

SAFFRON CIRCLE

SMALL PLATES

ONION BHAJI (V) (GF) Mildly spiced crispy fritters made with thinly sliced onions & chickpea flour	4.95
PUNJABI SAMOSAS (V) Savoury pastry filled with mildly spiced mashed potato and green peas	5.95
BOMBAY BHEL (V) Puffed rice mixed with onion, tomatoes, chaat masala & chutneys	5.95
GUNPOWDER IDLIS (V) Mini rice cakes tossed in a special spice mix, served with chef's special chutney	5.95
VEGETABLE MOMOS (V) Steamed dumpling filled with mixed vegetables served with chef's special chutney	5.95
PUNJABI SAMOSA CHAAT (V) Savoury potato and green pea pastry, sweet yoghurt, tamarind & mint chutneys	6.45
CHILLI PANEER (V) (GF) 🌶️ Cubes of Paneer tossed in a flavourful spicy sauce made with soy sauce, chilli sauce and vinegar	6.45
CHICKEN 65 (GF) 🌶️ Tender bites of flavourful deep-fried chicken from Chennai	6.95
CHICKEN MOMOS Steamed dumpling filled with chicken served with chef's special chutney	6.95
FISH AMRITSARI (GF) Golden fried white fish in mild spiced chickpea batter	6.95

TANDOOR

LAMB CHOPS (GF) Marinated with fresh ginger, dried fenugreek, herbs and spices	14.95
LAMB SHEEKH KEBAB (GF) Freshly minced lamb meat cooked with garlic, green chilli & garam masala	12.95
CHICKEN TIKKA (GF) Tender chicken pieces marinated with ginger, garlic, spices, yoghurt & lime juice	10.95
HARYALI PRAWNS (GF) King prawns marinated with coriander, mint and green chillies	15.95
TANDOORI SALMON (GF) Scottish salmon marinated in select spices with yoghurt and mustard oil	12.95
SAFFRON PANEER (V) (GF) Char-grilled cottage cheese, marinated with saffron, ginger and spices	10.95

BIRYANIS

LAMB BIRYANI (GF)	14.95
CHICKEN BIRYANI (GF)	13.95
VEGETABLE BIRYANI (V) (GF)	11.95

All biryanis are served with raita.

CHEF'S SIGNATURE CURRIES

NAWABI LAMB (GF) Shank of baby lamb cooked in a rich cashew & cardamom sauce, saffron and rose water	14.95
MURGH MAKAHNI (GF) Tender tandoori chicken breast served with creamy tomato & butter sauce	12.95
MUTTER MALAI MAKANA (V) (GF) Lotus seeds cooked along with garden peas simmered in a creamy cashew sauce	11.95
BAIGAN BHARTA (V) (GF) Minced grilled aubergine cooked with tomato, onions and special spice mix	10.95

CURRIES

LAMB VINDALOO (GF) 🌶️ Cubes of lamb and potato simmered in a vinegar & red chilli flavoured sauce	12.95
LAMB KORMA (GF) Tender pieces of lamb slow cooked in a creamy coconut sauce	12.95
LAMB MASALA (GF) Tender lamb cooked with whole spices in a traditional masala sauce	12.95
CHICKEN TIKKA MASALA (GF) Tender grilled chicken cubes in a luscious tomato sauce	11.95
CHETTINAD CHICKEN (GF) 🌶️ Tender bites of chicken cooked in an authentic southern style sauce	11.95
KADAI CHICKEN (GF) Bites of chicken cooked with onions, tomatoes, mixed peppers & whole spices	11.95
CALCUTTA FISH CURRY (GF) Monk fish cooked in a traditional Bengali mustard sauce	12.95
KERALA PRAWN CURRY (GF) Tiger prawns, tomatoes, curry leaves simmered in coconut cream	13.95
SAAG PANEER (V) (GF) Chunks of cottage cheese in a simmered spinach sauce	10.95
VEGETABLE JALFREZI (V) (GF) 🌶️ Select seasonal vegetables cooked in aromatic spices and herbs	9.95

SIDES

CHANNA MASALA (V) (GF) Slow cooked chickpeas in a tomato-onion masala sauce	6.95
SAAG ALOO (V) (GF) Spinach & Potatoes cooked with whole spices & fresh herbs	6.95
BOMBAY ALOO (V) (GF) Potatoes cooked with spices in Bombay style	6.95
DAL TADKA (V) (GF) Simmered yellow lentils seasoned with cumin, garlic & mustard seeds	6.95
DAL PALAK (V) (GF) Lentils cooked with spinach and tempered with spices	7.95
KACHUMBER SALAD (V) (GF) Freshly chopped tomatoes, cucumbers & onions drizzled with lemon juice	3.95

ACCOMPANIMENTS

MINI POPPADUMS WITH CHUTNEYS (V)	3.95
RAITA (V) (GF)	3.95
MANGO CHUTNEY (V)	1.95
TAMARIND CHUTNEY (V)	1.95
GREEN CHUTNEY (V) (GF)	1.95
MIXED PICKLE (V)	1.95

RICE & BREAD

SAFFRON PULAO (V) (GF) Basmati rice cooked with saffron, cumin seeds & green peas	3.95
BASMATI RICE (V) (GF)	2.95
CLASSIC NAAN (V)	2.45
GARLIC NAAN (V)	3.45
GARLIC CHILLI NAAN (V) 🌶️	3.65
PESHAWARI NAAN (V)	4.45
PLAIN ROTI (V)	2.45

DESSERTS

RASMALAI (V)	5.95
GULAB JAMUN (V)	5.95

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Vegan menu available on request.

(V) - Vegetarian | (GF) - Gluten Free | A discretionary service charge of 12.5% will be added to your bill. Please inform us of any specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

SAFFRON CIRCLE

<u>BEERS</u>		<u>SPIRITS</u>	50ML	<u>SOFT DRINKS</u>	
MONGOOSE INDIAN LAGER 500ml 4.5%	5.50	GIN		STILL WATER 1 Ltr	2.50
MEANTIME PALE ALE (V) IPA 330ml 4.3%	5.50	BOMBAY SAPPHIRE 40%	6.50	SPARKLING WATER 1 Ltr	2.50
BECKS ALCOHOL FREE 330ml	4.50	HENDRIKS 41%	8.50	MANGO LASSI	3.50
SPARKLING WINE	125ML/BOTTLE	VODKA		COCA COLA	2.50
PROSECCO FIORITA DOC TREVISO 11%	8/32	JJ WHITLEY 38.6%	6.50	DIET COKE	2.50
CHAMPAGNE AUTREAU ROUALET BURT RESERVE, NV 12.5%	50/BTL	GREY GOOSE 40%	8.50	COKE ZERO	2.50
ROSE CHAMPAGNE AUTREAU BRUT PREMIER CRU ROSÉ, NV 12.5%	60/BTL	RUM		LEMONADE	2.50
WHITE WINE	175ML/BOTTLE	HAVANA CLUB 3 YR 40%	6.50	INDIAN TONIC	2.50
CHARDONNAY RESERVE DE LA RAFEGUE LANGUEDOC-ROUSSILON FRANCE 13%	6/24	HAVANA CLUB 7 YR 40%	8.50	SLIMLINE TONIC	2.50
CHENIN BLANC CASA SOLERA MENDOZA ARGENTINA 12.5%	8/32	WHISKY		JUICES Apple, Cranberry, Orange, Pineapple	2.50
SAVIGNON BLANC ANAPAI RIVER NV MARLBOROUGH NEW ZEALAND 13.5%	10/40	JACK DANIELS Tennessee/ Bournon 40%	6.50	TEAS COFFEES	
RED WINE	175ML/BOTTLE	JAMESONS Blended Irish 40%	6.50	MASALA CHAI	3.50
CABARNET SAVIGNON RESERVE DE LA RAFEGUE LANGUEDOC-ROUSSILON FRANCE 13%	6/24	CHIVAS REGAL Blended Scotch / 12 year 40%	8.50	ENGLISH BREAKFAST	3.00
MALBEC SIERRA ALTA MENDOZA ARGENTINA 13.5%	8/32	GLENLIVET Single Malt 40%	9.50	EARL GREY	3.00
PINOT NOIR DOMAINE DE CIBADIES LANGUEDOC-ROUSSILON FRANCE 13%	10/40	LAPHROAIG Scotch 40%	10.50	GREEN TEA	3.00
ROSE WINE	175ML/BOTTLE	AMRUT Indian Single Malt 46%	10.50	FRESH MINT TEA	3.50
RESERVE DE LA RAFEGUE GRAVES-BORDEAUX FRANCE 12%	6/24	COGNAC		CAPPUCCINO	3.50
ZINFANDEL MONTEREY BAY CALIFORNIA USA 10.5%	8/32	MARTELL VS 40%	8.00	ESPRESSO SGL/DBL	2.00 / 3.00
		MARTELL VSOP 40%	11.00	LATTE	4.00
		TIA MARIA 20%	6.50	AMERICANO	3.50
		BAILEYS 17%	6.50	MOCHA	4.50
		COINTREAU 40%	6.50	LIQUER COFFEES	25ML
		SAMBUCA 38%	6.50	IRISH COFFEE	7.50
		KAHLUA 20%	6.50	CALYPSO COFFEE	7.50
		DISSARANO 28%	6.50	BAILEYS LATTE	7.50
		TEQUILA 38% El Jimador Blanco	6.50		

All spirits are available in 25ml units. Alcohol served to over 18s only. Proof of age may be required when asked. We remind all our guests to drink responsibly. Please inform us of any specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

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