

TIFFIN MENU

CHOICE OF STARTERS

VEGETABLE SAMOSA (V)

Spiced vegetables flavoured with cumin & gram masala, wrapped in a crispy pastry

ONION PAKORA (V)

Crispy onion strips deep fried in a gram flour coating

MASALA DOSA (V)

Thin rice pancake filled with spiced potato

CHICKEN PUREE

Grilled chicken with chat masala and mix spices, served with puree

MACHLI BHUJIA

Grilled cod flakes with tomato, onion, chat masala and chopped chilli

VEGETABLE KACHORI (V)

Potato, spinach, green peas mixed in green herbs and sesame seeds

CHICKEN MALAI TIKKA

Skewered boneless chicken pieces in a mild cream and cheese marinade

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Succulent boneless chicken marinated with yogurt and various spices

SHEEK KEBAB

Spiced lamb minced on to skewers and tandoored

CHICKEN TANDOORI SALAD

Piccatas of chicken, assorted Bell peppers, tomatoes and onions, tossed in Balsamic vinegar, royal cumin and dredged with black pepper

PANI PUREE

Puffed light crispy pastries with lentils and potato

PRAWN COCKTAIL

Queen prawns mixed with green leafs and cocktail sauce.

CHOICE OF MAIN COURSES

PASTA DISHES: Lightly spiced pasta with chicken, minced lamb or egg.

CHICKEN OR LAMB:

TIKKA MASALA

Simmered in satin smooth tomato gravy with redolent of cashew nut

TIKKA JALFRAZI

With diced green pepper, onion, tomato and chefs own spices

KORMA

Cooked in a smooth creamy gravy, flavoured with cardamoms.

MADRAS

A fairly hot dish.



SAFFRON RESTAURANT

HARA

With green chilli, spinach, mint and traditional Maharashtra spices

METHI

With onion, tomato, fenugreek leaves and chefs blend of spices

DUPIAZA

Cooked with diced onion, tomatoes and freshly ground spices

ROGON JOSH

A classic Kashmir dish cooked with onion and tomato sauce.

TULSI

Basil flavoured curry with button mushrooms

PUDINA

Sautéed in garlic ginger and mint puree, finished with cream

VEGETABLE DISHES

SUBJI MALAI KOFTA

Vegetable and cheese dumplings simmered in a rich creamy gravy

PANEER PALAK

Home made cottage cheese & spinach cooked with cumin, garlic and kasoori methi

DINGRI MUTTER

Fresh mushroom and green peas with ground herbs and spices

BOMBAY ALOO

Diced potato tossed in cumin, lemon juice and ginger sprinkled with coriander

SPICY QUORN BHUNA

Minced quorn cooked with exotic spices, green peas and touch of cream

TADKA DAL

Yellow lentils simmered with tomato and onion, tempered with garlic

PANEER KADHAI

Cottage cheese with diced peppers, onion, tomato and special kadhai masala

BAGARA BAINGAN

Whole baby eggplant cooked with traditional Hyderabad spices and peanut butter

CHOICE OF RICE AND NAN BREAD

BOILED RICE

SAFFRON RICE

Aromatic basmati rice

PLAIN NAN

Classic Indian bread cooked in a clay oven

PASHWARI NAN

Nan bread stuffed with sultanas and nuts topped with sesame seeds

KULCHA

Nan stuffed with a choice of fillings: keema, cheese, garlic or spiced potatoes



