

WELCOME TO SAFFRON SUMMER

India is a diverse country with 29 states. Most states have their own culture, traditions, language and cuisine. Indian food is also heavily influenced by religion, and tradition. Historic incidents such as foreign invasions and colonisation have played a key role in introducing certain styles of cooking.

At Saffron Summer we aim to bring to you dishes from these various states in its authentic forms. We merge the exquisite flavours of Asia with the timeless techniques of Indian cuisine to create a global contemporary style of offering!

Our Executive Chef, Awanish Roy, who has been trained at the famous Oberoi Hotels in India and has worked at famed restaurants like Cinnamon club, Roti Chai and Chai Ki in London over the last 12 years, is set to bring you dishes at its authentic best and some with a modern twist!!!

At Saffron Summer we use as is traditional in places like Coorg in Karnataka, Sea Food specialities from the coastal belt of Goa, Kerala and Malwan, whilst also focusing on the more traditional Moghulai, Awadi, Rajastani and Punjabi dishes. You may find the Indo- Chinese fusion from Chinatown of Calcutta particularly interesting.

Our small but varied menu will see seasonal changes and you will be able to discover Indian street food and Indian tapas for Lunch.

Bon Appetit and Deu Borem Korum!!!

A discretionary service charge of 10% will be added to your bill

TICKLERS

Gol Gappa – a street food spicy shot accompanied with stuffed puri announcing the arrival of good food to follow. **1.00**

Masala Cashew Nuts **2.50**

Assorted Pappadums - served with a trio of chutneys. **2.50**

STARTERS

We invite you to share a range of starters so you can sample a diversity of flavours of India

Curry leaf Calamari **6.95**
(Stir fried squid with chilli apricot glaze and curry leaves, grandma's recipe)

Prawns Recheado **6.95**
(Goan style fiery stir fried prawns, rock samphire, crab & curry leaf kedgree)

Chicken Trilogy **5.95**
(Tandoori organic chicken breasts with 3 distinct flavours - wild garlic, malai & tellicherry peppercorns, red chilli & cumin, simla-mirch chutney)

Gilafi Seekh Kebab **6.95**
(Tandoori lamb seekh kebabs, peppers and onions, coriander- mint chutney)

Hakka Chilli Paneer **4.95**
(Fiery Indo-Chinese paneer from the notorious Chinatown of Kolkata)

The Laat Saab Lamb **8.95**
(Kentish lamb chops, Rajasthani sula masala, roast garlic and yoghurt dip)

Salmon Tikka **6.95**
(Tandoori Scottish Salmon, dill, mustard and honey, green pea wasabi)

Sev batata puri – A street food delicacy. **4.95**
(Ajwaini spiced chickpeas and potatoes, wheat crisps, yoghurt and tamarind, spinach bombs)

MAINS

HOUSE SPECIALITIES

Butter Chicken (The infamous household dish also known as Murg makhni. Tandoori chicken thighs, tomato and fenugreek sauce, truffle malai)	9.95
Raan e Khaas (48 hours marinated Elwy Valley lamb shoulder slow cooked in aromatic herbs, rose petals, wild mushrooms and fresh greens)	12.95
Chingri Malai (Calcutta style prawns, first pressed coconut curry, spiced mooli, brussels sprouts and mangetout)	11.95
Beef Varutha Curry (Keralan inspired tandoori rump of Scottish beef, Travancore roast sauce, cassava mash)	12.95
Guinea fowl Banjara (A dish from the nomadic tribes of Ladakh - tandoori guinea fowl breast, peanut and dry mango marinade, filled with corn and mushroom, egg masala)	12.95
Wild boar Vindaloo (Originally known as vin d'alhos, a dish from Portugal, and over time changed in colour, name and taste by the Gaons to the infamous Vindaloo)	12.95
Rogan Josh (Kashmiri style braised lamb curry full of flavours with saffron, fennel and yoghurt)	11.95
Keralan Meen (Pan seared Seabass in banana leaves, fresh ground shallots and garlic, beetroot poriyal)	12.95
Shikar ka kheema (Venison <i>kheema</i> matar with <i>saag</i> leaves, cone dosa, a hunter's delight)	12.95
Goan fish curry (Spiced Tilapia fillets simmered in a tangy kokum & coconut milk)	10.95
Baingan mirch ka salan (Our take on this Hyderabadi classic - aubergine steaks, stuffed bell peppers, salan sauce, aubergine <i>chokha</i> , candied sunflower seeds)	7.95
Paneer Makhani (Tandoori paneer in a rich butter and tomato sauce)	7.95

SIDES

Dum ka Dal (Saffron summer's classic dal makhani with lotus seeds crisps)	4.95
Okra do Pyaza (Stir fried bhindi with onions)	3.95
Jeera aloo methi (Jersey Royals and fresh fenugreek stir fried)	3.95
Saag Paneer (Tandoori paneer tikkas in a creamy spinach sauce)	4.95

OLD BRITISH FAVOURITES

Chicken Tikka Masala	8.95
Lamb Khorma	9.95
Vegetable Jalfrezi	7.95

THE BREAD BAR

Tandoori Roti	2.45
Plain Naan	2.45
Garlic or Herb Naan	2.95
Amritsari Kulcha	2.95
Keralan Paratha	2.95

RICE & BIRYANIS

Basmati Rice	2.45
Saffron & Cumin Pulao	2.45
Awadhi Dum Murgh Biryani (Lucknowi style Biryani of Blackleg Chicken thighs)	11.95
Hyderabadi Gosht Biryani (Aromatic Kentish lamb Biryani)	13.95

Our Biryanis are served with Bhurani Raita

RAITA

Kheera-jeera (cucumber & cumin)	1.45
Figs and raisins	1.95

TASTING MENU

Pre Starter Gol Gappa

1st Starter Salmon Tikka

(Saffron Summer Sauvignon Blanc- Chile)

2nd Starter Gilafi Seekh Kebab

(Saffron Summer Merlot – Chile)

Sorbet of the Day

1st Mains Butter Chicken – Baby Naan or Saffron cumin Pulao

(Saffron Summer Chardonnay – Chile)

2nd Mains Chingri Malai prawns – Cone Dosa

(Pinot Grigio – Italy)

Dessert Rasmalai or Ice Cream.

(Moscatel – Portugal)

24.95 or 39.95 - with wine pairing