

Starters

CHAAT

MIXED CHAAT PLATTER	V	16
Tasting portion of pani puri, bhel puri, dahi puri, sev puri and chana papdi chaat		
PANI PURI (6PCS)	V	7
BHEL PURI	V	7
DAHI PURI (6 PCS)	V	7
SEV PURI (6 PCS)	V	7
CHANA PAPDI CHAAT	V	7
SAMOSA CHAAT	V	7
PALAK CHAAT	V	8

APPETISERS

VEGETABLE SAMOSA (3 PCS)	V	6
KEEMA SAMOSA (3 PCS)		7
ONION BHAJI (3 PCS)	V	6
ALOO TIKKI	V	6
CHICKEN TENDERS		9
Deep fried strips of chicken coated with a spicy batter		
RED HOT LOLLIPOPS		10.5
Fried chicken wings tossed with Saffron Kitchen's special sauce		
CHILLI PANEER	V	10.5
Cubed paneer tossed with peppers and special chilli sauce		
CHICKEN NAMBALI		10.5
Grilled chicken in a spicy bechamel sauce with roast vegetables, topped with cheese		
MASALA FISH FRY		11.5
Deep fried basa fillet		
SMOKED LAMB RIBS		16
MANGO CHILLI PRAWNS		16

THE TANDOOR

MALAI SEEKH KEBAB		9
Skewered chicken mince with a blend of ginger, onion, garlic and cheese		
CHOPS (4 PCS)	N	18
Chops marinated with fresh mint and a blend of chefs special spices		
TANDOORI CHICKEN LEG		6
Tandoori spice marinated chicken leg		
KALI MIRCH MURGH TIKKA		11
Chicken thigh marinated in pickling sauce		
GRILLED WINGS		10
Wings marinated in a selection of herbs and spices cooked on the chargrill		
AJWAINI PANEER TIKKA	V	11
Paneer marinated with carom seeds		
TANDOORI KING PRAWNS		17
King prawns marinated with spices then cooked in tandoor		
CLASSIC MIXED GRILL	N	27
Lamb Chops, Seekh Kebab, Chicken Tikka Tandoori Chicken and Ribs		

Mains

THE FUSION

TIGER PRAWNS TOWER		20
Wild caught prawns on a bed of steamed rice served with a hint of onion and curry leaf flavoured coconut sauce		
CHICKEN 65 CHOW MEIN		16
Pan fried spicy chicken strips served on a bed of vegetable noodles		
CHICKEN STEAK		17
Chicken fillet marinated and spiced in pickle served with salad and rice or chips		
LAMB ROAST		22
Slices of lamb leg tossed with special sauce served with potatoes and peppers		
LAMB SHANK		22
Tender slow cooked lamb shank served with a saffron infused sauce and roast vegetables		

THE CLASSICS

MEAT

KADHAI GOSH		18
Baby lamb on the bone cooked with capsicum in an onion & tomato gravy		
LAMB ROGAN JOSH		19
Kashmiri delicacy of lamb cooked in a ginger and fennel flavoured rich sauce		
ACHAARI GOSH		19
Boneless cubes of lamb cooked in pickling sauce with five spices		
BHUNA GOSH		19
Boneless cubes of lamb cooked in dry onion and tomato gravy		
DUM KA GOSH	N	21
Braised chunks of lamb shank cooked in rich yoghurt and cashew gravy sauce		
HYDERABADI HALEEM	N	19
Slow-cooked blend of lentils, wheat, and tender meat, enriched with aromatic spices just like a journey to the Royal Kitchen of Nizam's from Hyderabad. Truly a taste of the Royals ..		
NIHARI		19
A slow-cooked stew of tender meat in a rich, fragrant gravy, cooked over a long period and infused with bold spices and finally dum cooked to seal the flavours of Awadh		

CHICKEN

MURGH JALFREZI		17
Chicken cooked with hot green chillies, onion, tomato and peppers		
BUTTER CHICKEN	N	17
Barbecued chicken cooked in a rich and creamy tomato sauce		
CHICKEN TIKKA MASALA	N	17
Tandoor cooked chicken, cooked in an onion and tomato masala finished with cream and fenugreek		
CHICKEN HANDI		18
Chicken on the bone cooked on a slow flame in an earthen pot with Traditional spices		

SEAFOOD

FISH CURRY		17
Green chilli and curry leaf flavoured fish curry finished with coconut milk		
KING PRAWN KADHAI		18
Fresh water prawns cooked with capsicum in an onion and tomato gravy		
KING PRAWN BHUNA		18
Dry preparation of king prawns in a thick gravy finished with coconut		

VEG

PANEER TIKKA MASALA	N V	14
Grilled cottage cheese cooked in a creamy tomato sauce		
CHANA MASALA	V	10
Indian spice flavoured chick pea preparation		
SAAG ALOO	V	10
Potatoes cooked in tempered spinach puree		
SUBZ DIWANI HANDI	N V	10
Seasonal vegetables cooked in a rich cashew nut gravy finished with fenugreek		
SAAG PANEER	V	12
Cottage cheese cooked in tempered spinach puree		
TADKA DAAL	V	10
Tempered yellow lentils		
DAAL MAKHANI	V	11
Black lentil and red kidney beans cooked and finished with cream and fenugreek		

RICE

DUM PUKT LAMB BIRYANI		17
Lamb on the bone and basmati rice flavoured with a special blend of spices		
DAAL GOSHT PILAO		15
Bharuchi favourite Daal Gosht and Pilao rice tossed together on the tawa		
MURGH BIRYANI		15
Boneless chicken and basmati rice flavoured with a special blend of lucknowi spices		
VEGETABLE BIRYANI	N V	11
Combination of seasonal vegetables and basmati		
PILAO RICE	V	6.5
Indian spiced flavoured basmati rice		
BOILED RICE	V	5.5

BREADS

TANDOORI NAAN		2.9
TANDOORI ROTI		2.9
GARLIC NAAN		4.5
PESHWARI NAAN	N	7
KEEMA NAAN		7
PARATHA		4
CHILLI NAAN		5

SIDES

CHIPS	V	5.5
MASALA CHIPS	V	6.5
RAITA	V	3
POPPADOM	V	3.5
Basket of poppadoms		
GREEN SALAD	V	5
FATTOUSH SALAD	V	6

KIDS MEALS

CHICKEN TENDERS & CHIPS		8
MINI BURGER & CHIPS		8
FISH FINGERS & CHIPS		8

Drinks

SOFT DRINKS

MINERAL WATER	3
MINERAL WATER (LARGE)	4
SPARKLING WATER	3
SALAM COLA	3
DIET SALAM COLA	3
RUBICON MANGO	3
RWHITES LEMONADE	3
TANGO ORANGE	3

FRESH JUICES

ORANGE JUICE	6.5
LEMON JUICE	6.5
PEAR AND APPLE	6.5
CARROT JUICE	6.5
JUICE JUG <i>(Ask for details)</i>	13

MOCKTAILS

MOJITO	7
STRAWBERRY MOJITO	7
PINA COLADA	7
BUBBLEGUM DAIQUIRI	7
STRAWBERRY DAIQUIRI	7
PASSION FRUIT DAIQUIRI	7
MOCKTAIL JUG	14
(UNAVAILABLE WITH DAIQUIRI'S)	

MILKSHAKES

FERRERO ROCHER	N	7.5
KINDER BUENO	N	7.5
SNICKERS	N	7.5
REESE'S PEANUT BUTTER		7.5
OREO	N	7.5
STRAWBERRY		7.5

INDIAN DRINKS

FALOODA	N	8.5
MANGO LASSI		7.5
SWEET LASSI		7.5
SALTED LASSI		7.5
LISS JIG		14
LIMBU SHERBET		7.5

V SUITABLE FOR VEGETARIANS

N CONTAINS NUTS
AS THERE ARE NUTS USED IN THE KITCHEN WE CANNOT GUARANTEE THAT ANY DISH IS NUT FREE

PLEASE NOTE THAT ALL OF OUR FOOD IS COOKED FRESH TO ORDER, AND WAITING TIMES CAN REACH UP TO 60MINS AT THE BUSIEST TIMES

FOR ANY OTHER ALLERGY REQUIREMENTS PLEASE ASK A MEMBER OF STAFF