



SAFFRON

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## Our Philosophy of 'Liberated Cooking'

Welcome to Saffron - the multi award-winning home of authentic Asian dining with a touch of class. Our food is based on traditional recipes from Bangladesh and Nepal but given a modern makeover to meet the demands of 21st century diners. We use only the freshest ingredients and our chefs' attention to detail ensures we deliver perfection on every plate.

Many of our dishes feature complex spice blends that have been lovingly crafted by our team of award-winning chefs. We are modern, we are innovative but we respect our past and our culinary heritage. Saffron fuses tradition with innovation to bring you an unforgettable meal.

Look out for our range of specially-designed healthy eating options including Vegan dishes, bringing you dishes that are full of flavour and packed with goodness. We have worked extensively alongside professional nutritionist Miss Sheena Rose to introduce precise calorie counts and nutritional information on a number of our dishes allowing you to make an informed, healthy choice.

We have a deep-rooted commitment to Northamptonshire produce and producers. We are a part of the thriving food and drink community in the county and we believe it is vital that we should support each other wherever possible. We want to celebrate the best the county has to offer, while showcasing the cuisine of our forefathers in our own countries. That fusion of local and global sets us apart.

Upovog-korun (Enjoy)



**Proprietor**

**Executive chef - Bodrul Islam**  
**General Manager - Rana Rahman**

# Poppadoms

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

**Plain Poppadom** (V) 1

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

**Poppadom served with a chutney tray** 2

## Starters

**Chicken Tikka** (B)

Tender fillet of marinated chicken, lightly seasoned and roasted in the tandoori oven. 6

**Chargrilled Lamb Chops**

Lamb chops cooked with mild spices and grilled in the tandoori oven to obtain maximum flavour. 8

**Assortment Of Snacks**

Onion bhaji, lamb samosa and sheek kebab. 8

**King Prawn Sinka**

King prawn, gently marinated with sesame seeds, mushrooms, ginger and garlic. 8

**The Saffron Mix**

Lamb tikka, chicken tikka, and sheek kebab. 8

**Tandoori Chicken** (B)

Chicken in a well flavoured marinade & cooked to perfection. 6

**Samosa - Chicken, Lamb Or Vegetable** (V) (G) (B)

Triangular puff pastry pouches containing mildly spiced minced lamb, chicken, or vegetables. 5

**Sheek Kebab** (B)

Ground lamb seasoned with aromatic herbs and coriander, then grilled over charcoal. 6

**Onion Bhaji** (V) (G) (B)

Onion strands in a spicy batter mix, deep fried until crisp & golden. 5

A NEST OF IMPERIAL JEWELS

**Platter For Two** (G)

Onion bhaji, chicken tikka, sheek kebab, tandoori king prawn & chicken pakora. 14

# Exclusive Bangladeshi Dishes

## **Mango Chicken** 🍷 (B)

A fruity mango and chicken curry in a medium hot dry bhuna style sauce. 14

## **Britannia Classic Curry** (Don't miss this one!) 🍷

A medium dish prepared with chef's secret recipe.

Chicken tikka, lamb tikka & king prawn served with pilau rice. 17

## **Chicken Tikka Masala** (B)

Tikka pieces simmered in a creamy tandoori masala sauce with ground coconut. 13

## **Achari Lamb** 🍷 (B)

Spring lamb pieces cooked in yoghurt and tangy special mixed pickle. 15

## **Lamb Passanda** (B)

Tender sliced lamb pieces cooked in fresh cream & cultured yoghurt. 15

## **Saffron Sweet Chilli Volcano** NEW 🍷🍷🍷 (B)

Selected pieces of chicken or lamb with Thai chillies cooked in hot sauce.

Perfect if you love your curry hot. 15



**TIFFIN CUP**

Nation's Best South Asian Cuisine

**Award-Winning  
Signature Dish by**

*Bodrul Islam*  
Executive  
Chef

Please allow approx. 30 - 45 minutes preparation time.

Available Sunday to Thursday only.

## **Lime & Ginger Seabass** 🍷

Cooked in Chef's special delicious sauce with coriander and garlic.

Served with a pyramid of steamed rice. 20

# Chef's Exclusive Dishes

## **Chicken Hariyo Khursani** (Saffron's best selling dish) 🌶️🌶️ (B)

Selected pieces of chicken tikka, marinated in green chillies and cooked in a spicy sauce with fried dry chillies. A favourite in the mountainous regions of Nepal. 15

## **Chicken Hundy** 🌶️ (B)

Chicken tikka cooked with freshly blended spices, tomato, green pepper, onion, fresh ginger & garlic and the chef's own herbs. Strength adjustable 14

## **Mismas Tarkari** (Not a dish to be missed!) 🌶️

Barbecued chicken tikka, minced meat and king prawns cooked bhuna style. 18

## **Mitho Sawdilo** (B)

A mild combination of coconut milk, honey and saffron, flavoured with fennel seeds & cooked with chicken tikka. 16

## **King Prawn Asworya** 🌶️

King prawn cooked in fresh garlic, coriander, tomato and very special spices favoured by young princes for their romantic nights out. 18

## **Everest Butter Chicken** (B)

Soft and tender chicken tikka pieces selected from tandoori. Chicken tikka cooked with special herbs in butter that produces a superb taste. 14

## **Chicken Ruby Murray** **NEW** (B)

Tender tandoori chicken on the bone in a rich silky 'makhani' sauce. A good and proper curry redolent with mild spice and flavour. 15

# Grilled Dishes

## Healthy options:

All served with fresh green salad & mint sauce.

### **Gorkhali Chicken** 🍴🍴

Diced chicken tikka marinated for hours in green chillies, garlic, ginger, fresh mint & Nepalese herbs. 14

### **Bay of Bengal King Prawns**

Jumbo king prawns marinated in herbs, spices & grilled in a tandoor on skewers. 16

### **Chargrill Combo (G)**

A fabulous selection from our tandoori menu including tandoori chicken, lamb tikka, chicken tikka, sheek kebab, king prawn & naan bread. 14

### **Tandoori Chicken (B)**

Tender half chicken on the bone marinated in a special blend of spices & cooked in the tandoor. 11

### **Chicken Tikka (B)**

Tender fillets of chicken marinated mildly seasoned & grilled in a tandoor. 11

### **Lamb Tikka (B)**

Tender fillets of lamb marinated mildly seasoned & grilled in a tandoor. 12

# Seafood

### **Tandoori King Prawn Masala**

Jumbo tandoori king prawns cooked lightly seasoned and roasted in the tandoori oven.  
Then simmered in a creamy coconut sauce 18

### **King Prawn Jalfrezi** 🍴🍴

King prawns tossed with capsicum, tomatoes & green chilli and cooked with Bangladeshi herbs. 18

# Traditional Dishes

## Chicken

### **Korai Chicken** 🍴 (B)

Tikka pieces cooked in herbs & spices, served in a traditional Indian korai. 14

### **Chicken Jalfrezi** 🍴🍴 (B)

Chicken tossed with capsicum, tomatoes & green chillies, cooked with Bangladeshi herbs. 14

### **Chicken Dansak** 🍴 (B)

Chicken cooked in a fairly hot sauce with lentils, spices & lemon juice. 12

### **Chicken Korma** (B)

A mild dish cooked with coconut powder, garnished with fresh cream. 12

### **Chicken Madras** 🍴🍴 (B)

Tender chicken pieces infused with hot spices in a rich sauce. 12

## Lamb

### **Lamb Dansak** 🍴 (B)

Persian dish, sweet, sour & hot. Prepared with lentils. 15

### **Rogan Lamb** 🍴 (B)

Succulent pieces of tender lamb cooked with tomatoes, lightly spiced. 15

### **Lamb Bhuna** 🍴 (B)

Lamb pieces cooked in a spicy sauce with finely chopped onions, tomatoes & flavoured with green herbs. 15

### **Fire Cracker** **NEW** 🍴🍴🍴 **(Hottest curry in town)** (B)

Cooked with lamb and fresh Naga chillies. (Regarded as the hottest chillies in the world.) 15

# 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** 🍴 (B) 13

**King Prawn** 🍴 (B) 18

**Chicken Tikka** 🍴 (B) 15

**Vegetable Balti** 🍴 (V) (B) 13

# Balti Dishes

A Balti is a cast iron pan, the dishes are cooked in freshly blended spices tomatoes, green peppers, onions and herbs. The strength can be adjusted to suit individual palates.

**Saffron Special Balti** 🍴

A mix of lamb tikka, chicken - tikka & prawns. 16

**Chicken Balti** 🍴 (B) 13

**Lamb Balti** 🍴 (B) 14

**Vegetable Balti** 🍴 (V) (B) 13

# Biriani Dishes

Served with rice & vegetable curry.

**British Raj Biriani**

Lamb tikka, chicken tikka and prawns. 16

**Chicken or Lamb Biriani** (B) 14

**Chicken or Lamb Tikka Biriani** (B) 15

**Vegetable Biriani** (V) (B) 14



# Vegan Dishes

## **Vegan Kabooli** (B)

Chickpeas, potatoes and kabooli lentils cooked in a spicy sauce with a light sprinkling of lemon zest. 13

## **Bengal Aubergine & Garlic** (B)

Fresh aubergine cooked in garlic, sauteed in a mix of Bengali spices.

A Bengali household favourite. 13

# Accompaniments & Vegetable Dishes

Regular 10 - Small 7

## **Classic Bhindi** (V) (B)

Ladies fingers (Okra) cooked with onions, spice & herbs.

## **Tarka Daal** (V) (B)

Lentils cooked with garlic & ghee.

## **Saag Aloo** (V) (B)

Spinach cooked with potato & fresh herbs.

## **Saag Paneer** (V) (B)

Indian soft cheese & spinach

## **Bombay Aloo** (V) (B)

Potatoes cooked in a fairly hot & sour sauce.

## **Chana Masala** (V) (B)

Chickpeas cooked with fresh tomatoes, onions, herbs & spices.

# European Dishes

These dishes are served with chips, peas & mushrooms.

**French Fried Chicken** (B) 11

**Chicken Omelette** (B) 11

**Mushroom Omelette** (V) (B) 11

## Rice

**Pilau Rice** (V) (B) 4.5

Steamed Basmati aromatic rice with cloves, cinnamon, cardamon and bay leaf.

**Steamed Rice** (V) 4.5

**Saffron Special Rice** 5.5

Egg, peas & sultanas.

**Mushroom Rice** (V) (B) 5.5

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| <b>Keema Rice</b> 7 |
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## Bread

**Naan** (V) (G) (B) 4.5

**Garlic Naan** (V) (G) (B) 5

**Keema Naan** (G) (B) 5

**Peshwari Naan** (V) (G) (B) 5

**Cheese & Garlic Naan** (V) (G) (B) 5

**Chapati** (V) (B) 3

## Notes:

OUR FOOD MAY CONTAIN 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 - other dishes may also contain traces of gluten.

 - Suitable for Vegans.

(B) - Dish is available for Wednesday Night Banquet.

Some dishes may contain shell or bones.

Medium  Hot  Fiery Hot 

An optional service charge of 10% will be added to your bill for tables of ten or more. Every penny of this is shared between the team in this restaurant. Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.

Saffron Restaurant Dining Policy:

Minimum order of 1 main dish per person at any time when dining in the restaurant.

# SAFFRON

*Award Winning Restaurant*

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