Saffron Indian is a small restaurant and takeaway that has mum and dad in the kitchen cooking the most traditional, perfectly spiced curries through to modern Indian cuisines. We are a small restaurant that does not sell alcohol. However, we allow customers to bring their own bottle. So feel free to bring your own beer or wine.

Some of these dishes may have traces of nuts

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**European Dishes**

All served with French fries and green salad.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Side/Dish</th>
<th>Main/Dish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Scampi</td>
<td>£9.50</td>
<td>£7.95</td>
</tr>
<tr>
<td>Omelette (Chicken or Mushroom)</td>
<td>£7.95</td>
<td></td>
</tr>
</tbody>
</table>

**Vegetable Side Dishes**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Side/Dish</th>
<th>Main/Dish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mushroom Bhaji</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Vegetable Bhaji</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Sag Bhaji</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Brinjal Bhaji</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Bombay Aloo</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Aloo Saag</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Tarka Dahi</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Dhal Massala</td>
<td>£5.40</td>
<td>£7.95</td>
</tr>
<tr>
<td>Bindi Bhaji</td>
<td>£5.40</td>
<td>£7.95</td>
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</table>

**Rice**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Side/Dish</th>
<th>Main/Dish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain Rice</td>
<td>£2.50</td>
<td></td>
</tr>
<tr>
<td>Pilau Rice</td>
<td>£2.80</td>
<td></td>
</tr>
<tr>
<td>Fried Rice</td>
<td>£3.10</td>
<td></td>
</tr>
<tr>
<td>Lemon Rice</td>
<td>£3.10</td>
<td></td>
</tr>
<tr>
<td>Mushroom Pilau Rice</td>
<td>£3.10</td>
<td></td>
</tr>
<tr>
<td>Vegetable Pilau Rice</td>
<td>£3.10</td>
<td></td>
</tr>
</tbody>
</table>

**Nans**

Our Nans are cooked freshly using the best quality produce.

<table>
<thead>
<tr>
<th>Nans</th>
<th>Side/Dish</th>
<th>Main/Dish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nan</td>
<td>£2.20</td>
<td></td>
</tr>
<tr>
<td>Garlic Nan</td>
<td>£2.60</td>
<td></td>
</tr>
<tr>
<td>Keema Nan (Mince Meat)</td>
<td>£2.80</td>
<td></td>
</tr>
<tr>
<td>Peshwari Nan (Coconut)</td>
<td>£2.60</td>
<td></td>
</tr>
<tr>
<td>Cheese Nan</td>
<td>£2.60</td>
<td></td>
</tr>
<tr>
<td>Chilli Nan</td>
<td>£2.60</td>
<td></td>
</tr>
</tbody>
</table>

**Sundries**

<table>
<thead>
<tr>
<th>Sundries</th>
<th>Side/Dish</th>
<th>Main/Dish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paratha</td>
<td>£2.90</td>
<td></td>
</tr>
<tr>
<td>Chapati</td>
<td>£0.95</td>
<td></td>
</tr>
<tr>
<td>Plain Poppadom</td>
<td>£0.60</td>
<td></td>
</tr>
<tr>
<td>Spiced Poppadom</td>
<td>£0.75</td>
<td></td>
</tr>
<tr>
<td>Pickle Tray</td>
<td>£2.00</td>
<td></td>
</tr>
<tr>
<td>Raita (Onion or Cucumber)</td>
<td>£2.00</td>
<td></td>
</tr>
<tr>
<td>Chips</td>
<td>£2.85</td>
<td></td>
</tr>
</tbody>
</table>

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"I don’t go by the rule book. I lead from the heart, not the head."
- Princess Diana

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Saffron Indian
Unit 5, Cradlehall Court, Inverness, IV2 5WD
www.saffroninverness.co.uk
Tel: 01463 795500 & 01463 795511

Take Away Menu
Opening Times: Mon - Sun: 4:30pm to 10:30pm
Scan for Map

Home Delivery Available
Tel: 01463 795500 & 01463 795511
Unit 5, Cradlehall Court, Inverness, IV2 5WD
www.saffroninverness.co.uk
**House Specialities**

Pakora Starters  
Pakoras are seasoned in gram flour and then fried with vegetable oil.

- **Mushroom Pakora**  £3.95  
- **Chicken Pakora**  £3.95  
- **Vegetable Pakora**  £3.40  
- **Onion Bhaji**  £3.40

**Tandoori Starters**

These dishes are marinated in a specialised sauce then put in the clay oven. We then fry it with fresh herbs. A hallmark of the starters.

- **Tandoori Mix**  £5.00
- **Lamb Tikka**  £4.30  
- **Chicken Tikka**  £3.95  
- **Sheek Kebab**  £3.95

**Biryani Starters**

- **Minced beef or lamb sourced from Munros of Dingwall**

**Classic Traditional Dishes**

- **Rogan Josh**
  
  Curried based with fresh tomato and onion.

- **Dopiaza**
  
  Locked with big chunks of onions and fresh peppers.

- **Bhuna**
  
  A special blend of spices in a thick sauce.

- **Korma**
  
  Spiced with cream sauce with coconut.

- **Madras or Vindaloo**
  
  Hot or very hot whole spiced dishes.

**Pakora Pancake Starters**

Purse and Indian pancake that has a sauce.

- **Prawn Puree**  £4.90
- **Chicken Puree**  £4.20
- **Vegetable Puree**  £3.40

**Other Starters**

- **Somosas**  £3.85
- **Garlic Mushroom**  £3.70  
  
  Fresh mushrooms mixed in with finely chopped garlic with an Indian authentic spice.

**Puree Pancake Starters**

Purse and Indian pancake that has a sauce.

- **Prawn**  £4.90
- **Chicken**  £4.20
- **Vegetable**  £3.40
- **Aloo Puri**  £3.20

**Saffron Special**

**Authentic Massala (Non Creamy)**

Cooked in medium tomato paste sauce with onions and spices.

**Garlic Massala**

Cooked with garlic and herbs and cooked in a medium sauce.

**Garlic Chilli Massala**

Cooked with extra garlic and green chilli in a hot, spicy sauce.

**Creamy Dishes**

- **Mango Muneem**
  
  Mild creamy coconut dish with fresh chopped mangoes.

- **Pasanda**
  
  Marinated in spices and yoghurt in a creamy sauce.

- **Makhanwala**
  
  Cooked in a mild tomato sauce with cheese.

- **Kashmiri**
  
  Cooked with cream and chopped fresh bananas.

**Maharani Dishes**

For over thousands of years India has been known for their exotic fruits and vegetables and local people have taken advantage of this and invented many dishes which is called Maharani. These dishes are special because the use of exotic fruits which is unique to the European market.

- **Garlic Bengali Herbs**
  
  Fresh green peppers, onions and Indian green chillies, which have been marinated and then blended into a special medium sauce.

- **Mushroom Jaipur**
  
  Medium dish with dried mushrooms then mixed in with some Indian style sauce, potato puree, given in a easy salty sauce.

- **Naga**
  
  Medium hot dish with a special chilli called Naga, done in a thick flavour sauce.

- **Maharani Sweet**
  
  Fried with a fruity sauce.

- **Mustard Raaj**
  
  Hot curry dish with English Mustard.

- **Hathcora**
  
  Medium dish, with a special kind of Indian lemon called Hathcora that gives it a unique tangy taste. This can be amazed by the taste this dish creates.

- **Chilli Garlic**
  
  Fried hot dish. The beauty of this dish lies in the strength of the curry, which delivers not only the use of ground chilli powder, but from halved fresh chillies.

- **Chilli Chasni**
  
  High medium dish with a special chilli called Chasni.

- **Mango Mumeem**
  
  Mango-flavoured curry made with pineapple.

**Saffron Fruit**

- **Pasanda**
  
  Medium sauce served from an iron karahi.

- **Korma**
  
  Korma with fresh, green chillies.

**Balti Dishes**

Baltis are sizzling spice dishes. They are individually prepared with freshly made ingredients and thoroughly blended mixtures of authentic spices and herbs. The Balti dishes add a little more spice than the normal dish, not hot, but extra garlic and extra herbs that give a little more kick.

Any of the dishes in the menu are available in Balti at the following prices:

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>£9.00</td>
</tr>
<tr>
<td>Lamb</td>
<td>£9.95</td>
</tr>
<tr>
<td>King Prawn</td>
<td>£8.90</td>
</tr>
</tbody>
</table>

**Healthy Options**

We understand that it is important to have a healthy, well balanced diet. Therefore, we at Saffron are taking a step further by introducing healthier cuisine without losing any of that authentic Indian flavour. The following six dishes are prepared to a high standard using fresh produce with alternative healthier ingredients such as oil and low fat yoghurt. These dishes are served with boiled rice and nan bread.

These dishes are served with healthier boiled rice and tandoori roti.

- **Maharani’s Murgh**
  
  Pieces of chicken, chicken cooked in a tandoori oven with a medium sauce.

- **Chicken Ameara**
  
  Chicken in a mango sauce with yoghurt and herbs.

- **Honey Saffron**
  
  Chicken with medium sauce made with onion and mixed with honey.

**Tandoori Cuisine**

Prepared in a clay oven, before being marinaded in a delicious spiced yogurt. For 24 hours to tenderise the meat and give it a seductive flavour and sizzling aroma.

- **Tandoori Chicken (On The Bone)**  £8.60  
- **Chicken Tikka**  £9.50  
- **Tandoor Sheek Kabab**  £9.50  
- **Lamb Tikka**  £10.00  
- **Tandoor Mixed**  £14.00  
- **Tandoori King Prawn**  £14.50  
- **Paneer Tikka**  £9.00

**Vegetable Thali**

- **Oriental Thali**
  
  戒素, made primarily from vegetables.

**House Specialties**

- **Saffron Thali**
  
  £19.00  
  Consists of tandoor chicken, sheek kebab, chicken makhani, lamb bhuna, chicken dansak, lamb samosa, basmati rice and naan bread.

- **Vegetable Thali**
  
  £16.00  
  Consists of dry mushroom bhajas, aubergine, crispy aubergine, cucumber, cabbage, carrot, potato, cauliflower, lentil and mango chutney.

**Balti Specialties**

If desired, you can order curry sauce for £1.70 extra.

“I make friends of them?”

- Abraham Lincoln

“Darkness cannot drive out darkness; only light can do that. Hate cannot drive out hate; only love can do that.”

- Martin Luther King

“Do you know what is better than charity and fasting and prayer? It is keeping peace and good relations between people, as quarrels and bad feelings destroy mankind.”

- Prophet Mohammed