



**\*Disclaimer:**

Our Menu items may contain Allergens or come into contact with Allergens during preparation. Please Inform our staff of Any Allergies or Dietary Restrictions you have Before placing your Order. We will do our best to Accommodate your Needs.

# APPETIZERS

## From the Tandoor

(A Tandoor is a traditional clay oven used in South Asian cuisines to cook dishes at high temperatures, giving them a smoky flavor and tender texture).

### Saffron Paneer Tikka ●🌶️

Paneer (cottage cheese) is marinated in saffron-infused yogurt and spices, then grilled to perfection, resulting in a flavorful and aromatic dish with a golden hue. Contains: **Dairy, Chickpea flour**

\$16

### Pahadi Himalayan Paneer Kabab ●🌶️

Paneer (cottage cheese) is marinated with Pahadi (mountain) spices and grilled, offering a taste of the Himalayan region with a delightful blend of herbs and smoky flavors. Contains: **Dairy**

\$16

### Chicken Tikka ●🌶️

Succulent pieces of marinated chicken, seasoned with aromatic spices, and grilled in Tandoor, delivering a combination of smoky and tangy flavors. Contains: **Dairy, Chickpea flour**

\$18

### Saffron Special Chicken Tikka ●🌶️

Boneless chicken marinated and seasoned with Saffron Special spices and Sauce, grilled in the Tandoor. Contains: **Dairy**

\$18

### Pahadi Himalayan Chicken Kabab ●🌶️

Tender chicken pieces marinated with traditional Pahadi(mountain) spices, fresh herbs and yogurt, then grilled to smoky perfection, offering a taste of the Himalayan region. Contains: **Dairy**

\$18

### Coffee Marinated Lamb Chops ●🌶️

Succulent Lamb chops are infused with coffee and a blend of spices, an aromatic taste profile that complements the meat's natural flavors. The coffee's earthiness adds a delightful twist to this delectable grilled Lamb preparation. Contains: **Dairy**.

\$25

### Amritsari Fish Fry ●🌶️

Amritsari Fish Fry is a popular North Indian dish. Fish fillets are marinated in a blend of spices, gram flour, and carom seed, then deep-fried to crispy with delightful combination of flavors and textures. Contains: **Chickpea flour**

\$18

### Saffron Fried Calamari ●🌶️

Tender calamari rings are coated with a saffron Special spiced batter, deep-fried to a crispy golden texture, and served with a side of zesty dipping sauce. Contains: **Wheat flour**

\$15

### Tandoori Fish ●🌶️

Marinated Fish in a mixture of yogurt and tandoori spices, baked in a tandoor until tender and charred, in a flavorful and succulent dish. Contains: **Dairy, Chickpea Flour**

\$20

### Tandoori Salmon ●🌶️

Marinated Dish Salmon in a mixture of yogurt and tandoori spices, baked in a tandoor until tender and charred, in a flavorful and succulent dish. Contains: **Dairy, Chickpea Flour**

\$22

## From the Oriental Wok

### Gobhi Garlic ● 🌶️

Cauliflower florets are stir-fried with garlic, spices, and herbs sauce, The combination of tender cauliflower and the pungent taste of garlic with hint of Indo-Chinese taste. Contains: **Wheat Flour**

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\$15

### Veg Manchurian ● 🌶️

Indo-Chinese dish prepared with vegetable dumplings deep-fried and then cooked in a savory and tangy sauce, offering a flavorful and crispy texture that delivers a delightful blend of Indian and Chinese flavors.

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\$14

### Chicken Lollipop (Frenched winglets) ● 🌶️

Chicken wings are cut and shaped to resemble lollipops, marinated in an Indo-Chinese flavorful batter, and deep-fried to crispy perfection. Served With Szechwan sauce dip. Contains: **Wheat flour**

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\$16

### Chicken Chilly ● 🌶️🌶️

Tender chicken pieces are sautéed with bell peppers, onions, and a spicy chili sauce, creating a delectable fusion of juicy chicken with the bold and tangy flavors of the sauce.

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\$20

### Chicken Cigar Roll ● 🌶️

Spiced ground chicken is rolled in thin pastry sheets, resembling cigars, and deep-fried golden and crunchy. Contains: **Wheat flour**

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\$16

### Chicken 65 ● 🌶️🌶️

Bite-sized pieces of chicken are marinated in a flavorful blend of spices and deep-fried. With spicy and tangy taste. Contains: **Dairy**

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\$16

### Szechwan Wings ● 🌶️

Chicken wings are marinated in a Szechwan sauce, deep-fried until crispy, tossed in a bold and tangy glaze, delivering a delicious combination of Hot and savory Oriental taste.

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\$16

### Butter Chicken Wings ● 🌶️

It's an Indian Indulgence Butter Chicken Wings, Creamy-Spiced Crispy bites giving Rich Delight of Traditional Indian Flavor. Contains: **Dairy and Nut**

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\$16

### Bollywood Wings ● 🌶️

Crispy chicken wings tossed in spicy sauce and fiery chili flavor, offering Indian traditional Flavors.

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\$16

### Masala Fries

Crispy fries tossed in a spicy dry house seasoning.

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\$8

### French Fries

\$8

## From the streets of India

### Golgappa Shots ● 🌶️

Crispy hollow puris are filled with tangy flavored water, spicy chickpea filling, tangy-spicy chutneys, presented as bite-sized shots, offering a burst of flavors. Contains: **Refined flour**

\$10

### Dahi Puri ● 🌶️

Crispy puris are filled with a mixture of spiced potatoes, chickpeas, and chutneys, then topped with creamy yogurt. sweet and savory chaat with a burst of flavors. Contains: **Refined flour, Dairy**

\$12

### Vada Pav Slider ● 🌶️🌶️

Deep fried Spicy potato covered with flavored chickpea flour batter, sandwiched in small slider buns with chutneys and accompaniments. Contains: **Peanuts, Chickpea flour**

\$12

### Samosa ● 🌶️

Crispy samosas are crushed and topped with spiced chickpeas, yogurt, chutneys, and various garnishes, creating delightful combination of textures and flavors. Contains: **Nuts, Refined flour**

\$10

### Samosa Chaat ● 🌶️

Crispy samosas are crushed and topped with spiced chickpeas, yogurt, chutneys, and various garnishes, creating delightful combination of textures and flavors. Contains: **Nuts, Refined flour**

\$12

### Mix Veg Sandwich ● 🌶️

Wholesome sandwich filled with a medley of grilled vegetables, layered with cheese, sweet-spicy chutneys, and herbs, accompanied with Crispy Masala fries. Contains: **Dairy, Refined flour**

\$10

### Paneer Tikka Sandwich ● 🌶️

Marinated and grilled paneer (cottage cheese) is layered between slices of bread with mint chutney, onions, and veggies, with a delightful blend of Indian flavors. Contains: **Dairy**

\$12

### Dahi ke Kabab ● 🌶️

Indian vegetarian appetizer made with hung yogurt (Dahi), mixed with spices, herbs, and binders, then shaped into patties and shallow-fried until crispy and golden. giving texture of a tangy and savory taste. Contains: **Dairy**

\$15

### Mix Veg Pakoda (Fritters) ● 🌶️

Indian snack made with a combination of mixed vegetables, such as onions, potatoes, and spinach, mixed with chickpea flour and spices, then deep-fried to a crispy and golden-brown perfection. Contains: **Chickpea flour**

\$12

### Cheese and Jalapenos Kachori ● ● 🌶️🌶️

A cheesy and spicy mixture in jalapenos, cheese, and aromatic spices, dipped in gram flour batter then deep-fried to a crispy, fusion of flavors that gives twist to the traditional kachori. Contains: **Chickpea flour**

\$14

### Saffron Special Club Sandwich ● ● 🌶️

Sandwich filled with a medley of Saffron Special Potato Filling, layered with cheese and veggies, Chicken or Paneer Filling and sweet-spicy chutneys, and herbs, accompanied with Crispy Masala fries. Contains: **Nuts, Dairy**

\$15

### Chicken Tikka Sandwich ● 🌶️

Tender chicken tikka pieces, marinated in spices and grilled to perfection, layered between bread slices with mayo, lettuce, and tomato, a delightful fusion of Indian flavors and a classic sandwich. Contains: **Dairy**

\$15

# SOUPS



## Garlic and Mushroom Shorba ● 🌶️

Indian soup made by flavored Mushrooms cooked with garlic, onions, and aromatic spices, creating a comforting and hearty broth with a delightful balance of earthy mushroom and the pungent taste of garlic. Contains: **Dairy**

\$8

## Tomato Shorba ● 🌶️

Indian soup made with ripe tomatoes, onions, garlic, and aromatic spices, blended to a smooth consistency, with tangy and flavorful broth and garnished with fresh herbs. Contains: **Dairy**

\$8

## Sweet Corn Soup ● 🌶️

Creamy Chinese soup made with sweet corn kernels, vegetables, and a flavorful broth, offering a comforting and delectable taste of sweet and savory Oriental flavor.

\$8

## Vegetarian Hot and Sour Soup ● 🌶️

Tangy and spicy Chinese-inspired soup made with a variety of vegetables, tofu, and a flavorful broth, featuring a harmonious blend of hot chili and sour vinegar, providing a satisfying and zesty taste. Contains: **Soy, Dairy**

\$8

## Vegetarian Manchow Soup ● 🌶️

Indo-Chinese soup made with mixed vegetables, soy sauce, and a variety of spices, garnished with fried noodles and fresh green onions, offering a spicy and tangy flavor with a delightful crunch. Contains: **Soy**

\$8



## Chicken Hot and Sour Soup ● 🌶️

Flavorful Chinese soup made with tender chicken, vegetables, and a spicy-sour broth enriched with soy sauce and vinegar, creating a delicious blend of heat and tanginess. Contains: **Soy**

\$10

## Chicken Manchow Soup ● 🌶️

Indo-Chinese soup made with finely chopped vegetables, shredded chicken, and fried noodles, seasoned with soy sauce and spices, delivering a delicious and hearty fusion of flavors and textures. Contains: **Soy**

\$10

## Chicken Sweet Corn Soup ● 🌶️

Chinese-style soup made by tender chicken and sweet corn kernels are simmered in a creamy broth, seasoned with soy sauce and spices, giving flavorful combination of chicken and sweetness. Contains: **Dairy**

\$10

# SALADS

## Chicken Tikka Caesar Salad 🌶️🌶️

Fusion Salad includes grilled chicken tikka pieces served over a classic Caesar salad base, combining the flavors of Indian spices with the creamy dressing and crisp greens, offering a delicious and unique twist on the traditional Caesar salad. Contains: **Dairy, flour**.

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\$14

## Chicken Pasta Salad 🌶️🌶️

Delightful dish featuring tender chicken pieces mixed with cooked pasta, fresh vegetables, tossed in creamy dressing, with combination of textures and flavors. Contains: **Flour, Dairy**

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\$14

## Avocado Shrimp Salad 🌶️🌶️

Light and refreshing dish featuring succulent shrimp, ripe avocado, crisp vegetables, and a zesty dressing, creating a delightful combination of flavors and textures. Contains: **Dairy**

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\$16

## Shrimp Cocktail Salad 🌶️🌶️

Chilled cooked shrimp served with a tangy cocktail sauce and a bed of fresh greens, offering a delightful blend of sweet shrimp and zesty flavors with hint of spiciness.

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\$16

## Saffron Garden Salad ●

Refreshing and flavorful salad made with a mix of lettuce, cucumber, and tomatoes, onions and seasonal veggies combined with traditional Indian ingredients chaat masala, lemon juice, and cilantro, offering a zesty and tangy taste with crunch texture.

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\$10

## Chefs Special Salad ●

Chef's Special Salad is a tantalizing creation by the chef, featuring a unique combination of fresh greens, seasonal vegetables, proteins, and a flavorful dressing, showcasing culinary expertise and creativity. Contains: **Nut, Dairy**

\$12

# Main Course

## Taste of India



<h3>Special Palak (Spinach) Paneer ● 🌶️</h3> <p>Soft paneer (Indian cottage cheese) is cooked in a creamy spinach (palak) gravy, spiced with aromatic herbs and spices, blend of flavors with vibrant green color. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Paneer Kadhai ● 🌶️</h3> <p>Paneer (Indian cottage cheese) is cooked with a mix of colorful bell peppers, onions, tomatoes, and kadhai masala, resulting in a flavorful and aromatic preparation, giving traditional Indian vibrant texture. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Aloo Gobhi Masala ● 🌶️</h3> <p>Potatoes and cauliflower cooked with a medley of spices, onions, tomatoes, and fresh cilantro, resulting in a savory and aromatic curry.</p>	\$16
<h3>Paneer Tikka Masala ● 🌶️</h3> <p>Grilled paneer tikka pieces are simmered in a rich and creamy tomato-based gravy, spiced with aromatic masalas, creamy delectable vegetarian curry served with Steamed rice. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Saffron Special Paneer Butter Masala ● 🌶️</h3> <p>Paneer (Indian cottage cheese) is cooked in a velvety tomato-based gravy, enriched with butter and cream, delivering a luscious and indulgent vegetarian curry, creamy texture and delightful blend of spices. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Veg Kolhapuri ● 🌶️🌶️</h3> <p>Mixed vegetables cooked in a thick and aromatic gravy, enriched with coconut and traditional Kolhapuri spices, offering a fiery and savory taste that is a signature dish of the Kolhapur region in Maharashtra, India. Contains: <b>Nuts, Dairy</b></p>	\$16
<h3>Bhindi Masala ● 🌶️</h3> <p>Okra (bhindi) is stir-fried with onions, tomatoes, and a blend of spices, in a flavorful and aromatic vegetarian curry, tender yet crunchy texture and savory taste. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Mutter Paneer ● 🌶️</h3> <p>Paneer (Indian cottage cheese) and green peas (mutter) are cooked in a rich tomato-based gravy with spices, creating a flavorful and creamy texture and the perfect balance of spices. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Mix Vegetable Handi ● 🌶️</h3> <p>Mixed Vegetable Handi(Pot) is a delightful Indian curry featuring a medley of colorful vegetables cooked in a creamy and spiced tomato-based gravy, resulting in rich and aromatic dish that wholesome and flavorful. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Malai Kofta ● 🌶️</h3> <p>Paneer (Indian cottage cheese) and vegetables are blended to form koftas, simmered in a luscious tomato-based gravy with aromatic spices, creating a delectable and unique fusion. Contains: <b>Nuts, Dairy</b></p>	\$18
<h3>Navratan Korma ● 🌶️</h3> <p>A classic Indian dish that consists of a flavorful and creamy curry made with a mix of nine (navratan) vegetables, nuts, and fruits, providing a harmonious blend of textures and tastes</p>	\$18
<h3>Tadkewali Dal / Dal Makhani ● 🌶️</h3> <p>Indian Lentil dish, cooked lentils are tempered with aromatic spices, such as cumin, mustard seeds, and asafetida, resulting in a flavorful and aromatic dal simple yet flavorful preparation.</p>	\$18

## Amritsari Chole Bhature ● 🌶️

Punjabi dish, featuring spicy and tangy chickpea curry (chole) served with fluffy deep-fried bread (bhature)

\$18

## Amritsari Chole Masala ● 🌶️

Punjabi dish featuring chickpeas cooked in a rich, spicy gravy, flavored with traditional Indian spices for an authentic and delicious taste.

\$18



## Saffron Special Butter Chicken ● 🌶️

Tender chicken is marinated in a Saffron special spice and herbs blend, then cooked in a rich and creamy tomato-based gravy with butter, nuts, and aromatic spices, offering a delectable and opulent taste experience. Contains: **Nuts, Dairy**

\$20

## Chicken Tikka Masala ● 🌶️

Marinated chicken pieces are grilled in tandoor and cooked in a spiced tomato-based gravy with cream, creating a rich and flavorful curry, tender chicken and the perfect balance of smoky and creamy taste. Contains: **Nuts, Dairy**

\$20

## Chicken Korma ● 🌶️

Mughal-inspired Royal Indian dish in which chicken is cooked in a creamy and aromatic gravy, made with yogurt, nuts, and a blend of spices, offering a mild and flavorful taste with hint of sweetness. Contains: **Nuts, Dairy**

\$20

## Chicken Vindaloo ● 🌶️🌶️

Spicy and tangy curry from Goa where chicken is marinated in a fiery blend of vinegar, red chilies, and aromatic spices, creating a bold and intense flavor with fiery kick and rich taste.

\$20

## Lamb/Goat (Bone-in) Vindaloo ● 🌶️🌶️

A fiery and aromatic curry dish with tender lamb or goat meat marinated in a spicy blend of vinegar, chilies, garlic, and aromatic spices, cooked to perfection for a rich and bold flavor experience

\$22

## Palak (Spinach) Chicken \$20/ Lamb Curry \$22 ● 🌶️

Chicken is cooked in a flavorful spinach (palak) gravy, enriched with spices and aromatic herbs, offering a vibrant green curry, its combination of tender chicken or Lamb the goodness of spinach.

## Chicken Ghee Roast \$20/ Mutton Ghee Roast \$22 ● 🌶️

A South Indian dish where succulent pieces of chicken or mutton (Bone-in) are roasted in ghee (clarified butter) and special blend of spices, rich, aromatic, and flavorful preparation. Contains: **Dairy**

## Lamb Korma ● 🌶️

Tender lamb cooked in a creamy, spiced gravy, often flavored with nuts and saffron. It combines a harmonious blend of flavors

\$22

## Lamb/Goat (Bone-in) Curry ● 🌶️

Featuring tender meat simmered in a flavorful blend of spices, herbs, and often tomatoes, resulting in a satisfying and aromatic Dish.

\$22





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## Shrimp Masala ●🌶️

Succulent shrimps are cooked in a fragrant blend of spices, tomatoes, and onions, resulting in a delightful and spicy curry that pairs perfectly with rice.

\$20

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## Shrimp Tikka Masala ●🌶️

marinated shrimps are grilled to perfection and then simmered in a creamy and spiced tomato-based sauce

\$20

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## Salmon Tikka Masala ●🌶️

Marinated salmon is grilled to perfection and then simmered in a creamy tomato-based masala sauce

\$22

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## Kerala Fish Curry (King Fish) ●🌶️

South Indian delicacy fish simmered in a tangy and spicy gravy made from coconut milk, tamarind, and an array of aromatic spices, offering a harmonious balance of flavors.

\$20

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## Goan Fish Curry (King Fish) ●🌶️

Authentic Goan Fish Curry is cooked in a flavorful and fiery curry made with coconut milk, Kokum fruit and a unique blend of Goan spices.

\$20

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## Kadai Shrimp ●🌶️

Stir fried Shrimp, bell peppers, onion, and tomatoes in a Kadai (skillet) with traditional spices and herbs.

\$18

### Exotic Asia

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## Mushroom Fried Rice/Noodles ●🌶️

Asian dish where mushrooms and vegetables are stir-fried with rice or noodles, flavored with soy sauce and a mix of spices, creating a savory and umami-rich taste and delightful texture.

\$16

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## Paneer Fried Rice/Noodles ●🌶️

Paneer (Indian cottage cheese) and vegetables are stir-fried with rice or noodles, seasoned with aromatic Indian and Asian flavors like soy sauce, creating a combination of paneer's creamy texture and the savory taste of fried rice or noodles. Contains: **Dairy**

\$16

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## Chili Garlic Veg \$16 Or Chicken \$18 Rice/Noodles ●🌶️

Spicy Asian dish in which cooked rice or noodles are stir-fried with a combination of fiery chili and pungent garlic, creating a flavorful and aromatic bold taste and quick preparation, giving spicy kick in the rice or noodle.

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## Veg Hakka Noodles ●🌶️

Indo-Chinese dish made with boiled noodles stir-fried with a mix of colorful vegetables, flavored with soy sauce and a blend of spices, creating a savory and flavorful combination of textures and flavors

\$16

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## Paneer Chilly ●🌶️🌶️

Paneer (Indian cottage cheese) is sautéed with bell peppers, onions, and a spicy chili sauce, offering a delightful combination of soft and succulent paneer with the bold and tangy flavors of the sauce. Contains: **Dairy**

\$16



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## Hakka Noodles Chicken \$18 / Shrimp \$20 ● 🌶️

Tender chicken pieces and vegetables are stir-fried with boiled noodles, seasoned with soy sauce and spices, or its combination of juicy chicken, crunchy vegetables, and the savory taste of noodles. Contains: **Flour, Egg**

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## Mongolian Chicken \$18/ Shrimp \$20 ● 🌶️

A stir-fried dish that consists of sliced chicken/Shrimp, onions, and scallions cooked in a savory brown sauce flavored with soy sauce, garlic, ginger.

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## Triple Rice Veg \$20/ Chicken \$22/ Shrimp \$24 ● 🌶️

A trio of fried rice and noodles variations, featuring a delightful combination of vegetables, tender chicken/succulent shrimp, each stir-fried to perfection with fragrant spices, creating a symphony of flavors.

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# Saffron Exclusives

## Lamb Shank with Rogan Josh ● 🌶️

Slow-cooked lamb shank immersed in a luscious and aromatic Rogan Josh curry, presenting tender Shank. infused with vibrant spices, accompanied by Saffron rice or Garlic nan for an exquisite Indian culinary delight.

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\$26

## Chicken \$18 / Lamb \$20 Gyro ● 🌶️

A delightful Greek dish featuring seasoned, thinly sliced chicken/Lamb cooked on a vertical rotisserie, served in warm pita bread with fresh vegetables and tangy tzatziki sauce.

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## Chicken Shawarma ● 🌶️

Juicy marinated chicken/Lamb, slow roasted on a vertical spit, wrapped in warm pita bread with crisp vegetables and tahini sauce, delivering a delightful Middle Eastern taste sensation.

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\$20

## Veg Royal Biryani ● 🌶️

Mixed vegetables layered with fragrant basmati rice, aromatic spices, saffron-infused milk, nuts and garnished with caramelized onions, served with raita. Contains: **Nuts, Dairy,**

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\$16

## Chicken Royal Biryani ● 🌶️

A regal Indian rice dish featuring tender, marinated chicken layered with fragrant basmati rice, aromatic spices, saffron-infused milk, nuts and garnished with caramelized onions and boiled eggs, served with raita. Contains: **Nuts, Dairy, Egg**

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\$18

## Lamb/Goat (Bone-in) Royal Biryani ● 🌶️

A majestic Indian delicacy includes succulent, marinated lamb layered with fragrant basmati rice, aromatic spices, saffron-infused milk, nuts and adorned with caramelized onions and boiled eggs, served with raita. Contains: **Nuts, Dairy, Egg**

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\$22

## Maharaja Biryani ● 🌶️

An Extravaganza of flavors and grand Indian rice dish, combining tender meat (chicken, lamb and shrimp) with fragrant basmati rice, an array of aromatic spices, saffron-infused milk, and garnished with fried onions, boiled eggs, and roasted nuts, presented big size platter. Served with raita. Contains: **Nuts, Dairy, Egg**

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\$25

# Pasta and Curry Affaire

Choice of Veg \$18/Chicken \$20 / Shrimp \$20 ●●

## Curried Pasta 🌶️

An enticing fusion of Italian and Indian cuisines, our al dente pasta is smothered in a rich and aromatic curry sauce, adorned with a medley of vegetables and your choice of the above. Contains: **Nuts, Dairy**

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## Tikka Masala Pasta 🌶️

Our pasta is infused with succulent tikka-marinated chicken sautéed with aromatic spices, bell peppers, and onions, resulting in a delectable and fusion-inspired dish. Contains: **Nuts, Dairy**

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## Kadhai Pasta 🌶️

A zesty fusion of Indian kadhai(Wok) spices and Italian pasta, our dish combines al dente pasta with bell peppers, onions, and your choice of tender **chicken/shrimp**, resulting in a tantalizing and savory delight. Contains: **Nuts, Dairy**

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## White Curry Pasta 🌶️

A luscious and creamy delight, our pasta is bathed in a rich and velvety white curry sauce, infused with aromatic spices and herbs, complemented by succulent **chicken/shrimp**. Contains: **Nuts, Dairy**

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## Breads

### Plain Naan

A soft and fluffy leavened Indian bread, traditionally baked in a tandoor, featuring a simple yet delightful taste, perfect for savoring as an accompaniment for curries and kebabs.

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\$5

### Garlic Naan

A delectable variation of the traditional naan, infused with aromatic garlic and freshly chopped coriander, elevating the taste with a burst of savory and herbaceous flavors.

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\$6

### Jalapeno Naan

A tantalizing twist on the classic Indian bread, featuring soft and fluffy naan bread infused with spicy jalapeno peppers.

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\$6

### Kashmiri Naan

An enchanting and vibrant variation of the traditional naan, filled with a delightful mixture of dried fruits, nuts, and aromatic spices, offering a delightful blend of sweet and savory flavors.

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\$8

### Bullet Naan

A spicy and daring Indian bread, featuring red chili and garlic infused dough, offering a fiery and flavorful kick to the classic naan.

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\$8

### Tandoor Roti

A wholesome and unleavened Indian flatbread, cooked in a tandoor, offering a slightly charred exterior and a soft, chewy interior, perfect for savoring with a variety of curries and grilled dishes

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\$5

### Jalapeno Roti

A tantalizing twist on the traditional Indian flatbread, incorporating spicy jalapeno peppers into the dough, adding a delightful kick to the rustic and flavorful roti.

\$6

## Garlic Jalapeno Roti

A delightful fusion of flavors, combining the aromatic essence of garlic with the spicy kick of jalapeno peppers in an Indian flatbread.

\$6

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## Mint Kulcha

An enticing Indian bread, filled with fresh mint leaves and aromatic spices, creating a refreshing and herbaceous delight.

\$6

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## Onion Kulcha

Popular North Indian Bread consisting of Onion-Filled flatbread.

\$6

# Scent of Rice

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## Plain Steam Rice

A fluffy and fragrant rice dish, prepared through gentle steaming, showcasing the natural essence of premium Basmati grains.

\$5

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## Jeera(Cumin) Rice

Aromatic Basmati rice infused with toasted cumin seeds, offering a flavorful and fragrant accompaniment to enhance and complements a variety Curries and dal.

\$6

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## Cardamom Rice

Fragrant Basmati rice infused with the warm and aromatic essence of cardamom, offering a subtly spiced and flavorful dish that pairs beautifully with a variety of savory and sweet Curries.

\$6

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## Ghee Rice

A luxurious and aromatic Indian rice dish prepared with fragrant Basmati rice, cooked in clarified butter (ghee), and seasoned with whole spices.

\$6

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## Saffron Rice

Premium Basmati rice delicately infused with the essence of saffron, boasting a mesmerizing golden hue and a subtle floral aroma, elevating your dining experience with a touch of luxury and elegance.

\$6

**Also see Biryanis under Saffron Exclusives.**

# Accompaniments

## Avocado Raita

A creamy and refreshing yogurt-based dip, blended with ripe avocados, cilantro, and spices.

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\$8

## Boondi Raita

A traditional Indian yogurt-based condiment, featuring tiny chickpea flour pearls (boondi) mixed with spiced yogurt, offering a refreshing and crunchy complement to spicy dishes.

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\$6

## Mix veg Raita

Fresh vegetables like cucumbers, tomatoes, onions, and carrots, mixed with spiced yogurt.

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\$6

## Burani Raita

A creamy and garlicky yogurt-based dip, typically made with crushed garlic and cumin-coriander tempered yogurt, offering a tangy and flavorful accompaniment.

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\$6

## Plain Yogurt

\$5

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## Papad

\$5

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## Onion Chutney

\$5

# Desserts

## Gulab Jamun

A classic Indian dessert made from deep-fried milk-solid dumplings, soaked in fragrant rose-infused sugar syrup, offering a rich and syrupy indulgence that melts in your mouth and leaves a sweet, lingering taste. Contains: **Flour, Dairy**

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\$6

## Rasmalai

A velvety dessert made from soft cheese dumplings soaked in a luscious, saffron-infused milk syrup, offering a delicate and creamy texture that captivates the senses and leaves a delightful essence of cardamom and pistachios. Contains: **Dairy**

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\$6

## Gulab Jamun Cheesecake

A delightful fusion dessert combining the luscious creaminess of cheesecake with the rich and syrupy flavors of Gulab Jamun. A harmonious blend of textures and tastes. Contains: **Flour, Egg, Dairy**

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\$10

## Tiramisu

An exquisite Italian dessert, layering delicate ladyfingers dipped in coffee and rich mascarpone cheese, sprinkled with cocoa powder, creating a heavenly and velvety treat. Contains: **Flour, Egg, Dairy**

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\$10

## Rabdi

A sumptuous Indian dessert made by simmering milk until thick and creamy, sweetened with sugar, and flavored with cardamom, saffron, and nuts, offering a luscious and rich treat. Contains: **Dairy**

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\$7

## Gulab Jamun Rabdi

A combination of soft, syrup soaked Gulab Jamun dumplings served in a pool of thick, creamy Rabdi. Contains: **Flour, Dairy**

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\$10

## Kulfi

It's an Indian Ice-Cream, made with reduced Milk, Nuts and Hint of Saffron Flavor. Contains: **Nut, Dairy**

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\$6

## Saffron Special Baked Alaska

Saffron-infused kulfi, enveloped in layers of smooth vanilla and strawberry ice cream, all covered in a fluffy meringue. Accompanied by berry compote. the rich heritage of Kulfi with the delightful charm of Baked Alaska. Contains: **Flour, Egg**

\$14

# Beverages

## Mango Lassi

A creamy and tropical Indian beverage, blending ripe mangoes with yogurt, sugar, and a touch of cardamom, creating a smooth and refreshing drink

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\$8

## Sweet Lassi

A creamy and tropical Indian beverage, blending ripe mangoes with yogurt, sugar, and a touch of cardamom, creating a smooth and refreshing drink.

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\$6

## Falooda

A luscious and cooling Indian dessert, made with vermicelli noodles, sweet basil seeds, rose syrup, and a medley of delicious flavors, topped with Ice-Cream.

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\$10

## Chaas (Flavored Buttermilk)

A traditional Indian buttermilk beverage, made by blending yogurt with water, spiced with roasted cumin and fresh mint leaves

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\$5

# Juices and Refreshments

## Pineapple

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\$8

## Watermelon

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\$8

## Orange

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\$8

## Lemonade

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\$4

## Soda (Coke/DietCoke/Sprite/Ginger Ale)

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\$3

## Sparkling Water

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\$6

## Masala Chai Tea

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\$5

## Iced Tea

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\$6

## Herbal Tea

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\$4

## Coffee

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\$5



## BAR MENU

### COCKTAILS

\$13

- Peach Aperol Margarita  
(herradura, aperol, contreau, lime, peach)
- Watermelon & Basil Martini  
(grey goose, strawberry, basil, watermelon, lime)
- Strawberry Basil Paloma  
(herradura, contreau, strawberry, basil, grapefruit)
- Long Island Rasbery Iced Tea  
(five white spirits, fresh raspberries {hard shaken}, limca)
- Rhubarb Mojito  
(bacardi, rhubarb syrup, lime, soda)
- Lemongrass, Rosemary Fizz  
(beefeater, lemongrass, rosemary, tonic water)
- French 77  
(beefeater, prosecco, lemon, simple syrup)
- Hennessey Strawberry Guava  
(hennessey, contreau, strawberry, guava juice, lime)
- Lychee Blue  
(Gin, blue tea, lychee, strawberry, lemon)
- Boulevardier  
(4 Roses bourbon, sweet vermouth, campari)3
- Cynar Manhattan  
(bullet rye, cynar, sweet vermouth, cherry syrup)
- Paper Plane  
(bulliet bourbon, amaro, aperol, lemon)
- The Last Word  
(Beefeater, green chartreuse, maraschino syrup, lime)
- Painkiller  
(bacardi white, old monk, coconut cream, pineapple, orange)
- Espresso Martini  
(Vodka & coffee liqueur, espresso, frangelico, baileys)
- Indian Summer  
(Vodka, captain morgan, chat masala, cilantro, ginger ale, lime)

### Saffron's Signature Cocktail: \$15

Bombay Old Fashioned (smoked) Cinnamon  
(makers mark, saffron syrup, bitters)

### MOCKTAILS

\$8

- Aam Panna Indian Mojito  
(Aam Panna, mint, chat masala, salt, pepper, soda)
- Butterfly Peaflower Mocktail  
(yuzu juice, butterfly peaflower tea, lemon juice)
- Strawberry Guava Mint  
(strawberry, lemon, gauva nectar, mint)
- Coconut Kiss  
(pineapple, orange, coconut, grenadine)
- Aloha  
(grapefruit, cranberry, sweet & sour, grenadine, ginger beer)
- Papaya Blueberry  
(blueberry, papaya juice, lemon, soda)
- Gulabi "NO" Sharabi  
(Lychee, mint, rose syrup, lemon)

### WHITE WINES

Glass/Bottle

- Chloe Sauvignon Blanc, New Zealand 10/38
- Sula Sauvignon Blanc, India 8/28
- Coastal Wines Chardonnay, California 8/28
- Kendall Jackson Chardonnay, California 11/40
- Coastal Wines Pinot Grigio, California 8/28
- Luna Nuda Pinot Grigio, Italy 9/35
- Fleur Du Cap Chenin Blanc, South Africa 9/32
- Stemmari Moscato, Italy 8/28

### RED WINES

- Coastal Wines Cabernet, California 8/28
- Josh Cellars Cabernet, California 11/40
- Coastal Wines Merlot, California 8/28
- Trivento Reserve Malbec, Argentina 10/40
- Elouan Pinot Noir, Oregon 11/40
- Sula Shiraz, India 8/28
- Chloe Red Blend, California 10/36
- Ramos Pinto 10 Yrs Port Wine 7.50

### ROSE

- Jadot Rose, France 10/38

### SPARKLING WINES

- Josh Cellars Prosecco, California 10/38
- Martini & Rossi Prosecco, Italy 9
- J Roget Brut Champagne, California 8/32

### ON TAP BEER

Seasonal Beer Varies

- Super Bock
- Sam Adam's (seasonal)
- Fiddlehead IPA
- Downeast Cider
- Peroni
- Golden Road Mango
- Sea Dog Blue Paw
- Rotating Draft (ask server)

### BOTTLES AND CAN BEER

- Taj Mahal Lager (Pint/22 oz)
- Old Monk 10,000 Super Beer
- Budweiser
- Heineken
- Corona Extra
- Bud Light
- Coors Light
- Michelob Ultra
- Bluemoon
- Strongbow Gold Apple Cider
- White Claw Hard Seltzer Mango
- Sagres
- Long Trail IPA
- Heineken 0.0 (NA)



## TEQUILA

Herradura  
Patron Silver  
Cuervo Tequila Gold  
Casamigos Blanco  
Patron Reposado

## RUM

Old Monk Dark Rum  
Malibu Coconut Rum  
Captain Morgan Spiced Rum  
Bacardi White Rum  
Goslings Black Rum

## COGNAC/BRANDY

Hennessey VS  
Hiram Walker Apricot Brandy  
Mr. Boston Blackberry Brandy

## SCOTCH/BOURBON

Dewars White label  
Johnnie Black label  
Johnnie Red Label  
Jack Daniel's  
Seagrams 7  
Seagrams V.O.  
Southern Comfort  
High West Double Rye  
Bulleit Bourbon  
Makers Mark  
Crown  
Four Roses Bourbon  
Knob Creek  
Jameson  
Ballantine 12 yrs  
Chivas Regal 18 yrs

## SINGLE MALT

Amrut Fusion  
Amrut Indian  
Glenlivet 12 yrs  
Talisker 10 yrs  
Macallan Sherry Oak 18 yrs

## VODKA

Absolute Vodka  
Tito's  
Grey Goose  
Ketel One

## GIN

Beefeater  
Bombay Sapphire  
Tanqueray  
Hendricks