

Zaffron

Fully Licensed Indian Restaurant



LIGHT BITES

Aloo Chat 3.20
Potatoes and cucumber diced, blended with dry herbs, sweet and sour.

Vegetable Cutlets 3.20
*Fine potatoes mashed with green peas, dry coriander and spice, deep fried
Served with green chutney.*

Onion Bhaji 2.50
Chopped onions, blended with grain flour, deep fried served with mint sauce.

Paneer Tikka 4.50
*Homemade cottage cheese blended with fresh herbs and spices, sauté in pan
with tomato sauce, onions and capsicum*

Samosa Chat 3.20
*Vegetable samosa served on a bed of chick peas with sweetened yoghurt,
chaat masala and tamarind sauce*

Palak Tikka 4.50
*Fresh spinach puree cutlet stuffed with cheese bread crumbed and then deep fried,
Served with exotic sauce.*

TANDOORI STARTERS

Fish Kebabs 4.90
Fresh chunks of fish marinated in spices, yoghurt and grilled in a charcoal oven

Lamb Chops 4.90
Specially spiced, grilled over charcoal, served with side salad

Chicken Tikka Haryall 4.50
*Boneless chicken pieces floured with a blend of mint and fresh coriander
cooked in a day oven, served with green salad.*

Chicken Tikka (starter portion) 4.50
*Boneless chicken, marinated in various spices and yoghurt over 24 hours,
cooked in a clay oven and served with side salad.*

Tandoori Chicken Half 5.50 Full 8.90
*Spring chicken pieces marinated in traditional tandoori masala
roasted in a clay oven to perfection, served with salad.*

Chicken Shaslik Half 4.50 Full 7.90
*Boneless chicken pieces, capsicum, fresh tomato, onions marinated in
spices, cooked in clay oven on skewers. Dish of Persian origin.*

Boti Kebab 4.90
*Spring lamb pieces marinated in yoghurt and various spices, cooked in a
Clay oven. Served with mint sauce and chutney.*

Sheesh Kebab 4.20
*Lamb blended with coriander, fresh herbs and onion barbequed over charcoal.
Served with mint chutney.*

King Prawn Tandoori 11.50
*King prawns, capsicum, fresh tomato, onions, marinated with various herbs,
cooked in a day oven, served with chutney..*

Mix Grill (mains portion) 10.90
A selection of meat, shish kebab and tandoori chicken, served with salad

CHICKEN

Saag Chicken 6.90
Boneless pieces of chicken cooked with fresh spinach.

Chicken Korma 6.90
Mildly spiced chicken cooked in a thick gravy with fresh cream.

Chicken Bhuna 6.90
Chicken cooked in various spices in a medium gravy.

Chicken Dhansak 6.90
Chicken cooked in yellow lentils with various herbs and spices, garnished with coriander.

CHICKEN DELICACIES

Chicken Tikka Masala 6.90
*Chicken marinated in special yoghurt, roasted in a clay oven, then tossed in butter,
fresh cream and herbs, garnished with coriander.*

Methi Chicken 6.90
Boneless pieces of chicken cooked with fenugreek.

Karahi Chicken 6.90
Diced chicken in mixed herbs and tomato sauce in a wok with special spices.

Chicken Jalfrezi 6.90
*Boneless pieces of chicken fillet cooked with yoghurt, onions and green chillies
in a hot spicy sauce.*

CHEF RECOMMENDATIONS

Butter Chicken 6.90
*Marinated chicken cooked in a clay oven then prepared in exotic spices
and fresh herbs in a pan, garnished with ginger.*

Chicken Dry-Fry 6.90
*Boneless chicken cooked in a clay oven then prepared in various herbs and garnished
with
coriander.*

Chicken Pasanda 6.90
Marinated chicken cooked in fresh cream, butter, almonds and cardamoms.

Open 7 days a week
12pm-3pm & 6pm-late

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LAMB

Lamb Korma 6.90

Mildly spiced lamb cooked in a thick gravy with fresh cream.

Lamb Bhuna 6.90

Lamb cooked in various spices in medium gravy.

Rogan Josh 6.90

Mild spiced lamb cooked in a thick gravy with fresh cream and tomatoes, garnished with nuts.

LAMB DELICACIES

Lamb Badam Pasanda 6.90

Marinated spring lamb pieces, cooked in cream, spices and garnished with almonds

Methi Gosht 6.90

Spring lamb cooked with fenugreek.

Karahi Gosht 6.90

Diced spring lamb cooked in a special thick sauce and fresh ginger.

ZAFFRON SPECIALITIES

Karahi Lamb Chops 6.90

Specially spiced lamb chops cooked in a clay oven then prepared in a specially thick sauce with ginger, garlic and tomatoes.

Lamb Tikka Masala 6.90

Lamb marinated in special spiced yoghurt, roasted in a clay oven, then tossed in butter, fresh cream and herbs, garnished with fresh ginger.

Lamb Hyderabad 6.90

Marinated lamb cooked in a clay oven then prepared in exotic Hyderabad spices in a dry thick sauce.

SEAFOOD

Prawn Bhuna 7.90

Prawns cooked in brown onions and medium spices and served Punjabi style.

King Prawn Bhuna 11.50

King prawns cooked in brown onions and medium spices and served Punjabi style.

Tandoori King Prawn Masala 13.50

Fish Masala 7.90

Salmon in Masala Sauce 8.90

VEGETABLES

Paneer Makhni 4.50

Homemade cottage cheese cooked in butter, onions and tomato sauce.

Palak Paneer 4.50

Homemade cottage cheese cooked with shredded spinach, spice, onions, tomatoes and cream.

Aloo Panak 4.50

Spinach braised with onions and potatoes.

Zeera Aloo 4.50

Baby potatoes cooked with spice, cumin seeds, coriander and garnished with fresh ginger.

Aloo Gobhi 4.50

Baby potatoes cooked with cauliflower, garden peas, onions, tomatoes, Spices, garnished with fresh ginger and coriander.

Chana Masala 4.50

Chick peas cooked in various herbs.

Brinjal Masala 4.50

Baby aubergine cooked with tomatoes, green chilli paste and spices.

Bhindi Amritaari 4.50

Okra cooked with onions, capsicum, tomatoes, green chilli paste and spices.

Tadka Dal 4.50

Well balanced blend of five lentils.

Dal Makhni 4.50

Whole black lentils simmered for 12 hours, oven charcoal tomatoes, chillies, dash of cream, butter and fried onions.

Mushroom Bhaji 4.50

Fresh butter mushrooms sauté in pan with spiced tomatoes, and dry herbs.

Nargial Kofte 4.50

Fresh grated vegetables blended in various spices cooked in thick gravy, garnished with fresh coriander.

BIRYANI

Gosht Biryani 7.50

Aromatic and delicate layer of spiced lamb and basmati rice, slow cooked with spices and topped with brown crisp onions, served with raita.

Murg Biryani 7.50

Aromatic and delicate layer of spiced fresh chicken and basmati rice, slow cooked together with spices and topped with brown crisp onions, served with raita.

Prawn Biryani 9.90

Prawns cooked in exotic spice, basmati rice layer with fresh herbs topped with browned crisp onions, served with curry sauce.

Sabzi Biryani 5.90

Aromatic and delicate blend of spiced seasonal mixed vegetables and basmati rice slow cooked together with herbs and topped with brown crisp onions served with raita.

RICE

Steamed Rice 1.90

Fluffy basmati rice.

Polao Rice 2.50

Patna basmati rice cooked with whole spice, onions and butter.

Mushroom Rice 3.50

Butter mushrooms salad in pan with basmati rice and cumin seeds, topped with fresh coriander and browned crisp onions.

BREADS

Naan 1.70

Lassan Ka Naan 2.50

Sprinkled with garlic

Laccha Paratha 2.20

Layered whole wheat bread

Mehti Paratha 2.50

Layered whole wheat bread sprinkled with fresh fenugreek leaves

Onion Kulcha 2.20

Nan sprinkled with onions, chillies and fresh coriander

Peshawari Naan 2.50

Nan stuffed with raisins, dry fruits and a hint of cream

Keema Naan 2.50

Nan stuffed with minced lamb, spiced with onions and green chillies

Tandori Roti 0.90

Flattened thin whole wheat bread

SIDE DISHES

Pappadom 0.50

Masala Pappadom 0.60

Chutney Tray 0.30

Mint sauce, mango chutney and kachumber salad

Plain Dahi 1.50

Home made yoghurt

Mix Raita 1.90

Yoghurt mixed with cucumber and spices

Mixed Salad 1.50