

Vegetable Dishes (continued)

	Side	Main
Tarka Daal (Yellow Lentil) (vegan option available)	£4.95	£7.50
Channa Masala (Chick Peas) (vegan option available)	£4.95	£7.50
Sag Paneer (Spinach and Indian cottage cheese)	£4.95	£7.50
Bengan Bhartha (Smoked Aubergine) (vegan option available)	£5.25	£7.95
Makhani Daal (Black Lentil and Kidney bean)	£4.95	£7.50
Bombay Aloo (Potatoes) (vegan option available)	£4.95	£7.50
Matter Paneer (Peas and Indian Cottage Cheese)	£4.95	£7.50
Sagg Aloo (Spinach and potato) (vegan option available)	£4.95	£7.50
Gobi Aloo (Cauliflower and potato) (vegan option available)	£4.95	£7.50

Fish Dishes

King Prawns Dopiazza Barbecued jumbo king prawns cooked with tomatoes, onion, a touch of ginger, garlic in our special medium sauce, flavoured with lime.		£12.95
Salmon Tawa Fresh salmon cooked in clay oven with our own medium sauce with lemon Juice touch of cream served in a tawa dish.	£9.95	
Prawn Jalfrazi Prawns cooked with capsicum, tomatoes, onions and green chilli.	£9.95	
Saffron Special King Prawns (mild) King Prawns cooked in a secret sauce with cashew nuts and cream	£12.95	
Tandoori jumbo prawn (dry) 6pcs jumbo king prawn marinated in yoghurt spice cooked in clay oven	£18.00	
King Prawn Bhuna Tandoori King prawns with a touch of ginger, garlic, green chillies cooked in a thick medium bhuna sauce.	£12.50	
Mangolian Fish Curry (Nepalese dish) Sea Bass Fillet with onion, green chilli, mint, plum mango and touch of cream served in a thick medium sauce and black pepper.	£9.95	

Rice Dishes

Biryani Biryani a traditional rice dish from India and Nepal. Cooked with fresh herbs, spices, served with curry sauce.		
Same taste, same recipe but you choose what you prefer...		
Mixed Meat Biryani (chicken, Lamb & Prawn)	£10.95	
Chicken Tikka Biryani	£9.95	
Prawn Biryani	£9.95	
Mixed Veg Biryani	£8.25	
King Prawn Biryani	£11.95	
Lamb Biryani	£9.95	
Pilau Rice	£2.95	
Peas Pilau Rice	£3.00	
Special fried Rice (chicken, mix veg & fried egg)	£4.00	
Basmati Boiled Rice	£2.75	
Lemon Rice	£3.00	
Mushroom Pilau Rice	£3.50	
Coconut Rice	£3.50	
Keema Rice	£3.95	
Mixed Vegetable Rice	£3.50	

Sundries / Raita

Plain Naan	£2.75
Onion Kucha	£3.00
Tandoori Roti (vegan option available)	£2.25
Lacha Paratha	£2.95
Keema Naan	£3.50
Cheese Naan	£3.50
Chilli & cheese Naan	£3.75
Garlic Naan	£3.00
Peshwari Naan	£3.50
Aloo Paratha	£3.50
Plain Yoghurt	£2.00
Mix Raita	£2.95
Salad	£2.95
Chips	£2.50

(Note – If you have any Dairy, gluten and nut allergies please inform a member of staff when placing a, Naan Bread)

Special Offers

Dining in only

Set meal for Two £24.99

Two Pappodoms, Sheek kabab, chicken curry, lamb curry, pilau rice & Nan bread

Set meal for Four £43.99

Four Pappodoms, two chicken tikka chicken curry, lamb curry vegetable curry, pilau rice, 2 garlic Naan bread

“17 out of 20” *Liverpool Confidential.com*

“Best Indian restaurant in Liverpool”

The Management reserve the right to refuse service.

Some dishes contain nuts, gluten and dairy products, if you have any allergies please inform a member of staff when placing your order.

Authentic Cuisine & Traditional Recipe's

Our Chefs will prepare your food the way you like it.

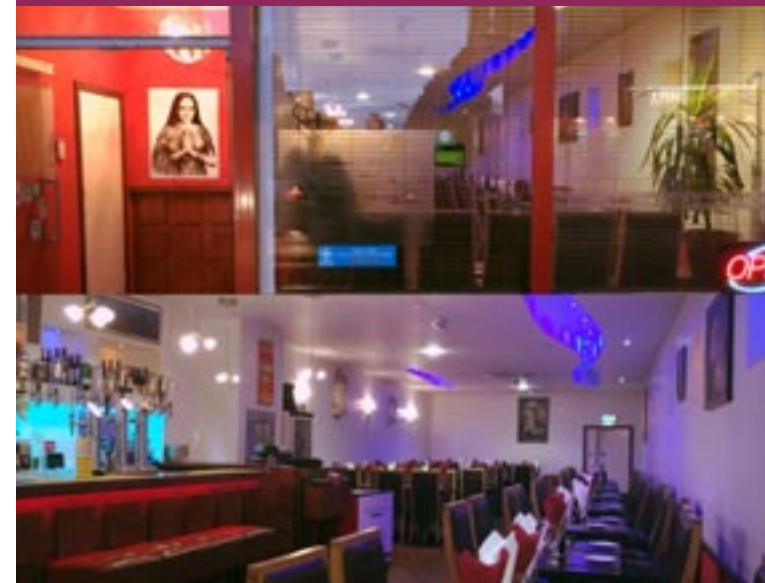
Any special requests can be accommodated and your food will be cooked to order, please ask a member of our team.

WE CATER FOR ALL TYPES OF PARTIES AND OUTSIDE CATERING AVAILABLE

**FREE PARKING ON THE STREET AFTER 6PM
2 HOURS FREE PARKING AT ANYTIME**

Saffron

Indian & Nepalese Cuisine
Fully Licensed Restaurant & Takeaway



Opening Times 6 days a week
(Closed on Monday Except Bank Holidays)

Tuesday - Thursday 5.00pm - 10.00pm

Friday & Saturday 5.00pm - 10.30pm

Sunday 3.30pm - 9.30pm

92 St Johns Road Waterloo, Liverpool L22 9QQ

Tel: 0151 920 8398 / 0151 928 9816

Email: saffron_restaurant1@yahoo.com

www.saffroninliverpool.com

20% Off on Take Away Over £20

conditions apply

Please ask a member of staff for delivery option.





Saffron Starters

Pappodoms With selection of chutneys (Mango, Onion and Mint).	£1.00
Momo A traditional style Nepalese dumpling filled into plain flour with mince lamb served with traditional homemade chutney with sesame seed and tomato.	£5.50
Mix Sizzler (for 2 people) A mixture of yoghurt spice chicken tikka, sheek kabab, lamb chops and king prawns.	£11.95
Fish Pokora Fish marinated with mixed spices, gram flour cooked in a deep frier.	£5.50
Chicken Chat BBQ Chicken with cucumber, tomato, onion, lemon juice, fresh coriander lightly spiced.	£4.95
Sheek Kabab Minced lamb onion, garlic, ginger and chili cooked on a skewer with Indian spices.	£4.95
Chicken Tikka Chicken in our own spices, marinated in yoghurt spicy sauce cooked in a clay oven.	£4.95
Lassen E Shashlik Tender Pieces of chicken with our own yoghurt spices, marinated very lightly cooked in a clay oven with chunks of capsicum, tomatoes and onions.	£5.50
Lamb Chops Using tender saddle chops marinated in spiced yoghurt cooked in a clay oven.	£5.50
Reshmi Kebab (Mild) Chicken marinated in special spices with ground cashew nuts and cream .	£5.95
King Prawn Butterfly Two jumbo king prawns marinated with bread crumbs and egg deep fried.	£5.95
Prawn Puri (Chicken, Chana, King Prawn) Selected fresh cold water Prawns cooked in a spicy and tangy sauce, served over traditional indian deep fried home made bread.	£4.95
Tandori King Prawn Selected King Prawns, marinated in traditional herbs, spices and spiced yoghurt cooked in the Tandoor Oven.	£5.95
Chicken Pakora Chicken breast pieces marinated with mixed spices, gram flour cooked in the deep frier	£4.95
Dips Mango / Onion / Mint	60p each



Vegetable Starters

Allo Tikki (2 pcs) Ask for vegan	£3.50
Onion Bhaji (2 pcs) Ask for vegan	£3.50
Samosa (2 pcs) Ask for vegan	£3.50
Alo Chaat Ask for vegan	£3.50
Paneer Pakora Ask for vegan	£4.95
Paneer Shashlik Paneer marinated with our own spices, cooked in a clay oven with capsicum, tomatoes and onion served on a sizzler.	£5.95
Pakora Ask for vegan	£3.50

DO YOU HAVE A FOOD ALLERGY?

EGG SOYBEANS SOYA
FISH MILK MOLLUSC
PEANUTS NUTS CELERY
MUSTARD GLUTEN CRUST-ACEANS
SESAME SEEDS SULPHUR DIOXIDE



Saffron Chef Specials

Saffron Special Handi Chicken Boneless Tandoori chicken cooked with mince lamb garnished with boiled egg in a thick sauce.	£10.95
Chicken Hariyali (Nepalese dish) Boneless chicken cooked with blended together green chilli, peppers, coriander and tomatoes and touch of cream served with a medium sauce.	£8.95
Saffron Special Sahara Chicken Chicken breast stuffed with barbecued lamb mince cooked and served with two sauces. (creamy mild and medium)	£9.95
Chicken Manchurian (Nepalese dish) Chicken breast cut into pieces and deep fried with unique batter, cooked with garlic, ginger mixed peppers, spring onion and coriander in a thick sauce.	£8.95
Chicken hot garlic Resunga sauce (Nepalese dish) Deep fried marinated chicken cooked with mushroom, onion, capsicum and spring onion in a thick hot garlic resunga sauce.	£9.95
Chicken Malewa (Mild Nepalese dish) Very mild chicken cooked with whole cashew nuts and creamy sauce.	£8.95
Lamb Malewa (Mild Nepalese dish) Lamb cooked in our special creamy sauce topped with fried whole cashew nuts .	£9.00
Mangolian Fish Curry (Nepalese dish) Sea Bass Fillet with onion, green chilli, mint, plum mango's, served in a thin sauce and black peper.	£9.95
King prawn Malekhu (Nepalese dish) Jumbo king prawns marinated in white wine garlic ginger onion Lemon juice cooked in medium sauce.	£13.50
Saffron Special Sahara Lamb (Medium to Mild) Lamb cooked in our special creamy medium sauce topped with fried whole cashew nuts .	£10.95



Chicken Dishes

Chicken Madras Chicken breast cooked to a traditional madras hot recipe.	£8.50
Chicken Vindaloo Chicken breast cooked with potato served with very hot sauce.	£8.50
Chicken Balti Chicken cooked in a medium hot thick sauce with fresh onions and coriander.	£8.50
Chilli Chicken Chicken breast pieces deep fried in our unique batter, cooked with garlic, ginger, mixed pepers, spring onion, coriander and chillies in a hot thick medium sauce.	£8.50
Karahi Chicken Chicken cooked with tomatoes, ginger garlic, coriander and capsicum served with thick medium sauce in a sizzling Karahi dish.	£8.50
Chicken Tikka Masala (mild) Barbecued chicken tikka cooked in special secret sauce with cream , tomato and cashew nuts .	£8.50
Butter chicken (mild) Barbecued boneless tandoori chicken cooked in our chef special recipe with cream and tomato sauce.	£8.50
Chicken Korma (mild) Chicken cooked in a mild creamy sauce, with coconut and cream .	£7.95
Tawa Chicken Tender chicken pieces cooked in a clay oven with garlic, ginger, onions, tomatoes and touch of cream served with thick sauce in a tawa dish.	£8.95
Chicken Sag Chicken cooked in medium sauce with spinach garnished with fresh ginger.	£8.95
Chicken Dansak Chicken cooked with lentils and medium spices.	£8.95
Chicken Jalfrezi Chicken cooked with fresh capsicum, tomatoes, onions and green chilli served with a medium sauce.	£8.50
Chicken Shaslik (dry) Tender chicken breast yoghurt pieces cooked in clay oven with onion and pepper served in sizzler.	£8.95

Tandroori chicken (dry) Chicken on the bone breast and leg marinated with spiced yoghurt cooked in clay oven.	£8.95
Chicken Bhuna Chicken cooked with a touch of ginger garlic in a thick medium sauce.	£8.50
Chicken Tikka (Dry) Chicken tikka in our own spices, marinated in a yoghurt sauce cooked in a clay oven.	£8.95



Lamb Dishes

Lamb Madras Slow cooked leg of lamb cooked to a traditional madras hot recipe.	£8.95
Lamb Vindaloo Lamb cooked with potato served with very hot sauce.	£8.95
Lamb Balti Lamb, cooked in special dish with a medium hot sauce.	£8.95
Rogan Josh Lamb cooked with fresh tomatoes, served in a thick medium sauce.	£8.95
Lamb Bhuna Masala Boneless lamb with a touch of ginger and garlic in a thick medium hot sauce.	£8.95
Karahi Lamb Boneless lamb cooked with fresh tomatoes, ginger, garlic, capsicum and coriander cooked in a thick medium sauce served in a sizzling karahi dish.	£8.95
Keema Matter Mince Lamb shoulder cooked with green peas, onions a touch of chilli, ginger and garlic in a thick sauce.	£8.95
Tawa Lamb Leg of lamb pieces with chopped onion and our chef's unique recipe and touch of cream with thick medium sauce served in a Tawa.	£9.50
Lamb Cheese Butter Masala (mild) Lamb cooked in our special sauce topped with cheese , butter and cream .	£10.25
Lamb Masala (Mild) Boneless lamb cooked in our special sauce with cream , tomato and cashew nuts .	£8.95
Lamb Sag Boneless lamb cooked with spinach and medium sauce topped with fresh ginger.	£8.95
Lamb Jalfrazi Boneless lamb cooked with fresh pepper, tomato, onions and green chilli in medium hot sauce.	£8.95



Vegetable Dishes

Paneer Chilli Masala Home made cottage paneer cooked with green chilli, spring onion, green pepper, tomatoes and served in a thick chilli sauce.	£7.95
Karahi Paneer Home made cottage paneer cooked with tomatoes, onion, green pepper in a thick medium hot sauce served in a karahi dish.	£7.95
Tawa Paneer Home made cottage paneer cooked with tomatoes, onion, green pepper and touch of cream in a thick medium hot sauce.	£8.50
Paneer Pasanda (mild) Cottage cheese cooked with cashew nuts, cream in moglai sauce.	£8.00
Malai Kofta (mild) Panner cooked with onion garlic tomato ginger serve in Masala sauce.	£8.00
Lassan Karahi Vegan Seasonal vegetables with tomatoes, onion, garnished with whole fried garlic with thick medium sauce.	£7.50
Mix vegetable Chulbuli (Nepalese dish) Ask for Vegan Okra, small pieces cottage cheese, green peas, and aubergine, in medium bhuna sauce.	£7.95

		Side	Main
Bhindi Bhaji	Ask for vegan	£5.25	£7.95
Bengan Bhaji	Ask for vegan	£4.95	£7.50
Mushroom Bhaji	Ask for vegan	£4.95	£7.50