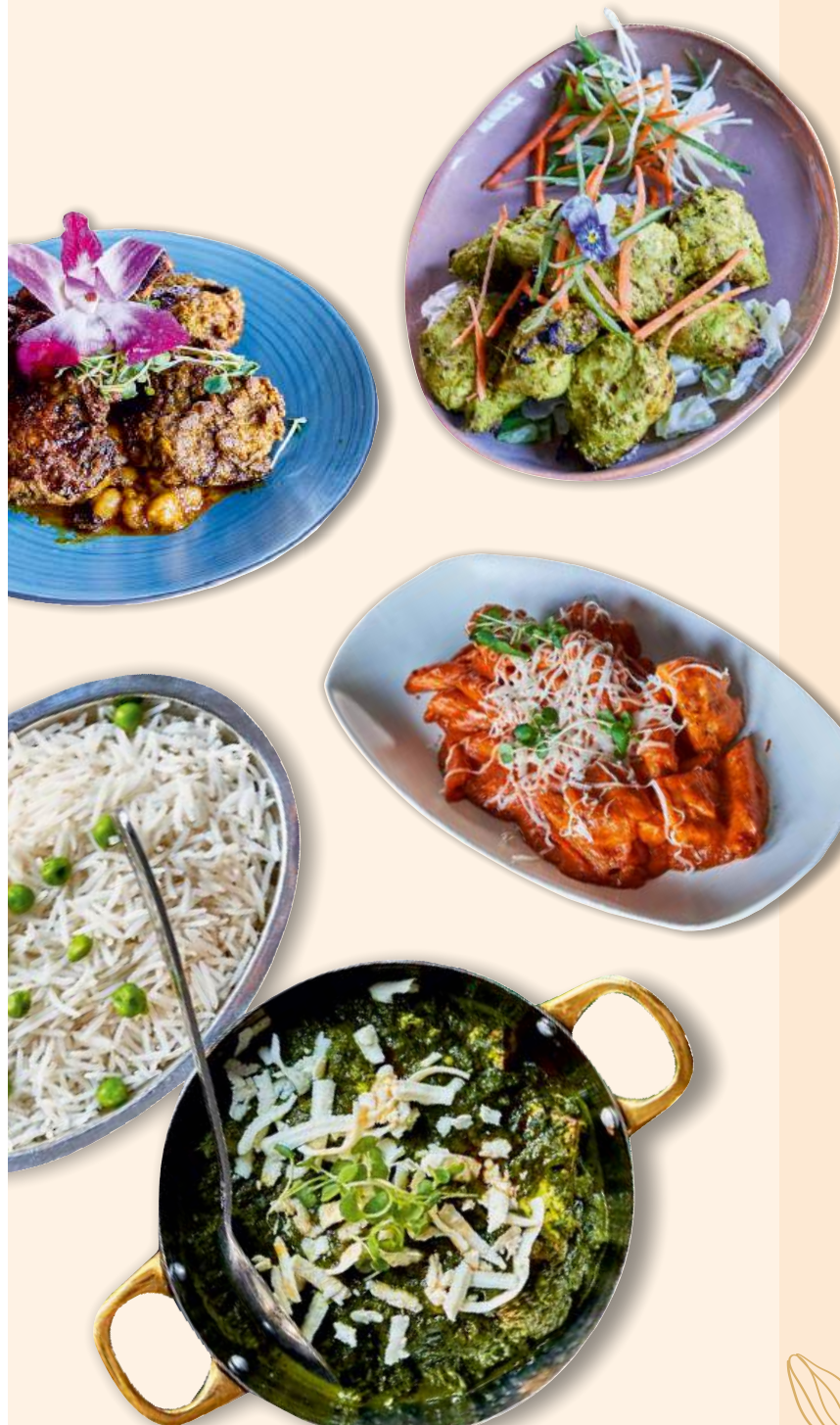




Bar. Fine Indian Dining.
Refreshing Cafe & Irresistible Cakes



Tandoor

Saffron Paneer \$14 | Chicken Tikka \$16
(cottage cheese / chicken tenders, infused yogurt and spices)

Hariyali Paneer \$14 | Chicken Tikka \$16 | Lamb Chops \$28
(marinated in fresh green herbs, yogurt & tandoori spices)

Tandoori Shrimp \$16
(shrimp marinated in yogurt & tandoori spices)

Tandoori Salmon \$26
(salmon fish filet marinated in yogurt & tandoori spices)



Soups

Garlic & Mushrooms Soup \$6
(Indian soup made with mushrooms, onion, garlic and flavored with aromatic spices)

Sweet Corn Soup \$6 | w/Chicken \$8
(creamy Chinese soup made with sweet corn kernels and flavorful broth)

Manchow Soup \$6 | w/Chicken \$8
(Indo-Chinese soup with mixed vegetables, soy sauce and oriental spices)

Appetizer

Amritsari Fish Fry \$15
(marinated white fish, fried with chickpea batter, spice blend and carom seeds)

Saffron Fried Calamari \$15
(tender squid rings are coated with a saffron special spice batter, fried and tossed in house sauce)

Gobi Garlic \$12
(cauliflower florets are stir-fried with garlic, spices and herb sauce)

Veg Manchurian \$14
(Indo-Chinese dish prepared with vegetable dumplings, fried and tossed in a savory and tangy sauce)

Wings – Bollywood \$14 | Schezwan \$14 | Butter \$14
(crispy chicken wings with traditional Indian flavors)

Saffron Chicken \$14
(bite-size pieces of chicken are marinated in a flavorful yogurt and fried)

Indian Street Food

Pani Puri \$10
(crispy, hollow, fried ball called puri filled with potato and then dipped in a tangy flavorful water)

Dahi Puri \$12
(crispy puris filled with a mixture of spiced potatoes, chickpeas, chutneys and topped with creamy yogurt)

Samosa \$10
(savory pastry stuffed with potato, green peas, cashews and fried)

*We prepare each dish to your dietary needs and preference of spice level (mild, medium or spicy). Very mild and extra spicy are also available upon request. Please also inform your server of any food allergies or any other special requests.

Samosa Chat \$12
(chopped samosa, topped with chickpea stew, yogurt, chutneys and garnish)

Mix Veg Pakoda (Fritters) \$12
(crispy fritters made with vegetables, onion, potato, cauliflower, bell pepper, gram flour, spices and herbs)

Paneer Tikka Sandwich \$14
(marinated grilled paneer is layered between bread slices)

Chicken Tikka Sandwich \$16
(marinated grilled chicken is layered between bread slices)

Papadi Chat \$12
(Indian Nachos topped with chickpea, yogurt, spices and chutneys)



Salad's

Chicken Shawarma Salad \$14
(Juicy marinated chicken, iceberg, cucumber, tomato, onion, garlic yogurt dressing)

Saffron House Salad \$10
(mixed lettuce, tomatoes, cucumber, onion with lemon dressing)

Entrees

VEG

Mutter Paneer \$18
(cottage cheese & green peas cooked in a rich onion-tomato gravy with spices)

Paneer Butter Masala \$18
(cottage cheese cooked in a velvety tomato gravy with butter and cream)

Veg Kolhapuri \$16
(mixed vegetable cooked in a thick and aromatic gravy with coconut and Kolhapuri spices)

Navratan Korma \$18
(A classic dish of nine vegetables and nuts, flavorful and creamy)

Malai Kofta \$18
(fried dumplings of potato, paneer, nuts made with tomato gravy and aromatic spices)

Dal Tadaka \$16
(cooked lentils, tempered with aromatic spices) (nf)

Bhendi (Okra) Masala \$18
(stir-fried okra with onion, tomato and spices)

Chana (Chole) Masala \$18
(chickpeas cooked in a rich gravy with traditional Indian spices)

Dal Makhani \$16
(buttery black lentils, aromatic spices, cream)

Aloo Gobi Mutter Masala \$16
(potatoes, cauliflower, green peas cooked with onion, tomato and cilantro)

Available Upon Request:



Nut's Free



Milk



Gluten Free



Vegan

NON-VEG

Korma – Chicken \$20 | Lamb \$22 | Goat \$24 | Shrimp \$20
(Mughal inspired, Royal Indian dish cooked in a creamy and aromatic gravy of nuts and spices)

Tikka Masala – Chicken \$20 | Lamb \$22 | Goat \$24 | Shrimp \$20 | Paneer \$18
(grilled in Tandoor and cooked with spices and herbs in a rich creamy Tomato based gravy)

Saag (Spinach) – Chicken \$20 | Lamb \$22 | Goat \$24 Shrimp \$20 | Paneer \$18
(creamy, spinach-based sauce with spices, resulting in a rich and flavorful curry)

Vindaloo – Chicken \$20 | Lamb \$22 | Goat \$24 | Shrimp \$20
(spicy & tangy Indian curry from Goa)

Delhi Wale Butter Chicken \$20
(grilled tandoori chicken cooked with special herbs, rich buttery tomato curry)

Shrimp Kadhai \$20
(shrimp, onion and bell peppers gravy, cooked with traditional spices)

Moilee Curry Fish \$20 | Shrimp \$20
(white fish in Moilee curry, a spicy and coconut dish of Portugese settlers in India,)(nf)

Railway Classic Curry – Chicken \$20 | Lamb \$22 | Shrimp \$20 | Goat \$24
(Tender meat and potatoes in gravy, has its origins from the British colonial era in India)

Rice Option's

Biryani's – Chicken \$20 | Lamb \$22 | Goat \$24
(fragrant Basmati rice, aromatic spices, caramelized onion and boiled egg, served with raita)

Mix Vegetable Biryani \$18
(fragrant Basmati rice, aromatic spices, caramelized onion and served with raita)

Saffron Rice \$6
(premium Basmati rice, delicately infused with the essence of saffron)

Cardamom Rice \$6
(Basmati rice infused with cardamom)

Ghee Rice \$6
(Basmati rice tossed in clarified butter)

Steam Rice \$5
(Basmati rice prepared through gentle steaming)



Indo Chinese

Hakka Noodles – Veg \$14 | Mushroom \$14 | Chicken \$15
(stir-fried noodles with vegetables, seasoned with soy sauce and spices)

Fried Rice – Veg \$14 | Mushroom \$14 | Chicken \$15
(stir-fried rice with vegetables, seasoned with soy sauce and spices)

- *Our kitchen uses the same utensils and equipment for processing dairy and Nuts
- *20% Gratuuity added for parties of six or more people.

Saffron Exclusive

Kashmiri Lamb Shank With Rogan Josh \$30
(slow-cooked lamb shank, immersed in a luscious and aromatic rogan josh curry) (nf)

Chicken Shawarma \$20
(juicy Marinated chicken grilled in a tandoor, wrapped in naan bread) (nf)

Ghee Roast Chicken \$22 | Mutton (Goat Bone-In) \$25
(choice of meat, roasted in clarified butter and a special blend of spices)

White Curry Pasta Veg \$18 | Chicken \$20 | Shrimp \$22
(a creamy delight, our pasta is bathed in a rich and velvety white curry sauce) (nf)

Tikka Masala Pasta Veg \$18 | Chicken \$20 | Shrimp \$22
(pasta with succulent tikka marinated with aromatic spices and tikka sauce)

Chur Chur Naan \$16
(stuffed naan bread with paneer, potatoes and spices, served with Dal Makhani i.e. black lentils)

Mushroom Masaledar - Lamb \$24 | Chicken \$22
(a fragrant blend of spices, tomatoes and onion resulting in delightful curry)

Jalfrezi Chicken \$20 | Lamb \$22
(a tomato-based curry made with boneless chicken, bell pepper and onion)

Breads

Naan – Plain \$5 | Butter \$5 | Garlic \$6 | Cheese \$8
Chili \$6 | Bullet Naan \$8 | Rosemary \$6 | Kashmiri \$8
Honey Ginger \$6 | Cheese Garlic \$8

Roti – Plain \$5 | Butter \$5 | Garlic Roti \$5



Sides

Onion Chutney \$5
(Onion, ketchup, chili flakes, seasoning)

Mix Veg Raita \$5
(Tomato, Cucumber, yogurt)

Burani Raita \$5
(Creamy yogurt, cumin/ chili powder and flavored Garlic)

Indian Style Plain Yogurt \$5



Beverage

Mango Lassi \$8 | Rose Lassi \$8 | Masala Chai \$5 | Herbal Tea \$4

Desserts

Gulab Jamun \$6 | Gulab Jamun Rabbadi \$8
Rasmalai \$6 | Kulfi \$6

- *We preparing our dishes with organic produce from local farms, sustainable seafood, and natural free-range poultry and meats wherever possible.



Modern Desserts

Fudge Cake \$5.99
Pistachio Delight \$4.75
Red Velvet \$4.59
Carrot Cake \$4.99
Lemon Cake \$3.99
Vanilla Oreo Cake \$3.99
Choco Oreo Cake \$4.25
Choco Chip \$4.25
Chocolate Delight \$4.25
Strawberry Shortcake \$4.25
Mango Delight \$3.99
Black Forest \$3.99
White Forest \$3.99
Tres Leches \$3.99
Saffron Delight \$4.25
Tiramisu \$4.25
Cassata \$4.25
Cream Horns \$3.49
Serra Durra \$3.25
Gulab Jamun Cheesecake \$6.99
Strawberry Cheesecake \$5.25
Blueberry Cheesecake \$5.25
Key Lime Pie \$5.25
Saffron Baked Yogurt \$3.75
Vanilla Flan \$3.49
Brownie Chocolate/ Walnut \$3.49

Whole Cake's

We have 8” cakes available and for larger sized cakes /Bespoke cakes, please contact us.