

BIRYANIS

41. **Murg Biryani** £12.95
Delicious savory rice dish that's loaded with spicy marinated chicken, caramelized onions, and saffron Pilau rice.
42. **Ghost Biryani** £13.95
Marinated lamb cooked with caramelized onions, mint and saffron Pilau rice.
43. **King Prawn Biryani** £16.95
King Prawns cooked with caramelized onions, fresh herbs and saffron Pilau rice.
44. **Veg Biryani** £11.95
Rice cooked with seasonal vegetables, herbs, fried onions and spices.

(ALL BIRYANIS ARE SERVED WITH CURRY SAUCE/RAITA)

VEG MAIN

45. **Saffron Daal Makhani** £9.95
Slow cooked black lentils in dry spices and rich creamy sauce.
46. **Paneer Makhani** £9.95
Cottage cheese cooked in rich and creamy tomato sauce and fenugreek.
47. **Saag Paneer/Saag Chana** £9.95
Spinach with cottage cheese or peas.
48. **Punjabi Bhindi** £9.95
Okra tossed with cumin, onion, ginger, chilli, tomatoes & coriander, finished with pickling spices.
49. **Chana Masala** £9.95
Chickpeas cooked in special masala of onion and tomato.

VEG SIDES

50. **Saag (Paneer/Aaloo)** £6.95
Spinach with cottage cheese or potatoes.
51. **Mushroom Masala** £6.95
Mushrooms cooked with fresh tomatoes, peppers, onions and Indian spices.
52. **Bombay Potato** £6.95
Spicy Potatoes cooked with fresh herbs.
53. **Aloo Gobi** £6.95
Cauliflower cooked with aloo.
54. **Chana Masala** £6.95
Chickpeas cooked in tangy tomato sauce and roasted spices.

55. **Achari Aubergine** £6.95
Aubergine cooked with potatoes in Indian pickle masala.
56. **Tadka Daal** £6.95
Yellow lentils cooked with fresh garlic, cumin seeds and spices.
57. **Matar Paneer Masala** £6.95
Cottage cheese with peas mulled together in the Punjabi way.
58. **Mix Raita** £4.95
Yogurt seasoned with roasted cumin, sugar and other herbs.

RICE

59. **Steamed Basmati Rice** £3.50
Plain boiled rice.
60. **Saffron Pliau Rice** £3.95
Rice infused with saffron.
61. **Hot Chilli Lemon Rice** £4.95
Basmati rice tossed with hot spices with the zest of lemon.
62. **Mushroom Rice** £4.95
Basmati Rice fried with mushroom & onion.
63. **Egg Rice** £4.50
Basmati Rice fried with egg.
64. **Special Fried Rice** £4.95
Basmati Rice fried with egg, peas, and mushroom.

NAAN

65. **Plain Naan** £3.50
Plain fluffy bread baked in tandoor.
66. **Peshawari Naan** £3.95
Naan stuffed with coconut, almond, mango & raisins.
67. **Garlic Naan** £3.95
Naan cooked with garlic and coriander.
68. **Keema Naan** £3.95
Naan stuffed with lamb mince.
69. **Chapati** £3.50
70. **Tandoori Roti** £3.50
71. **Stuffed Paratha** £3.95
Whole wheat flatbread stuffed with potatoes & vegetables.
72. **Lachha Paratha** £3.95
Crisp layered whole wheat flatbread

DRINKS

- Coke/Diet Coke/Lemonade (Large) £3.95
Can Coke/Diet Coke/Sprite (330ml) £1.95



Established in 2009, our only aim is to provide you with the best dining experience by delivering freshly prepared meal to your door.

020 8297 1071
020 8318 0858

39 Tranquail Vale
Blackheath Village
London, SE3 OBU

sales@thesaffronclub.co.uk

www.thesaffronclub.co.uk

Opening Hours
Mon - Sat 5:00pm - 11pm
Sun - 5:00pm - 10:30pm



Minimum order - £20.00.
10% Discount on collection orders over £20.00
All major cards accepted.
Last order for delivery is 15 minutes before closing.
We reserve the right to exclude certain areas.

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

STARTERS

1. Papadum£1.50
Spicy or Plain (With Chutneys)
2. Tandoori Barra Chop (Lamb) 2pcs ... £10.95
Lamb chops marinated authentic Indian spices, cooked in a tandoor and served with mint chutney.
3. Tandoori Murg Tikka £6.95
Chargrilled chicken breast cubes marinated in spiced yogurt and herbs, served house chutney.
4. Samunder Ki Salmon £9.95
Chargrilled Salmon marinated in carom seeds, fenugreek spices served with yogurt sauce.
5. Gulafi Shish Kebab £6.95
Fine Spiced Minced lamb cooked in the Tandoor served with mint chutney.
6. Lamb Samosa £5.95
Deep fried Home-made pastry stuffed with minced lamb served with chutneys.
7. Steamed MOMO (Lamb)..... £7.95
Steamed Himalayan dumplings filled with minced lamb served with spicy tomato chutney.
8. Prawn Puri.....£9.95
Prawns cooked with spices and served with deep fried bread.
9. Samosa Chaat£6.95
Shallow fried Potato Cakes, stuffed with peas served with Yogurt, Mint & Tamarind Chutney.
10. Saffron Paneer Tikka £7.95
Chargrilled Paneer Slices marinated in South Indian spices served with house chutney.
11. Veg Samosa £5.95
Deep fried Home -made pastry stuffed with potatoes and peas served with chutneys.
12. Onion Bhaji £5.95
A deep-fried onion fritter mixed with gram flour served with mint chutney.
13. Steamed MOMO (Veg) £6.95
Steamed Himalayan dumplings filled with vegetables served with spicy tomato chutney.
14. Chilli Paneer £7.95
Deep-fried paneer cooked with soya sauce, peppers, chilli and spices.

CHEF SPECIAL TANDOORI

15. Murg Tikka /Saslik £11.95
Succulent pieces of chicken marinated in yoghurt and medium spices and cooked on skewers with peppers and onions.
16. Saffron Mixed Grill £15.95
Chargrilled lamb kebab, chicken tikka, tandoori chicken and lamb chop served with naan.
17. Tandoori Chicken £11.95
Chargrilled half chicken marinated with yogurt and authentic spices.
18. Saffron Lamb Chops £16.95
Lamb Chops marinated in authentic Indian spices, cooked in Tandoor and served with Mint Chutney.
19. Salmon Tikka £15.95
Chargrilled Salmon marinated in carom seeds, fenugreek spices served with yogurt sauce.
20. 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.
21. Paneer Saslik £12.95
Succulent pieces of paneer marinated in yoghurt and medium spices and cooked on skewers with peppers and onions.

SAFFRON CHEF SPECIAL

22. Himalayan Chicken £12.95
Chicken cooked with spices and a special Himalayan herb "ZIMBU" - a popular ingredient from Northern Hilly region of Nepal.
23. Tawa King Prawn £16.95
Sautéed tiger prawns cooked with tomato sauce, mixed peppers and Indian spices.
24. Goan Prawn £16.95
King Prawns cooked with goan spices, coconut milk.
25. Saffron Mix Seafood Curry £16.95
Tiger prawn, salmon, fish and mussels cooked in goan sauce.
26. Pumpkin Curry £9.95
Pumpkin cooked in special spices.
27. Chicken Chilly Dry Fry£12.95
Deep-fried Chicken cooked with soya sauce, peppers, chilli and spices.

MAIN COURSE

- CHICKEN - £11.95
LAMB - £12.95
KING PRAWN - £16.95
28. Tikka Masala
Tikka cooked in butter, ground almonds, fresh cream and masala sauce.
29. Korma
Cooked in mild coconut and creamy sauce with almonds.
30. Jalfrezi
Cooked with tomato and onion sauce with mixed peppers and green chillies.
31. Karahi
Cooked with tomatoes, coriander and authentic roasted Indian spices.
32. Dhansak
Prepared in a rich lentil sauce with Indian hot spicy.
33. Makhani
Cooked in rich and creamy, sweet tomato sauce and mild spices.
34. 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.
35. Gorkhali
Traditional Nepalese dish cooked with fresh coriander, mint, green chilli and yogurt sauce.
36. Bhuna
Traditional Nepalese dish cooked with fresh coriander, pepper, garlic, green chilli and spices.
37. Lasuni
Cooked in onion and tomato sauce with green chilli, garlic & spring onions.
38. Hariyali
Cooked in sauce with green chillies. fresh mint, coriander and spices.
39. Madras
Cooked in a hot spicy masala with flavour of curry powder.
40. Saag
Cooked with Spinache with home made spices.