



Saffron Tandoori

FULLY LICENSED RESTAURANT

Menu



Welcome to Saffron Tandoori

Established since 1988, Saffron has always been at the forefront of fine dining in southeast Essex.

Offering an extensive and comprehensive menu, incorporating a wide variety of Indian, Nepalese and Bangladeshi cuisines.

Our entire menu is prepared from scratch by our team of chefs, using only the finest ingredients - cooked to order.

Our excellent waiting staff are always attentive, friendly and mindful to make your visit to Saffron truly special.

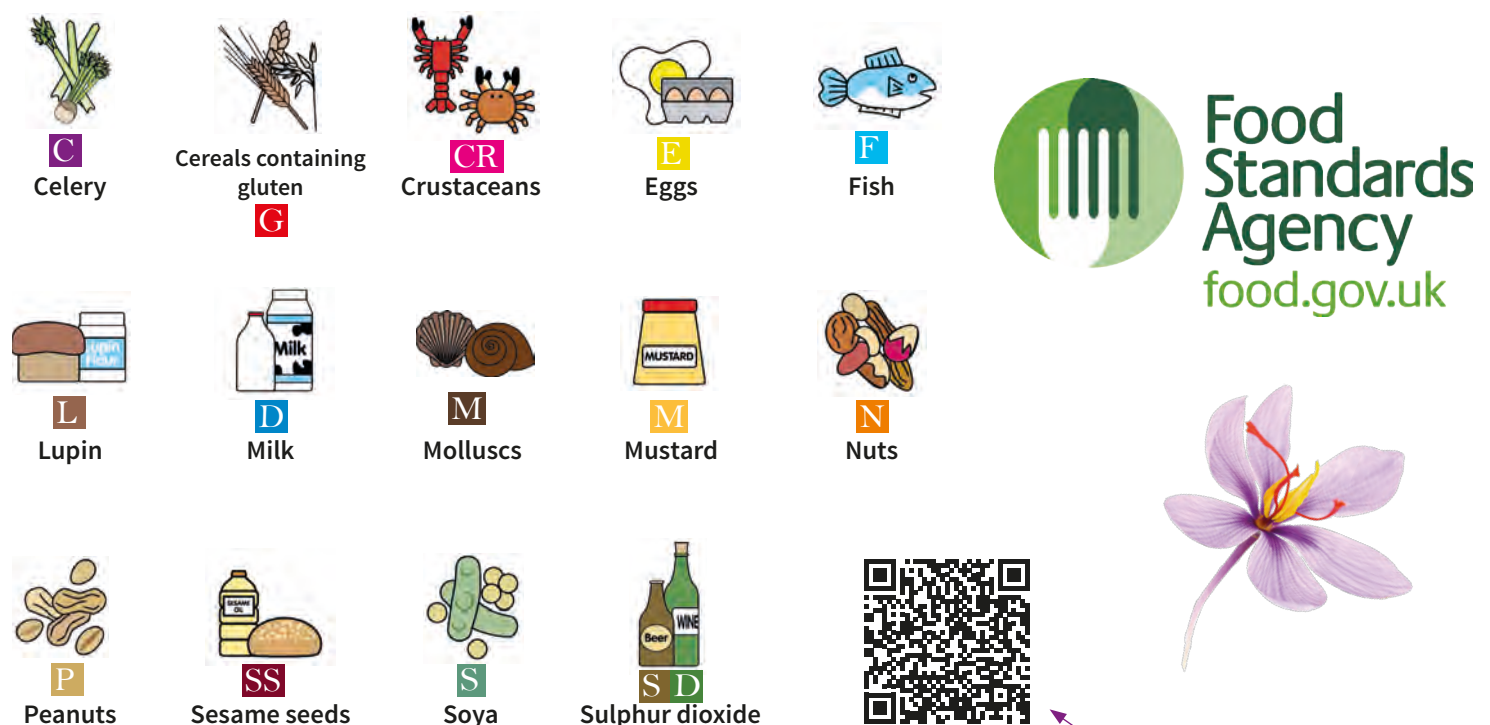
We always ensure you a warm welcome and professional service in comfortable, ambient surroundings.

10% service charge will be added to all bills.

Dishes and their allergen content

Some of our dishes may contain nuts or other ingredients which may cause allergic reaction. When placing your order, please advise if you require any ingredients to be left out.

The FSA (Foods Standards Agency) has issued a handy guide and chart of the 14 allergens that must be displayed with our dishes, please refer to the chart below and the menu symbols when selecting your dish.



You can view or download our menus by scanning here

STARTERS

All starters served with fresh salad

Tandoori Chicken D	£4.95	Masala fried Tilapia D F	£6.95
<i>(Chicken marinated in spices with yoghurt, barbecued in tandoor)</i>		<i>(Crisp fried Tilapia marinated in a mixture of spices. served with sweet and tangy sauce)</i>	
Tandoori King Prawn D CR	£7.95	Chingri Chotpoti CR	£6.95
<i>(King Prawn marinated in spices barbecued in tandoor)</i>		<i>(King prawn marinated in a blend of exotic spices, Stir fried & served with crunchy salad)</i>	
Chicken Tikka D	£4.95	King Prawn Butterfly E G CR	£6.95
<i>(Pieces of chicken marinated and barbecued over charcoal)</i>		<i>(King Prawn coated with breadcrumbs, mixed spice, mint and egg, shallow-fried)</i>	
Lamb Tikka D	£4.95	Chicken Chat Puri D G	£4.95
<i>(Pieces of lamb marinated and barbecued over charcoal)</i>		<i>(Chicken cooked in a special chat masala served on a deep-fried unleaven bread)</i>	
Mix Tikka D (Chicken, Lamb, Paneer tikka)	£6.95	Prawn on Puri G CR	£5.95
Salmon Tikka D F	£7.75	<i>(Lightly spiced Indian style stir fry prawn with tomato. served on a deep-fried unleaven bread)</i>	
<i>(Pieces of salmon marinated and barbecued over charcoal)</i>		Vegetable Chat Puri V G	£4.95
Paneer Tikka (cottage cheese) D V	£4.45	Onion Bhajee (4 pieces) V G	£4.25
Fewa Zhinga CR	£7.95	<i>(A very popular spicy snack originating from the Indian subcontinent.ingredients: onion, gran flour, fresh coriander and spices.)</i>	
<i>(Spiced king prawns barbecued, Nepalse style)</i>		Meat Samosa G	£4.25
Sultani Lamb Chops	£7.45	<i>(Samosa is a very popular spicy triangular shape, savoury snack stuffed with minced lamb)</i>	
<i>(Lamb chops marinated in herbs & spices barbecued over charcoal)</i>		Vegetable Samosa V G	£4.25
Amiri Murgh	£5.95	Chicken Pakora D G E	£4.95
<i>(Whole chicken breast generously seasoned with herbs & spices. Pan seared with garlic)</i>		<i>(Boneless chicken pieces marinated in spice coated with batter and deep fried)</i>	
Sheek Kebab E	£5.95		
<i>(Spiced minced lamb barbecued on skewers)</i>			
Masala Fried Salmon D F	£7.95		
<i>(Crisp fried salmon marinated in a mixture of spices. Served with sweet and tangy sauce)</i>			



TANDOORI DISHES

Tandoori Chicken (Half) D	£9.95	Chicken Shashlik D	£10.95
<i>Chicken marinated in spices with yoghurt, barbecued in tandoor)</i>		<i>(Pieces of chicken marinated in herbs and spices barbecued with green pepper, onion and tomatoes)</i>	
Sultani Lamb Chops	£13.95	Tandoori King Prawn Shashlik D CR	£13.95
<i>(Lamb chops marinated in herbs & spices, barbecued over charcoal)</i>		Chicken Tikka D	£9.95
Tandoori King Prawn D CR	£13.95	<i>(Pieces of chicken marinated and barbecued in tandoori oven)</i>	
<i>(King prawn marinated in spices barbecued in tandoor)</i>		Lamb Tikka D	£9.95
Tandoori Mixed Grill D CR E	£14.95	<i>(Pieces of lamb marinated and barbecued in tandoori oven)</i>	
<i>(Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheik kebab and tandoori king prawn)</i>		Paneer Tikka (cottage cheese) V D	£8.95
Tandoori Ratan D N	£16.95	Salmon Tikka D F	£13.95
<i>(Tandoori chicken, chicken tikka, lamb tikka, stir fried with fresh spice and chillies, green pepper. Served with zarda pilau and kachumba salad)</i>		<i>(Pieces of salmon marinated and barbecued in tandoori oven)</i>	
Amin's Mazadar Vujan D F	£17.95	Saffron Special Tikka D	£10.95
<i>(Chicken, lamb, paneer & salmon tikka, stir fried with green chilli, capsicum and onions, served with Amiri pilau)</i>		<i>(A unique dish made with special ingredients, sweet ith a slightly sour taste)</i>	

SAFFRON SPECIALS

Chicken Khazana 	£13.95	Kerala-style Chicken Fry (Fairly Spicy) D 	£13.95
Whole breast of chicken stuffed with spicy Tangy potato, mince lamb and onion, then tooked in yoghurt complimented by a medium sauce		Chicken marinated in spices. Grilled and served with vegetables	
Shahee Vujan D E	£16.95	Rara Chicken or Lamb	£11.95
Chicken/Lamb marinated in spices barbecued in tandoor cooked with Onion, Tomato & Green Peppers, served with Basmati rice and boiled egg		Chicken or lamb cooked with chickpeas in fairly hot and spicy sauce	
Murgh Masala E	£11.95	Chaamp Bhuna 	£13.95
Whole chicken breast cooked with mince lamb, egg & fresh spices in a special sauce		Generously spiced lamb chops marinated for 3-4 hours lightly fried. Cooked in a thick spicy sauce to give that tasty flavour	
Chicken Rezala D	£11.95	Laal Maas D 	£11.95
Chicken and mince lamb cooked together in a medium sauce. Medium)		This is a popular Rajasthani dish, it is prepared in a sauce of yoghurt and hot spices such as birds eye chillies. this dish is very hot and rich with garlic.	
King Prawn Surprise D CR	£13.95	Rajastani Gosht D 	£11.95
(King Prawn marinated in herbs & spices, grilled in tandoor with green pepper, served with spicy, creamy sauce.		A fairly hot and spicy lamb stew. Cooked with yoghurt and tamarind. Hot	
Garlic Chilli Chicken D 	£11.95	Zaffrani Zingha Vujan CR D 	£17.95
Chicken marinated in spices, grilled on charcoal, cooked with garlic and chillies		King Prawn marinated in spices, grilled in tandoor cooked in hot spicy Moilee sauce served with lemon rice and salad	
Chicken Chilli Masala D 	£10.95	Banarasi Mirchi Gosht D 	£16.95
A very popular dish cooked with freshly made masala's and chillies.		Thinly sliced lamb meat marinated in herbs and spices. stir fried with garlic, chilli and onion. served with gunpowder potatoes and salad	
Chicken Tikka Masala D	£10.95	Murgh Manchurian	£11.95
Pieces of chicken marinated in spices and yoghurt, baked in a tandoori oven and cooked in a masala sauce		Tender chicken strips, onions, peppers and coriander cooked with tandoori spices	
Adraki Murgh D	£17.95	Bengali Style Beef Short Rib Curry D	£15.95
Chicken breast marinated in spices, lightly seared with garlic and ginger, cooked in a medium sauce, served with lemon rice and green chutney		Beef short rib marinated in aromatic spices and slow cooked until ribs are soft and tender coconut milk sauce. Served with spiced mash	
Chana gosht D N	£18.95	Chettinad Chicken D 	£14.95
Slices of lamb marinated in spices, pan seared with fresh garlic. Served with Chana Masala, Zarda Pilau and Salad.		Beef short rib marinated in aromatic spices and slow cooked until ribs are soft and tender coconut milk sauce. Served with spiced mash	

FISH SPECIALITY

Chingri Malai Curry CR M	£14.95	Kerala-style Fish Curry F 	£11.95
This dish is a very popular Tiger Prawn curry, served on special occasions, flavoured with aromatic spices, chillies, coconut milk and jaggary		Tilapia fish cooked with garlic, ginger, tamarind and coconut milk	
Bengal Fish Hara Masala D F	£13.95	Masala fried Salmon D F	£13.95
Tilapia fish cooked with Panch Puran, Bengali five spice mixed with tomatoes, garlic, ginger and special sauce to compliment the fish		Crisp fried salmon marinated in a mixture of spices	
Nawabi Machli Khana F 	£16.95	Masala Fried Tilapia D F	£11.95
(Salmon/Sea Bass)		Crisp fried Tilapia marinated in a mixture of spices	
Fish marinated in freshly ground spices and shallow fried served with spicy sauce & Lemon rice		Sea Bass Moilee D	£16.95
		Pan-Roasted Wild Sea Bass lightly spiced with coconut milk sauce. Served with spiced mash	

Fish dishes may contain small bones

Hot  Very Hot 

VEGETARIAN/VEGAN DISHES

VEGAN: Please ask the waiter if you require any of these dishes to be vegan

Vegetable Balti	V (Medium)	£8.95	Vegetable Pasanda	V D N (Mild)	£8.95
Vegetable Bhuna	V (Medium)	£8.95	Vegetable Pattia		£8.95
Vegetable Biryani	V (Medium)	£8.95	Vegetable Rogan Josh	V (Medium)	£8.95
Vegetable Dansak	V	£8.95	Vegetable Zalwala	V	£8.95
Vegetable Dopiazza	V (Medium)	£8.95	Paneer Tikka Jalfrezi		£8.95
Vegetable Jalfrezi	V	£8.95		cottage cheese	
Vegetable Karahi	V (Medium)	£8.95	Paneer Tikka Masala	V D N (Medium)	£9.95
Vegetable Korma	V (Mild)	£8.95	Paneer Tikka Zalwala	V D	£9.95

PLANT BASED/VEGETARIAN/VEGAN

CHICKEN/LAMB DISHES

Chicken Tikka	G	£9.95	Lamb Tikka	G	£9.95
Chicken Tikka Shashlik	G	£9.95	Lamb Bhuna	G	£9.95
Chicken Tikka Masala	G	£9.95	Lamb Jalfrezi	G	£9.95
Chicken Bhuna	G	£9.95	Lamb Zalwala	G	£10.95
Chicken Jalfrezi	G	£9.95			
Chicken Zalwala	G	£9.95			
Chicken Manchurian	G	£11.95			



PERSIAN DISHES

DHANSAK (Hot)

Dhansak is a popular Indian dish, originating Among the Parsi community. It combines elements Of Persian and Gujarati cuisine

*Dhansak is cooked with lentils and mixed spices
It is sweet, sour and fairly hot*

Chicken Dhansak		£8.95
Chicken Tikka Dhansak	D	£9.95
Lamb Dhansak		£8.95
Lamb Tikka Dhansak	D	£9.95
Prawn Dhansak	CR	£10.95
King Prawn Dhansak	CR	£11.95
Tandoori King Prawn Dhansak	D CR	£13.95

PATTIA (Hot)

Pathia is another ancient Parsi dish from Persia. It is hot, sweet and sour, with chillies, tamarind, Lime and jaggery to help balance the chillies

Chicken Pattia		£8.95
Chicken Tikka Pattia	D	£9.95
Lamb Pattia		£9.95
Lamb Tikka Pattia	D	£10.95
Prawn Pattia	CR	£11.95
King Prawn Pattia	CR	£12.95
Tandoori King Prawn Pattia	CR D	£13.95

Hot Very Hot

TRADITIONAL DISHES

BIRYANI (Medium)

A world-renowned Indian dish, Biryani cooked with long-grained basmati rice, flavoured with exotic spices such as saffron, mixed with lamb or chicken, cooked in a thick gravy and served with vegetable curry.

Amiri Biryani 	£16.95
Chicken Biryani	£10.95
Chicken Tikka Biryani 	£11.95
Lamb Biryani	£10.95
Lamb Tikka Biryani 	£11.95
Mughlai Biryani 	£10.95
Prawn Biryani 	£10.95
King Prawn Biryani 	£11.95
Saffron Special Biryani 	£13.95
(Meat, Chicken, Prawn, King Prawn)	

ACHARI DISHES (Hot)




Fairly hot dish cooked with pickling spices.

It is extremely aromatic and delicious.

Achari Gosht (Lamb)	£10.95
Achari Murg (Chicken)	£10.95
Achari Prawn 	£11.95
Achari King Prawn 	£13.95





BHUNA DISHES (Medium)

Bhuna is a process where meat or chicken is added to the spices & then cooked in its own juices which gives a deep strong flavour & thick sauce.

Chicken Bhuna	£9.95
Chicken Tikka Bhuna 	£10.95
Lamb Bhuna	£9.95
Prawn Bhuna 	£11.95
King Prawn Bhuna 	£13.95

JALFREZI DISHES (Hot)

A medium-hot dish consisting of chicken or lamb with Fresh chillies, green pepper, onions and spices to Produce a dry yet thick sauce.

Chicken Jalfrezi	£10.95
Chicken Tikka Jalfrezi 	£11.95
Lamb Jalfrezi	£10.95
Lamb Tikka Jalfrezi 	£11.95
Prawn Jalfrezi 	£12.95
King Prawn Jalfrezi 	£13.95

BALTI DISHES (Spicy)

Fairly spicy dish. Cooked with garlic, ginger, Green pepper, onions, turmeric, garam masala And other spices in balti sauce.

Chicken Balti	£8.95
Chicken Tikka Balti 	£9.95
Lamb Balti	£8.95
Lamb Tikka Balti 	£9.95
Prawn Balti 	£9.95
King Prawn Balti 	£12.95
Tandoori King Prawn Balti  	£13.95
Chef's Special Balti  	£14.95
(Meat, Chicken, Prawn, King Prawn)	


BOMBAY DISHES (Medium)

Medium spicy cooked with potatoes and boiled egg

Chicken Bombay 	£9.95
Chicken Tikka Bombay  	£10.95
Lamb Bombay 	£9.95
Prawn Bombay  	£11.95
King Prawn Bombay  	£13.95

KARAHI DISHES (Spicy)

Karahi is a North Indian cuisine. It Is well known for its spicy taste. Cooked in onions, green pepper and spices.

Chicken Karahi	£9.95
Chicken Tikka Karahi 	£10.95
Lamb Karahi	£9.95
Lamb Tikka Karahi 	£10.95
Prawn Karahi 	£11.95
King Prawn Karahi 	£12.95

MAKHANI DISHES (Mild)

Chicken or meat marinated for several hours in yoghurt and mixed spice. Cooked in tandoor. served in a mild creamy sauce.

Murgh Makhani (Chicken)  	£10.95
Chicken Tikka Makhani  	£11.95
Lamb Makhani  	£10.95
Lamb Tikka Makhani  	£11.95
Prawn Makhani   	£12.95
King Prawn Makhani   	£13.95
Tandoori King Prawn Makhani   	£14.95

Hot  Very Hot 

TRADITIONAL DISHES (CONTINUED)

PASANDA DISHES (Mild)

Marinated in mild spices with yoghurt, cooked with almond, coconut milk and red wine to give a rich, creamy smooth taste.

Chicken Pasanda	D N	£9.95
Chicken Tikka Pasanda	D N	£9.95
Lamb Pasanda	D N	£9.95
Prawn Pasanda	D N CR	£10.95
King Prawn Pasanda	D N CR	£12.95
Tandoori King Prawn Pasanda	D N CR	£13.95

DOPIAZA DISHES (Medium)

Dopiaza means 'two onions'. It is an Afghani dish. It is prepared in two stages with a large amount of onions, both cooked in the spices in curry and as a garnish

Chicken Dopiaza		£8.95
Chicken Tikka Dopiaza	D	£9.95
Lamb Dopiaza		£8.95
Prawn Dopiaza	CR	£11.95
King Prawn Dopiaza	CR	£13.95

SAAG DISHES (Spinach, Medium)

Slow-cooked lamb or chicken, spiced with cumin coriander, fenugreek and garam masala. it makes a fragrant curry.

Chicken & Spinach		£9.95
Chicken Tikka Saag	D	£10.95
Saag Gosht (Lamb)		£9.95
Lamb Tikka Saag	D	£10.95
Saag Prawn	CR	£11.95
King Prawn Saag	CR	£12.95

CURRY DISHES (Medium)

Curry is from the Indian subcontinent, it consists of chicken stewed in an onion and tomato based sauce, flavoured with garlic, ginger, chilli, peppers And a variety of spice.

Chicken Curry		£7.95
Chicken Tikka Curry	D	£8.95
Lamb Curry		£7.95
Prawn Curry	CR	£10.95
King Prawn Curry	CR	£11.95

KORMA DISHES (Mild)

Mildly spiced dish with a thick creamy sauce. cooked with almonds, coconut, cashews and spices.

Chicken Korma	D N	£8.95
Chicken Tikka Korma	D N	£9.95
Lamb Korma	D N	£8.95
Lamb Tikka Korma	D N	£9.95
Prawn Korma	D N CR	£10.95
King Prawn Korma	D N CR	£12.95

ROGON JOSH DISHES (Medium)

Chicken or lamb braised with gravy flavour, with garlic, ginger, and aromatic spices. Garnished with onions and tomatoes.

Chicken Rogon Josh		£8.95
Chicken Tikka Rogon Josh	D	£9.95
Lamb Rogon Josh		£8.95
Lamb Tikka Rogon Josh	D	£9.95
Prawn Rogon Josh	CR	£10.95
King Prawn Rogon Josh	CR	£12.95

ZALWALA DISHES (Hot)

Cooked with coriander, garlic, ginger, pepper and Bengali naga chilli, thick sauce.

Chicken Zalwala		£10.95
Chicken Tikka Zalwala	D	£11.95
Lamb Zalwala		£10.95
Lamb Tikka Zalwala	D	£11.95
Prawn Zalwala	CR	£11.95
King Prawn Zalwala	CR	£12.95
Tandoori King Prawn Zalwala	D CR	£13.95

MADRAS DISHES (Hot)

The same process as a curry but madras is Fairly hot, red in colour and uses a fairly Heavy amount of chilli.

Chicken Madras		£8.95
Chicken Tikka Madras	D	£9.95
Lamb Madras		£8.95
Prawn Madras	CR	£10.95
King Prawn Madras	CR	£11.95

VINDALOO DISHES (Very Hot)

Vindaloo is a sauce-based curry. Vindaloo comes from a unique blend of spices. The garlic, ginger, tamarind, jaggery bird-eye chilli and degi mirch create this as they are very flavourful and very hot.












Chicken Vindaloo		£8.95	Lamb Vindaloo		£8.95
Chicken Tikka Vindaloo	D	£9.95	Lamb Tikka Vindaloo	D	£9.95
Prawn Vindaloo	CR	£11.95	King Prawn Vindaloo	CR	£12.95

Hot  Very Hot 

VEGETABLE SIDE DISHES

Aloo Gobi (Cauliflower & potatoes , Medium) £4.25	Mushroom Bhajee (Medium) £4.25
Aloo Palak Paneer   £5.95	Mushroom Chilli Fry  £4.95
<i>Spinach, cottage cheese & potato</i>	<i>Mushrooms sautéed with soft succulent onions, with a hint of warmth from chillies and spices.</i>
Bhindi Bhajee (Okra) £4.25	Garlic Mushrooms (Medium) £4.25
Bombay Potato (Medium) £4.25	Mix Vegetable Curry (Medium) £4.25
<i>Spiced potatoes. A very popular Indian side dish</i>	Matar Paneer  £4.95
Brinjal Bhajee (Aubergine) (Medium) £4.25	<i>(Chick peas & cottage cheese)</i>
Channa Masala (Chick peas) (Medium) £3.95	Saag Aloo (Spinach & Potato) £4.25
Dal Makhani  £5.95	Saag Bhajee (Spinach) £4.25
<i>A popular Punjabi dish. Cooked with whole black beans, red kidney beans, cream and butter.</i>	Saag Keema £5.95
Dal Sambar (Spicy) £4.95	<i>(Saag & Mince Lamb)</i>
<i>A popular south Indian cuisine. It is a lentil-based vegetable dish cooked with tamarind</i>	Saag Paneer  £4.95
Tarka Dal £4.25	<i>(Spinach & Cottage cheese)</i>
<i>Lentils cooked with onion, garlic and spices</i>	Lal Shak £5.95
Gunpowder potato  (Spicy)  £5.95	<i>Bangladeshi red amaranth (spinach) cooked with Onion and raw Mango.</i>
<i>Small new potatoes tossed with butter, lime juice, cumin seeds and birds-eye chillies. Garnished with green chilli, onion and coriander.</i>	Paneer Chattakra  £5.95
	<i>Sweet, sour and spicy Cottage cheese with mushroom</i>

BREADS

Plain Naan    £2.45	Spicy Garlic & Chilli Naan     £3.95
Peshwari Naan     £3.45	Chicken Tikka Naan    £3.95
Cheese Naan    £3.45	Vegetable Naan    £3.95
Keema Naan    £3.75	Chapati  £1.95
Garlic Naan    £3.45	Paratha   £3.45

ACCOMPANIMENTS

Boiled Rice £2.45	Amiri Pilau  £3.95
Pilau Rice £2.95	<i>(Long grain Basmati rice cooked with vegetables and fried with bukhara, almond, cashew, pistachio)</i>
Special Fried Rice  £3.95	Shahari Pilau £3.95
Coconut Rice £3.95	<i>(Basamati Rice cooked with Lamb)</i>
Lemon Rice £3.95	Zarda Pilau   £3.95
Mushroom Rice £3.95	<i>(Sweet rice cooked with desi ghee to bring out the nice crispy taste of almond, pistachio and cashew nut)</i>
Chicken Fried Rice £3.95	Raita  (Cucumber/Onion) £2.95
Egg Fried Rice  £3.95	Papadom £0.75
Keema Rice £4.45	Spicy Papadom £0.75
	Pickles, Chutneys & Sauces £0.75
	<i>(per portion)</i>

Hot  Very Hot 

WINES

HOUSE WINES

1. **Granfort Sauvignon Blanc, Vin de France, France** £21.95/250ml £6.45
This dry wine shows all of the classic characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste.
2. **Granfort Cabernet Sauvignon, Pays d'Oc, France A** £21.95/250ml £6.45
All the classic blackcurrent aromas and flavours, balanced with a soft, tannic finish.
3. **Granfort Rose de Cinsault, Pays d'Oc, France** £21.95/250ml £6.45
Harvested in the cool of the morning and fermented to ensure that the flavours of fresh summer fruits are retained.

ROSE WINES

4. **Parini Pinot Grigio Blush, Italy** £24.95/250ml £7.25
Dry and subtly flavoured raspberry and apple scented rose from the north-east of Italy.
5. **Whispering Hills White Zinfandel, California, USA** £24.95
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

SPARKLING WINES

6. **Sant' Orsola Prosecco, extra dry, Italy 2** £26.95/250ml £7.25
Light and lively, with ripe pears and lemons, rounded off with a hint of sweetness.

CHAMPAGNES

7. **Moet & Chandon Brut Imperial, France** £79.95
A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.
8. **House Champagne, Louis Dornier et Fils Brut** £55.95
A light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

WHITE WINES

9. **Cullinan View Chenin Blanc, Western Cape, South Africa 2** £24.95
Deliciously fresh and creamy with peachy fruit character. A classic South African style.
10. **Short Mile Bay Chardonnay, South-Eastern Australia 2** £24.95
Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey
11. **Monte Verde Sauvignon Blanc, Central Valley, Chile 2** £24.95
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.
12. **Parini Pinot Grigio delle Venezie, Italy 2** £24.95/250ml £6.95
Delicate flavours of apples and pears on a refreshingly dry palate.
13. **Chablis, Paul Deloux, France** £49.95
Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone is only found in true Chablis

RED WINES

14. **Cullinan View Pinotage, Western Cape, South Africa C** £24.95
Rich, full, spicy. Good levels of fruit aromas and flavour, made with South Africa's own grape variety.
15. **Short Mile Bay Shiraz, South-Eastern Australia C** £24.95
Rich berry fruit on the palate and a pinch of pepper spice which is typical of Shiraz.
16. **Monte Verde Merlot, Central Valley, Chile C** £24.95
A supple and intensely juicy style with intense flavours of ripe red berries and plums.
17. **Chitani Celsus, Trambusti, Italy B** £24.95
Delicious, modern Chianti with fragrant cherry and truffle aromas, followed by a silky rich and smooth vanilla finish.
18. **Marques de Morano Rioja, Crianza Tinto, Spain C** £31.95
Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Temperanillo.
19. **Vidal Reserve Pinot Noir, Hawke's Bay, New Zealand B** £36.95
Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-aging.

DRINKS

DRAUGHT BEER

Cobra	<i>Pint</i> £5.95
	<i>1/2 Pint</i> £3.45

BOTTLED BEER

Cobra	£5.95
Kingfisher	£5.95
Bangla	£5.95
Heineken (0.0, alcohol free)	£3.45

CIDER

Strongbow	£5.45
Koppaberg mixed berries	£5.95
Magners original	£5.95

APERITIFS

Bristol Cream	£4.25
Cinzano	£4.25
Martini Extra Dry	£4.25
Martini Rosso	£4.25
Cockburn's Port	£4.25
Campari	£4.95
Pernod	£4.95
Pimm's	£4.95

SPIRITS

Gordon's Gin	£4.25
Bombay Sapphire Gin	£4.25
Smirnoff Vodka	£4.25
Bacardi	£4.25
Malibu	£4.45
Southern Comfort	£4.25
Archers	£4.25
Captain Morgan Rum	£4.25

COGNAC

Martell VS	£4.95
Remy Martin VSOP	£7.95
Courvoisier XO	£11.95

WHISKIES

Jack Daniels	£4.95
Bell's	£4.25
Jamesons	£4.95
Black Label	£6.95

LIQUERS

Tia Maria	£4.95
Drambuie	£4.95
Cointreau	£4.95
Baileys	£4.95
Tequila	£4.95
Sambuca	£4.95
Amaretto	£4.95
Gran Marnier	£4.95
Jagermeister	£4.95

SOFT DRINKS

Coca Cola	£3.95
Diet Coca Cola	£3.95
Lemonade	£3.95
Orange Juice	£3.95
Pineapple Juice	£3.95
J20 Orange & Passion Fruit	£3.95
Mixers	200ml £3.95
Tonic Water	200ml £3.95
Slimline Tonic	200ml £3.95
Soda Water	200ml £3.95
Hildon Still	330ml £3.95
Hildon Still	660ml £5.95
Hildon Sparkling	330ml £3.95
Hildon Sparkling	660ml £5.95



A Selection of our dishes



Chicken Chilli Masala



Nawabi Machilana



Amiri Biryani



Amir's Mazadar Vujon



Sea Bass Moilee



Banarasi Mirchi Gosht



King Prawn Surprise



Zaffrani Zingha Vujan



Tandoori Mixed Grill



Garlic Chilli Chicken



Shahee Vujan



Mugh Manchurian



Saffron Tandoori

FULLY LICENSED RESTAURANT

Serving the finest Indian, Nepalese and Bangladeshi cuisine since 1988

32 Eastwood Road, Rayleigh, Essex SS6 7JQ

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www.saffronrayleigh.co.uk

* Food Allergies & Intolerances *

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

[for the facts drinkaware.co.uk](http://forthe facts drinkaware.co.uk)

