



25 Kent Terrace
Mt Victoria, Wellington
Ph 04 385 9000

Lunch:
Mon-Sat, 11.30–2.30pm
Dinner:
7 Days, 5pm till late
www.saffronhaveli.com

TAKEAWAY LUNCH MENU

STARTERS

Onion Bhaji

Crispy Onion fritters, Fresh herbs mixed with chana flour and deep fried.

\$8

Vegetable Samosa (2 pcs)

Triangular pastry filled with potato and vegetables served with tamarind sauce.

\$7

Veg Potato Tikki

Medium spicy mashed potato patties with vegetables and dry fruits fried golden brown.

\$8

Paneer Pakora

Indian Cheese layered with special sauce, then lightly dipped

Chicken Tikka

Marinated boneless pieces of chicken breast cooked in Tandoor.

\$9

\$12

Seekh Kebab

Lamb minces round kebabs mixed with special spices, coriander, garlic and cooked in Tandoor.

\$12

Vegetarian MAINS All mains come with basmati rice

Malai Kofta

Indian cottage cheese dumpling with potato, dry fruit simmer in mild creamy gravy.

\$19.5

Channa Masala

Chickpeas cooked in an exotic blend of northern Indian spices.

\$19

Dal Tadaka

Yellow lentils cooked in a Chef's special sauce to it perfection with garlic and green coriander.

\$19

Alloo Gobi

Fresh garden cauliflower and potatoes cooked in tomato sauce with mild hint of exotic Indian herbs and spices.

\$15

Kadai Paneer

Indian Cottage cheese cooked in mildly spiced onion and tomato semi dry, touch of capsicum.

\$19.5

Palak Paneer /Aloo

Indian cottage cheese in spinach gravy with tomatoes, garlic and ginger.

\$19

Veg Manchurian

Deep fried vegetable dumpling, cooked in Chef's special sauce with tomato, garlic and soy sauce.

\$19

MAINS

All mains come with basmati rice

Butter Chicken / Lamb	\$18.5
Boneless pieces of tandoori roasted chicken/lamb in gravy of tomatoes, cashew paste, cream, ginger and garlic.	
Tikka Masala Chicken / Lamb	\$19.5
Tandoori chicken/lamb tikka (boneless) in medium spiced gravy of fresh herbs and spices.	
Korma Chicken / Lamb	\$19.5
Boneless tandoori chicken/lamb in very mild and rich gravy with cashew paste Cream and a touch of spices.	
Rogan Josh Chicken / Lamb	\$19.5
A challenging hot and spicy chicken/lamb curry.	
Saag Chicken / Lamb	\$19.5
Tandoori chicken/lamb saag (boneless) cooked in fresh spinach with tomato, garlic, ginger & ground spices.	
Kadai Chicken / Lamb	\$19.5
Choice of meat pieces cooked in mildly spiced gravy and tomato semi dry touch of capsicum.	
Balti Chicken / Lamb	\$18.5
Boneless pieces of meat cooked in spicy curry with broccoli, cauliflower, capsicum & onion.	
Bhuna Chicken / Lamb	\$20.5
A fairly dry fried curry containing onions, your choice of meat and spices.	
Vindaloo Chicken / Lamb	\$19.5
Slices of meat cooked in spicy gravy of onion and tomato with the touch of vinegar.	
Chilli Chicken	\$19
Chicken cooked with onion, capsicum and green chillies in soya sauce.	
Special Goat Curry (with bone)	\$23
Slices of goat cooked in medium spicy chef special gravy of onion, tomato, garlic and spices.	
Indian Style Butter chicken with bone	\$20
Tandoori roasted chicken with bones in gravy of tomatoes, cashew paste, cream, ginger and garlic.	
Punjabi Chicken Curry (Fresh chicken)	\$19.5
Fresh chicken cooked along with special Punjabi gravy and spices.	
Prawn Mushroom / Malabari	\$22
King Prawn cooked delicious delicate herbs and spices with onion and tomato masala sauce.	

Dum Biryanis

Basmati rice richly flavoured with saffron and spices complimented with yogurt

Vegetable Biryani	\$21
Chicken Biryani	\$21
Lamb Biryani	\$23
Prawn Biryani	\$23

Breads

Plain Roti	\$4
Plain Naan	\$4
Garlic Naan	\$4.5
Filled Naan	\$4.5
Lamb mince/Chicken/Potato	