

## Main Dishes

<b>Bhuna</b> Cooked with tomatoes, green peppers, onions - thick sauce.	<b>Kurma</b> Very mild dish cooked in almond & coconut sauce.	
<b>Madras/Vindaloo</b> Popular rich and hot curry dish, thick sauce	<b>Podina</b> A mint flavoured dish with ginger, herbs & spices.	
<b>Pathia</b> Cooked in a hot, sweet, sour sauce, lime juice & coconut powder	<b>Dansak</b> Sweet & sour cooked with lentils, garlic, fenugreek. Medium hot	
<b>Rogan</b> North Indian dish with onions, tomatoes, green peppers, fresh herbs	<b>Methi</b> Cooked with fenugreek leaves but strongly scented sauce (medium)	
<b>Sag</b> Spinach dish with onions, garlic & mixed spices, thick sauce	<b>Chicken</b>	5.50
<b>Dupizza</b> Diced onions, peppers, herbs & spices	<b>Lamb</b>	5.75
	<b>Chicken/Lamb Tikka</b>	6.50
	<b>Prawn</b>	5.95
	<b>King Prawn</b>	7.95
	<b>Vegetarian</b>	5.15

## Maachli (Fish)

<b>Aiyr Jhol</b> Fish curry. (Medium or Hot)	6.50
<b>Podina Maach</b> Fish curry with fresh mint	6.50
<b>Sag Buaal</b> Fish cooked with spinach	6.50
<b>Chingri Brinjal</b> Aubergine & prawns	7.95

## Vegetarian Side Dishes

All the following dishes can be served as a Main Course for £4.95

<b>Chana Sag</b> Chick peas with spinach	2.95
<b>Bombay Aloo</b> Spiced potatoes	2.95
<b>Sag Aloo</b> Potatoes & spinach	2.95
<b>Mottar Baigon</b> Chick peas & aubergine	2.95
<b>Sag Dali</b> Spinach & lentils	2.95
<b>Kumbi Bhaji</b> Mushroom	2.95
<b>Bhindi Bhaji</b> Okra	2.95
<b>Sag Paneer</b> Spinach & cheese	2.95
<b>Aloo Gobi</b> Potatoes & Cauliflower	2.95
<b>Aloo Chana</b> Potatoes & chick peas	2.95
<b>Mottar Paneer</b> Peas & Cheese	2.95
<b>Tarka Dall</b> Lentils	2.95
<b>Sag Bhaji</b> Spinach	2.95
<b>Brinjal Bhaji</b> Aubergine	2.95
<b>Kudo Chana</b> Pumpkin & chick peas	2.95
<b>Raita</b> Cucumber or onions	2.25

## Rice

<b>Special Rice</b> (With vegetables & fried egg)	2.50	<b>Kumbi Rice (Mushroom)</b>	2.50
<b>Una Rice</b> (Steamed)	2.10	<b>Sag Rice</b> (Spinach)	2.50
<b>Pilauo Rice</b> (Basmati)	2.10	<b>Egg Fried Rice</b>	2.25
<b>Lembu Rice</b> (Lemon)	2.50	<b>Onion Fried Rice</b>	2.25
		<b>Coconut Rice</b>	2.25

## Vegetarian Main Dishes

<b>Kudo Sag</b> Spinach & pumpkins	5.15
<b>Chana Dansak</b> Lentils & chick peas in thick sauce	5.15
<b>Persi Niramish</b> Sweet & sour vegetable, fairly hot	5.15
<b>Paneer Shashlick</b> Homemade cheese with onions, green peppers, tomatoes	6.15
<b>Paneer Tikka Mossala</b> Cooked in a delicately marinated sauce with herbs & spices	6.15

## Rootis

<b>Nan</b>	1.95
<b>Roshon Nan</b> Garlic	2.10
<b>Cheese Nan</b> Cheese	2.10
<b>Peshwari Nan</b> Almonds, nuts & sultanas	2.10
<b>Keema Nan</b> With spicy minced meat	2.10
<b>Paratha</b>	1.95
<b>Puree</b> Thin fried bread	1.25
<b>Tandoori Roti</b> Crispy bread	1.95
<b>Chapathi</b> Thin unleavened bread	1.25
<b>Chips</b>	1.95

## Drinks

<b>Coke/Diet Coke/Fanta/Sprite</b>	1.00
<b>Lassi</b> Yoghurt drink, choose from Salty, Sweet or Mango flavour	1.50

### EXPRESS LUNCH

2 COURSE £5.95    3 COURSE £7.25

from 12noon - 2:30pm Everyday

### SUNDAY BUFFET

ALL YOU CAN EAT  
£9.95

from 12noon - 6pm  
DINING IN ONLY

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We also cater for: Birthday Celebrations, Office Leaving Parties, Hen / Stag Parties, Sporting Team Outings, Group Bookings, Wedding Parties, Student Events and Outdoor Catering

Sunday - Thursday

Lunch: 12 noon - 2.30pm    Dinner: 5.30pm - 11.30pm

Friday - Saturday

Lunch: 12 noon - 2.30pm    Dinner: 5.30pm - 12 midnight

Card payment and cheques accepted



## TAKEAWAY MENU

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**FREE**  
ONION BHAJI  
& SIDE DIHES  
WITH ORDERS

OVER  
**£40**

## Starters

Chicken Tikka	2.95
Lamb Tikka	2.95
Suffiyani Kebab	2.95
Minced lamb skewered & Chargilled in the tandoor	
Mix Starters	4.95
Chicken tikka, sheek kebab, onion bhaji	
Meat Somosas	2.50
Filled triangular pastry	
Chicken Tikka Puree	4.50
Diced chicken, sweet & sour served on Indian bread	
Grilled Ribs	4.95
Tender lamb ribs, lightly spiced & grilled	
Keema Piaz	3.50
Bangladeshi style onion bhaji cooked with minced lamb & potato	
Crispy Chingri	4.50
Delicately spiced stir fried tiger prawns with onions & peppers	
Jinga Moni Puree	5.25
King prawns cooked with spices served with a slice of fresh pineapple on fried Indian bread	
Chicken Pakora	3.95
Chicken tikka coated in batter and then deep fried	
Jinga Butterfly	4.95
King Prawn coated in breadcrumb then deep fried	
Salmon Tikka	4.50
Fillet salmon marinated and then cooked in tandoor	

## Vegetarian Starters

Piyaz Pokoras Onion Bhaji	2.25
Cheese & Spinach Samosas	2.50
Triangular pastry filled with spinach & cheese	
Sev Poori	2.50
A mixture of crushed pooris with a sweet & sour flavour sauce	
Pani Poori	2.50
Puffed pooris filled with onions, chick peas & spicy water	
Vegetable Samosas	2.25
Triangular pastry filled with spicy vegetable	
Garlic Mushrooms	2.50
Mushroom cooked with garlic & herbs	
Sobzi Borah	2.25
Thinly sliced vegetables in spicy batter then deep fried	
Sobzi Chat	2.50
Mixed veg with chat massala, garnished with yoghurt & sev	
Tandoori Paneer	2.95
Cheese cubes delicately marinated in yoghurt & spices, grilled in tandoor	
Chot Poti Spicy chick peas with boiled egg	2.50
Papadums	0.50
Chutneys mango, onion, tomato, garlic, lime, mint sauce	0.50

## SAFFRON 4 COURSE FEAST

Non Vegetarian	13.95
Vegetarian	12.95

Let us know of any preferences to you may have for Fish, Lamb, Chicken and the strength (mild/medium/hot) of the dish

## Saffron Speciality

	Chicken	Lamb	King Prawn	Duck
<b>Murgh Nawabi</b>	6.25	----	----	----
Rolled breast of chicken filled with delicately spiced minced lamb & saffron				
<b>Sisilia Chicken</b>	7.25	----	----	----
Spring chicken cooked with sambuca, mild spicy dish served sizzling				
<b>Garlic Chicken Ponir Jalfrazi</b>	8.25	----	----	----
Marinated chicken tikka cooked with fresh extra garlic, cheese, chilli and coriander				
<b>Butter Murgh</b>	6.50	----	----	----
Fried in butter, cooked in a creamy sauce				
<b>Jolphoy Murgh</b>	6.50	----	----	----
Spring chicken cooked in sweet chilli sauce, onions, olive & chef's own spices served sizzling				
<b>Passanda</b>	6.50	6.75	----	----
Cooked in a mild creamy sauce with almond powder & red wine				
<b>Kandahar</b>	6.50	6.75	----	----
An Afganistani dish cooked with medium hot spice, tamarind, garlic coriander, herbs & exotic spices				
<b>Badam Gosht</b>	----	6.75	----	----
Lamb in mild spices cooked with cashew nuts, cream & almond powder				
<b>Jinga Hara Piyaz</b>	----	----	7.50	----
Spicy tiger prawns flavoured with fresh spring onions				
<b>King Prawn Kursan</b>	----	----	12.50	----
This dish originates from Goa. Hot spicy cooked with whole tandoori king prawn with tail, flavour of fresh bay leaves, cinnamon				
<b>Handy King Prawn</b>	----	----	12.50	----
A Rajestani dish cooked with homemade handi sauce, yoghurt, almond, chopped onion, green pepper and tomato, served sizzling				
<b>King Prawn Ruposhi</b>	----	----	12.50	----
Medium, hot and spicy				
<b>Duck Jalsha</b>	----	----	----	7.95
Cooked in tandoor with yoghurt, garlic, ginger to produce a sweet & sour flavour fairly hot				
<b>Batak Ratchat</b>	----	----	----	7.95
A wonderful tasty dish similar to jalfrazi but with less chilli and the addition of coconut and cream for a more delicate flavour				
<b>Sigdi</b>	6.50	6.75	10.50	----
Delicately marinated with ground spices, cooked in chef's own special recipe (medium)				
<b>Balti</b>	6.50	6.75	10.50	7.95
With rich spices, onions, & medium hot, green peppers				
<b>Lemon</b>	6.50	6.75	10.50	7.95
With freshly squeezed lemon, herbs & spices				
<b>Kudo</b>	6.50	6.75	10.50	7.95
Cooked with pumpkin - medium or hot				
<b>Adah</b>	6.50	6.75	10.50	7.95
Fresh thin slices of ginger & onion in rich flavoured sauce				
<b>Achari</b>	6.50	6.75	10.50	7.95
Cooked with hot lime pickle to give a tangy yet spicy mouth watering taste.				

## Tandoori Dishes

Tandoori Dishes are marinated in yoghurt with mixed herbs & ground spices then roasted in tandoor

Chicken Tikka	5.75
Lamb Tikka	5.95
Tandoori Jinga	10.50
Tandoori Chicken (Half)	6.25
Tandoori Mixed Grill	10.50
Grilled Ribs, Lamb, Chicken Tikka with Sheek kebabs, Naan bread	
Chicken or Lamb Shaslick	7.25
Grilled Ribs	7.95
Tender lamb ribs, lightly spiced & grilled	
Salmon Tikka	9.50
Fillet salmon marinated and then cooked in tandoor	

## Tandoori Massala Dishes

Tandoori Dishes cooked in a delicately marinated sauce with herbs & spices

Chicken Tikka Massala	6.50
Lamb Tikka Massala	6.75
Duck Massala	7.95
Tandoori King Prawn	10.50
Vegetable	5.95

## Biriani Dishes

A traditional dish - mixed with basmati rice & spices, garnished & served with a vegetable curry

Chicken Tikka Biriani	7.75
Lamb Tikka Biriani	7.95
Chicken Biriani	6.75
Lamb Biriani	6.95
Prawns Biriani	6.95
King Prawn Biriani	11.95
Vegetable	6.25

## Old Favourites

Korai With diced onions, green peppers & rich spices

Roshon Tikka pieces cooked with garlic  
Jalfrezi With fresh green chillies, hot

Chicken Tikka	6.50
Lamb Tikka	6.75
King Prawn	10.50
Duck	7.95