

## VEGAN DISH

### Vegan Kabooli **NEW** 11

Chickpeas, potatoes and kabooli lentils cooked in a spicy sauce with a light sprinkling of lemon zest.

## VEGETABLE DISHES

Regular 8 Small 5

### Classic bhindi (V)

A popular dish cooked with okra.

### Sarson Ka Saag (V)

Spinach cooked with onions, fresh herbs and mustard.

### Tarka Daal (V)

Lentils cooked with garlic and ghee.

### Saag Aloo (V)

Spinach cooked with potato and fresh herbs.

### Bombay Aloo (V)

Potatoes cooked in a fairly hot and sour sauce.

### Chana Masala (V)

Chick peas cooked with fresh tomatoes, onions, herbs and spices.

### Saag Paneer (V)

Indian soft cheese and spinach.

### Aubergine Bhaji (V)

Fresh aubergine cooked with onions, herbs and spices.

## EUROPEAN DISHES

These dishes are served with chips, peas and mushrooms.

### Fried Chicken 8

### Mushroom Omelette (V) 7

## RICE AND BREAD

### Pilau Rice 3.5

Coloured basmati rice.

### Boiled Rice 3.5

Steamed boiled rice.

### Saffron Special Rice 4

Egg, peas and sultanas

### Keema Rice 4.5

### Egg Rice (V) 3.7

### Vegetable Pilau Rice (V) 3.7

### Mushroom Pilau Rice (V) 3.7

### Naan (G) 3.5

### Garlic Naan (G)(V) 3.7

### Cheese & Garlic Naan (G) 4

### Peshwari Naan (G) 3.7

With coconut and sultanas. Sweet

### Keema Naan

Minced lamb (G) 3.7

### Chapati (G) 2.5

### Chutney Tray 1.5

Mint sauce and mango chutney.

### Tamarind & Garlic sauce 1.5

### Lime Pickle 1.5

### Mixed Pickle 1.5

### Chips 3.3

## BEN & JERRY'S ICECREAMS

### Chocolate Cookie Dough 500ml 6

### Chocolate Fudge Brownie 500ml 6

## BEVERAGES

A selection of wine bottles and beers, available for Home Delivery & Takeaway  
(Proof of I.D. may be required)

### BEERS

### Cobra, Kingfisher or Tiger 330ml 3

### Cobra, Kingfisher or Bangla 660ml 5.8

### SOFT DRINKS *Coca-Cola*

### Coke / Coke Zero / Diet Coke / Lemonade 1.2 ltr 3

### Coke / Coke Zero / Diet Coke Glass bottle 330ml 2

### WHITE WINE

### Sierra Grande Sauvignon Blanc (Chile) 14

### Pinot Grigio (Italy) 16

### RED WINE

### Andes Peaks Merlot (Chile) 14

### Shiraz Moore's Creek (Australia) 16

### ROSE WINE

### Pinot Grigio Rose, Ancora (Italy) 16

### Cabernet Sauvignon Rose, Santa Digna (Chile) 15

This menu refers to  
takeaway prices only.

All offers (including online)  
may be withdrawn at any time  
at the manager's discretion.

Minimum Delivery  
order value £20.00.  
£1.50 service charge applies  
to delivery orders.



### FOOD HYGIENE RATING

1 2 3 4 5

very good

21 Castilian Street, Northampton NN1 1JS

Open 7 days a week 17:00pm - 23:00pm

[www.saffronnorthampton.co.uk](http://www.saffronnorthampton.co.uk)



CREDIT CARD PAYMENT ACCEPTED VIA TELEPHONE  
• Cheques not accepted



# SAFFRON

*Award Winning Restaurant*

## BANGLADESHI CUISINE

Tel: (01604)  
**630800**

## POPPADOMS

A quintessentially British way to start a meal in an Indian restaurant

**Plain Poppadom** (V) 1  
**Spicy Poppadom** Chilli & garlic flavour (V) 1

## STARTERS

**Saffron Mix** 7  
Lamb tikka, chicken tikka and sheek kebab

**Tandoori Chicken** 5  
A choice of chicken leg or breast in a well flavoured marinade.

**Chicken or Lamb Tikka** 5  
Tender fillets of chicken marinated mildly, seasoned and roasted in a tandoor.

**Samosa** (G) (V) 4.5  
Two triangular puff pastry pouches containing mildly spiced minced chicken, lamb or vegetables, deep fried.

**Sheek Kebab** 5  
Ground lamb seasoned with aromatic herbs and coriander, grilled over charcoal.

**Onion Bhaji** (G) (V) 4.5  
Onion strands in a spicy batter mix, deep fried until crisp. (4 per portion)

**Assortment of Snacks** (G) 7  
Onion bhaji, meat samosa and sheek kebab.

**Chargrilled Lamb Chops** 8  
Lamb chops seasoned with mild spices and grilled in the tandoori oven to give maximum flavour.

**Chicken Pakora** 7  
Tender pieces of chicken lightly coated with gram flour.

A NEST OF  
IMPERIAL JEWELS  
**Platter For Two** (G) 12  
Onion bhaji, chicken tikka, sheek kebab, tandoori king prawn & chicken pakora.

## GRILLED DISHES

### HEALTHY OPTIONS:

All served with fresh green salad & mint sauce.

**Bay of Bengal King Prawns** 15  
Jumbo king prawns marinated in herbs and spices and roasted in the tandoor on skewers.

**Tandoori Chicken** 8.5  
Tender half chicken marinated in a special blend of spices and cooked in the tandoor.

**Chicken or Lamb Tikka** 8.5  
Tender fillets of chicken or lamb marinated, mildly seasoned and roasted in a tandoor.

**Chargrill Combo (G)** 12  
A fabulous selection from our tandoor menu including tandoori chicken, lamb and chicken tikka, sheek kebab and naan bread.

## BIRIANI DISHES

These dishes are meals in themselves. They are dry, lightly spiced and cooked with basmati rice and served with vegetable curry.

**Chicken or Lamb Biriani** 12

**Chicken or Lamb Tikka Biriani** 13

**Vegetable Biriani** (V) 11

## BANGLADESHI DISHES

**Chicken or Vegetable Mango** 🍴 12  
(Best selling dish)

A fruity mango curry in a medium hot dry bhuna style sauce.

**Britannia Classic Curry** 🍴 15  
(Don't miss this one!)  
A medium dish prepared with Chicken tikka, lamb tikka & king prawn served with pilau rice.

**Chicken Tikka Masala** 11  
Tikka pieces simmered in a creamy tandoori masala sauce.

**Fire Cracker Chicken or Lamb** 🍴🍴🍴 11  
Cooked with fresh Naga chillies.  
(Regarded as the hottest chillies in the world.)

**Lamb Pasanda** 12  
Tender sliced lamb pieces cooked in fresh cream and cultured yogurt.

**Karahi Chicken or Lamb Tikka** 🍴 12  
Pieces of chicken or lamb cooked in herbs and spice

**Chicken or Lamb Jalfrazi** 🍴🍴 12  
A hot and spicy classic loved by all

**Achari Lamb** 🍴 13  
Spring lamb pieces cooked in yoghurt and tingly special mixed pickle

**Note:**  
OUR FOOD MAY CONTAIN SHELL OR BONES, OR HAVE COME IN CONTACT WITH WHEAT, FISH, SOYA BEAN, PEANUTS, TREE NUTS, EGGS, SHELLFISH OR DAIRY PRODUCTS.  
PLEASE MAKE US AWARE IF YOU HAVE ANY FOOD ALLERGIES!

(V) - Suitable for Vegetarians.

(G) - Contains Gluten -

 - Suitable for Vegans.

Medium 🍴 Hot 🍴🍴 Fiery Hot 🍴🍴🍴

## CHEFS SPECIALITIES

**Chicken Hariyo Kursani** 🍴🍴 12  
(Award winning dish)

Selected pieces of chicken marinated in green chillies and cooked in a spicy sauce with fried chillies.

**Mismas Tarkari** 🍴 16  
Barbecued chicken, minced meat and king prawns, roasted almonds and coconut powder.  
A dish not to be missed - medium.

**Mitho Sawdilo** 13  
A mild combination of coconut milk, honey and saffron, flavoured with fennel seeds, cooked with chicken

**King Prawn Asworya** 🍴 17  
King prawn cooked in fresh garlic, coriander, tomato and special spices.

**Everest Butter Chicken** 12  
Soft and tender pieces of chicken tikka cooked with special herbs in butter

**Chicken Hundy** 🍴 12  
Chicken cooked with freshly blended spices, tomato, green pepper, onion, fresh ginger and garlic and the chef's own herbs. Strength adjustable.

**Saffron Sweet Chilli Volcano**  
**NEW** 🍴🍴🍴 13  
Selected pieces of chicken or lamb with Thai chillies cooked in hot sauce.

## CHICKEN & LAMB DISHES

Chicken 8.5 Lamb 11

**Kashmir**  
Prepared with mixed fruits, ground coconut in a rich creamy sauce.

**Korma** 🍴  
A mild dish cooked with coconut powder and garnished with cream.

**Dhansak** 🍴🍴  
Cooked in a fairly hot sauce with lentils, spices and lemon juice.

**Sag** 🍴  
A medium spiced dish cooked with spinach.

**Bhuna** 🍴  
Medium hot dish cooked with onions and tomatoes in a dry bhuna sauce.

**Madras** 🍴🍴🍴  
Hot curry dish.

## TAWA DISHES

These are very popular dishes cooked with special garam masala, onions and peppers.  
A special dish not to be missed!

**Chicken or Lamb** 🍴 11

**Chicken or Lamb Tikka** 🍴 11.5

**Vegetable** (V) 🍴 10

## BALTI DISHES

These dishes are cooked with freshly blended spices, tomatoes, green peppers, onions and herbs. The strength can be adjusted to suit your individual palate.

**Saffron Special Balti** 13  
A mix of lamb, chicken and prawns.

**Chicken or Lamb Balti** 🍴 10.5

**Vegetable Balti** 🍴 (V) 9.5

**Prawn Balti** 🍴 12

**King prawn Balti** 🍴 17

## SEAFOOD DISHES

**Prawn Sag** 🍴 12  
Cooked with spinach

**Prawn Jalfrazi** 🍴🍴 12

**Tandoori King Prawn Masala** 17  
King Prawns simmered in a creamy tandoori masala sauce.

**King Prawn Jalfrazi** 🍴🍴 17  
King prawns tossed with capsicum, tomatoes and green chillies cooked with Bangladeshi herbs.

**MEAL DEAL FOR TWO** **38**  
SAVE 25

**Starters:** 2 Poppadoms and Chutneys,  
Chicken Tikka, Onion Bhaji

**Mains:** Lamb Dansak 🍴🍴, Chicken Hundy 🍴

**Side dish:** Sag Aloo

**Sundries:** Pilau Rice, Mushroom Rice, Naan