

## SPECIAL DEALS

### SINGLES DEAL

1 MAIN DISH (Seafood \$3 Extra)

1 CUCUMBER RAITA

1 RICE

1 PLAIN NAAN

**\$19.90**

Garlic / Butter Naan	+\$1	Cheese & Garlic Naan	+\$3
Cheese Naan	+\$2	Saffron Rice	+\$2

### COUPLES DEAL

2 MAIN DISHES (Seafood \$3 Extra Each)

1 CUCUMBER RAITA

1 RICE

2 PLAIN NAANS

**\$37.00**

Garlic / Butter Naan	+\$1	Cheese & Garlic Naan	+\$3
Cheese Naan	+\$2	Saffron Rice	+\$2

### FAMILY DEAL

2 MAIN DISHES (Seafood \$3 Extra Each)

1 BOMBAY POTATOES / DAL

2 PCS CHICKEN TIKKA

2 PCS TANDOORI CHICKEN

2 PCS SEEKH KEBAB

1 CUCUMBER RAITA

1 PAPPADUM (4 PCS)

2 RICE

4 PLAIN NAANS

**\$59.90**

Garlic / Butter Naan	+\$1	Cheese & Garlic Naan	+\$3
Cheese Naan	+\$2	Saffron Rice	+\$2

## DESSERTS & DRINKS

### DESSERTS

**GULAB JAMUN**

Sweet dumplings soaked in Cardamon Syrup

(2 pcs) \$4.90

**MANGO KULFI**

Frozen Indian Ice cream

\$4.90

### DRINKS

**MANGO LASSI**

Traditional Indian Mango Yoghurt Drink

\$4.90

**SOFT DRINK BOTTLE**

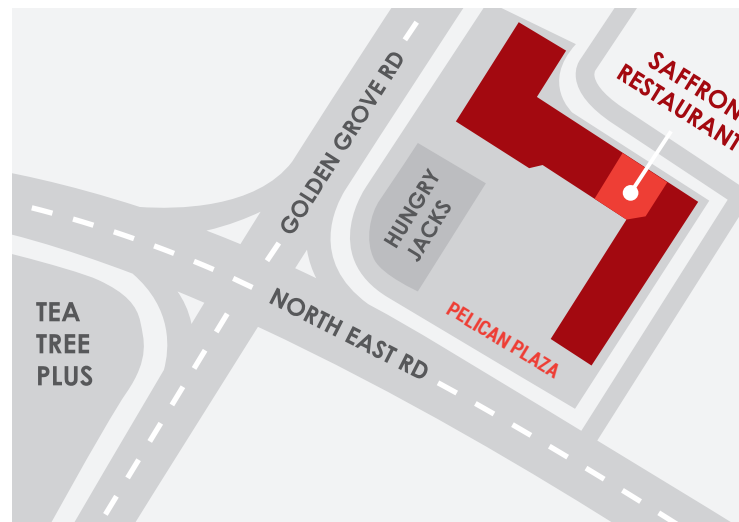
1.25L – Coke / Diet Coke / Sprite / Solo

\$5.00

### ALL OUR CURRIES

- Gluten free
- Nut Free
- No MSG
- No Preservatives
- We use HALAL MEAT
- Hot or Mild

All prices are subject to change.



(08) 8263 3068 • [www.saffronelaide.com.au](http://www.saffronelaide.com.au)

## TAKEAWAY MENU



*Saffron*

FINE INDIAN CUISINE

**OPEN 6 DAYS TUESDAY CLOSED**

SUN-MON  
WED-THU 5-9pm

FRI-SAT 5-9:30pm

**DELIVERY AVAILABLE** (ONLY ON ORDERS OVER \$40 • CHARGES APPLY)

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Shop 5, Pelican Plaza, 1007 North East Rd, Ridgehaven

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## ENTREE

	ENTREE	MAIN
<b>MIXED TANDOORI – (E)3 PCS - (M)6 PCS</b> Tandoori Chicken, Chicken Tikka & Seekh Kebab	\$9.90	\$15.90
<b>SAFFRON CHICKEN TIKKA – (E)4 PCS - (M)6 PCS</b> Creamy Cheese Chicken with Saffron Spice	\$9.90	\$13.90
<b>CHICKEN TIKKA – (E)4 PCS - (M)6 PCS</b> Chicken Pieces with Tandoori Masala, Roasted To Perfection in the Tandoor	\$9.90	\$13.90
<b>SEEKH KEBAB – (E)3 PCS - (M)5 PCS</b> Melt-in-the Mouth Mince Meat, Rolled onto a Skewer and Roasted in Tandoor	\$9.90	\$13.90
<b>TANDOORI PRAWNS – (E)5 PCS - (M)8 PCS</b> Prawns Marinated in Yoghurt & Garam Masala	\$11.90	\$16.90
<b>FISH TIKKA – (E)5 PCS - (M)7 PCS</b> Fish Chunks Infused with Yoghurt & Spices	\$11.90	\$15.90
<b>ONION BHAJI – (4 PCS)</b> Deep-fried Onion & Potatoes in Chickpea Flour	\$7.50	
<b>VEGETABLE PAKORA – (4 PCS)</b> Fritters of Vegetables in Lentil Batter	\$7.50	
<b>VEGETABLE SAMOSA – (2 PCS)</b> Crispy Triangular Pastry with Potatoes, Peas & Spices	\$7.90	
<b>VEGETABLE MIXED PLATTER – (3 PCS)</b> Samosa, Vegetable Pakora, Onion Bhaji	\$8.90	

## SIDE ORDERS

<b>PLAIN NAAN</b>	<b>\$3.50</b>	<b>RICE BASMATI</b>	<b>\$3.50</b>
<b>GARLIC NAAN</b>	<b>\$4.00</b>	<b>SAFFRON RICE</b>	<b>\$4.90</b>
<b>CHEESE NAAN</b>	<b>\$4.90</b>	<b>RAITA / MINT SAUCE</b>	<b>\$2.90</b>
<b>CHEESE &amp; GARLIC NAAN</b>	<b>\$5.90</b>	<b>PAPPADUM (4PCS)</b>	<b>\$3.00</b>
<b>BUTTER NAAN</b>	<b>\$4.00</b>	<b>MANGO CHUTNEY</b>	<b>\$2.50</b>

## MAINS

### SEAFOOD

<b>FISH CURRY – (5 PCS)</b> Fish Chunks Marinated in Spices, Tomatoes & Coconut Milk	\$14.90
<b>PRAWN MASALA – (7 PCS)</b> Prawns Marinated in Aromatic Spices with Capsicum, Onion & Tomatoes	\$16.90
<b>SAFFRON PRAWNS – (7 PCS)</b> Prawns Cooked in a Creamy Saffron Sauce	\$16.90

### CHICKEN

<b>SAFFRON'S HOT &amp; TANGY CHICKEN</b> Chicken Pieces with Garam Masala, Capsicum, Onion in Tangy Sauce	\$13.90
<b>CHICKEN TIKKA MASALA</b> Chicken Pieces with Onion Capsicum, Tomato & Garam Masala	\$13.90
<b>MANGO CHICKEN</b> Chicken Pieces Cooked in a Creamy Mango Sauce	\$13.90
<b>CHICKEN CHETTINAD</b> South Indian Delicacy with a Blend of Spices, Coconut Milk & Curry Leaves	\$13.90
<b>CHICKEN CURRY</b> Home Style with Potatoes in a Lightly Spiced Sauce	\$13.90
<b>BUTTER CHICKEN</b> Chicken Cooked in the Tandoor & Finished in a Creamy Tomato Sauce	\$13.90
<b>CHICKEN SAAG</b> Chicken Cooked with Spinach, Yoghurt, Cumin, Fenugreek Leaves	\$13.90
<b>CHICKEN KORMA</b> Chicken Cooked with Onion, Ginger in a Creamy Sauce	\$13.90
<b>CHICKEN VINDALOO</b> Diced Chicken Marinated in Chilies and Spices in a Tangy Sauce	\$13.90

### BEEF

<b>BEEF MADRAS</b> South Indian Style Beef with Coconut & Curry Leaves	\$14.50
<b>BEEF VINDALOO</b> Diced Beef Marinated in Chilies and Spices in a Tangy Sauce	\$14.50
<b>BEEF ROGAN JOSH</b> Beef in Yoghurt, Tomato, Onion, Ginger, Garlic & Blend of Spices	\$14.50
<b>BEEF KORMA</b> Tender Pieces of Beef in Yoghurt and Cardamon Cooked in Creamy Sauce	\$14.50

## MAINS

### LAMB

<b>LAMB KORMA</b> Tender Pieces of Lamb in Yoghurt and Cardamon Cooked in Creamy Sauce	\$14.90
<b>LAMB ROGAN JOSH</b> Lamb cooked in Tomato, Onions, Ginger, Garlic & Spices	\$14.90
<b>LAMB SAAG</b> Lamb cooked in Spinach, Ginger, Garlic, Spices and Tomato	\$14.90

## VEGETARIAN

<b>ALOO MATTAR</b> Potato & Pea Curry	\$10.90
<b>EGGPLANT MASALA</b> Eggplant, Capsicum & Potato Cooked in a Blend of Spices	\$11.90
<b>PANEER TIKKA MASALA</b> Fresh Cottage Cheese with Onion, Capsicum Tomato & Garam Masala	\$12.90
<b>BOMBAY POTATOES</b> Potato Curry with Panch Phoran & Sprinkle of Garam Masala & Lemon	\$10.90
<b>MALAI KOFTA</b> Potatoes & Cheese Dumpling in a Freshly Blended Spiced Cream Sauce	\$13.90
<b>NAVRATAN KORMA</b> Seasonal Crispy Vegetables Cooked in Light Creamy Sauce	\$12.90
<b>DAL MAKHANI</b> Sautéed Lentils with Cumin, Garlic & Tomato	\$9.90
<b>PANEER MAKHANI MASALA</b> Fresh Cheese with Tomato & Creamy Spiced Sauce	\$12.90
<b>ALOO MATTAR GOBHI</b> Cauliflower, Peas and Potato Curry	\$11.90

## BIRYANI RICE

<b>VEGETARIAN – (SERVED WITH CUCUMBER RAITA)</b> Aromatic Basmati Rice with Seasonal Vegetables & Spices	\$16.90
<b>CHICKEN – (SERVED WITH CUCUMBER RAITA)</b> Aromatic Basmati Rice with Chicken & Spices	\$17.90
<b>LAMB / BEEF – (SERVED WITH CUCUMBER RAITA)</b> Aromatic Basmati Rice with Lamb / Beef & Spices	\$18.90