

MAINS DISHES (Continued)

VINDALOO (very hot) (S)
Cooked in very hot sauce with garlic, chilli and tomato puree

89 Chicken	£14.99
90 Lamb	£16.50
91 Prawn (A)	£16.50
92 King Prawn (A)	£18.50
93 Vegetable (V)	£13.50

ROGAN JOSH
Medium spicy dish with plenty of tomatoes

94 Chicken	£14.99
95 Lamb	£16.50
96 Prawn (A)	£16.50
97 King Prawn (A)	£18.50
98 Vegetable (V)	£13.50

DOPIAZA
Cooked with garlic, ginger and plenty of onions in thick sauce

99 Chicken	£14.99
100 Lamb	£16.50
101 Prawn (A)	£16.50
102 King Prawn (A)	£18.50
103 Vegetable (V)	£13.50

METHI
Prepared with fenugreek leaves

104 Chicken	£14.99
105 Lamb	£16.50
106 Prawn (A)	£16.50
107 King Prawn (A)	£18.50
108 Vegetable (V)	£13.50

BIRIYANI DISHES (A)

Traditional Rice (Basmati) dish from India and subcontinent, cooked with chicken, lamb, prawns, vegetables, etc, with various ingredients and spices, served with vegetables curry.

109 Vegetables Biryani (V) (A)	£14.99
110 Chicken Birirany (A)	£15.99
111 Lamb Biryani (A)	£16.99
112 Prawn Biryani (A)	£17.50
113 Chicken Tikka Biryani (A)	£17.50
114 Lamb Tikka Biryani (A)	£17.50
115 King prawn Biryani (A)	£19.50
116 House Special Biryani (A)	£19.99

VEGETABLE SIDE DISHES

117 Vegetable Curry (V)	£6.50
Seasonal vegetables cooked in medium spices with curry sauce	
118 Bombay Aloo (V)	£6.50
Jersey potato cooked with medium spices	
119 Sag Aloo (V)	£6.50
Spinach and potato cooked with medium spices	
120 Channa Masala (V)	£6.50
Chickpeas cooked with chat Masala (mixed spices)	
121 Sag Bhaji (V)	£6.50
Spinach fried with light spices	
122 Sag Paneer (V)	£6.50
Spinach cooked with paneer (cottage cheese) medium spices	
123 Tarka Daal (V)	£6.50
Lentils garnished with fried onions & garlic	
124 Brinjal Bhaji (V)	£6.00
Aubergines fried with tomatoes, onions, and a handful of aromatic Indian spices	
125 Bhindi Bhaji (V)	£6.00
Stir-frying okra with garlic, onion, tomatoes and light spices	

SAUCES

126 Curry Sauce	£4.00
127 Korma Sauce (A)	£4.50
128 Masala Sauce (A)	£4.50
129 Jalfrezi (S)	£4.50
130 Dansak Sauce	£4.50
131 Vindaloo Sauce (S)	£4.50
132 Dopiazza Sauce	£4.50
133 Madras Sauce (S)	£4.50
134 Rogan Sauce	£4.50

RICE

135 Boiled Rice	£5.50
136 Pilau Rice (A)	£5.50
137 Egg Rice (A)	£6.00
138 Mushroom Rice (A)	£6.50
139 Coconut Rice	£6.50
140 Tomato Rice	£6.50
141 Special Rice (A)	£6.50

BREAD AND NAAN

142 Plain Naan (V)	£4.50
143 Garlic Naan (V)	£4.75
144 Peshwari Naan (V) (A) (Contains nuts)	£4.75
Stuffed with almonds & sultanas	
145 Keema Naan (A)	£5.55
146 Vegetables Naan (V)	£4.75
Stuffed with mixed vegetables	
147 Paratha (V) (A) fried in butter	£3.50
148 Chapati (V) (A)	£3.00
149 Puree (V)	£2.00

DRINKS

158 Coke/Pepsi (330ml can)	£2.30
159 Diet Coke/Pepsi (330ml can)	£2.30
160 Lemonade/Sprite (330ml can)	£2.30
161 Fanta Orange (330ml can)	£2.30
162 J2O Orange & Passion Fruit	£2.99
163 J2O Apple & Raspberry	£2.99
164 Small Water Still	£1.99
165 Small Water Sparkling	£1.99

SET MENU

156 **SET MEAL FOR ONE**
£19.99

Chicken Tikka Starter and Onion Bhaji
Choice of any Chicken Main Course
Pilau Rice or choice of any Naan

157 **VEGETARIAN SET MEAL FOR ONE (V)**
£18.99

Vegetable Samosa and Vegetable Pakora
Choice of Vegetable Main Course
Pilau Rice or choice of any Naan



Saffron Restaurant

THE FINEST INDIAN AND ASIAN CUISINE

Havre Des Pas, St Helier, Jersey JE2 4UQ

TAKE AWAY MENU

OPEN 7 DAYS A WEEK:

12:15pm - 1:30pm and 5:15pm - 11:15pm

10% DISCOUNT ON COLLECTION
(excluding set menus)

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3rd and 6th Category Licensed

Available to cater for Private Parties
(Christmas/ Birthday) and Corporate Functions.

ALLERGEN GUIDANCE

Allergens (A) Vegetarian (V) Caution: Spicy food (S)

STARTERS

1	Papadom (v)	£1.50
2	Spicy Papadom (v)	£1.50
3	Vegetable Samosa (v) Triangular shaped pastry stuffed with mixed vegetables and deep fried	£5.50
4	Meat Samosa Triangular shaped pastry stuffed with minced meat and deep fried	£5.75
5	Onion Bhaji (v) Sliced rings of onions marinated in spices and deep fried in a crisp coating	£5.50
6	Vegetable Pakora (v) Very thin sliced vegetables marinated in spices and deep fried in a crisp coating	£5.50
7	Chicken Pakora Battered chicken tikka deep fried	£6.50
8	Sheek Kebab Minced lamb mixed with spices, skewered and grilled in clay oven	£6.50
9	Chicken Tikka Boneless pieces of chicken marinated in tandoori spices and cooked in clay oven	£5.50
10	Lamb Tikka Tender pieces of lamb marinated in tandoori spices and cooked in clay oven	£6.50
11	Mixed Kebab Mixed starter of sheek kebab, chicken tikka and lamb tikka	£8.99
12	Prawn Puri Prawns cooked in ground spices, hot sweet and sour served on deep fried pancake	£7.50
13	King Prawn Puri King Prawns cooked in ground spices, hot sweet and sour served on deep fried pancake	£8.00

CHUTNEY

15	Mint Sauce (v)	£1.00
16	Mango Chutney (v)	£1.00
17	Onion Salad (v)	£1.00
18	Lime Pickle (v) (s)	£1.00
19	Cucumber Raitha (v)	£3.00

CHEF SPECIALS

20 Saffron Special – Lamb Curry £14.90
Cooked with chef special ingredients, potato & lemon grass

CHOTPOTI (Medium to hot)

Grilled chicken or Lamb and chickpeas cooked with tamarind, hot sweet and sour

21	Chicken Chotpoti	£14.99
22	Lamb Chotpoti	£16.50

GARLIC CHILLI (s) (fairly hot)

Cooked with fresh herbs and spices, sliced garlic & onions with a rich chilli taste

23	Garlic Chilli Chicken	£14.99
24	Garlic Chilli Lamb	£16.50
25	Garlic Chilli King Prawn (A)	£17.50

BALTI

Cooked with balti massala – specially prepared with coriander, fenugreek and fresh mint. The mixed Balti contains chicken, lamb, prawn King Prawn & veg

26	Balti Chicken Tikka	£14.99
27	Balti Lamb Tikka	£16.50
28	Balti Prawn (A)	£16.50
29	Balti King Prawn (A)	£18.50
30	Balti Vegetables (v)	£13.50
31	Murgh Makhani (A) (mild) Butter Chicken, tender pieces of chicken cooked in very mild creamy sauce with almonds and ground spices	£14.90

PASSANDA (A)

Cream, coconut, peanuts, and almonds with a hint of cardamom and red wine

32	Chicken	£14.99
33	Lamb Tikka	£16.50
34	King Prawns (A)	£18.50

JAILFREZI (s)

Cooked with fresh green chillies, green peppers, onions, garlic, ginger, and coriander

35	Chicken Tikka	£14.99
36	Lamb Tikka	£16.50
37	King Prawn (A)	£18.50
38	Vegetables (v)	£13.50

KARAH

Medium spiced cooked with green peppers, diced onions, garlic, ginger, and coriander

39	Chicken Tikka	£14.99
40	Lamb Tikka	£16.50
41	Prawn (A)	£16.50
42	King Prawn (A)	£18.50
43	Vegetables (v)	£13.50

CHEF SPECIALS (Continued)

AGNI KARAH

Medium spiced cooked with green peppers, diced onions, garlic, ginger, and coriander flambéd brandy

44	Chicken Tikka	£19.99
45	Lamb Tikka	£22.50

JAFLONG (A)

Grilled Chicken or Lamb cooked with mango and other tropical fruits and nuts, very mild and creamy

46	Chicken Tikka	£14.99
47	Lamb Tikka	£16.50

GRILLED DISHES

48 Tandori Mixed Grill (A) £19.99
Platter of tandoori chicken, chicken tikka, lamb tikka and sheek kebab, served with nan bread

SHASHLIK

Marinated in spices, grilled on charcoal with tomato, onions and green peppers

49	Chicken	£16.50
50	Lamb	£18.50
51	King Prawn (A)	£19.99

TIKKA

All tandoori dishes are marinated over night in yoghurt and variety of spices, then grill in Tandoor clay oven

52	Chicken Tikka	£14.99
53	Lamb Tikka	£16.50
54	King Prawn (A)	£19.99

MAINS DISHES

MASSALA (A) (contains nuts)

Marinated overnight, grilled on charcoal and cooked with exotic spicy creamy sauce

55	Chicken Tikka	£14.99
56	Lamb Tikka	£16.50
57	King Prawn (A)	£18.50
58	Vegetables (v)	£13.50

KORMA (mild) (A) (contains nuts)

Cooked with coconut and fresh cream

59	Chicken	£14.99
60	Lamb	£16.50
61	Prawn (A)	£16.50
62	King Prawn (A)	£18.50
63	Vegetable (v)	£13.50

MAINS DISHES (Continued)

BHUNA (medium)

Cooked in very thick sauce with garlic, ginger, onions & tomato

64	Chicken	£14.99
65	Lamb	£16.50
66	Prawn (A)	£16.50
67	King Prawn (A)	£18.50
68	Vegetable (v)	£13.50

PATHIA (hot, sweet and sour)

Prepared with coconut

69	Chicken	£14.99
70	Lamb	£16.50
71	Prawn (A)	£16.50
72	King Prawn (A)	£18.50
73	Vegetable (v)	£13.50

DANSAK (hot, sweet and sour)

Cooked with lentils

74	Chicken	£14.99
75	Lamb	£16.50
76	Prawn (A)	£16.50
77	King Prawn (A)	£18.50
78	Vegetable (v)	£13.50

CURRY (medium)

Cooked with fresh herbs & spices in a special medium curry sauce

79	Chicken	£14.99
80	Lamb	£16.50
81	Prawn (A)	£16.50
82	King Prawn (A)	£18.50
82	Vegetable (v)	£13.50

MADRAS (fairly hot) (s)

This south indian dish has got rich hot taste prepared with garlic, chilli and tomato paste

84	Chicken	£14.99
85	Lamb	£16.50
86	Prawn (A)	£16.50
87	King Prawn (A)	£18.50
88	Vegetables (v)	£13.50