

Whet Your Appetite

VEGETABLE SAMOSA (2 PCS)	6.50
<i>Pyramid shaped homemade pastry with lightly spiced peas, potato and cashews</i>	
MEAT SAMOSA (2 PCS)	7.00
<i>Homemade pyramid shaped pastry with a spicy mince meat and green peas filling</i>	
VEGETABLE PAKORA (2 PCS)	6.00
<i>Lightly spiced vegetable patties dipped in chickpea batter</i>	
ALOO BONDA (4PCS)	8.00
<i>Blend of lightly spiced mash potato patties dipped in chickpea batter and shallow fried.</i>	
ONION BHAJI	7.00
<i>Mildly spiced sliced onion rings dipped in chickpea batter</i>	
CHICKEN PAKORA	10.00
<i>Marinated tandoori fillet of chicken rolled in fresh spinach, dipped in a light chickpea batter</i>	
FISH AMRISTARI	11.00
<i>Fillets of rockling marinated in light spices and herbs dipped in a light chickpea batter</i>	

Tandoori Entrée's

WOODLAND MUSHROOMS	9.00
<i>Marinated juicy mushrooms cooked in the tandoor</i>	
CHICKEN TIKKA	10.00
<i>Boneless chicken marinated in yoghurt, herbs and light spices, cooked in the tandoor</i>	
TANDOORI CHICKEN	(4PCS) HALF 15.00
	(8 PCS) FULL 25.00
<i>Chicken on bone marinated with yoghurt and light spices</i>	
PEPPERED LAMB CUTLETS (3 PCS)	13.00
<i>Lamb cutlets marinated with rum and spices</i>	
SEEKH KEBAB (2 PCS)	9.90
<i>Minced lamb lightly spiced with ginger, garlic, fresh coriander and freshly ground spices skewered & cooked in the tandoor</i>	
PORK BELLY (SIGNATURE DISH)	13.00
<i>Pork belly marinated with lemongrass, spices, honey and soy sauce char-grilled to perfection</i>	
SAFFRON SIZZLER (FOR TWO)	26.00
<i>A mouth watering selection of Tandoori Specialities</i>	

From The Barn

BUTTER CHICKEN	16.50
<i>Char grilled boneless chicken cooked with light spices and crushed cashew nuts in a pureed tomato based delicious cream sauce</i>	

METHI CHICKEN	16.50
<i>Boneless chicken cooked in a heady mix of dried fenugreek leaves</i>	
MANGO CHICKEN	16.50
<i>Succulent chicken cooked with light spices, mango puree and a hint of yoghurt</i>	
CHICKEN, CASHEW & MUSHROOM	16.50
<i>Boneless chicken cooked with whole cashews and mushrooms, served in a creamy gravy</i>	
SAFFRANI CHICKEN (SIGNATURE)	19.50
<i>Saffron flavoured chicken breast filled with cottage cheese, sundried tomato, dry fruit and nuts cooked in a rich creamy almond sauce</i>	
BALTI CHICKEN	16.50
<i>Boneless chicken slow cooked with seasonal vegetables</i>	
TIKKA MASALA	16.50
<i>Char grilled marinated boneless chicken tossed with red and green capsicum, spring onion and tomato</i>	
CHILLI CHICKEN (SIGNATURE DISH)	16.80
<i>Strips of succulent chicken marinated in soya sauce, ground fresh chillies pan fried in fragrant spices, cooked medium or hot</i>	

From the Meadows

ROGAN JOSH	17.00
<i>Tender Lamb cooked with yoghurt, onion, garlic, ginger & tomato</i>	
KOORA LAMB	17.00
<i>Tender lamb cooked with mint, poppy seed, coconut thread and South Indian spices, medium or hot</i>	

From The Pastures

TAWA BEEF	16.50
<i>A dry dish, cooked with onion, tomato, capsicum and coriander</i>	

Your Choice of....

CHICKEN 16.50	BEEF 16.50	LAMB 17.00
SAAG	<i>Tender meat cooked in a fresh spinach gravy with light spices</i>	
PASANDA	<i>A harmonious blend of pistashio, almond, cashew, fennel and cream</i>	
VINDALOO	<i>The famous vinegar based curry cooked medium or hot</i>	
MADRAS	<i>Coconut based South Indian curry, cooked with coconut milk and curry powder</i>	
ACHARI	<i>Tender meat cooked with traditional indian pickle at slightly tangy curry</i>	
KORMA	<i>Tender meat cooked in a puree of cashew and almond gravy</i>	
AUTHENTIC CURRY	<i>Traditional curry with your choice of meat & potatoes</i>	

From the Blue Ocean

CORIANDER PRAWNS (SIGNATURE DISH)	18.80
<i>Juicy prawns cooked with mild spices and fresh coriander simmered with fresh cream</i>	
PRAWN MASALA	18.80
<i>Tiger Prawns tossed with spices and vegetables</i>	
PRAWN VINDALOO	18.80
<i>The famous vinegar based curry, cooked medium or hot</i>	
BUTTER PRAWNS (SIGNATURE DISH)	18.80
<i>Fresh prawns cooked in creamy tomato butter sauce</i>	
PRAWN MALAI	18.80
<i>Juicy prawns cooked in a fusion of coconut, green chilli and tropical spices</i>	
SAMBAL CHILLI PRAWNS (SIGNATURE DISH)	20.50
<i>Succulent tiger prawns stir fried with hot sambal, fresh chilli, ginger and garlic</i>	
GOAN FISH CURRY	18.00
<i>Rockling fillets prepared with our own special spices, finished with a dash of coconut milk</i>	
SAFFRON FISH	18.00
<i>Rockling fillets cooked in a creamy saffron almond sauce</i>	
VINDALOO FISH CURRY	18.00
<i>The famous vinegar based curry, cooked medium or hot</i>	

Vegetable Aisle

BAIGAN ALOO	13.00
<i>Eggplant, potatoes and green peas cooked in light spices</i>	
KOFTAS	13.00
<i>Cottage cheese, nuts & minced fresh vegetable dumplings cooked to perfection in a creamy sauce</i>	
YELLOW LENTILS	13.00
<i>Yellow lentils tempered with spices, mustard seeds and curry leaves</i>	
SAAG PANEER	13.00
<i>Fresh spinach and homemade cottage cheese cooked with light spices</i>	
ALOO GOBI	13.00
<i>Cauliflower and potatoes tossed in Indian spices and roasted cumin seeds</i>	
MIXED VEGETABLE CURRY	13.00
<i>Vegetables tossed with garlic, ginger, coriander and light spices</i>	
CASHEW & MUSHROOM	13.50
<i>Whole cashews and mushroom cooked with Indian spices, in a creamy sauce</i>	
DHAL MAKHANI	13.50
<i>Kidney beans and black lentils slow cooked in a butter cream sauce</i>	

MUSTARD PUMPKIN	13.00
<i>Butternut pumpkin cooked with our own blend of fragrant spices</i>	
PANEER BUTTER CREAM	13.00
<i>Cubes of homemade cottage cheese lightly pan fried, immersed in the famous butter cream sauce</i>	
PANEER MASALA	13.00
<i>Cubes of cottage cheese tossed with spices and vegetables</i>	
NAVARATNAM KORMA	13.00
<i>Nine varieties of vegetables and nuts cooked in a coconut based sauce</i>	
VEGETABLE MAKHANI	13.00
<i>Fresh vegetables lightly pan fried, immersed in the famous butter cream sauce</i>	
VEGETABLE VINDALOO	13.00
<i>The famous vinegar based curry, cooked medium or hot</i>	

Rice

SAFFRON RICE	5.00
<i>Rice cooked with saffron and cumin seeds</i>	
PEA PILAU	6.50
<i>Saffron rice stir fried with green peas and cumin</i>	
LEMON RICE	7.00
<i>Rice tempered with mustard seeds, curry leaves, coconut and a zest of lemon</i>	
COCONUT RICE	7.00
<i>Rice cooked with coconut milk and curry leaves</i>	
KASHMIRI PILAU	8.00
<i>Fragrant rice stir fried with nuts, sultanas and a hint of cream</i>	
VEGETABLE PILAU	8.00
<i>Spiced vegetables stir fried with saffron rice</i>	
BEEF OR CHICKEN BURIYANI	13.00
<i>Rice cooked with your choice of meat, fresh mint and spices</i>	

Tandoori Breads

ROTI	2.80
<i>Wholemeal flat tandoori bread</i>	
NAAN	2.80
<i>Plain flour tandoori bread</i>	
PARATHA	3.50
<i>Layered flaky wholemeal bread</i>	
GARLIC NAAN	3.00
<i>Plain flour bread with garlic butter</i>	
ALOO PARATHA	4.50
<i>Wholemeal bread filled with spicy potatoes and green peas</i>	
KEEMA NAAN	5.00
<i>Bread filled with spicy minced meat, coriander and onions</i>	

KASHMIRI NAAN	5.00
<i>Bread filled with cottage cheese, nuts and sultanas</i>	
CHEESE & CHIVE NAAN	5.00
<i>Naan filled with shredded tasty cheese and chives</i>	

Side Orders

CACHUMBAR SALAD	5.00
<i>Diced tomato, onion, cucumber, fresh coriander mixed with lemon juice, salt and masala</i>	
GREEN SALAD	6.50
<i>Fresh green salad served with a refreshing tangy dressing</i>	
RAITA	4.00
<i>Whipped yoghurt with cucumber and roasted cumin seeds</i>	
MIXED PICKLE	3.00
MANGO CHUTNEY	3.00
PAPADAMS & CHUTNEY	3.50

TAKE AWAY SUPER VALUE FAMILY PACK

Feeds a family of four
Butter Chicken
Beef Madras
Mixed Vegetable Curry
2 Saffron Rice
3 Naan, Papadums

For Only \$57.00 (Save over \$10)

All of our ingredients are selected to enhance and complement our extensive menu selections.

We only use fresh vegetables and greens, top grade lean meats, a blend of local and imported spices and cholesterol free oil. All dishes are cooked a-la-carte.

*That's our
Guarantee!*

*We Recommend all
leftover food to be
refridgerated & consumed
within 24 hours*

Please advise of any dietary requirements.

Proud branch of
Saffron On Kelletts
Rowville 9753 4355

and

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