

SOUPS

- Vegetable Soup** Vegatavle Soup puree, seasoned with spices. \$ 4.25
Dal Soup Lentils seasoned with herbs spices. \$ 4.25
Tomatoe Soup Tomato puree, seasoned with spices. \$ 4.25
Mulligatawany Soup Lentil with Chicken, seasoned with spices. \$ 5.25
Lamb Soup Lamb Stock, Seasoned with spices. \$ 5.25
Chicken Soup Chicken stock, seasoned with spices. \$ 5.25



APPEZZER

- 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 Served with onion chutney

SALADS

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

ENTREE

- Lamb Tandoori Chop** Lamb Chops marinated in yogurt, Garlic, Ginger and Indian Spices. \$23.95
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. \$15.95
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. \$25.95
Chicken Tikka Boneless Chicken marinated in yogurt, garlic, ginger & spices and baked in Tandoor. \$14.95
Paneer Tikka Cottage Cheese marinated in yogurt, garlic, ginger and Indian spices baked in Tandoor. \$16.95

All entrees served with onion chutney

ACCOMPANIMENTS

- Raita \$ 2.95 Basmati Rice \$ 1.50
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** \$ 2.95
Naan stuffed with Unleavened whole wheat
minced meat bread
Peshwari naan \$ 4.75 **Puri** \$4.25
Bread with wheat flour Whole wheat bread
and nuts
Paratha \$ 3.95 **Rumali Roti** \$ 4.25
Grilled whaet flour bread Handkerchief thin bread
Plain Naan \$ 2.75 **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"



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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 and Spices.	\$12.95
Tawa Bhindi Stir fried okra cooked with bellpepper, Onion and Spices.	\$13.95
Taws Sabzi Stir fried vegetables cooked with bellpepper, Onion and Spices.	\$12.95
Tawa Murg Stir fried Chicken cooked with bellpepper, Onion and Spices.	\$14.95
Tawa Bhunna Gosht Stir fried Goat cooked with bellpepper, Onion and Spices.	\$15.95
Tawa Machhe Fry Stir fried fish cooked with bellpepper Onion and Spices.	\$18.95
Tawa Thinga Stir fried shrimp cooked with bellpepper, Onion and 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
Baingan Bhartha Whole eggplants are baked over an open flame, mashed and seasoned with herbs and sauteed with onion.	\$13.95
Nawrattan Shahi Korma Fresh vegetables cooked with spice flavor sauce garnished with nuts and cream sauce.	\$12.95
Saffron Dal Lentils flavored with saffron and tempered with butter.	\$10.00
Channa Masala Chick peas with spice flavor curry sauce.	\$11.95
Corn Capsicum Masala Corn kernels dice of capsicum cooked in onion sauce and spice.	\$12.95
Jan-e-nasheen Kofta Curry Homemade cheese balls with spices and flavor curry sauce.	\$13.95
Mixed Veg. Kohlapuri Mixed vegetables with red chillis, Onion, Ginger and Spices.	\$12.95
Paneer Tikka Masala Homemade cheese balls with spices and flavor curry sauce.	\$13.95
Dal Makhni Creamy lentil with tomatoes, ginger, garlic, onion and spices	\$11.95

RICE

Dum Murg Biryani Tender pieces of chicken, cooked with spices, nuts and flavored sauce, garnished with korma sauce.	\$14.95
Gosht Ke Biryani Tender pieces of meat, cooked with spices, nuts and flavored sauce, garnished with korma sauce.	\$15.95
Jhinga Ke Biryani Tender pieces of Shrimp, cooked with spices, nuts and flavored sauce, garnished with korma sauce.	\$17.95
Sabzi Ke Biryani Vegetable Biryani as prepared in Royal Indian Palaces.	\$13.95
Saffron Khaas Biryani Lamb, beef, chicken, shrimp and vegetables, cooked with spice, nuts and rice garnished with cream sauce, eggs and rasins.	\$17.95
Kashmiri Pillaf Basmati rice sauteed with almonds, cashews, green peas and raisins,	\$ 9.50
Zeera Rice Saffron Basmati rice with peas.	\$ 7.50
SHRIMP AND FISH	
Goan Fish Curry Fish cooked in kakum flavored gravy.	\$17.95
Alishaan Jhinga Curry Shrimp pieces cooked with yogurt, tomatoes, onions, garlic and spice flavor curry sauce.	\$19.95
Hydrabadi Jhinga Ka Salan Jumbo shrimp cooked with fresh tomatoe sauce, butter and cream sauce, green pepper and onions.	\$18.95
Goan Jhinga Vindaloo Shrimp cooked with hot spicy curry sauce.	\$19.95
Jhinga Madras Curry Shrimp pieces cooked with tomatoes and spicy curry sauce madras style.	\$19.95
Machhli Madras Curry Fish cooked with tomatoes and spicy curry sauce madras style.	\$18.95
Nawabi Saffron Jhinga Korma Shrimp cooked with cream sauce, almonds, cashews and nuts.	\$19.95
Machhli Ka Salan Whole fish with curry made by tomatoes and spices.	\$18.95
Machhli Moli Fish Cooked in coconut milk, vinegar and tomato sauce.	\$19.95
CHICKEN	
Chicken Karahi Chicken cooked in an Indian wok with oinon, ginger, garlic, tomatoes and special Indian spices.	\$17.95
Garlic Chicken	\$19.95

Tender boneless chicken pieces cooked with onion, garlic and garam masala.	\$15.95
Palak-e-Murg Tender boneless chicken pieces cooked with spinach, tomatoes and spicy flavor sauce.	\$15.95
Lucknow-e-Murg Korma Tender pieces of boneless chicken cooked with cream sauce and nuts.	\$15.95
Murg Da-Piaja Hot and spicy, tender boneless chicken pieces, cooked with onion, green pepper and tomatoes.	\$14.95
Murg Tikka Masala Boneless chicken pieces cooked with cream, fresh tomato sauce, onion, green pepper and Indian spices.	\$15.95
C.Murgi ka Salan Boneless chicken cooked in spice flavor curry sauce.	\$14.95
Goan Murg Vindaloo Chicken pieces cooked with spices flavor curry sauce.	\$15.95
Murg Makhnawala Chicken pieces cooked with spices in butter sauce.	\$15.95

All served with onion chutney
LAMB AND GOAT

LAMB OR GOAT

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

DESSERT

Rasmalai Made from homemade fresh cheese in sweetened milk, cashews, almonds, pistachios and nuts.	\$15.95
Gulab Jamun Sweet cheese balls, juicy fried pastry with honey syrup and rosewater.	\$15.50
Gajar Ka Halwa Carrot dessert.	\$16.95
Saffron Kulfi Homemade Indian style Ice Cream with almonds, pistachio and rosewater.	\$16.95
Mango Kheer Grated Mango cooked in milk and suagar.	\$15.95