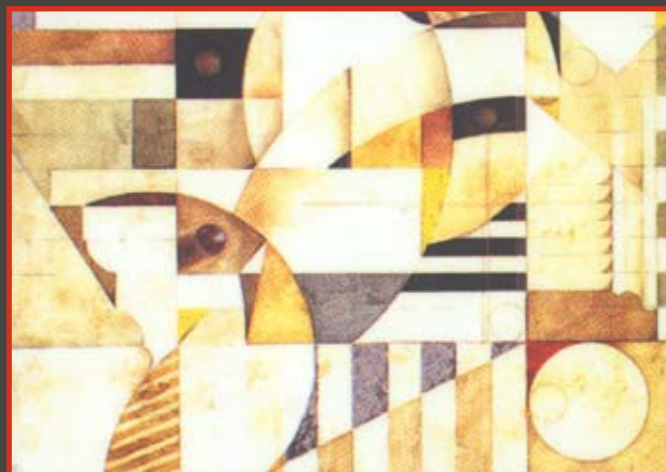
FOR TWO	£8.95
FOR THREE	£12.95
FOR FOUR	£16.95

Tandoori Namunay

(Charcoal Oven Specialities)

Pieces of meat are barbecued in a charcoal clay oven using a skewer. All our dishes are exquisitely prepared by marinating in our yoghurt-based sauce, spiced with our own freshly ground masalas with fresh herbs to encapsulate a specific flavour and natural goodness. Tandoori dishes are a healthy option as most of the fat is lost during the cooking process. All Tandoori dishes are served with saffron rice, fresh salad and sauce.

TANDOORI MURGH	£15.50	TANDOORI SEEK KEBAB	£15.50
<i>A half chicken marinated in our special delicate herbs and spices then roasted on charcoal in a Tandoori clay oven.</i>		<i>Choice lean minced lamb mixed with herbs and Afghani ground spices and grilled over charcoal.</i>	
MURGH TIKKA	£15.50	SHISH KEBAB TURKISH	£16.50
<i>Boneless nuggets of chicken marinated in natural yoghurt and rare spices, then barbecued on a skewer over a slow heat of charcoal.</i>		<i>Tender lamb cooked with Oriental herbs, fresh tomatoes, onions and mushrooms.</i>	
JINGHA TANDOORI	£18.50	SHISH KEBAB EGYPTIAN	£16.50
<i>Superb rich-flavoured King Prawns marinated in yoghurt, fresh herbs, cumin, coriander and green chillies, with the special touch of Punjab.</i>		<i>Boneless chicken cooked with Oriental herbs, fresh tomatoes, onions and mushrooms.</i>	
TANDOORI BOTI	£15.50	TANDOORI PLATTER	£18.50
<i>Tender luscious pieces of lamb fillet marinated in natural yoghurt with exotic Indian herbs and slowly barbecued in a clay oven.</i>		<i>A sumptuous selection of Tandoori Chicken, Murgh Tikka, Boti Kebab, Seek Kebab and Tandoori King Prawn.</i>	



Punjabi Masala

(rice not included)

The fertile province of Punjab where five rivers run through a rich soil producing an abundance of fruits; vegetables and spices, and with the availability of healthy livestock producing many dairy products; therefore the people of Punjab can enjoy a wide variety of dishes which are extremely healthy too. In particular, Punjabi Masala dishes are prepared in a rich spicy sunset sauce consisting of fresh yoghurt, green chillies, ginger, garlic, cumin, fresh ground Punjabi spices, exotic herbs and coriander to suit your taste.

THIS SELECTION CAN BE COOKED IN ANY OF THE FOLLOWING;

CHICKEN	£10.50
LAMB	£10.50
PRAWNS	£12.95
KING PRAWNS	£16.50
VEGETABLES	£10.50



Biryani Dishes

A superior recipe cooked in saffron rice, raisins and almonds. These are served with fresh salad and vegetable sauce of desired strength. Specialities are;

SAFFRON BIRYANI £12.95

Delicately spiced nuggets of murg tikka tenderly cooked over a charcoal oven then cooked in saffron rice, using red wine and B.J's special spices. Served with fresh salad and a mushroom masala sauce. A truly magnificent dish.

AGRA BIRYANI (MURGH OR BOTI) £12.95

Agra is not only famous for the Taj Mahal, but also has the influence of rich moghul dishes. Agra Biryani is one of them. Succulent pieces of tikka cooked in a rich cognac sauce, to achieve a truly magnificent flavour, cooked in saffron rice, served with fresh salad and a mushroom masala sauce. Ask for green chillies to be added for that extra bite.

PUNJABI BIRYANI £16.50

The province of Punjab, famous for its five rivers and also famous for a dish consisting of king prawns, prawns, lamb, chicken, mushrooms, capsicums, onion and dried Punjabi methi. This dish is cooked in saffron rice, garnished with fresh salad and served with a vegetable tikka masala sauce.

Saffron also offers the following Biryanis;

CHICKEN	£11.95
LAMB	£11.95
PRAWNS	£13.95
SUPER KING PRAWNS	£16.95
EXOTIC FRESH VEGETABLES	£11.95

Balti Cuisine

(rice not included)

Saffron Balti cuisine is a centuries-old discipline which is still practiced all over the Indian subcontinent to this day, with its unique blend of sun-dried herbs, ground spices, freshly picked spring onions, capsicums, tomatoes, garlic and fresh green coriander with a unique blend of authentic Afghani spices plus a touch of green chillies. Cooked and served in a two-handled balti (much like a small Chinese Wok) to create a simmering, slightly spicy aromatic dish with a subtle taste. Vastly different to any ordinary curry.

TIKKA BALTI

Murgh Tikka cooked in balti with garlic, ginger, tomatoes and onions and garnished with fresh coriander.

BALTI BUTTER CHICKEN

Butter Chicken is one of the most popular Balti Chicken dishes, especially in the West. Cooked with butter, aromatic spices, cream and almonds.

BALTI GARAM MASALA

Garlic, butter and a blend of exotic spices

BALTI SAAG GOSHT

This combination of meat and spinach with savoury spices and cream is a typical authentic dish from the region of Punjab.

BALTI CHILLI MASALA

Hot and spicy would be the best way of describing this mouth watering Balti dish.

SWEET AND SOUR BALTI

This dish combines a sweet and sour flavour with a creamy texture.



BALTI TIKKA MASALA

A traditional Moghul Masala Balti dish. This is the Saffron version of the UK's most popular curry dish. Hot and Spicy.

BALTI WITH VEGETABLES.

Fresh vegetables make this dish particularly attractive. Truly delicious combination of flavours.

BALTI CHICKEN WITH LENTILS

With lentils, it is similar to Dhansak made with Balti spices. This is a great medium to hot curry.

BALTI SKANDU CHICKEN & LAMB £10.95

Chicken and Lamb cooked in charcoal with green peppers, chillies and Balti spices. Garnished with tomato and coriander.

BALTI PASANDA

Pasanda dishes are firm favourites in Pakistan. A touch of garlic, ginger, yoghurt, cream, coriander and green chillies. Medium to hot.

BALTI KURMA

In Kashmir they produce a Kurma bursting with almond powder, cream and saffron.

BALTI BHUNA

A special dish cooked with fresh garlic, ginger, green chillies, tomato and coriander.

Ask for extra Green Chillies to be added.

All of the above are recommended with Murgh Tikka, but can be expertly cooked with Boti Tikka and Jingha Tikka and are priced as follows;

JINGHA TIKKA	£16.50
SPECIAL (Boti Tikka, Jingha Tikka and Murgh Tikka)	£13.00
BOTI TIKKA	£10.50
MURGH	£10.50
MURGH and BOTI	£10.95
VEGETABLES	£10.50

Please appreciate that all meals are cooked to order and we are obliged not to sacrifice quality for time.

Saffron Original Version of Tikka Masala Cuisine

(rice not included)

TIKKA MASALA

Barbecued nuggets of Tikka cooked with garlic, ginger, capsicum, onions and fresh coriander in Chef's special Masala sauce.

GARAM TIKKA MASALA

Tender pieces of Tikka cooked with garlic butter and a blend of Chef's own exotic spices giving an exquisite dish of medium to hot strength.

ACHARI TIKKA MASALA

Tikka masala dish, cooked with mixed pickle. A slightly hot and spicy dish.

SARDARI TIKKA MASALA

A traditional Moghul Masala dish cooked with ground coconut, cashew nuts and fresh dairy cream to give a taste of perfection to a medium dish.

VILLAGE TIKKA MASALA

Treat yourself to a real taste of a Punjab village. Succulent nuggets of Tikka cooked along with mixed Punjabi vegetables.

PUNJABI GOSHT

Pieces of tender Lamb flavoured with brandy and complimented by a rich creamy mild sauce blended with ground almonds.

PASHTOONI DISHES

Pieces of Tandoori tikka prepared with fresh coriander, garden mint with Tandoori masala and fresh spring onions.



KASHMIRI TIKKA MASALA

Recommended for guests new to the delights of masala dishes. Elegantly cooked with mixed fruit and fresh cream to give a delicious creamy taste.

JALFREZI TIKKA MASALA

A slightly mild Tikka dish, milder version of Jaipuri.

JAIPURI TIKKA MASALA

Tender pieces of barbecued Tikka blended with Punjabi masala and cooked with mushrooms, onion and capsicums

MASALENDAR

Cooked Tikka style and mixed carefully into a slightly tangy sauce to desired strength, using fresh ground Punjabi spices and capsicums.

CHASNI

A tangy sauce, sour and creamy. Cooked with mild spices.

YAMUNA

£12.00

Tikka pieces prepared Tandoori style, cooked with prawns, fresh coriander and extra special spices.

PUNJABI BHUNA SPECIAL

Specially cooked in thick Bhuna sauce with white wine along with green peppers, mehti, Punjabi herbs and fresh coriander. Ask for green chillies to be added if you wish.

RAJASTANI TIKKA

Pieces of Tandoori Chicken in a sauce with special Punjabi spices, green peppers, fresh cream, spring onions and red wine.

NAPALI BHUNA

Fresh ginger, spring onions, coriander, garlic, green peppers and green chillies are added to provide a very rich tasting dish.

NASHILEE

Marinated in special Tandoori Masala cooked in a Tandoori on slow heat to retain all natural flavours. Served with a touch of our house white wine, mangoes and fresh coriander.

CHICKEN MALAIDAR

Chicken cooked with spinach puree, green chillis, garlic and a dash of fresh cream.

CHICKEN MASALENDAR

Chopped breast of chicken first roasted in a tandoor, pan fried, Punjabi style with fresh capsicums and sweet & sour herbs and spices.

NOOR MALI TIKKA

Chicken Tikka cooked with fresh spinach and mushrooms and topped with spring onions.

SATTARI TIKKA

A delicious blend of cucumber, tomato, green peppers and onions with garlic and ginger. Topped with cheese and spring onions.

MURCH MAKHANI

£11.00

Chicken Tikka pieces with lamb mince cooked with fresh garlic, ginger and spices.

JANTER MANTER

Bite sized pieces of Tikka cooked in a specially prepared sauce with green peppers, mushrooms, onions and pineapple, blended with warm spices giving an exciting dish of medium to slightly hot strength.

MAZEDAR

Tender pieces of Chicken or Lamb Tikka cooked in Worcestershire sauce, lemon juice and cream, topped with cheese.

All or the above are recommended with Murgh Tikka, but can be expertly cooked with Boti Tikka and Jingha Tikka and are priced as follows;

JINGA TIKKA	£16.50	MURGH & BOTI	£10.95
BOTI TIKKA	£10.50	VEGETABLES	£10.50
MURGH	£10.50	SPECIAL (Chicken, Lamb, and King Prawn Tikka)	£13.00



Special Korma Dishes

(rice not included)

BOMBAY KORMA

An exotic dish with potatoes, cream and special spices. Delicately balanced with a tantalising flavour.

PUNJABI KORMA

Served in a rich sauce of coconut and cream, fresh cream & white wine.

HYDERABADI KORMA

With fresh yogurt, pineapple and cream to give a special rich sauce.

KASHMIRI KORMA

With mangoes, fresh cream, mild spices and herbs.

MUGHALI KORMA

A rich dish prepared using fresh cream and pineapple.

SAFFRON SPECIAL KORMA

Fresh cream, creamed coconut, fruit, nuts and raisins. Sweet and creamy with a real nutty taste.

JALFREZI TIKKA KORMA

A deliciously mild dish prepared with fresh cream, peppers, cashew nuts and either pineapple or mango you choose.

Chicken	£10.50
Lamb	£10.50
Vegetable	£10.50
King Prawn	£11.00
Special	£13.00

VEGETABLE Side Dishes

MIXED VEGETABLE BHAJI	£4.95
BHINDI BHAJI	£4.95
POTATO BHAJI	£4.95
MUSHROOM BHAJI	£4.95
TINDA BHAJI	£4.95
CAULIFLOWER BHAJI	£4.95
KABLI CHANA	£4.95
BOMBAY ALOO	£4.95
TARKA DAL	£4.95
FRIED MUSHROOMS	£2.50
FRIED ONIONS	£1.95
SAAG PANEER	£5.95



Popular Indian Dishes

(rice not included)

CURRY

Basic Curry

KURMA

A traditional mild curry cooked with coconut and fresh double cream.

PASSANDA

A mild creamy dish cooked to perfection with cream and cashew nuts.

BHUNA

A slightly condensed dish cooked with capsicums, onions, Punjabi methi and fresh coriander. A really tasty dish.

DUPIAZA

A medium aromatic dish cooked with an abundance of onions.

All of the above dishes can be prepared in the following, and are priced as follows;

CHICKEN	£9.50	PRAWN	£12.95
LAMB	£9.50	KING PRAWN	£16.50
VEGETABLE	£9.50		

ALL OF THE ABOVE DISHES ARE £10.50 (Unless otherwise stated)

DHANSAAK

Cooked with choice lentils carefully prepared to give a delicious spicy lentil sauce.

KADIE

Similar to Bhuna but with green chillies

ROGAN JOSH

A medium/hot dish specially prepared. Garnished with a Punjabi sauce.

PATHIA

A magnificent hot, sweet and sour dish to give a full robust flavour.

MADRAS

Hot curry. Beware!!

VINDALOO

Only for the brave.

Lowazmat *(Accompaniments)*

Rice

STEAMED RICE	£2.95
FRIED RICE	£2.95
PULAO RICE	£2.95
PATANNI <i>(fried rice and mushroom)</i>	£3.50
GOAN <i>(with ginger, pineapple and peppers)</i>	£3.50
LAXSHMI <i>(with vegetables)</i>	£3.50
PUNJABI <i>(with egg and mushroom)</i>	£3.50
GUJRATI <i>(with chick peas)</i>	£3.50
ALLO FRIED RICE <i>(potato)</i>	£3.50
KEEMA PEA PULAO RICE <i>(mince and peas)</i>	£4.50
CHICKEN FRIED RICE	£4.50
PRAWN FRIED RICE	£4.50

Sundries

POPADUMS	£0.85
ONION CHUTNEY	£1.95
CHIPS	£1.95
RIATA	£2.50
MANGO CHUTNEY or LIME PICKLE	£1.95
PICKLE TRAY	£3.50



Breads

CHAPATI	£1.20
BUTTER CHAPATI	£1.30
CHILLI CHAPATI	£1.30
GARLIC CHAPATI	£1.30
PARATHA (flaky bread)	£3.95
VEGETABLE PARATHA	£4.50
GARLIC PARATHA	£4.50
KEEMA PARATHA	£4.50
CHICKEN PARATHA	£4.50
CHILLI PARATHA	£4.50
MUSHROOM PARATHA	£4.50
CHEESE PARATHA	£4.50
PESHORI PARATHA	£4.50
GARLIC DHAL PARATHA	£4.50
CHEESE and ONION PARATHA	£4.50



Tandoori Nans

PLAIN TANDOORI NAN	£3.95	CHILLI NAN	£4.50
VEGETABLE NAN	£4.50	SPICY CHICKEN NAN	£4.50
KEEMA NAN	£4.50	CHEESE and GARLIC NAN	£4.50
PANEER <i>(cheese)</i> NAN	£4.50	CHEESE and ONION NAN	£4.50
KEEMA and GARLIC NAN	£4.50	SPICED ONION NAN	£4.50
GARLIC NAN	£4.50	SPICED MUSHROOM NAN	£4.50
ROGANI NAN	£4.50	BANANA NAN	£4.50
PESHORI NAN	£4.50	METHI NAN	£4.50
STUFFED NAN <i>(with spicy vegetable)</i>	£4.50	MINT NAN	£4.50
SPECIAL NAN	£4.50		

Children's' Menu

The following dishes are served with rice or French fries.

CHICKEN TANDOORI	£6.50	CHICKEN or LAMB TIKKA MASALA	£6.50
CHICKEN or LAMB TIKKA	£6.50	CHICKEN NUGGETS	£6.50
CHICKEN or LAMB CURRY	£6.50	PIZZA – FRESHLY BAKED	£6.50
CHICKEN or LAMB KORMA	£6.50	CHICKEN or CHEESEBURGER	£6.50



Saffron Italian Pizzas

	10"		10"
Margarita	£8.00	SUPER SUPREME	£10.00
SPICY MINCE PIZZA	£7.00	<i>spicy chicken, pepperoni, spicy beef, red onions, black olives, mushrooms, mixed peppers, ham slices</i>	
SPICY LAMB PIZZA	£7.00		
SPICY CHICKEN PIZZA	£7.00	CHICKEN TIKKA MASALA	£10.00
CALZONE (folded) mushroom & chicken	£7.00	<i>authentic tikka masala sauce made from a blend of cream, yoghurt, tomatoes, chopped coriander and a hint of chilli, topped with cheese, tikka chicken and onions</i>	
DONER CALZONE	£7.00		
DONER PIZZA	£7.00	SEAFOOD NEW	£10.00
VEGETARIAN	£7.00	<i>prawns, tuna, green peppers, tomatoes</i>	
FARMHOUSE HAM SLICES, MUSHROOMS	£7.00	PUNJABI PAN NEW	£10.00
PEPPERONI FEAST	£7.00	<i>chicken tikka pan cooked, jalapenos, garlic mixed peppers, onions, herbs with spice</i>	
<i>double pepperoni, extra mozzarella cheese</i>			
SPICY HOT	£7.00	SAFFRON ASIA STYLE	£10.00
<i>spicy beef, green chillies, red onions tomato chunks</i>		<i>lamb mince, chicken tikka, green peppers, onion cooken in a frying pan with green chillies</i>	
VEGETARIAN HOT	£7.00	MEXICAN VOLCANO	£10.00
<i>double green chillies, mixed peppers, red onions, tomato chunks</i>		<i>green chillies, onion, mix peppers, spicy mince</i>	
THE DELI	£7.00	CHICKEN MADRAS	£10.00
<i>pepperoni, red onions, mixed peppers, tomato chunks</i>		CHICKEN BALTI	£10.00
MEAT FEAST	£9.00	SAFFRON TRADITIONAL CALZONE	£10.00
<i>chicken, ham, pepperoni and mince</i>		<i>donner, chicken tikka, onions, mixed peppers</i>	
SUPREME PEPPERONI, SPICY BEEF,	£9.00	CHICKEN KORMA	£10.00
<i>mushrooms, mixed peppers, red onions</i>		<i>a delicate preperation of cream and spices</i>	
CHICKEN SUPREME	£9.00		
<i>chargrilled chicken, mushrooms mixed peppers red onions</i>			

EXTRA TOPPINGS

£1.00

Onions, Prawns, Tomatoes, Tuna, Green Chillies, Garlic, Olives, Chicken, Sweetcorn, Lamb, Mushrooms, Pepperoni, Mixed Peppers, Ham, Cheese, Pineapple, Beans, Banana, Fruit Cocktail

Burgers

1/4 POUNDER	£5.95
1/2 POUNDER	£5.95
VEGETABLE BURGER	£5.95
CHILLI BURGER	£5.95
HAWAIIAN BURGER <i>Pineapple and mayo</i>	£5.95
CHICKEN BURGER <i>Lettuce and mayo</i>	£5.95

All Burgers served with fries, coleslaw and fresh salad

European Dishes

SIRLOIN STEAK (10oz)	£14.95
CHICKEN MARYLAND	£9.50
FRIED SCAMPI	£9.50
PLAIN OMELETTE	£8.50
FRENCH OMELETTE	£8.95
SPANISH OMELETTE	£8.95
CHICKEN OMELETTE	£8.95
PRAWN OMELETTE	£9.95
MUSHROOM OMELETTE	£8.95
SAFFRON SPECIAL OMELETTE	£9.50

All of the above dishes are served with fresh salad and French fries.

PRAWN SALAD (no fries)	£8.50
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Hot Drinks

COFFEE (Irish, Gaelic, French, etc)	£3.95
COFFEE (black or white)	£1.95
CAPPUCCINO	£1.95
CREAM COFFEE	£2.95
LEMON TEA	£1.95
INDIAN TEA	£1.95
TEA	£1.95
DECAFF COFFEE	£1.95
ESPRESSO	£1.95
LATTE	£1.95
HOT CHOCOLATE	£1.95

Cheques NOT accepted

The Management reserve the right to refuse service to any person at their discretion.

A Service Charge may be charged if a main course is not ordered.

Baked Potatoes

PLAIN	£5.95
PRAWN COCKTAIL	£5.95
CHICKEN CURRY	£5.95
EXTRA TOPPINGS (each)	£1.00
<i>Coleslaw, sweetcorn, cheese, beans, chicken mayo, tuna mayo, pineapple, onion.</i>	

All served with fresh salad



Dessert Menu

LYCHEES	£3.95
MANGOS	£3.95
GUAVA, MANGO and LYCHEES	£3.95
PEACHES and FRESH CREAM	£3.95
FRUIT COCKTAIL and ICE CREAM	£3.95
BANANA SPLIT and ICE CREAM	£3.95
BANANA FRITTER and ICE CREAM	£3.95
PINEAPPLE FRITTER and ICE CREAM	£3.95
ICE CREAM (Various)	£2.95
BANANA MILK SHAKE	£3.50
MANGO MILK SHAKE	£3.50
STRAWBERRY MILK SHAKE	£3.50
KULFI	£3.95
LUSSI (sweet or salty)	£3.50

