

### Starters

A delightful way to begin your meal with a choice of dishes based on traditional recipes.

<b>Murgh Malai Kebab</b>	<b>£4.90</b>
Succulent pieces of grilled chicken marinated in yoghurt, cream and cheese	
<b>Koleji</b>	<b>£4.50</b>
Chicken liver simmered gently with an array of Indian spices	
<b>Deep Fried Mozzarella (V)</b>	<b>£5.50</b>
Deep fried mozzarella with mild spices and breadcrumbs	
<b>Crab Cake</b>	<b>£6.50</b>
Crab marinated with fresh ginger, coriander and red chilli flakes with fresh cream and cheese, served with tamarind sauce	
<b>Adraki Champen</b>	<b>£5.50</b>
Tender lamb chop marinated with fresh ginger and tandoori spices	
<b>Salmon Kebab</b>	<b>£5.90</b>
Home smoked tandoori salmon flavoured with mustard oil and dill, served with cold salad	
<b>Bangda Bharta (mackerel)</b>	<b>£4.70</b>
Grilled mackral shredded into pieces, mixed with fresh herbs and spices and served with chappati	

### Lazzet-e-Handi

A fine selection of fish, chicken, lamb and beef dishes made with special spices and herbs.

<b>Nariyal-ka-Gosht (N)</b>	<b>£12.50</b>
Diced lamb cooked slowly in coconut milk, tempered with mustard seeds and curry leaf. Served with steamed rice	
<b>Murghabi Mussala</b>	<b>£13.90</b>
Grilled breast of duck served in a rich black lentil sauce with crispy okra and mushroom naan	
<b>Murgh Makhani</b>	<b>£8.95</b>
Diced cooked chicken cooked in fresh mint and cream with tomato, flavoured with fenugreek leaves	
<b>Jalpari (Monkfish)</b>	<b>£15.50</b>
Marinated in curry leaves, coriander, basil and lime juice. Oven grilled and served with Indian style pan fried potatoes	
<b>Tikka Machli (Sea Bass)</b>	<b>£14.90</b>
Pan fried sea bass on a bed of crispy spinach served with a sauce of coconut, red chilli and ground spices	
<b>Samundari Machli (Cod)</b>	<b>£15.90</b>
Roasted cod with black ink Upma-Indian couscous, served with tomato, chilli and yoghurt sauce	

#### ALLERGY AWARENESS:

If you suffer from allergies, then please inquire when ordering.

Our dishes may contain: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts, Celery, Mustard, Sesame, Sulphur dioxide, Lupin, Molluscs

Above Allergens mentioned may present in any of our dishes.

Customers with any allergy, eat at their own risk.

### Classic Indian Dishes

For those seeking their favourite, a selection of classic dishes.

	Chicken or Lamb	King Prawn
<b>Madras</b>	<b>£6.50</b>	<b>£9.90</b>
Fairly hot, spicy and sour		
<b>Vindaloo</b>	<b>£6.50</b>	<b>£9.90</b>
Very hot and sour dish with potatoes		
<b>Dhansak</b>	<b>£7.50</b>	<b>£10.50</b>
A Parsee dish, hot, sweet and sour with lentils		
<b>Bhuna</b>	<b>£7.50</b>	<b>£10.50</b>
Slightly spiced and dry, packed with flavour		
<b>Rogan Josh</b>	<b>£7.50</b>	
Marinated in herbs and spices, cooked with fresh tomatoes		
<b>Korma (N)</b>	<b>£7.90</b>	<b>£11.50</b>
A mild dish cooked with cream and cocnut		
<b>Dupiaza</b>	<b>£7.50</b>	
Cooked with an array of spices, garnished with fried onions		
<b>Pathia</b>	<b>£7.90</b>	<b>£11.50</b>
Slightly hot, sweet and sour flavour		
<b>Palak</b>	<b>£7.90</b>	<b>£11.90</b>
Spinach cooked with fresh herbs and spices		
<b>Korai</b>	<b>£8.50</b>	<b>£12.90</b>
Traditional village method of cooking		
<b>Balti Jalfrezi</b>	<b>£8.90</b>	<b>£13.55</b>
Spicy dish, tomatoes, green peppers and onions		

**All of these dishes can be prepared with prawn £8.50**

### Gulbahar-e-Subz

An array of authentic vegetable delights for you to enjoy.

<b>Navaratan Korma (N)</b>	Very mild mixed vegetables	<b>£3.50</b>
<b>Niramish</b>	Dry mixed vegetables	<b>£3.40</b>
<b>Shabnam Palek</b>	Mushroom with spinach	<b>£3.50</b>
<b>Bombay Aloo</b>	Potatoes	<b>£3.40</b>
<b>Gobi Phool</b>	Cauliflower	<b>£3.40</b>
<b>Gobi Aloo</b>	Califlower with potatoes	<b>£3.40</b>
<b>Achaari Kadoo</b>		<b>£3.40</b>
Pickles pumpkin with onion and fennel seeds		
<b>Bhindi</b>	Okra	<b>£3.40</b>
<b>Baingan</b>	Aubergine	<b>£3.40</b>
<b>Khumb-E-Bahar</b>	Mushroom	<b>£3.50</b>
<b>Channa Palak</b>	Chick peas with spinach	<b>£3.50</b>
<b>Palak Aloo</b>	Spinach with potatoes	<b>£3.50</b>
<b>Palak Paneer</b>	Spinach with cheese	<b>£3.90</b>
<b>Channa Paneer</b>	Chick peas with cheese	<b>£3.90</b>
<b>Aloo Paneer</b>	Potatoes with cheese	<b>£3.90</b>
<b>Chana Dal</b>	Lentils	<b>£3.40</b>
<b>Onion Bhaji</b>	The all time favourite!	<b>£3.40</b>
<b>Vegetable Tray</b>	The chef's choice of three vegetables	<b>£8.50</b>

<b>Baingan -E- Bahar (V)</b>	<b>£4.50</b>
Baked aubergine steak mixed with cheese and sesame seeds, served with yoghurt sauce	
<b>Prawn Puri</b>	<b>£4.50</b>
Fried mildly spiced prawns served with puffy bread	
<b>Chatpatti Aloo (V)</b>	<b>£4.00</b>
Fresh new potatoes served with tamarind sauce	
<b>Jaipur Whitebait</b>	<b>£6.00</b>
Whitebait dipped in slightly spiced rice powder and red chilli flakes. Shallow fried Jalpuri style	
<b>Zaafрани Platter</b>	<b>£6.50</b>
A combination of chicken, sheek kebab, fish and vegetable samosa	
<b>King Prawn Butterfly</b>	<b>£7.20</b>
Slightly spicy king prawn, covered in breadcrumbs and deep fried in butter	
<b>Vegetable Samosa (V)</b>	<b>£4.20</b>
Pastry triangles filled with spicy fresh vegetables	
<b>Tandoori Paneer (V)</b>	<b>£5.50</b>
Indian cheese grill with herbs & spice, green pepper, onion & tomatoes	
<b>Zaafрани Special Salad</b>	<b>£3.90</b>

<b>Nariyal Jhinga (N)</b>	<b>£15.90</b>
King prawns poached in coconut and lime leaf sauce. served with steamed rice	
<b>Tandoori Jhinga</b>	<b>£14.90</b>
Tandoori king prawn, flavoured with chilli and rosemary, frilled onions, green peppers and tomatoes, served with coconut chutney	
<b>Lamb Shank</b>	<b>£12.90</b>
A special Goan recipe for a supreme piece of lamb. A full-of-flavour dish cooked with red wine, tomato and coriander - not to be missed	
<b>Murgh Masala</b>	<b>£12.50</b>
Tender piece of chicken breast stuffed with minced lamb and spinach, cooked with fresh cream and masala sauce. Served with pilau rice	
<b>Murgh Dhakeshwari (N)</b>	<b>£12.50</b>
Tender pieces of grilled chicken, marinated with herbs, spices and ground almonds, very mildly spiced. Garnished with mango pulp. served with pilau rice	
<b>Chicken Tikka Masala (N)</b>	<b>£8.90</b>
Chicken tikka pieces cooked in butter, ground almonds, fresh cream and our special masala sauce	
<b>Nilgiri</b>	<b>£9.50</b>
A succulent dish of chicken or lamb marinated in our secret coriander and mint recipe	
<b>Machor Jhol (Monkfish)</b>	<b>£12.90</b>
A traditional Fish Curry cooked with special fresh herbs and spices	
<b>Shaslick</b>	<b>£9.90</b>
Chicken or lamb marinated with fresh herbs and spices, cooked over a clay oven with green peppers, onions and tomatoes	
<b>Gosht Gulkhar (Beef)</b>	<b>£13.50</b>
Our chef's choicest cut of beef and specialty blended spices	
<b>Chef's Special (Beef)</b>	<b>£13.90</b>
Specially prepared beef cooked with fresh herbs and spices, green peppers, onions and tomatoes	

### Speciality Dishes

Zafran specialities created by our own chef from authentic regional recipes.

### Tandoori Nazrane authentic tandoori recipes

<b>Tandoori Murgh (Chicken)</b>	<b>£7.50</b>
<b>Murgh Tikka (Chicken)</b>	<b>£7.50</b>
<b>Kakori Tikka (Lamb)</b>	<b>£7.90</b>
<b>Tandoori King Prawn</b>	<b>£13.90</b>
<b>Sheek Kebab</b>	<b>£7.50</b>
<b>Machli Tandoori (Trout)</b>	<b>£9.50</b>
<b>Adraki Champen (Lamb chops)</b>	<b>£9.00</b>
<b>Tandoori Mixed Grill</b>	<b>£12.50</b>
Tandoori chicken, chicken and lamb tikka, sheek kebab and naan	
<b>Tandoori Paneer</b>	<b>£8.50</b>
Indian cheese grilled with herbs, spices, green pepper, onion & tomatoes	
<b>Akni (Biryani)</b>	
Authentic dishes cooked with Himalayan basmati rice in a sealed pot. Flavoured with cardamom, cinnamon, cloves and rose water. Served with chef's special sauce	
<b>Chicken (N)</b>	<b>£8.90</b>
<b>Lamb (N)</b>	<b>£9.30</b>
<b>King Prawn (N)</b>	<b>£12.50</b>
<b>Vegetable (N)(V)</b>	<b>£7.90</b>

### Thali

<b>Maharaja Feast</b>	<b>£14.50</b>	<b>Maharani Feast (V)</b>	<b>£12.50</b>
Combination of tandoori chicken, chicken tikka, sheek kebab, lamb curry, mixed vegetable, pilau rice, raitha and naan		Combination of creamy dal, chick peas with cheese, mixed vegetable, shabnum palak, samosa, onoin bhaji, pilau rice, raitha and naan	

### Breads & Accompaniments

A lovely selection of breads and other dishes to compliment your meal.

#### Breads

<b>Plain Naan</b>	<b>£2.40</b>
<b>Kemma Naan</b>	Bread stuffed with minced lamb <b>£2.60</b>
<b>Khumbi Naan</b>	Flavoured with mushraoom and truffle oil <b>£2.70</b>
<b>Peshwari Naan (N)</b>	<b>£ 2.60</b>
Filled with almonds, coconut and raisins	
<b>Malai Naan</b>	<b>£2.60</b>
Filled with assorted cheese, onion and chillies	
<b>Garlic Naan</b>	Lightly sprinkled with fresh garlic <b>£2.60</b>
<b>Plain Paratha</b>	Flaky wholewheat bread, pan fried <b>£2.30</b>
<b>Pudina Paratha</b>	<b>£2.60</b>
Pan fried bread flavoured with mint leaves	
<b>Roti</b>	Thick chappati <b>£1.40</b>

#### Rice

<b>Steamed Basmati Rice</b>	<b>£2.60</b>
<b>Pilau Rice</b>	<b>£2.80</b>
<b>Lemon Rice</b>	<b>£3.40</b>
<b>Mushroom Rice (N)</b>	<b>£3.60</b>
<b>Egg Fried Rice</b>	<b>£3.60</b>
<b>Special Fried Rice</b>	<b>£3.60</b>

#### Sundries

<b>Raitha</b>	Cool whipped yoghurt with cucumber and onion <b>£1.90</b>
<b>Pappadums</b>	<b>£0.60</b>