



**BLACKHEATH**

**Menu**

# OUR LEGACY

Established in 2008, SAFFRON CLUB offers unique, casual joyous dining experience, serving Indian and Nepalese cuisine. Saffron provides classic combination of authentic recipes with contemporary food trends.

Our distinguished features include dishes prepared authentically and freshly as in Indian homes free from any artificial colourings and flavourings. We offer wide variety of vegetarian dishes.

We strongly believe in “Quality is not an accident”...

If cuisine is an art, then our chef has mastered the magnificent canvas, we serve innovative cuisine from different regions of Nepal & India, with genuine, friendly hospitality served great vigor and enthusiasm.

As diverse as the landscape itself, naturally different ethnic groups have their own unique style of living and cooking, with this sentiment in mind, our Chef Pom Raj Sharma has brought you offerings of Nepal prepared with meticulous care here in United Kingdom.

The demographics of Nepal lend itself into four distinct regions and influences with diffuse overlap, Pahadi (Mountain), Newari (Tribal), Himalayan (Tibet) and Terai (Indian), each has its own use of vibrant yet subtle spices and herbs and they coalesce to form Nepalese Cuisine.

There is a vast variety of ingredients coupled with arrays of different cooking techniques, indeed diversity defines Nepal. Locals say that on a good clear day you can see a Sherpa feasting on the Everest peak in one direction and a hungry Indian dining on the terai plains in the other! We aim to display the diversity of Nepal to you unified by the joy of its cuisine using ingredients almost kissed by the pure Everest gangotri (droplets formed by freshly melted snow, millions of gangotris combine to form a tickle).



# STARTERS

- 1. Papadum ..... £1.50**  
Spicy or plain served with chutney.
- 2. Saffron Chef Khajana ..... £9.95**  
Platter of chicken tikka, lamb kebab, paneer tikka and king prawn fresh & hot off our grill and tandoori oven
- 3. Tandoori Lamb MOMO ..... £9.95**  
Grilled Himalayan dumplings filled with spicy minced lamb served with timur pepper tomato sauce
- 4. Tandoori Lamb Chop (2pcs) ..... £10.50**  
Lamb chops marinated authentic Indian spices, cooked in a tandoor and served with mint chutney.
- 5. Tandoori Murg Tikka ..... £7.95**  
Chargrilled chicken breast cubes marinated in spiced yogurt and herbs, served house chutney.
- 6. Samunder Ki Salmon ..... £10.95**  
Chargrilled Salmon marinated in carom seeds, fenugreek spices served with yogurt sauce.
- 7. Sheesh Kebab ..... £7.95**  
Fine Spiced Minced lamb cooked in the Tandoor served with mint chutney.
- 8. Lamb Samosa ..... £6.95**  
Deep fried Home-made pastry stuffed with minced lamb served with chutneys.
- 9. Steamed MOMO (Lamb)..... £7.95**  
Steamed Himalayan dumplings filled with minced lamb served with spicy tomato chutney.
- 10. Prawn Puri..... £9.95**  
Prawns cooked with spices and served with deep fried bread.
- 11. Samosa Chaat ..... £7.95**  
Shallow fried Potato Cakes, stuffed with peas served with Yogurt, Mint & Tamarind Chutney.
- 12. Saffron Paneer Tikka ..... £8.95**  
Chargrilled Paneer Slices marinated in South Indian spices served with house chutney.
- 13. Veg Samosa ..... £6.95**  
Deep fried Home -made pastry stuffed with potatoes and peas served with chutneys.

- 14. Onion Bhaji ..... £5.95**  
A deep-fried onion fritter mixed with gram flour served with mint chutney.
- 15. Saffron Chef Malai Broccoli ..... £7.95**  
Platter of grilled broccoli seasoned in spiced yogurt and soft cheese with the zest of green chilli and lemon.
- 16. Steamed MOMO (Veg) ..... £7.50**  
Steamed Himalayan dumplings filled with vegetables served with spicy tomato chutney.
- 17. Home Made Pani Puri ..... £8.95**  
Puri i.e. Fried puffed crisp dough balls filled with potatoes and onions served with Tangy, sweet tamarind chutney and spicy water.
- 18. Chilli Paneer / Chilli Mushroom ..... £8.95**  
Deep-fried paneer or mushroom cooked with soya sauce, peppers, chilli and spices.

## CHEF SPECIAL TANDOORI

- 19. Murg Tikka /Saslik ..... £13.95**  
Succulent pieces of chicken marinated in yoghurt and medium spices and cooked on skewers with peppers and onions.
- 20. Saffron Mixed Grill ..... £17.95**  
Chargrilled lamb kebab, chicken tikka, tandoori chicken and lamb chop served with naan.
- 21. Tandoori Chicken ..... £13.95**  
Chargrilled half chicken marinated with yogurt and authentic spices.
- 22. Bara Saffron Lamb Chops ..... £17.95**  
Lamb Chops marinated in authentic Indian spices, cooked in Tandoor and served with Mint Chutney.
- 23. Saffron Salmon Tikka ..... £16.95**  
Chargrilled Salmon marinated in carom seeds, fenugreek spices served with yogurt sauce.
- 24. Saffron King Prawn ..... £16.95**  
Mouth watering succulent jumbo prawns delicately marinated in mild sauce of yoghurt and spices and baked in tandoor until its perfection.
- 25. Paneer Saslik ..... £15.95**  
Succulent pieces of paneer marinated in yoghurt and medium spices and cooked on skewers with peppers and onions.

**26. Grilled Fish (Seabass) ..... £16.95**

Grilled seabass coated with roasted gram-flour and baby spinach marinated in fresh mint and spicy herbs.

## **SAFFRON CHEF SPECIAL**

**27. Rajasthani Chef Special Chicken ..... £16.95**

Tandoori chicken tikka treated with special sweet and sour gravy full of fresh tomato, onion, fenugreek leaves and fresh coriander with a touch of Greek yogurt.

**28. Kashmiri Chef Special Lamb ..... £16.95**

Tandoori lamb treated with special sweet and sour gravy full of fresh tomato, onion, fenugreek leaves and fresh coriander with a touch of Greek yogurt.

**29. Chef Special Balti Mix ..... £17.95**

Spicy chicken, lamb and king prawns uniquely prepared together in the finest tradition of the balti way – fresh, fast and spicy.

**30. Himalayan Chicken ..... £16.95**

Chicken cooked with spices and a special Himalayan herb "ZIMBU" - a popular ingredient from Northern Hilly region of Nepal.

**31. Tawa King Prawn ..... £17.95**

Sautéed tiger prawns cooked with tomato sauce, mixed peppers and Indian spices.

**32. Goan Prawn ..... £17.95**

King Prawns cooked with goan spices, coconut milk.

**33. Saffron Mix Seafood Curry ..... £17.95**

Tiger prawn, salmon, fish and mussels cooked in goan sauce.

**34. Chef Special Goan Seabass Curry ..... £17.95**

Fresh fillet of seabass flame-tossed in a blend of green chillies, cumin, fresh ginger paste, tamarind and rich coconut milk and powder.

**35. Chicken Chilly Dry Fry ..... £12.95**

Deep-fried Chicken cooked with soya sauce, peppers, chilli and spices.

**36. Pumpkin Curry ..... £9.95**

Pumpkin cooked in special spices.

# MAIN COURSE

CHICKEN - £12.95

LAMB - £13.95

KING PRAWN - £16.95

## 37. Tikka Masala

Tikka cooked in butter, ground almonds, fresh cream and masala sauce.

## 38. Korma

Cooked in mild coconut and creamy sauce with almonds.

## 39. Jalfrezi

Cooked with tomato and onion sauce with mixed peppers and green chillies.

## 40. Karahi

Cooked with tomatoes, coriander and authentic roasted Indian spices.

## 41. Dhansak

Prepared in a rich lentil sauce with Indian hot spicy.

## 42. Makhani

Cooked in rich and creamy, sweet tomato sauce and mild spices.

## 43. Xacuti

Xacuti is a classic dish from the Goa region of India. Utilizing the large range of spices this dish is full of delicious and complex flavours.

## 44. Gorkhali

Traditional Nepalese dish cooked with fresh coriander, mint, green chilli and yogurt sauce.

## 45. Bhuna

Traditional Nepalese dish cooked with fresh coriander, pepper, garlic, green chilli and spices.

## 46. Lasuni

Cooked in onion and tomato sauce with green chilli, garlic & spring onions.

## 47. Hariyali

Cooked in sauce with green chillies. fresh mint, coriander and spices.

## 48. Madras

Cooked in a hot spicy masala with flavour of curry powder.

## 49. Saag

Spinach cooked in home made spices.

# BIRYANI

- 50. Murg Biryani ..... £14.95**  
Delicious savory rice dish that's loaded with spicy marinated chicken, caramelized onions, and saffron Pilau rice.
- 51. Ghost Biryani ..... £15.95**  
Marinated lamb cooked with caramelized onions, mint and saffron Pilau rice.
- 52. King Prawn Biryani ..... £16.95**  
King Prawns cooked with caramelized onions, fresh herbs and saffron Pilau rice.
- 53. Veg Biryani ..... £13.95**  
Rice cooked with seasonal vegetables, herbs, fried onions and spices.

(ALL BIRYANIS ARE SERVED WITH CURRY SAUCE/RAITA)

# SAFFRON SPECIAL THALI

- 54. Meat Thali ..... £19.95**  
A platter served as a complete meal which comprises of chef's choice of lamb and chicken curry, Daal (lentil) & Raita (yogurt) with freshly-made Naan & Rice.
- 55. Veg Thali ..... £18.95**  
A platter served as a complete meal which comprises of chef's choice of seasonal vegetables, Daal (lentil) and Raita (yogurt) with freshly-made Naan and Rice.

# VEG MAIN

- 56. Saffron Daal Makhani..... £10.95**  
Slow cooked black lentils in dry spices and rich creamy sauce.
- 57. Paneer Makhani ..... £10.95**  
Cottage cheese cooked in rich and creamy tomato sauce and fenugreek.
- 58. Saag Paneer/Saag Chana ..... £9.95**  
Spinach with cottage cheese or peas.
- 59. Baingan Ka Bharta ..... £9.95**  
Roasted aubergine, skinned and made into a simple but exotic preparation with fresh tomatoes and authentic spices.
- 60. Punjabi Bhindi ..... £9.95**  
Okra tossed with cumin, onion, ginger, chilli, tomatoes & coriander, finished with pickling spices.
- 61. Bazaar Ke Chhole (Chana) ..... £9.95**  
Chickpeas cooked in special masala of onion and tomato.

# VEG SIDES

- 62. Saag (Paneer/Aaloo) ..... £6.95**  
Spinach with cottage cheese or potatoes.
- 63. Mushroom Masala ..... £6.95**  
Mushrooms cooked with fresh tomatoes, peppers, onions and Indian spices.
- 64. Bombay Potato ..... £6.95**  
Spicy Potatoes cooked with fresh herbs.
- 65. Aloo Gobi ..... £6.95**  
Cauliflower cooked with potatoes.
- 66. Chana Masala ..... £6.95**  
Chickpeas cooked in tangy tomato sauce and roasted spices.
- 67. Achari Aubergine ..... £6.95**  
Aubergine cooked with potatoes in Indian pickle masala.
- 68. Tadka Daal ..... £6.95**  
Yellow lentils cooked with fresh garlic, cumin seeds and spices.
- 69. Matar Paneer Masala ..... £6.95**  
Cottage cheese with peas mulled together in the Punjabi way.
- 70. Mix Raita ..... £4.95**  
Yogurt seasoned with roasted cumin, sugar and other herbs.

# RICE

- 71. Steamed Basmati Rice ..... £3.95**  
Plain boiled rice.
- 72. Saffron Pliau Rice ..... £4.50**  
Rice infused with saffron.
- 73. Hot Chilli Lemon Rice ..... £4.95**  
Basmati rice tossed with hot spices with the zest of lemon.
- 74. Mushroom Rice ..... £4.95**  
Basmati Rice fried with mushroom & onion.
- 75. Egg Rice ..... £4.95**  
Basmati Rice fried with egg.
- 76. Special Fried Rice ..... £5.95**  
Basmati Rice fried with egg, peas, and mushroom.

# NAAN

77. Plain Naan ..... £3.95  
Plain fluffy bread baked in tandoor.

78. Peshawari Naan ..... £4.25  
Naan stuffed with coconut, almond, mango & raisins.

79. Garlic Naan ..... £4.25  
Naan cooked with garlic and coriander.

80. Keema Naan ..... £4.25  
Naan stuffed with lamb mince.

81. Chapati ..... £3.95

82. Tandoori Roti ..... £3.95

83. Stuffed Paratha ..... £4.25  
Whole wheat flatbread stuffed with potatoes & vegetables.

84. Lachha Paratha ..... £4.25  
Crisp layered whole wheat flatbread

85. Saffron Special Green Salad ..... £3.95

# DESSERTS

86. Kulfi (Mango/Pistachio) ..... £4.95

87. Gulab Jamun With Vanilla Ice Cream £6.95

If any dishes of your choice are not listed on the menu please ask member of staff, our chefs will be more than happy to cook it for you if possible.

The management reserves the right to refuse services and make changes to the menu without prior notice at its discretion.

10% SERVICE CHARGE WILL BE ADDED TO THE BILL

## FOOD ALLERGY NOTICE

If you have food allergy of any kind, please inform us while placing your order.

Follow us:



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