

Saffron

INDIAN KITCHEN | BAR | EVENT CENTER

STARTERS

-  **CHILLI PANEER - 12**
Cottage cheese, bell pepper, onion mixed in a manchurian sauce
-  **GOBHI MANCHURIAN - 10**
Fried cauliflower mixed in a manchurian sauce
-  **MIX PAKORA - 6**
Onion, potato, spinach mixed with gram flour batter
-  **PANEER PAKORA - 10**
Cottage cheese mixed with gram flour batter
-  **PANEER TIKKA - 15**
Cottage cheese with house seasoning
-  **SAFFRON VEG GRILL - 13**
Trio of 2 veg samosa, mix pakora & paneer pakora
- SPRING ROLLS (5 PCS)**
 *Vegetable (6), Chicken (8)*
- SAMOSA (3 PCS)**
 *Vegetable (5), Chicken (8), Keema (9)*
- AMRITSARI FISH - 12**
Bone-less tilapia filet marinated in house batter
- CHICKEN 65 - 12**
Small chicken breast pieces, bell pepper, onion mixed with manchurian sauce
- CHICKEN PAKORA - 12**
Small chicken breast pieces mixed in gram flour batter
- GRILLED FISH - 22**
2 swai fillets with house seasoning
- SAFFRON MIX GRILL - 18**
Trio of chicken tikka, tandoori chicken & seekh kabab
- SHRIMP 65 - 18**
Shrimp, bell pepper, onion mixed with manchurian sauce

CHAAT

-  **PANI PURI - 8**
Hollow, crispy-fried puffed balls filled with potato, chickpeas, onions, spices and flavored water
-  **PAPRI CHAAT - 8**
Crispy fried-dough wafers served with chickpeas, boiled potatoes, yogurt, and chutneys
-  **SAMOSA CHAAT - 10**
Veg samosa topped with garbanzo beans, onions, yogurt, and chutneys
-  **RAJ KACHORI CHAAT - 6**
1 raj kachori stuffed with potatoes, chick peas, yogurt, onion, and chutneys

TANDOORI SPECIALS

-  **TANDOORI PANEER TIKKA - 15**
Cottage cheese with house seasoning grilled in the tandoor
- CHICKEN BOTI - 14**
Boneless chicken marinated overnight cooked in a tandoor
- MASALEDHAR LAMB CHOP - 26**
Marinated lamb chops grilled to perfection
- MURGH MALAI KEBAB - 20**
Chicken breast marinated In a juicy mixture of curd, cream, and spices grilled in a tandoor
- SEEKH KEBAB - 20**
Ground lamb skewers served with onions & bell-peppers
- TANDOORI CHICKEN**
Half (10), Full (18)
Leg quarter marinated overnight cooked in a tandoor
- TANDOORI FISH TIKKA - 22**
8 pieces of shrimp with house seasoning grilled in the tandoor
- TANDOORI SHRIMP - 25**
8 pieces of shrimp with house seasoning grilled in the tandoor

 **VEGAN**  **VEGATERIAN**

ALL PRICES LISTED ARE CASH PRICE!

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CHEF'S RECOMMENDATIONS

LAMB SHANK - 32

Lamb shank braised in a yogurt, cream, onion & tomato based sauce, seasons with mild aromatic Indian spices

MURGH MAKHANI LAJABAB - 18

STUFFED CHICKEN SAFFRONI - 28

Whole chicken breast stuffed with our special stuffing

VEG THALI - 28

Trio vegetables entrees served with basmati rice & naan, 1 veg samosa and gulab jamun

VEGETABLE ENTREES

ALOO GOBHI - 14

Cauliflower, potato sautéed with onion, ginger, garlic

BAINGAN BARTA - 14

Mash of roasted eggplant, onions, tomatoes, herbs and spices

BHINDI MASALA - 14

Okra, onions, tomatoes, & Indian spices & herbs

BOMBAY ALOO - 14

Mash of roasted eggplant, onions, tomatoes, herbs and spices

CHANNA MASALA - 14

Garbanzo beans cooked with a onion/tomato based gravy

DAL MAKHANI - 14

Mix of traditional beans with a drizzle of heavy cream

DAL TARKA - 14

Toor dal, moong dal and masoor dal simmered with spices

JALFRAZI - 14

Traditional Indian vegetable stir-fry

VEGETABLE ENTREES

KARAHI PANEER - 14

Cottage cheese topped with tomato/onion based gravy, and spices

MAKHAI MASALA - 14

Sweet corn in a tomato based curry & spices

MALAI KOFTA - 14

Fried potato balls, cheese, & mixed veggies covered in a creamy curry

MUTTER MASALA - 14

Green peas with tomato/onion based gravy, and spices

MUTTER MUSHROOM - 14

Mushrooms, peas in a tomato/onion curry

MUTTER PANEER - 14

Peas & cottage cheese in a tomato based curry & spices

NAVRATTAN KORMA - 14

Mixed vegetable & dry fruit in a tomato based curry

PANEER BURJI - 14

Grated paneer (cottage cheese) with peas and spices

PANEER MAKHANI - 14

Cottage cheese topped with tomato based gravy, spices & cream

PANEER MASALA - 14

Cottage cheese topped with tomato/onion based gravy, and spices

PALAK PANEER - 14

Spinach puree & cottage cheese, with a blend of spices

SARSON DA SAAG - 14

Mustard greens (sarson) & spices such as ginger & garlic

SHAHI PANEER - 14

Cottage cheese & spices in a tomato based curry

VEG KORMA - 14

Mix vegetables cooked with spices and a cream curry topped with almonds

VEGAN VEGATERIAN

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NON-VEG ENTREES

BUTTER CHICKEN - 16

Chicken marinated in yogurt, simmered in a creamy tomato based curry

CHICKEN MALAI MASALA - 16

Chicken simmered in a cream based curry

CHICKEN TIKKA MASALA - 16

Chicken marinated in yogurt, simmered in a tomato based curry

PUNJABI STYLE GOAT CURRY - 20

Goat curry served with authentic punjabi spicy

JALFRAZI

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, with Traditional Indian vegetable stir-fry

KERALA CURRY

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, simmered in a coconut milk curry

KORMA

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, cooked with spices and a cream curry topped with almonds

MADRAS

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, with a spicy dark red thick curry

MIRCH MAZEDAR

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, with a spicy tomato/onion based curry

MUSHROOM

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, sautéed with mushroom, onion, bell-pepper & spices in a tomato curry

ROGAN JOSH

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, braised with a curry and spices

NON-VEG ENTREES

SAAGWALA

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, marinated in a paste of coriander leaves, spices and simmered in a spinach curry

VINDALOO

Chicken (16), Shrimp (20), Fish (20), Goat (20), Lamb (25)

Choice of protein, simmered in a sweet, spicy and tangy curry

KEEMA MUTTAR - 20

Minced lamb with peas, potatoes and spices

SAFFRON BALTI GOSHT - 20

Goat curry served in a "balti bucket" topped with saffron flakes

BREADS

NAAN

Butter (2), Garlic (3), Bullet (5), Pishwari (5)

Traditional flour bread made in a tandoor

CHEESE NAAN

Plain (5), Garlic (6)

Traditional flour bread stuffed with cottage cheese made in a tandoor

TANDOORI ROTI - 3

Wheat flour flat bread made in a tandoor

LACHHA PARANTHA - 5

Unleavened layered flatbreads made with wheat flour

ONION KULCHA - 5

Flour bread stuffed with onion

MUSHROOM KULCHA - 5

Flour bread stuffed with mushroom

SAFFRON KULCHA - 5

Flour bread stuffed with seasonal vegetables and spices

KEEMA NAAN - 5

Flour bread stuffed with keema and spices

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RICE

-   **JEERA RICE - 8**
Basmati rice with cumin seeds drizzled on top
-   **MUTTAR PULAO - 8**
Basmati rice with peas
-   **KASHMIRI SAFFRON PULAO - 12**
Basmati rice with whole spices, nuts, dry fruits, saffron
-   **FRIED RICE - 14**
Basmati rice with peas, sautéed onions, & soy sauce
- BIRYANI**
  **Vegetable (12), Chicken (16), Shrimp (20), Goat (20), Lamb (20)**
A spiced mix of meat or vegetable, rice, traditionally cooked over an open fire in a leather pot

DESSERT

-  **SAFFRON RASMALAI - 4**
2 piece rasmalai with saffron flakes
-  **GULAB JAMUN - 4**
Fried balls of a dough made from milk powder, soaked in a sugar syrup
-  **RASGULLA - 4**
Ball shaped dumplings of chhena and seolima dough, cooked in a light sugar syrup
-  **GAJAR HALWA - 4**
Carrot based sweet dessert pudding
- ICE CREAM - 4**
FLAVORS: *mango, falooda, kesar pista, meetha paan & vanilla*
- ICE CREAM TRIO - 12**
-  **MITHAI ASSORTMENT - 8**
4 pieces of mixed traditional Indian sweets

SIDES

-  **PLAIN YOGURT - 5**
-  **RAITA - 5**
Traditional yogurt with spices
-  **ENGLISH CUCUMBER RAITA - 6**
-   **ONION/PICKLE SALAD - 4**
Sliced onions topped with pickled mangos/lemons
-  **KACHUMBER SALAD - 6**
Cucumber, onions, tomatoes, and fresh herbs
-   **PAPADUMS - 6**
6 pieces

BEVERAGES

-  **SPARKLING WATER - 3**
-  **SODA - 3**
Coke, Sprite, Coke Zero, Dr. Pepper, Fanta, Minute Maid Lemonade
-  **BOTTLE SODA - 4**
Coke, Sprite, Coke Zero, Diet Coke, Dr. Pepper, Fanta
-  **INDIAN SODA - 4**
Limca, Thumbs Up, Pakola, Fanta, Masala Soda
- FRESH LASSI - 5**
Mango, Salted, Sugar or Mint
-  **INDIAN MAAZA JUICE - 4**
Lychee, Guava
-  **BOTTLED JUICE - 4**
Apple, Orange
-  **ICED TEA - 3**
Sweetened, Unsweetened
- MASALA CHAI - 5**
- INDIAN COFFEE - 5**
- ROOH AFZA - 5**
-   **FRESHLY SQUEEZED SUGARCANE - 6**

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