

FOR THE HEALTH CONSCIOUS ■ ■ ■

We at Zafran have put together a menu containing more garlic and less fat. Garlic is excellent for good health and is high in sulphur and vitamins, which along with curry leaves which are packed with carbohydrates, helps keep you healthy.

Garlic Chilli	£10.00
Choose from chicken, lamb, duck, prawn or king prawn - marinated in garlic, chilli, coriander & fresh spices	
Garlic Chicken Tikka Massala	£10.50
Baked diced chicken cooked in oriental spices, garlic & tomatoes	
Garlic Jalfrezi	£10.50
Choose from chicken, lamb, duck, prawn or king prawn - cooked with green chillies, capsicum, shredded ginger & coriander	
Garlic Karahi	£10.70
Choose from chicken, lamb, duck, prawn or king prawn - marinated in spices and cooked with garlic, onions, peppers & tomatoes	
Garlic Chicken Massala	£7.50
A medium spiced chicken dish with garlic & cream in a mild sauce	
Garlic Chicken Tikka (Dry)	£10.50
Cooked with fresh garlic & served with salad	
Garlic Lamb Tikka (Dry)	£11.00
Cooked with fresh garlic & served with salad	
Garlic Paneer Tikka (Dry)	£10.50
Cooked with fresh garlic & served with salad	
Garlic Tikka King Prawns (Dry)	£12.50
Cooked with fresh garlic & served with salad	

HANDI DISHES ■ ■ ■

Handis are a traditional pot which give a deeply flavoured curry, all cooked individually. Choose from chicken, lamb, duck, prawn, king prawn, fish or vegetables

Original Handi	£9.50
Cooked in a medium spiced sauce	
Handi Polongwala	£10.00
With spinach in a medium spiced sauce	
Handi Silsila	£10.00
With mushrooms in a medium spiced sauce	
Handi Pili Pili	£10.00
Cooked in a green chilli sauce	
Handi Shatkora	£10.00
Cooked in a shatkora (wild orange) sauce. A specialty of the Bengal	

BALTI DISHES ■ ■ ■

A Punjabi stir-fry cuisine with freshly blended spices, tomatoes, peppers, onions & herbs. Choose from chicken, chicken tikka, lamb, lamb tikka, duck, prawn, king prawn, fish or vegetables. Baltis are served with nan bread.

Original Balti	£10.50
Zafran Special Balti	£11.50
A combination of lamb, chicken & prawns in our special sauce	
Shashlik Balti	£12.50
Choose from chicken, lamb or king prawn, with barbequed peppers, tomatoes, onions & mushrooms in our special balti sauce	
Tropical Balti	£11.00
Cooked with lychee & pineapple in our special balti sauce	
Tandoori King Prawn Balti	£14.50
King prawns marinated & cooked in our barbeque sauce	
Chilli or Naga Balti	£11.50
Saagwala Balti Cooked with spinach	£11.00
Mushroom Balti	£11.00
Garlic Balti	£11.00
Mix Vegetable Balti	£11.00
Vegan Vegetable Balti	£10.00

REGIONAL DISHES ■ ■ ■

Fried Chicken & Chips	£8.00
French Fried Chicken & Chips	£9.00
Plain Omelette & Chips	£7.00
Chicken, Mushroom, Prawn or Cheese (£1.50 extra)	
Chicken Nuggets & Chips	£8.00

BIRYANI DISHES ■ ■ ■

A Persian cooking technique served with a medium spiced sauce	
Chicken Biryani	£9.50
Served with saffron basmati rice & mild spices in a vegetable curry	
Lamb Biryani	£10.00
Served with saffron basmati rice, eastern spices & a vegetable curry	
Prawn Biryani	£9.50
Cooked with saffron basmati rice & served with a vegetable curry	
King Prawn Biryani	£12.50
Cooked with saffron basmati rice & served with a vegetable curry	
Tandoori King Prawn Biryani	£14.00
Tandoori king prawns with saffron basmati rice & served with a vegetable curry	
Tandoori Chicken Biryani	£10.00
Tandoori baked with saffron basmati rice & served with a vegetable massala sauce	
Vegan, Vegetable or Paneer Biryani	£9.00
Mixed vegetable or paneer cheese with saffron basmati rice & served with a vegetable curry	
Zafran Special Biryani	£11.50
Chicken, lamb, prawns & mushrooms with saffron basmati rice & served with a vegetable curry, garnished with an omelette	
Any Tikka Biryani	£1.00 extra

KIDS ■ ■ ■

Chicken Nuggets & Chips	£5.50
Fish Fingers & Chips	£5.50
Child Portion Curry Served with chips or rice	£7.00

VEGETARIAN & VEGAN MAIN DISHES ■ ■ ■

Our vegetarian specialties, you can also choose any curry dish on our menu to have with mixed vegetables or a vegetable of your choice	
Vegetable Curry	£6.50
Medium, Madras or Vindaloo. Mixed vegetables in a traditional sauce with fresh herbs & spices	
Aloo Chole Mumbai	£7.00
A spicy concoction of potatoes & chickpeas with ginger, green chillies & spices	
Mushroom Xacuti	£7.00
Mushrooms & Goan Xacuti Massala with coconut & various spices	
Bhaingan Bagaree	£7.00
Spiced aubergines with potatoes in a medium spiced sauce	
Vegetable Chilli Fry	£7.00
Vegetables cooked with chillies, onions, tomatoes & vinegar	
Shahi Rajma	£7.00
Spiced red kidney beans, onions & spices in a massala sauce	
Aloo Shimla Mirch	£7.00
Potatoes & bell peppers cooked with tomatoes, onions & spices	

Choice of Any Paneer Curries

VEGETARIAN SIDE DISHES ■ ■ ■

Saag Paneer or Mater Paneer	£5.00
Freshly made curd cheese with spinach or a creamy pea sauce	
Tarka Dhal	£4.50
Creamed lentils cooked in caramelised garlic, coriander, butter & spices	
Chana Massala	£4.50
Chick peas cooked in butter, onions & spices	
Bhindi Massala (Okra)	£4.50
Ladies fingers cooked in butter, onions & spices	
Mushroom Massala	£4.50
Mushrooms, onions & fresh herbs	
Bhaingan Massala	£4.50
Aubergines cooked with tomatoes, green peppers, onions, coriander & mild spices	
Sabzi Massala	£4.50
Vegetables cooked in butter, tomatoes, onions & green peppers	
Saag Bhajee	£4.50
Spinach fried in butter, onions & herbs	
Gobi Bhajee	£4.50
Cauliflower in spices & herbs, served dry	
Aloo Gobi	£4.50
Cauliflower & sautéed potatoes cooked dry, with tomatoes & green peppers in a medium sauce	
Saag Aloo	£4.50
Spinach, potatoes, fresh herbs & spices	
Bombay Aloo	£4.50
Potatoes cooked with herbs & spices, served dry	

RICE DISHES ■ ■ ■

Steamed Rice	£3.00	Limbu Rice (Lemon)	£4.00
Pilau Rice	£3.50	Kabuli Rice (Chick Peas).....	£4.00
Special Fried Rice	£4.00	Kichire Rice (Lentils)	£4.00
Egg Rice	£4.00	Coconut Rice	£4.00
Mushroom Rice	£4.00	Keema Rice (Mince Meat) ..	£4.00
Garlic Rice	£4.00	Palak Rice (Spinach).....	£4.00
Chilli Rice	£4.00	Vegetable Rice	£4.00
Onion Rice	£4.00	Mita Chawal (Sweet).....	£4.00
Chicken Tikka Rice	£4.80		
SUNDRIES ■ ■ ■			
Papadom	£1.00	Spicy Chips	£4.00
Massala Papadom	£1.20	Cucumber Raita	£3.00
Green Salad	£2.50	Onion Raita	£3.00
Chips	£3.20		

CHUTNEY & SAUCES ■ ■ ■

Chutney Tray	£4.50	Chutneys	£0.80
(selection of 5)		Mint sauce, mango, onion, lime, or coconut	

TANDOORI BREADS ■ ■ ■

Plain Nan	£3.00	Kulcha Lason	£4.50
Stuffed with spiced mince meat		Cheese, potatoes & onions	
Keema Nan	£3.80	Chicken Tikka Nan	£4.50
With a sweet stuffing of almonds & raisins		Tandoori Roti	£3.00
Peshwari Nan	£3.60	Chapati	£2.50
With a sweet stuffing of		Flat bread	
Garlic Nan	£3.60	Tortilla Wrap	£1.50
Garlic & Chilli Nan	£3.60	Paratha	£3.00
Cheese & Garlic Nan	£4.20	Buttered layered bread	
Pudina Nan	£3.60	Stuffed Paratha	£4.50
Garden mint		Stuffed with mixed vegetables	
Chilli, Cheese &		Chilli Aloo Paratha	£4.80
Keema Nan	£4.50	Spicy chilli & potatoes	
Kulcha Nan	£3.80		
Mixed vegetables			

ZAFRAN KEBABS ■ ■ ■

You can choose Plain Nan or Wrap.	
Other Nans of your choice will be 80p extra and with cheese nan £1 extra.	
All Kebabs are stir fried with onions & peppers, you can also spice it up with peppers & chilies. Extra Cheese £1.	
Choose: *Regular **Fiery ***Naga Burner & Herbs	
Chicken Tikka Kebab	£8.50
Lamb Tikka Kebab	£9.00
Mixed Kebab With lamb & chicken tikka	£9.50
Vegetable or Paneer Kebab	£8.50
Mixed vegetable or paneer cheese or both	
Zafran Special Kebab	£10.50
Chicken & lamb tikka, onions, green peppers & chilies	
Spicy Tandoori Sizzler	£9.50
Tandoori chicken, onions, green peppers & chillies	
Sweet Chilli or BBQ Tikka Kebab	£9.50 Mix £10.00
Chicken tikka fried with onions in a sweet chilli or bbq sauce	
Samosa Chat	£8.50
Curry Sauce & Chips Medium, Madras or Vindaloo	£4.50
Chicken Tikka Loaded Chips	£9.50
Regular or Spicy Chicken Tikka Chips	£9.00
Loaded Chips with Massala Sauce or Korma Sauce	£9.00

DRINKS ■ ■ ■

Cans	£1.20
Bottles 1.5Ltr	£3.00
Coke, Diet Coke	
Bottled Water	£1.00

HOW TO FIND US



NEW 2026 MENU

Zafran EXPRESS

FULLY OPEN KITCHEN

WITHIN 4½ MILE RADIUS
DELIVERY SERVICE AVAILABLE
PLEASE ASK FOR DETAILS WHEN ORDERING

FREE
Papadom, Mint Sauce & Onion Chutney

OPENING HOURS

Monday - Sunday:
5.00pm – 10.30pm

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49A Castle Drive, Cimla SA11 3YF

Tel: 01639 767976
www.zafranexpresscimla.co.uk

ZAFRAN SLAY THE DRAGON BOX - £30



Spicy or Massala Chips with Cheese, Chicken Tikka Biryani or Keema Rice, Mix Kebab, Chicken or Lamb Samosa, Onion Bhajee, Nan of your choice with a choice of Curry Sauce (Salad and Mint Sauce with 2 Cans of Soft Drink)

Imitated by many...equalled by none!

Food allergies and intolerances

Before ordering please speak to our staff about your requirements

STARTERS ■ ■ ■

Chicken Tikka	£4.50
Marinated diced chicken roasted on skewers in an Indian Tandoori clay oven	
Lamb Tikka	£5.00
Marinated diced lamb roasted on skewers in an Indian Tandoori clay oven	
Duck Tikka	£6.50
Marinated diced duck roasted on skewers in an Indian Tandoori clay oven	
Salmon Tikka	£6.00
Fillets of salmon lightly spiced and gently grilled over charcoal	
Paneer Tikka	£4.50
Paneer cheese marinated in tandoori spices then slow cooked in the tandoor	
Onion Bhaji	£4.00
Deep fried finely chopped onions with capsicum, coriander, fenugreek leaves, herbs & spices	
Chat	Chicken £4.50 Aloo £4.00
Chicken or cubed potatoes (Aloo) cooked in a sweet, sour, chat massala sauce	
Puree	£5.50
Chicken, lamb or prawn cooked in a dry medium sauce, served with fried bread	
King Prawn Puree	£6.50
Marinated and served in a rich sauce with deep fried leavened bread	
Tandoori Chicken	£4.50
1/4 tender chicken breast (on the bone), marinated in yoghurt and spices then broiled in the clay oven	
Tandoori King Prawns	£6.50
Marinated in yoghurt and spices then slowly broiled in the clay oven	
King Prawn Butterfly	£6.00
Whole king prawns, spiced and coated with breadcrumbs & deep fried	
Prawn Cocktail	£4.50
Juicy prawns in our house special sauce	
Kebab Platter	£6.00
A generous assortment of moreish chicken tikka, lamb tikka & sheek kebab	
Sheek or Shami Kebab	£5.00
Tandoori skewered or shami kebab (pan fried), finely minced meat, cooked with herbs & spices	
Rashmee Kebab	£4.00
Minced meat fried & flavoured with herbs & spices, topped with an omelette	
Golden Lamb	£6.00
Succulent lamb chops marinated in spices, baked golden in the tandoor	
Chicken Millennium	£5.00
Marinated chicken tossed with onions, garlic & green chillies	
Fish Pakora	£5.50
Fish cubes spiced in gram flour batter & deep fried	
Chicken Pakora	£5.00
Marinated and spiced in gram flour batter & deep fried	
Lamb, Chicken or Veg Samosa	£4.00
Aromatically spiced minced meat, chicken or vegetables, wrapped with light pastry pads & crispy fried	
Garlic Mushrooms	£4.00
Fresh mushrooms cooked in butter, garlic, herbs & spices	
Magic Mushrooms	£4.50
Mushrooms stuffed with minced lamb, coated with breadcrumbs & pan fried	
Pudina Paneer	£4.50
Paneer cheese marinated in our chef's selection of spices, cooked with mint, bell peppers & onions	
Chicken & Cheese Spring Rolls	£5.00
Chicken tikka slices, cheese with herbs & spices, wrapped in a savoury pastry	

Food allergies and intolerances

Before ordering please speak to our staff about your requirements

TREASURES FROM THE TANDOOR ■ ■ ■

Here at Zafran, we have perfected the art of this exciting cooking style from the North West Frontier. The finest ingredients undergo a lengthy marination and seasoning before being cooked in a high temperature in the Tandoor oven to achieve a unique taste and exotic fragrance. This is very healthy and if you require, we can make the dish with No Ghee and minimal oil for your health. Tandoori dishes are served with fresh green salad and mint yoghurt dip.

Chicken Tikka	£9.00
Boneless morsels marinated in yoghurt & spices, cooked in the clay oven	
Lamb Tikka	£10.00
Tender diced lamb marinated in yoghurt then cooked on skewers over flaming hot charcoal	
Duck Tikka	£12.50
Breast of duck marinated in exotic spices, cooked in the tandoor	
Paneer Tikka	£9.00
Cottage cheese with special herbs & spices, skewered & barbequed	
Salmon Tikka	£12.00
Succulent salmon flavoured with a blend of cumin & herbs, grilled in a clay oven	
Tandoori Chicken	£9.00
1/2 tender chicken (on the bone), marinated in yoghurt with herbs & spices, barbequed on skewers	
Tandoori Lamb Chops	£12.50
Marinated in a special blend of spices, grilled in the tandoor	
Tandoori Mixed Grill	£13.00
An extravagant assortment of tandoori chicken tikka, lamb tikka & sheek kebab, served with nan bread	
Tandoori King Prawns	£12.50
Marinated in yoghurt & spices, grilled in the tandoor	
Shashlik	Chicken £11.00 Lamb £11.50
Diced and marinated, cooked over charcoal with tomatoes, onions, green peppers & mushrooms	
King Prawn Shashlik	£14.00
Marinated in yoghurt & spices, slow cooked in the tandoor with onions, tomatoes, peppers & mushrooms	
Paneer Shashlik	£11.00
Cottage cheese marinated in herbs & spices and barbequed with onion, tomatoes, green peppers & mushrooms	
Sheek Kebab	£9.00
Minced meat with a blend of herbs & spices, barbequed on skewers in the oven	
Chelo Kebab	£10.00
Finely minced meat mixed with a delicate blend of herbs & spices, coated with red onions, spring onion, tomatoes & mixed peppers	

HOUSE SPECIALITIES ■ ■ ■

Choose Chicken, Lamb, Duck, King Prawn or Prawn (Duck & King Prawn £3 extra)

MILD	
Tikka Massala	£9.50
Cooked in oriental spices, tomatoes, butter & cream	
Pista Korma	£9.50
Cooked with cream, almonds, pistachios & our own blend of spices	
Tandoori Chicken Massala (May contain bones).....	£9.50
Baked boneless chicken in spices, tomatoes, butter & topped with cream	
Badam Passanda	£9.50
Cooked in yoghurt, cream, mixed nuts & spices, garnished with flaked almonds	
Makhani (Buttered)	£9.50
Cooked with herbs and spices in clarified butter & fresh cream	
Muli	£9.50
Cooked with butter, tomatoes, capsicum & spices, with cream on top	
Nawabi	£9.50
Mildly spiced with almonds, ground nuts & cream (a princely dish)	
Merango (Honey Chicken)	£9.50
A beautifully creamy dish cooked with honey & mangoes. Our mild house speciality	
Malaya	£9.50
A tropical combination of mild spices cooked with pineapple. Highly recommended for mild curry lovers	

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MEDIUM STRENGTH & ABOVE ■ ■ ■

Sali	£10.00
Cooked with dried apricots in a spicy massala, lavishly garnished with crisp straw potatoes	
Delight	£10.50
Cooked with minced meat, blended and cooked fairly hot with spices & herbs	
Syletwala	£10.00
Cooked with garlic, green beans, tomatoes, cumin & coriander	
Tikka Achari	£10.00
Cooked in a tantalising pickle massala	
Kochi	£10.00
Cooked in a medium spiced sauce with chopped garlic, ginger & caramelised onions. A firm favourite	
Korai	£10.00
Spices, chopped onions, capsicum & tomatoes. Speciality of the Khyber Pass	
Piazza Jafflong	£10.50
In a blend of exotic spices, onion rings & peppers	
Jalfrezi	£10.00
With green chillies, capsicum, coriander & ginger, a fairly spicy sauce	
Jaipur	£10.00
Cooked with spring onions, green peppers, mushrooms, spiced garlic & ginger sauce	
Tikka Hariyali	£10.00
In oriental spices, tomatoes, butter, spinach & topped with cream	
Kesuri	£10.00
Cooked with a wonderful flavour of methi leaves (fenugreek)	
Minted Massala	£10.00
With garden mint, cream, green chillies, onions & spices. A Zafran speciality.	

SEAFOOD ■ ■ ■

Fish Garlic Chilli Massala	£10.50
Diced fish grilled with garlic, chillies, tomatoes & coriander	
Fish Korai	£10.50
Diced fish grilled & fried with spices, tomatoes & capsicum	
Pangash Dhandas	£10.50
Pangash fish marinated in spices & cooked in a sauce of coconut, onions & cream	
Salmon Malaider	£11.50
Diced salmon fillets with chopped spinach, garlic & delicate spices in a creamy sauce	
Bengal Jhinga	£12.50
King prawns with garlic, green beans, tomatoes, cumin & coriander	
King Prawn Balchao	£12.50
Plump king prawns in a sweet & spicy sauce of coconut, tomatoes, diced chillies, garlic & tempered with vinegar	

OUR SIGNATURE DISHES ■ ■ ■

These signature dishes are our chefs speciality dishes, concocted by using almost alchemical skill & using the finest ingredients & spices

Green Curry (Shobuz).....	£10.00
Chicken, lamb, duck, prawn or king prawn, cooked with lemon grass, shredded coconut, galangal & fresh green chillies	
Red Curry (Laal Maas)	£10.00
A fiery Rajastani delicacy of tender lamb cooked in a blend of spices, dried red chillies, onions, garlic & yoghurt	
Adraki (Ginger)	£10.00
Chicken, lamb or prawn in a thick sauce of spices, browned onions, fresh herbs & shredded fresh ginger	
Chettinad	£10.00
Chicken, lamb or prawn in a sauce of black peppercorns, coconut, tomatoes, a blend of spices & dried red chillies	
South Indian Garlic Chilli Chicken	£10.00
Tandoori baked chicken cooked in fresh garlic & chilli sauce with crisp red chillies	
Kashu	£10.00
Tender chicken in a thick sauce with garlic, ginger, coconut, red chillies, crushed & whole cashew nuts	
BBQ Bangla	£10.00
Marinated diced chicken with fresh onions & exotic spices in a BBQ style sauce	
Zafran Special Nagawala (Ghost Chillies).....	£10.50
This extremely hot & fiery dish is cooked with the hottest bell peppers (NAGA), tomatoes, onions & fused with spices, BEWARE VERY HOT!	

THE CLASSICS ■ ■ ■

Delicious mouth watering old favourites that have been enjoyed by generations of curry lovers.

CURRY

A traditional curry sauce made to our own unique recipe using fresh herbs & spices. Select your own classic sauce from:- Medium, Madras, Vindaloo, Tinadaloo or Phal strength with ingredients from the following:

Chicken £8.00, Lamb £8.50, Prawn £8.50, Duck or Fish £3.00 extra, King Prawn £4.00 extra, Tikka Grilled £1.50 extra

Korma

Mild creamy sauce infused with fresh cream, almonds, coconuts & herbs. A mild dish for a delicate palate

Kashmir

A sauce flavoured with fresh herbs & spices, cooked with selected fruits for a mild creamy dish

Bhuna

Elegant medium strength dish with tomatoes, onions, capsicum & fresh spices for a rich thick sauce, full of flavour

Dupiaza

This dish contains diced and chunky onions, capsicum, tomatoes & a range of spices for a medium sauce d fairly dry Punjabi style

Rogan

Medium dish from Kashmir, cooked with onions, capsicum, fresh spices & glazed with fresh tomatoes

Saag

This classic with fresh chopped spinach cooked with butter, garlic & spices in a medium sauce, really tasty

Pathia

Parsi classic, sweet, sour & hot, all at the same time. Cooked with tomatoes & onions in a thick zesty sauce

Dhansak

A Parsi delicacy, slow cooked lentils with garlic & spices for a sweet, sour, hot sauce

Chana

Chicken cooked with chickpeas, fresh herbs & spices, served fairly dry Punjabi style

Any of the above made from the following dishes are available with:

Chicken £8.50, Lamb or Prawn £9.00, Paneer £8.50 Duck or Fish £3.00 Extra, King Prawn £4.00 extra and Tikka Grilled £1.50 extra



GLORIOUS SPICES OF GOA ■ ■ ■

The cuisine of Goa has a distinct culinary tradition due to its status as a Portuguese Colony for almost 450 years. This led to the introduction of many unusual ingredients and preparation techniques. Goan dishes have proven to be some of our most popular dishes

Goan Fish Curry	£10.50
Cooked in a thick coconut sauce with a blend of several rare spices	
Fish Xec Xec	£10.50
Simmered in a sour spicy sauce of coconut milk, dry chillies, garlic, ginger, pepper & tamarind juice	
Jhinga Caldeen	£12.50
King prawns with garlic, ginger, lime juice & creamed coconut, mixed with spices & chillies	
Chicken Shakuti	£10.00
One of our most popular dishes, a hot & spicy dish of Tandoori baked chicken, coconut cream & exotic spices	
Chicken Cafreal	£10.00
A hot & spicy dish of marinated chicken with garlic, ginger, lemon juice & green chillies	
Goa Chicken	£10.00
Hot & spicy with pineapple in a thick sauce of coconut & several rare spices	
Goa Lamb Vindaloo	£10.00
A fiery hot dish of marinated lamb cooked with potatoes, green chillies, paprika, tomatoes, fenugreek & coriander	
Goa Green Vegetables	£7.50
A fiery hot & spicy dish of mixed green vegetables & fresh green chillies	