

## Starters

<b>Samosa</b> Meat / Chicken / Vegetable 🍷	£3.50
<b>Onion Bhaji</b> 🍷	£3.50
<b>Chicken Tikka</b> 🍷	£4.05
<b>Lamb Tikka</b> 🍷	£4.25
<b>Tandoori Chicken</b> 🍷	£4.50
<b>Chicken Chaat</b>	£4.15
Lightly spiced marinated chicken cooked with fresh coriander & tamarind sauce	
<b>Aloo Chaat</b> 🍷	£3.95
Diced potatoes cooked with fresh coriander & tamarind sauce	
<b>Prawn Cocktail</b>	£3.50
A prawn salad, served with a cocktail sauce	
<b>Prawn Puree</b>	£5.25
Spicy prawns sauteed with herbs & spices, served with deep fried home-made bread	
<b>King Prawn Puree</b>	£6.25
Spicy king prawns sauteed with herbs & spices, served with deep fried home-made bread	
<b>King Prawn Butterfly</b> 🍷	£5.90
A whole king prawn delicately spiced, breaded & deep fried to a crisp taste	
<b>Garlic King Prawn</b>	£6.15
Tender king prawns prepared in a delicate garlic infused sauce	
<b>Paneer Pakora</b> 🍷	£4.45
Cottage cheese coated in a selection of Indian spices & shallow fried	
<b>Chicken Pakora</b>	£4.45
Marinated chicken coated with Indian spices & shallow fried	
<b>Sheek Kebab</b> 🍷	£4.80
Minced lamb lightly spiced & skewered in a clay oven	
<b>Shami Kebab</b> 🍷	£4.80
Lamb marinated in spices, cooked in a light sauce with fresh coriander	
<b>Mixed Kebab</b> 🍷	£5.30
Marinated chicken, lamb & sheek kebab in yoghurt, lightly spiced & grilled in a clay oven	
<b>Nargis Kebab</b>	£4.95
Boiled egg covered with a layer of minced lamb & garnished in a delicate sauce	
<b>Reshmi Kebab</b> 🍷	£4.80
Spicy fried mince served with an omelette	

## Tandoori Specialities

<b>Chicken Tikka/Lamb Tikka</b> 🍷	£8.95
<b>Paneer Tikka</b> 🍷	£8.75
<b>Tandoori Chicken</b> (half) 🍷	£8.95
<b>Tandoori Mix Grill</b> 🍷	£11.75
Selection of chicken & lamb tikka, tandoori chicken & sheek kebab	
<b>Chicken Tikka/Lamb Tikka Shashlik</b> 🍷	£9.95
Tender pieces of chicken tikka/lamb tikka marinated in ground aromatic herbs & spices, garnished with fresh tomatoes & green peppers	
<b>Tandoori King Prawn Shashlik</b> 🍷	£12.95
Tender pieces of king prawn marinated in ground aromatic herbs & spices, garnished with fresh tomatoes & green peppers	
<b>Paneer Vegetable Shashlik</b> 🍷 🍷	£9.25
Grilled cottage cheese with onions, tomatoes, cauliflower, green peppers & aubergine	

## House Specialities

<b>House Special Curry</b> 🍷	£9.95
Chicken tikka, lamb tikka, prawns & egg, cooked in a medium hot sauce	
<b>King Prawn Delight</b> 🍷	£12.95
Marinated king prawns cooked with almonds in a delicate cream sauce	
<b>Butter Chicken</b> 🍷	£9.85
Tandoori chicken coated in butter, cream, almond powder, herbs & spices	
<b>Lamb Xacute</b> 🍷	£10.45
A very popular Goan dish, roasted with spice, tamarind, garlic & ginger	
<b>Bombay Blast</b> 🍷 🍷	£9.35
Slow cooked chicken with a touch of the world's hottest naga chilli	
<b>Adroki Murgh</b> 🍷	£9.25
Chicken tikka cooked with freshly sliced ginger, onions and peeled tomatoes	
<b>Chicken Tawa</b> 🍷	£9.25
Chicken cooked in a tawa pan with tomatoes, green peppers, green chillies, garlic & ginger	
<b>Salmon Bhuna</b> 🍷	£11.25
Cubes of fresh salmon cooked in a rich gravy	
<b>Sally Lamb</b> 🍷	£9.95
Tender lamb cooked with dried apricots in a red massala sauce. Garnished with straw potatoes	
<b>Chef Special Jalfrezi</b> 🍷 🍷	£9.65
Fresh chicken tikka cooked with hot green chillis and Mr Naga	
<b>Sylheti Chicken</b> 🍷	£9.25
Cooked with Shatkora (Bengali lemon) in selected medium spices	
<b>Garlic Chilli Massala</b> Lamb or chicken 🍷 🍷	£8.95
Cooked with fish, specially blended ground spices cooked in a fairly hot curry sauce	
<b>Fruity Murgh</b> 🍷	£9.25
Chicken tikka cooked with mixed tropical fruits in a mild creamy sauce, topped with cheese	
<b>Gosht Kata Massala</b> 🍷 🍷	£9.50
A fragrant lamb dish cooked with bay leaf, cinnamon, cardamom & garam massala. Served in a medium dry sauce	
<b>Naryal Murgh</b> 🍷	£9.35
Chicken with gorgeous taste of coconut. An exotic taste which has long been a favourite with people of South India	
<b>Bengal Fish Massala</b> 🍷	£10.75
Bangladeshi fresh water fish, fried & cooked with fresh herbs	
<b>Spicy Malvani</b> Chicken or Lamb 🍷	£9.95
A very special dish cooked with desiccated coconut, onion, bayleaf, red chilli, cinnamon, cumin seeds, garlic & ginger.	

## Massala Dishes

<b>Chicken Tikka/Lamb Tikka Massala</b> 🍷	£8.95
Boneless chicken tikka/lamb tikka cooked in a special blend of spices, prepared in a delicately flavoured red massala sauce	
<b>Chicken Tikka/Lamb Tikka Chilli Massala</b> 🍷 🍷	£10.50
Barbecued chicken tikka/lamb tikka cooked in a freshly made green chilli & coriander sauce	
<b>Tandoori King Prawn Massala</b> 🍷	£12.50
King prawns cooked in a smooth rich sauce with almond powder, garnished in fresh cream	
<b>Vegetable Massala</b> 🍷 🍷	£8.65
Vegetables cooked in a special blend of spices, prepared in a delicately flavoured red massala sauce	
<b>Vegetable Chilli Massala</b> 🍷 🍷 🍷	£8.75
Vegetables cooked in a freshly made green chilli & coriander sauce	

## Balti Dishes Served with Naan

<b>Chicken/Lamb</b>	£9.45
<b>Chicken Tikka/Lamb Tikka</b>	£9.90
<b>Prawn</b>	£9.95
<b>King Prawn</b>	£12.25
<b>Chicken Saag</b>	£10.25
<b>Saffron Special</b>	£10.95
<b>Vegetable</b> 🍷	£8.25
<b>Chicken Tikka Jalfrezi</b>	£9.90

## Classic Favourites

<b>Curry</b> 🍷	Traditional medium spiced sauce	<b>Vindaloo</b> 🍷 🍷	Potatoes cooked in a very hot sauce
<b>Korma</b> 🍷	Delicate spices in a creamy sauce	<b>Ceylon</b> 🍷 🍷	Cooked with coconut in a blend of spices
<b>Bhuna</b> 🍷	Fairly dry & rich in spices	<b>Kashmir</b> 🍷	Cooked with lychees & banana
<b>Jeera</b> 🍷	Cooked in a medium spiced sauce & roasted whole cumin seeds	<b>Karahi</b> 🍷	Onions & green peppers cooked in a medium spiced sauce
<b>Methi</b> 🍷	Fresh fenugreek leaves in a creamy tomato massala base	<b>Saag</b> 🍷	Delicately spiced dish cooked with spinach
<b>Dupiaza</b> 🍷	Chunks of onions lightly fried & cooked in a medium sauce	<b>Jalfrezi</b> 🍷 🍷	Cooked with fresh green peppers & chillies
<b>Pasanda</b> 🍷	Cooked with fresh cream, almond powder & yoghurt	<b>Garlic</b> 🍷	Cooked with freshly chopped garlic, mixed chillies, herbs & spices
<b>Rogan Josh</b> 🍷	Tomatoes cooked in a medium spiced sauce	<b>Chana</b> 🍷	Chick peas cooked in a medium spiced sauce with tomatoes
<b>Madras</b> 🍷 🍷	Cooked in a fairly hot sauce	<b>Dhansak</b> 🍷 🍷	Cooked in a sweet & sour lentil sauce
<b>Bombay</b> 🍷	Egg & potatoes cooked in a medium hot sauce	<b>Pathia</b> 🍷	Cooked in a slightly sweet & sour sauce

Select the dish you like & choose from the following contents:

<b>Chicken</b>	£8.35	<b>Paneer Tikka</b>	£9.95
<b>Chicken Tikka</b>	£8.95	<b>Prawn</b>	£9.50
<b>Lamb</b>	£8.75	<b>King Prawn</b>	£12.25
<b>Lamb Tikka</b>	£8.95	<b>Vegetable</b> 🍷	£7.95

Our chefs may be able to prepare any dish on request.

🍷 MILD | 🍷 MEDIUM | 🍷 🍷 HOT | 🍷 VEG | 🍷 SALAD

### Allergen Information

If you suffer from a food allergy or intolerance, please let us know before you place your order. You can use the comments box on our website at the checkout to detail your requirements. Please ask our staff if you require any assistance or guidance with our menu.

## Biryani Dishes served with vegetable curry side dish

Chicken	£10.55	King Prawn	£12.95
Lamb	£11.55	Mixed Veg	£9.50
Chicken Tikka	£11.45	Mushroom	£9.50
Lamb Tikka	£11.75	Special Mix	£10.95
Prawn	£11.55	Chicken, lamb & potatoes	

## Vegetable Side Dishes

Mixed Vegetable Curry	£4.25	Saag Aloo	£4.25
Bombay Potatoes	£4.25	Aloo Gobi	£4.25
Aubergine Bhaji	£4.25	Saag & Gobi	£4.25
Mushroom Bhaji	£4.25	Saag Paneer	£4.25
Cauliflower Bhaji	£4.25	Matar Paneer	£4.25
Bhindi Bhaji	£4.25	Chana Massala	£4.25
Saag Bhaji	£4.25	Garlic Mushrooms	£4.25
Saag & Vegetable Bhaji	£4.25	Saag & Mushrooms	£4.25
		Tarka Daal	£4.25

## Tandoori Baked Breads

Plain Naan	£2.85	Chilli Naan	£3.45
Keema Naan	£3.45	Kulcha Naan	£3.75
Keema & Cheese Naan	£3.75	Chicken Tikka Naan	£3.75
Peshwari Naan	£3.45	Onion Naan	£3.45
Garlic Naan	£3.45	Cheese Naan	£3.55
Garlic & Chilli Naan	£3.55	Tandoori Roti	£2.55
Coriander Naan	£3.45		

## Rices

Boiled	£2.95	Egg Fried	£3.80
Pilau	£3.25	Chilli	£3.80
Special Fried	£3.80	Chicken Tikka	£3.95
Mushroom Fried	£3.80	Keema Fried	£3.95
Vegetable Fried	£3.80	Coconut	£4.00
Lemon Fried	£3.80	Garlic	£3.95



## Sundries

Papadom Plain or spicy	£0.80	Chips	£3.00
Chapati	£2.50	Curry Sauce	£3.25
Plain Paratha	£3.45	Massala Sauce	£4.25
Egg Paratha	£3.55	Green Salad	£1.95
Stuffed Paratha	£3.55	Cucumber Raita	£2.25
Puree	£2.00	Yoghurt	£2.00

## Pickles

Onion Salad / Mango Chutney / Lime / Chilli / Mixed /  
Mint Sauce / Red Sauce £0.80 each

## Soft Drinks

Cans: Diet Coke, Coke, Coke Zero, Tango, 7UP £1.25  
1.5 ltr Bottle: Diet Coke, Coke £3.00

### Vegetarian Meal Deal

(No Naan included)

For 1 Person £14.95

Veg Samosa, Any Veg Main Dish, Any Rice,  
Any Side Dish & Any Soft Drink

### Set Meal

#### Deluxe Saffron Special

Papadoms & Chutneys

Starters: Chicken Tikka & Onion Bhaji

Mains: Chicken Tikka Massala & Lamb Bhuna

Sides: Bombay Potatoes & Mushroom Bhaji

Rice: Pilau Rice

Tandoori Baked Bread: Plain Naan

For 2 Persons £34.75

Saffron is dedicated to healthy eating and is aspiring to bring that to the South Asian cuisine.

We use locally sourced ingredients where possible and will do our best to cater for all dietary needs upon request. We can also use ingredients that are gluten and lactose-free.

As well as all the standard Indian dishes, we can create dishes that are suitable for vegetarians, vegans and people with allergies.

If you have any queries, please use the enquiries form on our website and we will endeavour to respond as soon as possible. Alternatively, please contact us on

01722 238411 or 01722 237334



We accept all major credit/debit cards.  
Design & Print: Impress Media UK 0207 348 1234

# Saffron

Indian Takeaway



## Free Local Delivery

(within 5 mile radius)  
for orders over £14



PLEASE VISIT OUR  
WEBSITE FOR ANY  
SPECIAL OFFERS  
AND UPDATES

Opening hours:  
Monday: 5.00pm – 10.00pm  
Tuesday: Closed  
Wednesday to Sunday: 5.00pm – 10.00pm

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