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| ACCOMPANIMENTS | |
| POPPADOMS | 1 |
| ASSORTED DIPS | 2 |
| Mint sauce, tamarind chutney & onion salad | |
| CHUTNEYS | 1 |
| Mint sauce, mango chutney, onion salad, mixed pickle, or tamarind sauce | |

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| APPETISERS | |
| SHORISHA SALMON 🍴 | 7 |
| Succulent salmon fillets infused with a delicate mustard sauce and tender peas, offering a tantalizing burst of flavours | |
| CHICKEN CHILLI STIR FRY 🍴 | 6 |
| Zesty stir-fry featuring tender chicken pieces tossed in a flavourful chili sauce, for a fiery and satisfying dish | |
| MIXED SRIRACHA STIR FRY 🍴 | 6 |
| Sizzling stir-fry featuring a tantalizing blend of tender meats and a spicy kick from the bold flavors of Sriracha sauce | |
| DUCK YAKINORY | 6 |
| Tender chunks of succulent duck marinated in our signature sweet savoury teryaki sauce, grilled to perfection on skewers for a mouthwatering taste sensation | |
| BBQ / TERIYAKI CHICKEN SKEWERS 🍴 | 6 |
| Tender chunks of succulent chicken marinated in our signature barbecue sauce, grilled to perfection on skewers for a mouthwatering taste sensation | |
| MANGO TIKKA 🍴 | 6 |
| Sweet & sour chicken or lamb tikka slightly spiced with mango chutney, fresh lime juice & coriander | |
| SAFFRON CHOPS 🍴 | 7 |
| Slow-roasted tender lamb chops, elevated with the rich Nihari flavours | |
| SHEEK KEBAB | 6 |
| Tender minced lamb roasted in ground spices, garlic & ginger. Seasoned with finely chopped onions, peppers & coriander | |
| THAI/BBQ WINGS | 5 |
| Crispy fried chicken wings coated in sweet chilli, garlic, and soya sauce | |
| HONEY GARLIC CHOPS 🍴 | 7 |
| Slow roasted tender lamb chops, cooked in the clay oven, glazed with honey and savoury garlic | |
| ROYAL NAGA WINGS 🍴 | 6 |
| Marinated over night with tempered with famous naga pickle and caramelised onions, cooked in the clay oven | |

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| SEA FOOD | |
| JHINGA MIRCH | 8 |
| Succulent king prawns coated in a tantalizing Chennai-style chili sauce, offering a harmonious blend of heat and rich flavours in every bite | |
| GOANASE JHINGA 🍴 | 8 |
| Succulent freshwater king prawns cooked in a clay oven served with curried spinach, almond & fresh coriander tossed with single cream | |
| JHINGA LASANI 🍴 | 8 |
| Jumbo king prawns marinated in garlic, fresh green herbs & single cream, slow cooked in the clay oven | |
| DHANIA MALABAR SALMON 🍴 | 8 |
| Fresh salmon marinated with corridor, coconut and aromatic spices, delicately cooked for a vibrant, herbaceous flavor with a coastal touch. | |

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| MACHLI AMRITSARI | 6 |
| Sliced telapia fish with ginger, garlic, fresh lime juice & carom seeds infused with light batter | |
| PRAWN TEMPURA | 6 |
| Light and crispy batter-fried prawns served with sweet chilli sauce | |
| CRISPY DYNAMITE PRAWNS | 6 |
| Battered - fried prawns coated in a mixture of mayonnaise and sriracha sauce | |
| CRISPY PRAWN BUTTERFLY | 6 |
| Juicy prawns, butterflied and coated in golden breadcrumbs, fried to a perfect crunch. | |
| CHARGRILLED SALMON | 7 |
| Succulent salmon fillet, marinated in a delicate blend of Indian spices and herbs, chargrilled to a smoky perfection. | |
| PRAWN / KING PRAWN PUREE | 8 |
| A classic Indian starter featuring tender prawns/king prawns in a fragrant, spiced tomato and onion masala, nestled on a warm, puffy, deep-fried Indian bread. | |

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| VEGETARIAN | |
| ONION BHAJI 🍴 | 4 |
| GARLIC STIR-FRIED MUSHROOMS | 5 |
| Chopped mushrooms stir-fried with mixed peppers, garlic and fresh coriander | |
| ALOO TIKKI 🍴 | 5 |
| Grilled potatoes mashed with mix vegetables, cumin seeds & fresh coriander, coated with breadcrumbs | |
| CLASSIC SAMOSA | 5 |
| A triangular shaped pastry stuffed with mildly spiced minced lamb or vegetables | |
| SAMOSA CHAAT 🍴 | 7 |
| Vegetable samosa with tamarind sauce, yoghurt & chickpeas. | |
| CHILLI PANEER 🍴 | 5 |
| Indian cottage cheese, stir fried with spring onion, mixed peppers, sweet chilli & garlic, tossed in dark soy sauce | |
| PANEER SHASHLIK | |
| Soft paneer cubes skewered with bell peppers, onions, and tomatoes, grilled to perfection and tossed in a flavorful, tangy-spiced sauce. | |
| AUBERGINE / POTATO FRITTERS | 5 |
| Tender aubergine slices coated in spiced chickpea batter, shallow-fried until golden and crispy, served with tangy chutney. | |
| CRISPY OKRA | 5 |
| Delicately fried okra, seasoned with a blend of traditional Indian spices and corn floower offering a crisp texture and vibrant flavor. | |
| CHEESE STUFFED PEPPER | 6 |
| Roasted pepper filled with a medley of lightly spiced vegetables, baked to perfection and topped with cheese. | |

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| CHARCOAL GRILL 🍴 | | |
| Marinated with unique ingredients for each dish & oven baked in a traditional tandoor served with salad & sauce | | |
| | Starter | Main |
| TANDOORI CHICKEN | 6 | 12 |
| CHICKEN TIKKA | 6 | 11 |
| LAMB TIKKA | 7 | 13 |
| NIHARI LAMB CHOPS | 7 | 13 |
| PANEER TIKKA | 6 | 12 |
| CHARGRILLED KING PRAWNS | 7 | 14 |
| SHASHLIK (Chicken/Lamb/Paneer) | 7 | 13 |
| MIXED GRILL | 7 | 13 |
| A selection of Lavang's finest grilled meats. Including lamb chops, sheek kebab & chicken tikka | | |

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| PLATTERS | |
| PLATTER FOR 2 🍴 | 22 |
| Includes lamb chops (x2), sheek kebab (x4) & chicken tikka (x4) | |
| SAFFRON PLATTER Serves 4 🍴 | 32 |
| A selection of Lavang's finest grilled meats. Including tandoori chicken (x2), lamb chops (x4), chicken tikka (x4) & Garlic chicken x4 | |
| MAHARAJA PLATTER 🍴 | 50 |
| Selection of Lavang's finest meat, veg and seafood. Lamb chops (x4), Chicken Tikka (x8), Wings (x8), King Prawn (x4), Prawn Tempora (x8),Veg Samosa (x4) | |
| VEGETABLE PLATTER 🍴 | 15 |
| vegetable selection. Including onion bhaji (x4), paneer tikka (x4) & vegetable samosa (x4) Aloo Tikki x4 | |

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| CHEF'S RECOMMENDATIONS | |
| MURGH MASALA 🍴 | 14 |
| Strips of tandoori chicken, mince meat, in a modern blend of herbs, spice & chef's special masala sauce (medium) Served with egg on top | |
| KORAI SPECIAL 🍴 | 14 |
| freshly cooked chicken or lamb with fresh ginger, green and red peppers, tomato, onion in a medium hot sauce, served in a sizzling iron koari | |
| SOUTHERN GARLIC CHILLI CHICKEN 🍴🍴 | 14 |
| Tender pieces of garlic chicken tikka, cooked with fresh chillies and fresh coriander with lots of diced fried garlic its hot and tasty. Highly recommended for people who love garlic and chillies | |
| CHICKEN JAIPUR 🍴🍴 | 14 |
| Garlic flavored chicken cooked with mushrooms, peppers, curry leaves, red onions and a touch of tamarind (Hot or mild on request) | |
| RAILWAY LAMB | 14 |
| Traditionally spiced lamb on the bone infused with garam masala, finished with fresh coriander and ginger. Contains Bones | |
| ROYAL NAGA | 14 |
| Cooked using one of the most aromatic & hottest chilli called naga, blended with fresh garlic, herbs, & spices (Madras Hot) | |
| STAFF CURRY | 14 |
| Authentic on-the-bone chicken curry, slow-cooked with traditional spices for deep, homestyle flavour. | |
| SHASHLIK BHUNA | 14 |
| Grilled marinated meat with peppers and onions in a rich, spiced bhuna sauce. | |

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| HOUSE SPECIAL BALTI | |
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| Mixture of chicken, lamb, prawn & king prawn | |
| TROPICAL BALTI 🍴 | 14 |
| Mixture of chicken tikka, lamb tikka, strips of tandoori chicken & minced meat | |
| BALTI DELIGHT 🍴 | 14 |
| Freshly marinated chicken cooked with all tandoori spices, garnished with fresh mince meat , coriander, onions and tomatoes | |
| BALTI ROSE 🍴 | 14 |
| A traditional classic, cooked with chicken tikka, lamb tikka, mixed peppers, onions, green chillies and mushrooms. | |

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| NOSTALGIC BALTI | 13 |
| Minced meat with potatoes and peas in a spiced masala, lightly finished with Naga Balti chilli. | |
| ACHARI BALTI | 13 |
| Aromatic balti cooked with pickling spices, creating a tangy, richly spiced curry with a distinctive achari flavour. | |

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| SIGNATURE DISHES | |
| MAHARAJA 🍴🍴 | 13 |
| Strips of tandoori chicken, mince meat, chicken tikka & sheek kebab cooked in a modern blend of herbs, spices & chef's special masala sauce (Mild) | |
| GREEN JALFREZI Chicken/Lamb | 13 |
| A combination of green peppers, green chillies, coriander & onions, blended with chef's own herbs & spices (Madras Hot) | |
| NARYAL MIRCH 🍴🍴 | 13 |
| A popular South Indian curry cooked with fresh green chilli, cinnamon stick, curry leaves & coconut milk. | |
| DHANIYA ROSHNI 🍴🍴 | 13 |
| Tender chicken fillets flavoured with extra coriander & crushed garlic. (Slightly hot) | |
| CHICKEN RAJSHAHI 🍴🍴 | 13 |
| A North Bengal favourite dish. Chicken fillet cooked with mango pulp, ground almond & chef's mild makhani sauce (Mild) | |
| SPECIAL DELIGHT 🍴 | 13 |
| A mouth-watering dish cooked with chargrilled chicken, lamb & king prawn, spiced in a thick textured tamarind sauce | |
| METHI GOSHT | 13 |
| Tender lamb cooked with fresh fenugreek leaves and aromatic spices, creating a rich, flavorful North Indian classic. | |
| GOANESE GREEN KORMA 🍴🍴 | 13 |
| Chicken, Lamb or Prawn delicately cooked with garlic, coriander & spinach with almond coconut cream & butter sauce (Mild) | |
| AMRITSARI DHAL BHUNA Chicken/Lamb | 13 |
| Lentils cooked in fresh garlic, green chillies with a hint of naga. (Madras hot) | |

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| SEAFOOD SPECIALITIES | |
| LIME GINGER TELAPIA | 14 |
| Telapia fillets pan fried & cooked in home style sauce consisting of ginger, fresh lime juice, mustard seed, & cherry tomatoes | |
| BOMBAY SEABASS | 15 |
| Boneless seabass fillets pan fried in a light spice, topped with aubergine, bombay potatoes & a hint of curried spinach | |
| JHINGA DELIGHT 🍴 | 17 |
| Freshwater king prawns cooked over charcoal served with bhuna sauce blended with tamarind & spring onions (Medium Hot) | |
| SOUTH INDIAN GARLIC KING PRAWN | 16 |
| Succulent king prawns cooked with fresh chillies, coriander, diced fried garlic, a fairly hot dish | |
| SAFFRON SEAFOOD SPECIAL | 18 |
| A tantalising mixture of prawn, king prawns, and telapia fish, cooked in hot fish broth | |
| SALMON CAVALI | 16 |
| Pan-Fried Salmon – Salmon on sautéed peppers & onions, finished with tangy tamarind glaze. | |

Add any of the following toppings to any of the dishes:
£1.50 extra per: Mushroom / Saag / Chana / Aloo / Mix Veg / Cauliflower / Peas

BIRIYANIS

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| SAFFRON SPECIAL BIRYANI ⓘ | 16 |
| Includes chicken & lamb tikka, mincemeat, peas topped with an omelette | |
| BENGAL NAGA BIRIYANI ⓘ | 15 |
| Fiery zest of Bangladeshi naga biryani, a blend of aromatic rice, tender meats, chick peas and the distinctive heat of Naga peppers, for a truly exhilarating culinary journey | |
| SALMON BIRIYANI ⓘ | 16 |
| Tender salmon fillets delicately spiced and layered with fragrant rice | |
| CHICKEN/LAMB/PRAWNS ⓘ | 13 |
| KING PRAWNS ⓘ | 16 |
| VEGETABLE 🌱 ⓘ | 10 |
| CHICKEN TIKKA ⓘ/LAMB TIKKA ⓘ | 14 |
| HOUSE SPECIAL BIRIYANI ⓘ | 15 |
| Includes chicken, lamb, prawn and king prawn | |

TRADITIONAL DISHES

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|---------------|------------|-------------|----|-----|
| CURRY | DANSAK | MASALA | ⓘ | 🥜 |
| MADRAS | DUPIAZA | BUTTER | ⓘ | 🥜 |
| VINDALOO | ROGAN JOSH | PATHIA | | |
| JALFREZI | BHUNA | BALTI | | |
| KORMA | SAAGWALLA | | | |
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| CHICKEN | 11 | PRAWNS | 12 | |
| LAMB | 12 | KING PRAWNS | 15 | |
| CHICKEN TIKKA | 12 | VEGETABLE | 10 | 🌱 |
| LAMB TIKKA | 12 | PANEER | 11 | ⓘ 🌱 |

VEGETABLE SIDE DISHES 🌱

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| BOMBAY ALOO | 5 |
| TARKA DHAL | 5 |
| SAAG ALOO | 5 |
| SAAG PANEER | 5 |
| ALOO GOBI | 5 |
| GOBI GULISTAN | 5 |
| BHEGUN BHAJI | 5 |
| SAAG BHAJI | 5 |
| MUSHROOM BHAJI | 5 |
| CHANNA MASALA | 5 |
| MOTTOR PANEER | 5 |
| BHINDI BHAJI | 5 |

INDIAN BREADS ⓘ ⓘ

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|---|---|
| TANDOORI ROTI | 3 |
| PLAIN NAAN | 3 |
| PESHWARI NAAN | 4 |
| KEEMA NAAN | 4 |
| GARLIC NAAN | 4 |
| CORIANDER NAAN | 4 |
| CHILLI NAAN | 4 |
| CHEESE NAAN | 4 |
| SPECIAL NAAN | 5 |
| Chicken, keema, cheese, garlic, coriander & mixed peppers | |

Add extra toppings to your naan for £0.50 extra
Garlic / Coriander / Chilli / Onions / Cheese / Keema / Chicken Tikka

RICE

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| STEAMED RICE | 3 |
| PILAU RICE | 3 |
| FRIED RICE | 4 |
| EGG RICE | 4 |
| MUSHROOM RICE (lightly spiced) | 4 |
| KEEMA RICE | 4 |
| COCONUT RICE | 4 |
| SPECIAL FRIED RICE | 5 |
| BENGAL SPECIAL RICE (chicken, meat & prawns) | 6 |

EXTRAS

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| CHIPS | 3 |
| MASALA CHIPS | 4 |
| CHEESY CHILLI CHIPS | 5 |
| CHICKEN STIR FRY CHIPS | 6 |
| RAITA (Yogurt/Cucumber/Onion) | 4 |

KIDS MEALS

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| LOADED CHIPS (Chicken, Meat & Cheese) | 8 |
| CHICKEN TIKKA AND CHIPS ⓘ | 8 |
| NUGGETS AND CHIPS | 8 |
| SCAMPI AND CHIPS | 8 |
| FISH FINGERS AND CHIPS | 8 |
| BBQ CHICKEN SKEWERS AND CHIPS | 8 |
| OMELETTE AND CHIPS | 8 |

FOOD ALLERGIES & INTOLERANCES

Please speak to your server about your special dietary requirements

- 🌱 Suitable for Vegetarians
- ⓘ Contains Gluten - other dishes may contain traces of gluten
- 🥜 Contains Nuts - other dishes may contain traces of nuts
- ⓘ Contains Dairy/Milk products

Dairy ingredients can be omitted on request* - please ask your server

SAFFRON
LANE

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