

STARTER

- ONION BHAJI**  £3.50
Crispy onion mould in to sphere mesh and then deep fried with gram flour until golden brown.
- MEAT & VEGETABLE SAMOSA**  £3.50
Spiced meat and vegetable flavoured with garam masala and cumin wrapped in a crispy pastry.
- CHICKEN OR LAMB DELIGHT** £4.50
Delicious pieces of chicken or lamb delicately cooked in garlic and spiced mango.
- HOTT BALL** £4.50
Fine minced lamb balls cooked with onions and stirred tamarind sauce and soya sauce.
- YORKSHIRE TWIST** £4.50
Yorkshire bread topped with chicken sweet tangy and cooked in medium semi dry sauce.
- CHICKEN OR LAMB TIKKA** £4.50
Small chunks of chicken or meat which have been marinated in yoghurt and spices and then threaded onto skewers and cooked in a tandoori oven.
- CHINGRI FRIES** £4.00
Selected fresh water king prawns fried in butter & garnished with fresh coriander.
- TANDOORI CHICKEN** £4.00
One piece of on the bone chicken marinated in a spice mixture and barbecued in the tandoori oven.
- SHAMI KEBAB** £3.50
Fine ground lamb blended with chickpeas fragrant herbs and deep fried.
- SHISH KEBAB** £3.50
Spiced lamb minced moulded onto skewers and tandoored.
- CHICKEN CHAAT** £4.00
Marinated chicken with chaat masala and other spices.
- CHICKEN PAKORAS** £4.50
Spicy chicken battered and deep fried.
- GARLIC MUSHROOMS** £3.50
Fried with fresh garlic and onion.
- PRAWN PUREE** £4.50
Prawn cooked in tamarind juice and other spices served with puree.
- KING PRAWN BUTTERFLY** £5.50
Marinated in light spices and deep fried in bread crumbs.
- MIXED STARTER** £6.50
Chicken tikka lamb tikka sheek kebab samosa and onion bhaji.
- HOT & SPICY CHICKEN** £4.50
Lightly buttered fried chicken tossed with green chillies curry leaves and yoghurt.
- SALMON TIKKA** £5.50
Salmon marinated with chef's special marinade flavoured with spices & shallow fried.
- PRAWN COCKTAIL** £4.50
Prawns in a classic marie rose sauce with segmented orange spring onion and sheered cos lettuce.
- RAJ HASH** (duck) £5.00
- PAPRIKA CHICKEN OR VEGETABLE**  £4.50
Stuffed peppers, baked in tandoori, seasoned with fresh spices and green herbs.

TANDOORI MAIN COURSE

- HALF TANDOORI CHICKEN** £7.50
Chicken on the bone marinated with yoghurt ginger garlic and other spices cooked in tandoori oven.
- CHICKEN OR LAMB TIKKA** £7.50
Succulent boneless chicken or lamb marinated with yoghurt and various spices.
- TANDOORI MIXED GRILL** £9.50
A mixture of tandoori dishes consisting of tandoori chicken and chicken tikka and lamb tikka and shish kebab served with a nan bread.
- TANDOORI KING PRAWNS** £11.50
Large prawns marinated and roasted in a clay oven.
- CHICKEN OR LAMB TIKKA SHASLIK** £9.50
Chicken or lamb tikka marinated with yoghurt and spices and barbecued with onion and capsicum and tomatoes.
- VEGETABLES SHASLIK**  £8.50
Potatoes and cauliflower and mushroom and tomatoes and green pepper & onion served with a masala sauce.
- JHINGA LA-JAWAB** £11.50
Jumbo sized king prawns and cooked in a medium spiced semi dry sauce. A truly delicious dish.
- TANDOORI FISH TIKKA** £9.50
Salmon steak marinated in turmeric and lemon juice and fresh herbs and spices and rock salt.
- SALMON FISH SHASLIK** £10.50
Salmon fish marinated with yoghurt and spices and barbecued with onion and capsicum and tomatoes.



SET MEAL FOR 2

- 2 Papadums
 - 1 Onion Bhaji
 - 1 Sheek Kebab
 - 1 Chicken Tikka mossalla
 - 1 Lamb Bhuna
 - 2 Pilau Rice
 - 2 Nan
- £28.50**



 Slightly Hot  Fairly Hot  Very Hot  Contains Nuts  Vegetarian

SPECIALITIES

- GALINA CHICKEN** £9.00
The most complex of all great curries from Goa comprises of over twenty one ingredients and spicy but not too hot.
- SOUTH INDIAN GARLIC CHILLI CHICKEN** £9.00
Crushed garlic & tamarind sauce flavoured with fresh chillies & coriander cooked in a hot sauce.
- CHASHNI CHICKEN** (Madras hot) £8.50
A delicious chicken dish served with a combination of fresh spices and lemon juices and garlic and a touch of green chillies.
- GREEN CHICKEN OR LAMB** £8.50
Diced succulent pieces of spring chicken cooked in a variety of fresh green herbs and spices and crushed garlic and ginger and green chillies & lemon juice. Sharp & hot and a unique taste experience.
- TANDOORI SPECIAL BHUNA** £9.00
Cooked with chicken tikka and tandoori chicken and lamb tikka and onion and tomato special sauce.
- CAPTAIN PATHILA** (Medium or hot) £9.00
Tender strips of chicken or lamb and prepared using fresh herbs & spices including coriander and mint and garlic and yoghurt in rich tangy sauce.
- GARLIC TIKKA DELIGHT** (Medium) £9.00
Chicken or lamb cooked with diced fried onion and garlic and coriander and very mild spices.
- SALMON SUKA** (Medium hot) £9.50
Roasted fillet of salmon with onions and peppers and mushroom and green chillies and fresh coriander & herbs. Slightly dry dish.
- CHICKEN OR LAMB TAWA** £12.50
(with pilau rice) Marinated in spices and herbs cooked with fresh yoghurt and fresh ginger.
- JHAL MERCHE** £9.50
Chicken tikka marinated in special herbs & naga and green chillies and onion and garlic.
- HANDI SPECIAL** (with pilau rice) £13.50
Chicken marinated in spices with yoghurt and chillies and bay leaves and cinnamon and ginger and garlic & Bangladeshi sauce.
- DUCK RAJA** £10.50
Duck breast fillet with delicate blends of herbs & spices simmered in orange and butter with a hint of chilli. Slightly hot.
- TANDOORI GARAM MOSSALA** £9.00
This is a combination of tandoori varieties, comprising of chicken tikka, lamb tikka and sheek kebab in a slightly hot thick sauce with Chef's five favourite spices.
- PATILLA RAJ** £9.00
Tender strips of chicken with very special selection of herbs & spices, including coriander, fresh mint, garlic, yoghurt, butter in a rich tangy sauce.
- NAWABI CHICKEN** £8.50
This Moghal dish has a delicate flavour and smooth sauce, coconut mild gives the milder flavour while the yoghurt gives the creaminess.
- JINGHA MASSALLA**  £11.50
King sized prawns baked in the tandoor extensively prepared with a rich spicy creamy sauce.
- PASANDA CHICKEN LAMB**  £9.00
Cooked in yoghurt and fresh cream and mild spices and mixed ground nuts and a special sauce.
- BUTTER CHICKEN**  £9.00
Chicken cooking with butter & pure ghee. Creamy dish.
- EMILY MAYA CHICKEN** £9.00
- EMILY MAYA KING PRAWN**  £11.50
A very popular dish from the south of India. Cooked with coconut milk and spices and fresh curry leaves creating delicious mild dish.
- SAFFRON SPECIAL KURMA**  £9.00
We present our own exclusive recipe for this smooth succulent chicken mild dish.
- DELIGHT SPECIAL**  £9.00
An exclusive recipe prepared with coconut, pineapple & mango sauce for smooth mild chicken dish.
- SHASHLIK BHUNA CHICKEN OR LAMB TIKKA** £9.00
Cooked in yoghurt and fresh cream and mild spices and mixed ground nuts and a special sauce.
- TANDOORI GARLIC CHILLI CHICKEN**  £9.00
Marinated tandoori baked chicken off the bone. Cooked with fresh sliced green chillies, mustard seeds, ground spices & lots of sliced garlic & chopped herbs.
- KABAB COCKTAIL** £9.50
Marinated pieces of chicken tikka and lamb tikka, king prawn and meat balls cooked with capsicum & tomatoes garnished with onions and coriander.
- ANJU ANI ASIA** £9.00
Filleted chicken freshly cooked with exotic spices and fresh herbs and mince meat & egg.
- CHICKEN JEERA** £9.00
Hot & spicy chicken dish prepared with turmeric and cumin and coriander & green.
- CHICKEN OR LAMB JALFREZI MASSALLA** £9.00
Barbecued chicken or lamb cooked hot with chef's own special spices.
- CHICKEN OR LAMB TIKKA JALFREZI** £9.00
Chicken or lamb tikka cooked with fresh green chillies & herbs.
- CHICKEN OR LAMB CHILI CHUTNEY** £9.00
Chicken or lamb cooked in chili chutney with garlic.
- MURGHI MASSALLA** £9.00
Pieces of chicken cooked with minced meat and egg in a thick spicy sauce.
- RAJESTHANI GARLIC CHICKEN OR LAMB** £9.00
Chicken or lamb cooked with garlic and cumin seeds and tomatoes and capsicum and onions & herbs.
- GARLIC TIGER KING PRAWNS** £11.50
Large prawns cooked with capsicum and potatoes and herbs and green chillies and spices & garlic.
- SPECIAL SAFFRON DILKUSH**  £9.00
Chicken & lamb & prawns cooked in a special Bhuna sauce. Fairly hot.
- CHICKEN KORAI** £9.00
Diced marinated pieces of chicken cooked with chunks of green pepper, onion and tomatoes and fresh green chillies.
- JAIPURI CHICKEN OR LAMB** £9.00
A classic dish from the north of India and simmered in a tantalizing hot and sour sauce with a touch of tamarind and a hint of chili paste and tabulou dish.
- SALMON KA-JHOOL** £10.50
The famous fish speciality- salmon steaks simmered in a delicate freshly ground spices with fresh coriander.
- INDIAN FISH**  £9.50
Freshwater fish cooked in a delicate and thick and medium to hot spicy bhuna sauce to give that mouth-watering taste. Off the bone fillet.

CURRY DISHES

- CHICKEN TIKKA MOSSALA**  £8.00
Diced chicken tikka marinated in yoghurt with herbs and spices and cooked in a specially flavoured red sauce.
- CHICKEN OR LAMB BHUNA OR PRAWN** £7.00
Cooked with tomato and green paper and a variety of herbs and spices.
- CHICKEN TIKKA OR LAMB TIKKA BHUNA** £8.00
Diced barbecued chicken with tomato and green pepper and various spices in a thick sauce.
- DUPIAZA CHICKEN OR LAMB OR PRAWN** £7.00
A medium dish cooked with chunks of onions and tomatoes and capsicum.
- DHANSAK** (lamb or chicken or prawn)  £7.00
Cooked with lentils in a hot and sweet and sour Persian style recipe - fairly hot
- JALFRAZI KING PRAWN** £11.50
King prawn cooked with onion and green pepper and fresh green chillies and herbs and spices in a thick spicy sauce.
- CHICKEN SAGWALA** £8.00
Chicken cooked semi-dry with spinach and garlic and tomato and green pepper and herbs and spices.
- KING PRAWN BHUNA** £11.50
King prawns cooked with tomato and green paper and a variety of herbs & spices in a thick sauce
- KING PRAWN DHANSAK** £11.50
Persian style recipe cooked with lentils in a hot and sweet and sour sauce - A fairly hot dish
- KING PRAWN KORMA** £11.50
King prawns cooked with coconut and sultanas and fresh cream - Mild
- KORMA**  (chicken or lamb or prawn) £7.00
A very mild dish cooked with coconut and sultanas and fresh cream - mild
- MADRAS**  (chicken or lamb or prawn) A fairly hot dish £7.00
- VINDALOO**  £7.00
(chicken or lamb or prawn) A rich and fiery hot dish cooked with hot chillies.
- NAGA CHICKEN OR LAMB**  £9.00
Famous Bangladeshi chilli. Cooked with garlic and fresh coriander in a special flavoured sauce - Hot dish
- PATHIA CHICKEN OR LAMB**  £7.00
Persian style recipe of barbecued chicken or lamb pieces cooked in a hot sweet & sour sauce
- ROGAN JOSH** (lamb or chicken) £7.00
Cooked with tomatoes and cashew nuts with a blend of green herbs and spices in a flavoursome sauce
- TANDOORI KING PRAWN MOSSALA** £11.50 / £11.95
King prawns marinated in yoghurt with special herbs and spices barbecued on skewers in the Tandoor. Finished in a coconut and fresh cream sauce.

BIRYANI DISHES

- CHICKEN BIRIYANI** £9.00
Basmati rice combined together with chicken and served with a vegetable curry.
- CHICKEN TIKKA BIRIYANI** £9.50
Basmati rice with green herbs and a special blend of spices served with a vegetable curry.
- LAMB OR PRAWN BIRIYANI** £9.00
Basmati rice with green herbs and a special blend of spices served with a vegetable curry.
- SAFFRON SPECIAL BIRIYANI** £11.50
A combination of chicken and lamb and prawn and pineapple garnished with omelette and coriander.
- VEGETABLE OR MUSHROOM BIRIYANI**  £7.50
Basmati rice with green herbs and a special blend of spices served with a vegetable curry.
- KING PRAWN BIRIYANI** £11.50
Basmati rice blended with blended with different spices and served with vegetable curry.
- TANDOORI CHICKEN BIRIYANI** £9.50
Basmati rice blended with blended with different spices and served with vegetable curry.



VEGETARIAN

- ALOO PALAK** £6.50
Potato and spinach cooked with garlic and ginger and fresh coriander
- GARLIC BEGUN SABJI** £6.50
Spiced aubergine cooked with mixed vegetables and fresh garlic.
- MUSHROOM GOBI BAHAR** £6.50
Spiced mushroom and cauliflower cooked with garlic and fresh coriander.
- SABJI MOLEE** £6.50
Mixed vegetables marinated in yoghurt and spiced with coconut and almonds and green herbs in a creamy sauce.
- SABJI SAMBAR** £6.50
Fresh vegetables cooked with lentils in a hot and sour sauce.
- ALOO KOPI** £3.50
Potato and cauliflower cooked with light spices and onions and pepper and tomato and coriander.
- BEGUN BHAJI** £3.50
Fried gently spiced aubergine cooked with spices and onions and pepper and tomato and coriander.
- BINDI BHAJI** £3.50
Gently spiced okra / ladies fingers cooked with light spices and onions and pepper and tomato and coriander.
- BOMBAY ALOO** £3.50
Slightly hot and spicy potatoes with light spices and onions and tomato and coriander.
- CHANNA MOSSALA** £3.50
Tenderly spiced chickpeas
- TARKA DALL** £3.50
Medium spiced yellow lentils sizzled with fresh garlic.
- MOTTAR PONIR** £3.50
Peas with home made cottage cheese & coconut.
- GARLIC FRIED MUSHROOMS** £3.50
Dry spiced mushrooms cooked with light spices and onions and pepper and tomato and coriander.
- MIXED VEGETABLE BHAJI** £3.50
Dry mixed vegetables
- S HAK ALOO** £3.50
Spinach and potatoes cooked with light spices and onions and pepper and tomato and coriander.
- SAG BHAJI** £3.50
Spinach cooked with garlic
- SAG PANIR** £4.00
Spinach with home made cottage cheese and coconut cooked with herbs and spices.
- CHANA PALAK** £3.50
Chick peas & spinach
- EGG BHUNA** £3.50
- CHICK PEAS & POTATO BHAJI** £3.50
- MASSALA OR KORMA SAUCE** £3.50
- CURRY SAUCE** £3.50
- RAIT HA** £2.00
Cucumber and tomatoes based on yoghurt
- GREEN SALAD** £2.00



BALTI EXPERIENCE

Specially prepared with onions, tomatoes, coriander and medium Balti spices in thick sauce.
Note: Extra vegetables can be added to any dish for an extra 80p for: Mushroom, Spinach, Mixed vegetable, chickpeas or potatoes

- CHICKEN BALTI** £7.00
- LAMB BALTI** £7.50
- PRAWN BALTI** £7.50
- CHICKEN TIKKA BALTI** £7.50
- LAMB TIKKA BALTI** £8.00
- KING PRAWN BALTI** £11.50
- SAFFRON SPECIAL BALTI** £9.00
Consisting of chicken and prawn and lamb in a spicy sauce with peppers and onions & garlic.
- VEGETABLE BALTI**  £6.50
- MUSHROOM BALTI**  £6.50
- KEEMA BALTI** (minced lamb) £7.00
- BALTI GARLIC CHICKEN OR LAMB TIKKA BALTI** £7.50
- LAMB SAGWALA BALTI** £7.50



SUNDRIES

- BOILED RICE** £2.50
- PILAU RICE** £3.00
- FRIED RICE** Fried with onions £3.00
- LEMON RICE** £3.00
- EGG FRIED RICE** £3.00
- SPECIAL FRIED RICE** £3.50
Pilau rice fried with egg and peas & coriander leaves.
- COCONUT RICE** £3.50
- MUSHROOM FRIED RICE** £3.50
- KEEMA FRIED RICE** £3.50
Pilau rice fried with minced lamb
- VEGETABLE FRIED RICE** £3.50
Pilau rice cooked with mixed vegetables
- SAFFRON SPECIAL FRIED RICE** £4.00
Chicken and meat and prawns and french bean stir fried with light spices and fresh coriander.
- CHIPS** £2.00
- PLAIN PAPADOM** £0.70
- SPICED PAPADOM** £0.80
- CHUTNEYS** £0.70
Lime pickle & mango chutney & mint sauce & coconut chutney & chilli pickle or onion salad.
- PLAIN NAN** £2.50
- KEEMA NAN** Spiced minced lamb £2.60
- KEEMA CHILLI NAN** £2.60
- GARLIC NAN** £2.60
- GARLIC & CORIANDER NAN** £2.60
- PESHWARI NAN** £2.60
With almond and coconut and raisins
- VEGETABLE NAN** Vegetables or onions £2.60
- CHEESE NAN** £3.00
- SPECIAL NAN** £3.50
Chicken tikka and spinach and onion and topped with cheese.
- CHICKEN TIKKA WRAP** £4.50
- PLAIN PARATHA** Crispy leaven bread £3.00
- STUFFED PARATHA** Vegetables £3.50
- CHAPATI** Thin leaven bread £1.50 / £1.60
- BUTTER CHAPATI** £1.80
- TANDOORI ROTI** £2.00
- PURI BRED** £1.50
- RAIT HA** £2.00
Yoghurt with tomato and onion and cucumber
- GREEN SALAD** £2.00