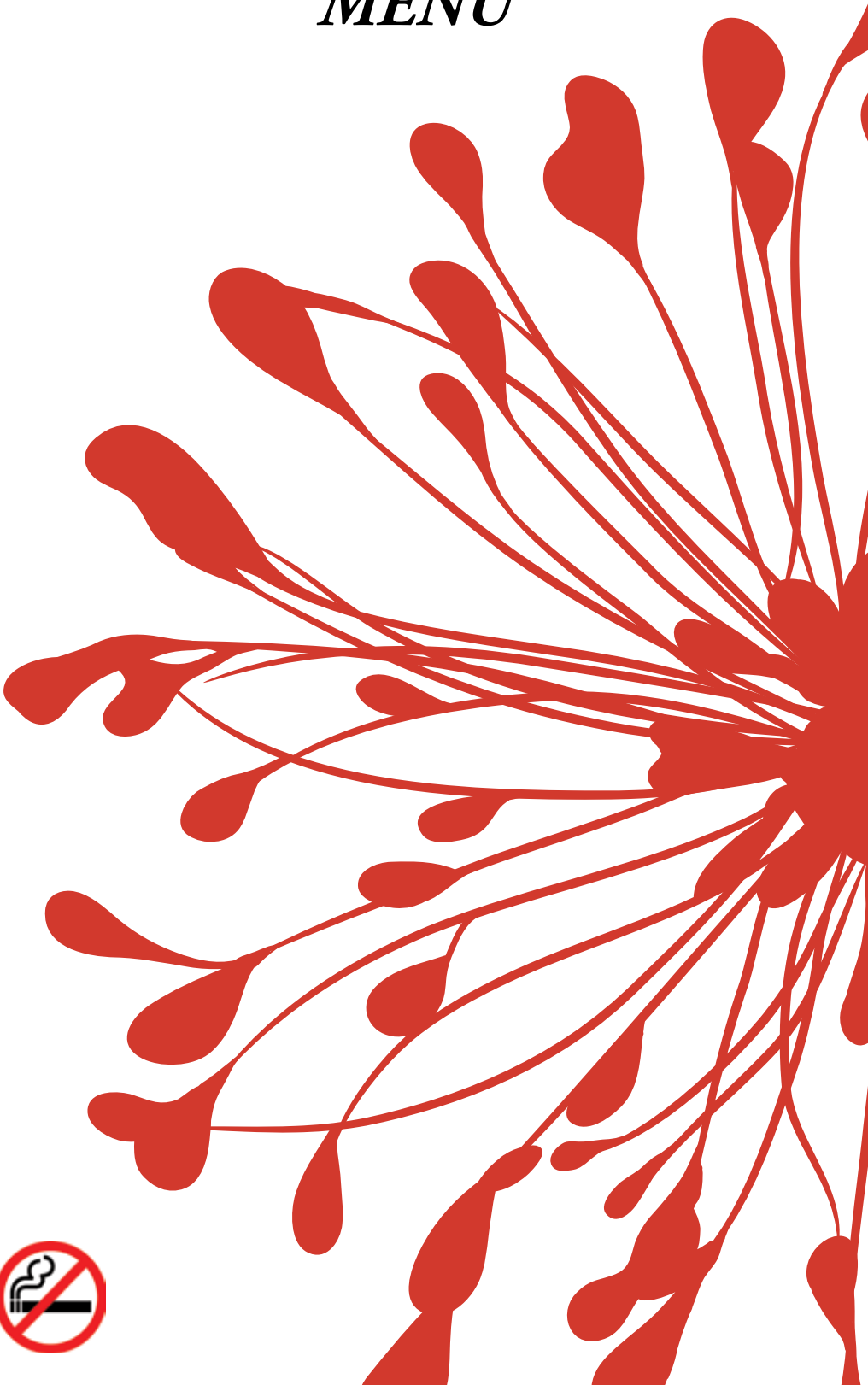


SAFFRON

indian restaurant

FOOD & DRINK MENU



Starters



1- Raita **3,00 Euro**

Yogurt mixed with fresh herbs and chopped cucumber



2- Onion Bhaji **6,00 Euro**

Chopped onion mixed spices, gram flower and deep fried



3- Vegetable Samosa **5,00 Euro**

Indian pastry filed with mashed potatoes, green peas and spices then deep fried in vegetable oil.



4- Tandoori Wings **8,00 Euro**

Marinated Chicken wings in yougart, jinger, ter-melic, garlic, salt, peper and mastard oil



6- Chicken Pakora **8,00 Euro**

Boneless chicken dipped in butter, gram flower, spices and deep fried in vegetable oil.



7- Prawn Pakora **11,50 Euro**

Prawn dipped in butter, gram flower, spices and deep fried in vegetable oil.



8- Mix B.B.Q. Starter **13,00 Euro**

2 pices of Pork Ribs, 4 pices of Chicken Tikka and 4pices of Tandoori Wings.



9- Green Salad **5,50 Euro**

Lettuce, green capsicum, cucumber, tomato with chat spices, olive oil and lemon juice.

10- "S" Chicken Salad **8,50 Euro**

Lettuce, tomato, onion topped with Chicken Tikka and dressing.

A la Carte Menu

• *Tandoori Dishes*

Tandoori Chiken one piece 8,50 Euro

Chicken Tikka 12,00 Euro

Lemon Garlic Tikka 12,50 Euro

Lamb Sheek Kebab 14,50 Euro

Fish Saslik Tikka 20,00 Euro

Zinga (Prawn) Tandoori 22,00 Euro

SAFFRON Tandoori Lamb Chops 20,00 Euro

SAFFRON Tandoori Lamb Shank 23,00 Euro

(served with Saffron or plain rice)

SAFFRON Mix Grill 25,00 Euro

(served with Saffron or plain rice)

• *Lamb Dishes*

Lamb Curry 11,50 Euro

Lamb cubes cooked in curry sauce

Lamb Karahi 12,50 Euro

Lamb cubes cooked in curry sauce and Masala Sauce with fried onion, tomato and green pepper (North Indian Region)

Lamb Roganjosh 12,50 Euro

Lamb cubes cooked in special Kashmiri sauce

Lamb Balti 12,50 Euro

Lamb cubes cooked with onion, tomato, green pepper and garlic

Lamb Bhuna 12,50 Euro

Lamb cubes cooked with garlic, ginger, shallots (Bengal Region)

Lamb Vindaloo 12,50 Euro

Lamb cubes cooked with spicy red sauce and potato

Lamb Madras 12,50 Euro

Lamb cubes cooked in traditional south Indian spicy gravy with coconuts

Lamb Jalfrezi 12,50 Euro

Sliced onion, green pepper, tomato, ginger, garlic, cooked in Masala sauce

SAFFRON Lamb Curry 13,50 Euro

Grind almond, fresh tomato sauce, fresh cream, cooked in Mughali style

• *Chicken Dishes*

Chicken Curry 9,50 Euro

Chicken filet cooked in curry sauce

Chicken Karahi 10,50 Euro

Chicken filet cooked in curry sauce and Masala Sauce with fried onion, tomato and green pepper (North Indian Region)

Chicken Tikka Masala 10,50 Euro

Chicken Tikka cooked with Masala sauce

Butter Chicken 10,50 Euro

Chicken filet cooked in tomato sauce, white sauce with cream and butter

Chicken Balti 10,50 Euro

Chicken filet with onion, tomato, green pepper and garlic

Chicken Bhuna 10,50 Euro

Chicken filet cooked with garlic, ginger, shallots (Bengal Region)

Chicken Vindaloo 10,50 Euro

Chicken filet cooked with spicy red sauce and potato

Chicken Madras 10,50 Euro

Chicken filet cooked in traditional south Indian spicy gravy with coconuts

Chicken Jalfrezi 10,50 Euro

Sliced onion, green capsicum, tomato, ginger, garlic, cooked in Masala sauce

Chicken Korma 11,50 Euro

A rich mild chicken dish cooked in aromatic cashew sauce in traditional Mughali style

SAFFRON Chicken Curry 11,50 Euro

Grind almond, fresh tomato sauce, fresh cream, cooked in Mughali style

• *Vegetarian Dishes*

Bombai Potato 8,00 Euro

Potato, ginger paste, chopped tomato, coriander, cooked in vegetable gravy

Vegetable Curry 8,50 Euro

Mixed vegetables, chopped masala cooked in vegetable gravy

Chana Masala 8,50 Euro

Chickpeas with chopped onion, garlic, tomato, ginger cooked in vegetable gravy

Alu Gobi 8,50 Euro

Cauliflower with chopped onion, garlic, tomato, ginger, coriander and cooked in vegetable gravy

Dal Makhni 9,00 Euro

Whole black lentils and part of yellow lentil, kidney beans simmered on slow fire and tempered with onions, ginger, garlic and tomatoes.

Saagh Paneer 9,50 Euro

Fresh spinach and homemade cheese sautéed with mild spices.

• *Prawn Dishes*

Prawn Curry 13,50 Euro

Prawn cooked in curry sauce

Prawn Vindaloo 14,50 Euro

Prawn cooked in curry sauce

Prawn Masala 14,50 Euro

Prawn cooked with spicy red sauce and potato

Prawn Korma 15,50 Euro

Prawn cooked in aromatic cashew sauce in traditional Mughali style

• *Biryani Dishes*

Vegetable Biryani 10,50 Euro

Saffron rice fried with mixed vegetable, chopped Masala, onion,
tomato, garlic, ginger paste

Chicken Biryani 12,50 Euro

Saffron rice fried with chicken, chopped Masala, onion,
tomato, garlic, ginger paste

Lamb Biryani 14,50 Euro

Saffron rice fried with Lamb cubes, chopped Masala, onion,
tomato, garlic, ginger paste

Prawn Biryani 16,50 Euro

Saffron rice fried with Prawn, chopped Masala, onion,
tomato, garlic, ginger paste

• *Nan (bread) & Rice*

Roti 2,00 Euro

Plain Nan 3,00 Euro

Prata 3,00 Euro

Butter Nan 3,50 Euro

Garlic Nan 3,50 Euro

Onion Kulcha 4,00 Euro

Paneer Kulcha 5,00 Euro

Keema Nan 5,00 Euro

Pashwari Nan 5,00 Euro

Saffron or Plain Rice 3,50 Euro