



SAFFRON

INDIAN CUISINE

appetizers

KHATTA MEETHA BAINGAN sweet & sour eggplant	\$6.95	KALMI KABAB N marinated chicken wings grilled in clay oven	\$6.95
SAMOSA delicately spiced potatoes & peas wrapped in a flaky pastry	\$5.95	RESHMI KABAB tender roll of ground chicken with fresh coriander in aromatic spice cooked in clay oven	\$10.95
VEGETABLE PAKORAS mixed vegetable fritters	\$6.95	KABAB PLATTER N an assortment of tandoori delicacies	\$12.95
TADKA PANEER N homemade cottage cheese tempered with mustard seeds, curry leaves & tangy sauce	\$6.95	HARIYALI TIKKA S boneless chicken marinated in yogurt, mint, cilantro and green chili cooked on skewer in tandoor oven	\$7.95
ONION BHAIYA thinly sliced onion fritters	\$6.95	PATTHAR KA GHOSHT marinated thin slices of lamb grilled on a hot stone	\$7.95
LASUNI GOBI cauliflower florets battered - fried & served in a garlic sauce	\$6.95	BABY LAMBCHOPS baby lamb chops marinated in yogurt & spices grilled in tandoor oven	\$12.95
BHEL POORI puffed rice, diced potato, onions, tossed with fresh herbs, mint & tamarind chutneys	\$7.95	MANGO SHRIMP shrimp sautéed with mango, ginger & white pepper	\$8.95
ALOO TIKI mild spiced potato patties stuffed with lentils; pan grilled	\$5.95	SHRIMP BALCHAO SS classic Goan dish with succulent shrimp in a spicy chili masala sauce	\$8.95
CHESSY GARLIC BREAD freshly baked garlic bread served with a special dip (Saffron Specialty)	\$7.95	CHUTNEY SCALLOPS scallops sautéed with chopped onions, tomato & raisins	\$8.95

N CONTAINS NUTS

S SPICY

SS VERY SPICY

SSS EXTRA SPICY

*Allergens: This facility uses DAIRY, EGGS, SOY, NUTS & WHEAT preparations; any dish may contain traces of them.

18% GRATUITY MAY BE CHARGED FOR A TABLE OF 6+



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tandoori

TANDOORI VEGETABLES N	\$14.95	GILAFI SEEKH KABAB	\$16.95
assorted vegetables marinated in yogurt, cheese & spices grilled in tandoor oven		juicy skewered rolls of lamb spiced with clove, coriander, ginger, garlic, & broiled in tandoor oven	
TANDOORI CHICKEN	\$15.95	ADRAK KE PUNJE (Saffron Special) N	\$29.95
chicken marinated in yogurt & spices, broiled in tandoor oven		rack of lamb marinated in freshly chopped ginger, yogurt, spices & broiled in clay oven	
KASHMIRI GINGER TIKKA	\$15.95	MAHI FISH TIKKA	\$16.95
boneless chicken marinated with fresh ginger, garlic & spices cooked in a clay oven		marinated cubes of fresh salmon seasoned in aromatic herbs & spices	
LAMB SASHLIK	\$16.95	TANDOORI SHRIMP (Saffron Special)	\$25.95
cubes of lamb marinated in aromatic spices, served with grilled onions & bell peppers		jumbo shrimp seasoned in mild aromatic spices & herbs cooked in clay oven	
CHICKEN TIKKA	\$15.95	TANDOORI MIXED GRILL N	\$24.95
boneless chicken marinated in aromatic spices		an array of tandoori delicacies	

seafood

BAGAREY JHINGA (Saffron Special) N	\$18.95	HYDRABADI MACHLI KA SALAN	\$19.95
a unique preparation of shrimp in a tangy garlic sauce		fillets of fresh fish simmered in tamarind sauce with light aromatic spices	
LOBSTER MASALA N	\$25.95	FISH TIKKA JALFREZI	\$19.95
lobster tail meat cooked with garlic, onion, tomatoes flavored with fennel, cumin, cilantro, coconut milk & a touch of white wine		tandoori salmon tikka sautéed with onions, bell peppers, onion seed & cooked in a tangy tomato sauce	
JINGHA MALABAR	\$19.95	MALAI HALIBUT N	\$25.95
jumbo shrimp cooked with coconut milk, curry leaves & mild spices		Halibut flavored with mace & cardamom in a coconut sauce	
KADAI JINGHA S	\$19.95	FISH / SHRIMP SAAG	\$19.95
shrimps prepared in robust spice mix		fish or shrimp simmered in pureed spinach & spices	

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chicken

CHICKEN TIKKA MASALA	\$15.95	CHICKEN JALFREZI	\$15.95
marinated cubes of chicken grilled in tandoor oven & simmered in a mild creamy tomato sauce		chicken sautéed with onions, tomatoes, bell peppers & onions with a touch of tangy sauce	
CHICKEN SHAHI KORMA N	\$15.95	CHICKEN KALI MIRCH S	\$15.95
chicken cooked in Kashmiri korma sauce made of cinnamon, cardamom, almond & cashew sauce		chicken marinated in yogurt, spices & crushed black pepper	
CHICKEN HARA MASALA SS	\$15.95	CHICKEN VINDALOO SSS	\$15.95
chicken cooked in a green sauce with bell peppers & onions		tender pieces of chicken cooked with ginger, garlic, vinegar, red chilies & spices	
CHICKEN XACUTTI S	\$15.95	CHICKEN SAAG	\$15.95
chicken cooked with roasted coconut, onions & aromatic spices		chicken cooked with Fenugreek leaves & chopped spinach	
BUTTER CHICKEN	\$15.95	PISTACHIO CHICKEN N	\$15.95
tandoori chicken simmered in a rich tomato sauce		chicken simmered in onion & pistachio sauce	

lamb

LAMB SHAHI KORMA N	\$16.95	LAMB PASANDA	\$16.95
lamb cooked in a creamy cashew & almond sauce		lamb cooked in mild sauce of yogurt & saffron	
HYDERABADI LAMB CURRY	\$16.95	LAMB KALI MIRCH	\$16.95
small pieces of lamb in medium spiced curry sauce		lamb cooked with freshly ground pepper corns	
LAMB ROGANJOSH	\$16.95	LAMB XACUTTI SS	\$16.95
cubes of lamb cooked with onions, herbs & spices		spicy lamb & roasted coconut stew	
LAMB SAAG	\$16.95	LAMB VINDALOO SSS	\$16.95
succulent pieces of lamb simmered in freshly pureed spinach & spices		fiery stew of lamb & potato cooked with red chilies, garlic, ginger, cumin & vinegar masala	

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vegetable

ALOO GOBI MUTTER	\$12.95	MALAI KOFTA N	\$13.95
lightly spiced potatoes, cauliflower & green peas cooked in ginger & tomato sauce		mixed vegetable croquettes in a mild rich spiced cream sauce	
PANEER MAKHNI	\$13.95	NAVRATAN KORMA N	\$13.95
cubes of cottage cheese cooked in a rich tangy tomato cream sauce		a medley of fresh vegetables simmered in a rich korma sauce	
VEGETABLE HARA MASALA SS	\$13.95	CHANNA AMRITSARI	\$13.95
vegetables cooked in spicy green sauce of mint, green spicy chilies & cilantro		chickpeas cooked with tomatoes, cumin, garlic, red chilies & spices	
BAGAREY BAINGAN N	\$13.95	PALAK PANEER	\$13.95
baby eggplant cooked with peanuts, coconut, sesame seeds, red chilies & spices		cubes of homemade cheese smothered in freshly ground spinach with garlic & herbs	
BAINGAN KA BHARTA	\$13.95	GOBI PALAK	\$13.95
baked mashed eggplant with onions, tomatoes & fresh herbs		cauliflower and freshly pureed spinach with ginger & onion	
VEGETABLE JALFREZI	\$12.95	YELLOW TADKA DAL	\$13.95
assorted stir-fried vegetables prepared in a tangy sauce with onion seeds & touch of red vinegar		simmered yellow lentils tempered with ginger, garlic, cumin seeds & diced tomatoes	
BHINDI DO PYAZA	\$13.95	DAL MAKHNI	\$13.95
chopped okra cooked with onions & spices		assortment of lentils cooked overnight on slow fire, seasoned with herbs & spices	

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bread

NAAN	\$3.50	POORI	\$ 5.95
soft bread made of white flour baked in a Tandoor		a puffed, whole wheat bread	
GARLIC NAAN	\$3.95	ROTI	\$3.50
soft bread made of white flour topped with freshly chopped garlic		a whole wheat flat bread baked in clay oven	
PESHAWARI NAAN N	\$4.95	ALOO PARATHA	\$3.95
soft bread made of white flour stuffed with coconut, almonds & cashews		whole wheat stuffed with mildly spiced potatoes	
ONION KULCHA	\$3.95	LACHHA PARATHA	\$3.95
soft bread made of white flour stuffed with chopped onions		multi-layered, whole wheat bread topped with clarified butter	

rice

PLAIN RICE	\$2.95	VEGETABLE BIRYANI N	\$13.95
steamed basmati rice		Basmati rice & vegetables cooked in a sealed pot with aromatic spices	
JEERA RICE	\$2.95	CHICKEN DUM BIRYANI	\$14.95
Basmati rice flavored with cumin seeds		succulent pieces of chicken & Basmati rice cooked in a sealed pot with saffron	
LEMON RICE	\$4.95	LAMB BIRYANI	\$16.95
saffron flavored Basmati rice topped with green peas & carrots		succulent pieces of lamb & Basmati rice cooked in a sealed pot with saffron	
PEAS & CARROT PULAO	\$3.95	SHRIMP BIRYANI	\$18.95
Basmati rice cooked with peas & carrots		shrimp and Basmati rice & vegetables cooked in a sealed pot with aromatic spices	

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soups & salads

CREAME OF CELERY N soup made of celery, coconut & almonds	\$5.95	MIXED GREEN SALAD crunchy medley of fresh greens	\$5.95
TOMATO SOUP refreshing tomato soup	\$5.95	TROPICAL SALAD fresh greens with seasonal topical fruits	\$6.95
MULLIGATAWNY SOUP classic lentil soup made with tomatoes & a dash of blended spices and herbs	\$6.95		

accompaniments

PAPADAM crispy thin lentil wafers seasoned with cumin seeds & black pepper	\$1.95	MIXED PICKLE MANGO CHUTNEY pieces of mango in a sweet & tangy sauce	\$2.95 \$3.95
RAITA fresh hung yogurt with a blend of shredded cucumber, tomatoes, chopped coriander & cumin seeds	\$3.95	ONION RELISH blend of chopped onions, pureed tomatoes, vinegar & spices	\$2.95

desserts

RASMALI N homemade cottage cheese patties in sweetened milk with cardamom & pistachio	\$5.95	KHEER (RICE PUDDING) N Indian delicacy sweet dish made from milk, vermicelli & rice, garnished with nuts	\$5.95
GULAB JAMUN light pastry dumplings made from milk & honey in saffron syrup	\$5.95	GAJJAR KA HALWA N finely grated carrots cooked with honey, butter & nuts	\$5.95
KULFI N Indian ice cream flavored with nuts & saffron	\$5.95	ICE CREAM Choices: Mango or Chocolate	\$5.95

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