

SOUPS

- Vegetable Soup** Vegatavle Soup puree, seasoned with spices. \$ 5.25
Dal Soup Lentils seasoned with herbs spices. \$ 5.25
Tomatoe Soup Tomato puree, seasoned with spices. \$ 5.25
Mulligatawany Soup Lentil with Chicken, seasoned with spices. \$ 5.25
Lamb Soup Lamb Stock, Seasoned with spices. \$ 6.25
Chicken Soup Chicken stock, seasoned with spices. \$ 5.25

APPETIZER

- Vegetable Samosa** Crisp patties stuffed with potatoes and peas with a little Indian spice. \$ 4.25
Lamb Samosa Crisp patties stuffed with lamb and peas with a little Indian spice. \$ 5.95
Chicken Pakora Chicken pieces marinated in yourt, ginger and batter fried. \$ 6.95
Cheese Pakora Homemade cheese with chick peas flour fried. \$ 6.95
Mix Veg. Pakora Vegetabl fritters with onion, cauliflower, poatoes and spinach. \$ 5.25
Vegetable Bhaji One choice of Vegetables from (Potatoes, Onion, Chilly and Eggplant) batter fried. \$ 5.25
Aloo Tikki Potatoes with chick peas flour and spices. \$ 5.25
Aloo Tikki Chaat Potatoes with chick peas flour, yogourt, tomatoes, sev and spices. \$ 5.95
Masala-e-wale Papad Thin bean wafer, made specially from Indian garnished with Onion and Tomatoes. \$ 3.95

All Sewed with onion chutney



SALADS

- Fresh Vegetable Salad** Lettuce, Tomatoes, Cucumber, Onion, Lemon. \$ 4.95
Fresh Onion Salad Onion, Lemon and Green Chillies. \$ 3.25
Inidan Salad Sliced Onions, Cucumber, Carrot, Chillis, Lemon. \$ 4.25

ENTREE

- Lamb Tandoori Chop** Lamb Chops marinated in yogurt, Garlic, Ginger and Indian Spices. \$24.95
Chicken Tandoori Chicken marinated in yogurt, garlic, ginger and Indian spices and baked in Tandoor. \$14.95
Seekh Kebab Minced lamb meat blended with special spices and herbs. \$16.95
Lamb Kebab Minced lamb meat blended with special spices dry fruits and deep fried. \$16.95
Tandoori Jumbo Shrimp Shrimp marinated in yogurt, garlic, vinegar and Indian spices. \$18.95
Saffron tandoori Special Assortment of Tandoori Specialities. \$28.95
Chicken Tikka Boneless Chicken marinated in yogurt, garlic, ginger & spices and baked in Tandoor. \$15.95
Paneer Tikka Cottage Cheese marinated in yogurt, garlic, ginger and Indian spices baked in Tandoor. \$16.95

All entrees sewed with onion chutney

ACCOMPANIMENTS

- Raita \$ 2.95 Basmati Rice \$ 2.50
Mango Chutney \$ 2.50 Achar (Mixed pickles) \$ 3.25
Tamarind Chutney \$ 2.50 Tomato Chutney \$ 3.25
Mint Chutney \$ 2.50

BREADS

- Butter Naan** \$ 2.95 **Aloo Naan** \$ 4.75
Soft White Indian Bread Bread Filled With Potatoes
Keema Naan \$ 4.75 **Tandoori Roti** \$ 3.95
Naan stuffed with Unleavened whole wheat bread
Peshwari naan \$ 4.75 **Puri** \$4.25
Bread with wheat flour and nuts
Paratha \$ 3.95 **Rumali Roti** \$ 4.25
Grilled whaet flour bread Handkerchief thin bread \$ 2.75
Plain Naan **Garlic Kulcha** \$ 3.95
Leavened Indian Bread Leavened Indian garlic Bread
Chapatti \$ 2.95 **Gobhi Paratha** \$ 4.25
Made with whole wheat Grilled bread stuff with flour on a pan cauliflower
Onion Kulcha \$ 4.25
Leavened Indian bread with onions

SAFFRON FINE DINING

"AUTHENTIC INDIAN DINING EXPERIENCE"



CLOSED ON MONDAYS

LUNCH

TUESDAY TO SUNDAY 11:30 A.M. TO 3:00 P.M.

DINNER

TUESDAY TO SUNDAY 5:00 A.M. TO 10:30 P.M.

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WE SPECIALIZE IN CATERING AND PARTY ORDERS

TAWA

- Tawa Paneer** Stir fried cottage cheese cooked with bellpepper, onion and spices. **\$13.95**
- Tawa Aloo** Stir fried potatoes cooked with bellpepper, onion & spices. **\$12.95**
- Tawa Bhindi** Stir fried okra cooked with bellpepper, onion & spices. **\$13.95**
- Tawa Vegetable** Stir fried vegetables cooked with bellpepper, onion & spices. **\$12.95**
- Tawa Chicken** Stir fried chicken cooked with bellpepper, onion & spices. **\$14.95**
- Tawa Bhunna Lamb** Stir fried goat cooked with bellpepper, onion & spices. **\$15.95**
- Tawa Shrimp** Stir fried shrimp cooked with bellpepper, onion & spices. **\$19.95**



VEGETABLE

- Palak Paneer** Spinach & homemade cheese with a little curry sauce. **\$13.95**
- Aloo Gobhi** Cauliflower, potatoes & green peas cooked with herbs & spices. **\$12.95**
- South Indian Bhindi (Okra)** Okra cooked with tomatoes, onions, ginger and spices. **\$13.95**
- Eggplant bhavtha** Whole eggplants are baked over an open flame, mashed & seasoned with herbs & sauteed with onion. **\$13.95**
- Navrattan Shahi korma** Fresh vegetables cooked with spice flavor sauce garnished with nuts & cream sauce. **\$12.95**
- Saffron Dal** Lentils flavored with saffron & tempered with butter. **\$11.95**
- Channa Masala** Chick peas with spice flavor curry sauce. **\$12.95**
- Corn Capsicum Masala** Corn kernels dice of capsicum cooked in onion sauce & spice. **\$12.95**
- Malai Kofta** Homemade cheese balls with spices & flavor of curry sauce. **\$13.95**
- Paneer Tikka Masala** Homemade Cheese balls with spices & curry sauce. **\$13.95**
- Dal Makhni** Creamy lentil with tomatoes, ginger, garlic, onion & spices. **\$12.95**

RIJEE

- Chicken Biryani** Tender pieces of chicken cooked with spices, nuts & flavored sauce, garnished with korma sauce. **\$14.95**
- Meat Biryani** Tender pieces of meat cooked with spices, nuts & flavored sauce, garnished with korma sauce. **\$15.95**
- Shrimp Biryani** Tender pieces of shrimp cooked with spices, nuts & flavored sauce, garnished with korma sauce. **\$17.95**
- Vegetable Biryani** Vegetables as prepared in Royal Indian Palaces. **\$13.95**
- Saffron Special Biryani** Lamb, Beef, Chicken, Shrimp & Vegetables cooked with spice, nuts & rice garnished with cream sauce, eggs & raisins. **\$17.95**
- Kashmiri Pillaaf** Basmati rice sauteed with almonds, Cashews Green peas & Raisins. **\$ 9.50**
- Zeera Rice** Saffron Basmati rice with peas. **\$ 7.50**

SHRIMP OR FISH

- Goan Fish Curry** Fish cooked in kakum flavored gravy. **\$17.95**
- Shrimp Rogan Josh** Shrimp pieces cooked with yogurt, tomatoes, onions, garlic & spice flavor curry sauce. **\$19.95**
- Shrimp Masala** Jumbo shrimp cooked with fresh tomato sauce, butter & cream sauce, green pepper & onions. **\$18.95**
- Shrimp Vindaloo** Shrimp cooked with hot spicy sauce. **\$19.95**
- Shrimp Madras Curry** Shrimp pieces cooked with tomatoes & spicy curry sauce Madras style. **\$19.95**
- Fish Madras Curry** Fish cooked with tomatoes & spicy curry sauce Madras style. **\$18.95**
- Saffron Shrimp Shahi Korma** Shrimp cooked with cream sauce, almonds, cashews & nuts. **\$19.95**
- Fish Curry** Whole fish with curry made with tomatoes & spices. **\$18.95**
- Fish Moli** Fish cooked with coconut milk, vinegar & tomato sauce. **\$19.95**



CHICKEN

- Chicken Karahi** Chicken cooked in an Indian wok with onion, ginger, garlic, tomatoes and special Indian spices. **\$16.95**
- Garlic Chicken** **\$14.95**

- Tender boneless chicken pieces cooked with onion, garlic and garam masala. **\$15.95**
- Murg Saag** Tender boneless chicken pieces cooked with spinach, tomatoes and spicy flavor sauce. **\$15.95**
- Chicken Korma** Tender pieces of boneless chicken cooked with cream sauce and nuts. **\$14.95**
- Chicken Do-Piaja** Hot and spicy, tender boneless chicken pieces, cooked with onion, green pepper and tomatoes. **\$15.95**
- Chicken Tikka Masala** Boneless chicken pieces cooked with cream, fresh tomato sauce, onion, green pepper and Indian spices. **\$14.95**
- Chicken Curry** Boneless chicken cooked in spice flavor curry sauce. **\$15.95**
- Chicken Vindaloo** Chicken pieces cooked with spices flavor curry sauce. **\$15.95**
- Butter Chicken** Chicken pieces cooked with spices in butter sauce. **\$15.95**

All served with onion chutney
LAMB OR GOAT

LAMB OR GOAT

- Rogan Josh** Lamb Pieces cooked with yogurt, tomatoes onion, garlic and spice flavor curry sauce. **\$15.95**
- Goan Gosht Vindaloo** Lamb pieces cooked with spices flavor curry sauce. **\$15.50**
- Lamb Saag** Lamb cooked with spinach and little Indian spices with spice flavor sauce. **\$16.95**
- Gosht Bhunna** Lamb pieces cooked with onion, garlic, ginger, green peppers and Indian spices. **\$16.95**
- Lamb Madras** Lamb pieces cooked with spices and coconut. **\$15.95**
- Saffron Gosht** Rich Lamb curry delicately flavored with onion gravy. **\$16.95**
- Lamb Chop Masala** Lamb chops cooked with spices and curry sauce. **\$23.95**
- Lamb Korma** Tender pieces of boneless lamb cooked with cream sauce and nuts. **\$18.95**

All served with onion chutney

DESSERT

- Rasmalai** Made from homemade fresh cheese in sweetened milk, cashews, almonds, pistachios and nuts. **\$5.95**
- Gulab Jamun** Sweet cheese balls, juicy fried pastry with honey syrup and rosewater. **\$4.95**
- Gajar Ka Halwa** Carrot dessert. **\$4.95**
- Saffron Kulfi** Homemade Indian style Ice Cream with almonds, pistachio and rosewater. **\$5.25**
- Mango Kheer** Grated Mango cooked in milk and sugar. **\$4.95**