

APPETIZERS SHORBA (SOUP)

\$7.99

- Mulligatawny — Lentil Soup with Veg OR Chicken Broth
- Tomato Dhaniya — Fresh Tomato & Cilantro
- Hot & Sour — Spicy & Tangy Indo-Chinese Soup
- Chicken — Chicken Stock Soup with Indian Spices
- Prawn (Jinga) — Prawns cooked with Herbs and Indian Spices

VEGETARIAN COLD

\$9.99

- Chat Papri — Crispy Wafers topped with Black Chickpeas, Potatoes & House Chutneys
- Gol Gappa — 7 Hollowed Crisps stuffed with Potato, Chutneys, & Masala Water
- Anari Dahi Bhalla — 6 Lentil Dumpling with our Trio of Chutneys, & topped with Pomegranate

VEGETARIAN HOT

\$9.99

- Traditional Samosa Chaat — 2 Samosas on a bed of Chana Masala, & our Trio of Chutneys
- Alu Tikki Chaat — 2 Potato Patties on a bed Chana Masala, & our Trio of Chutneys
- Mix Veg Pakora — Fried Spinach, Potato, Onions & Cauliflower mixed Fritters
- Paneer Pakora — 6 Fried Cottage Cheese Fritters served with Tamarind Chutney
- Spring Rolls — 6 pieces served with Spring Roll Sauce
- Onion Bhajji — Fresh Red Onion Rings battered in Chickpea Flour
- Hot Sizzling Fries — Choose from Shoestrings, Crinkle Cut, Curly or Sweet Potatoes

LARGER VEGGIE PLATES

\$13.99

- Chilli Paneer — Fresh Cottage Cheese sautéed with Chilli Garlic sauce, Bell Peppers & Onions
(* Mushroom OR Cauliflower can be substituted for Paneer)
- Channa Bhatura — 2 Fried Naan served with Channa Masala & Pickle
- Poori Chholey — 4 Fried Whole Wheat Rotis served with Channa Masala & Pickle
(* Channa Masala can be substituted for Jeera Aloo OR Aloo Curry)
- Egg Bhurji — 6 Large Eggs scrambled with Onion, Tomato and Masala
- Crispy Fried Veggies — Freshly Cut Fried Veggies tossed in Sweet & Sour Sauce

NON-VEGETARIAN

\$13.99

- Chicken Lollipop — 6 Chicken Drumettes marinated in our special blend of House Spices
- Butter Chicken Poutine — Crispy Crinkle Cut Fries topped with Butter Chicken & Cheese
- Chicken Wings — 8 Pieces of Chicken Wings fried and tossed to perfection
(Choice of Marination — BBQ, Salt & Pepper, Spicy, or Honey Garlic)
- Naan Pizza — Oven Baked Naan Pizza
(Choose from - Tandoori Chicken, BBQ Chicken, Veggie, or Cheese)
- Fish Pakora OR Amritsari Fish — Spice Battered Basa Fish

INDO-CHINESE

\$14.99

- Chilli Chicken — Boneless Chicken tossed with our House Chilli Sauce, Onion & Bell Peppers
- Manchurian — 7 Veg. Manchurian Balls cooked in a Hot Garlic Sauce — Dry OR Gravy
- Hakka Noodles — Noodles sautéed with Onions & Bell Peppers and Cabbage
(Add Paneer or Chicken for **\$2.99**)

TANDOORI SIZZLERS

\$17.99

- Paneer Tikka — Yogurt & Spice marinated Cottage Cheese with sliced Onion & Bell Peppers
- Soya Chaap — Marinated Soya Chaaps charred in the Tandoor
- Tandoori Veggies — Freshly cut Onion, Bell Pepper, Mushroom, Broccoli & Paneer
- Tandoori Chicken — Bone-in, house marinated Chicken (2 Legs & 2 Thighs)
- Chicken Tikka — Boneless Chicken pieces marinated with Herbs, Spices, and Yogurt
(* Choose your Marination — Achari, Hariyali, or Malai)
- Fish Tikka — Marinated Basa Fish Fillets cooked in our Tandoor
- Chicken Seekh Kebab — Minced Chicken Blended with Ground Spices, Chillies & Fresh Herbs

Lamb Seekh Kebab — Ground Lamb mixed together with Masala, Coriander, Cumin, & Chillis

Tandoori Prawns — 7 Pieces of Marinated Spiced Prawns served with Mint Sauce **\$20.99**

(* Add Extra Pieces for **\$2.99** each)

VEGETARIAN - MAINS

\$11.99

Kurkuri Bhindi — Fried Sliced Okra with Spiced Corn Batter

\$15.99

Dal Makhani — Creamy Black Lentils cooked to Perfection

Yellow Dal Tadka — Yellow Split Lentils with the chopped Onion and Tomato Tadka

Chana Masala — Spiced Chickpeas cooked in Onion & Tomato Masala

\$17.99

Mix Vegetable / Jalfrezi — Stir-Fried Mix Vegetables with Herbs and Indian Spices

Matar Mushroom — Fresh cut Mushrooms with Green Peas in the Onion Tomato Gravy

Aloo Gobhi — Potatoes & Cauliflower in Onion Masala & chopped Tomatoes

Coconut Veg Curry — Cubed Paneer & Veggies in Onion and Coconut Gravy

Kari Pakora — Homestyle Chickpea Flour Curry with 11 Spices and 4 Pakoras (Veg. Fritters)

\$18.99

Malai Kofta — Cottage Cheese and Potato Dumplings in the Creamy Cashew Gravy

Tawa Paneer — Cubed Cottage Cheese cooked in Tomato & Onion Gravy

Paneer Makhani — Silky Cottage Cheese cooked in Tomato Gravy

Karahi Paneer — Cottage Cheese tossed with Tomatoes, Onions & Bell Peppers

Palak Paneer — Fresh sautéed Spinach with Cubed Cottage Cheese

Nizami Handi — Shredded Cottage Cheese and Fresh Spinach cooked with Onion Gravy

Methi Malai Matar / Paneer — Rich & Creamy Gravy with dried Fenugreek & Peas

Paneer Lababdar — Cubed Cottage Cheese cooked in Onion-Tomato Gravy

Paneer Butter Masala — Shredded Paneer Cooked in Rich Creamy Curry

Paneer Tikka Masala — Grilled Cubed Paneer cooked with Bell Peppers and Onion-Tomato Gravy

\$19.99

Bhindi Masala / Do Piazza — Chopped Okra pieces sautéed with sliced Onion and Tomato

Karela Masala — Chopped Bitter Gourd sautéed in Indian Spiced Tadka

Baingan Bharta — Roasted / Mashed Eggplant sautéed in Onion Gravy

Shahi Paneer — Cottage Cheese Cubes in Cashew Gravy

Paneer Pasanda — Cottage Cheese stuffed with Raisins & Coconut, served in a Creamy Gravy

NON-VEGETARIAN MAINS

\$21.99

Desi Murga — Half of a Free Range Chicken, cooked in a thin gravy & freshly Ground Spices

Butter Chicken — A Classic! Order it Mild, Medium or Spicy

Mango Chicken — Clay oven cooked Chicken with Sweet Mango & Chive Gravy

Chicken Karahi — Boneless Chicken with sautéed Onion & Bell Peppers in thick Spiced Sauce

Chicken Tikka Masala — Charred Chicken tossed with Bell Peppers & Onion, enrobed in Masala

Chicken Korma — Chicken cooked with Creamy Cashew Gravy

Chicken Curry — A Traditional Style Chicken cooked in Thin Masala Gravy

Chicken Vindaloo — A Famous Goan Dish! Boneless Chicken covered in Red Chilli Gravy

\$22.99

Lamb Curry — Boneless Lamb cooked in a thin Spiced Curry

Lamb Masala — Boneless Lamb pieces in Onion Tadka

Lamb Korma — A Sweet Mixture of Creamy Cashew Gravy & Boneless Lamb

Lamb Rogan Josh — Boneless Lamb in an Onion-Tomato Curry Sauce

Lamb Vindaloo — Lamb in a Spicy Curry Sauce and Vinegar

Goat Curry — Bone-in Goat Cooked in Traditional Style Thin Onion Gravy

Goat Bhuna — Goat (Mutton) Slow Cooked in Whole Spices, Ginger, Garlic & Chopped Onion

\$23.99

Fish Curry — Basa Fish cooked in the Traditional Style Curry

Fish Molee — Basa Fish in Coconut Milk Gravy & Curry Leaves

\$24.99

Prawn Masala — Prawns in Chopped Onion and Tomato Gravy

Coconut Shrimp Curry — Shrimp cooked in an aromatic Coconut Curry

*** 18% GRATUITY WILL BE ADDED TO PARTIES OF 7 GUESTS OR MORE**

RICE & BIRYANI

(We use Long Grain Basmati Rice)

Please inform your Server of any NUT ALLERGIES

\$17.99

Vegetable Biryani — Pure Basmati Rice cooked with Veggies and Garnished with Dry Nuts

Chicken Biryani — Basmati Rice simmered with tender Chicken and Dry Nuts

Lamb Biryani — Boneless Lamb cooked with Basmati Rice and Herbs, garnished with Nuts

Prawn Biryani — Cooked Shrimp steamed with Basmati Rice and Spices

\$5.99

Steamed Rice — Long Grain pure Basmati Rice

Jeera Rice — Cumin seeds mixed in Basmati Rice

\$8.99

Rice Pulao — Aromatic Basmati Rice cooked with Peas

Coconut Rice — Basmati Rice cooked with Coconut Milk and Coconut Flakes

Saffron Rice — Saffron infused long grain basmati rice

\$12.99

Fried Rice — Your choice of: Egg, Veg, or Chicken

ROTI & NAAN ALISHAAN

Plain Naan — **\$2.99**

Plain Tawa / Tandoori Roti — **\$2.99**

Plain / Lachha Paratha — **\$3.99**

Garlic Naan / Butter Naan — **\$3.99**

Gluten Free / Missi / Rumali Roti — **\$4.99**

Stuffed Paratha (Tawa)

(Each order includes Plain Yogurt & Pickle)

Choose your Stuffing: Potato / Onion / Mooli / Mix — **\$6.99**

Gobhi / Paneer / Mix — **\$7.99**

Stuffed Naan (Tandoori)

Choose your Stuffing: Potato / Onion / Paneer / Mix / Coconut — **\$7.99**

Cheese / Chicken Naan — **\$9.99**

— **Dipping Sauce included** —

SIDES & SALADS

Raita — Veg / Boondi / Pineapple — **\$6.99**

Pickle / Fried Green Chilli / Vinegar Onion / Plain Papadum (2 Pieces) — **\$3.99**

Masala Papad (2 Pieces) — **\$5.99**

Salad — Punjabi Salad / Garden Salad / Kachumber Salad — **\$8.99**

DESSERTS

Gulab Jamun — 2 pcs. of Milk Dough dipped in Sugar Syrup & garnished with Coconut — **\$5.99**

Ras Malai — 2 pcs. of Ricotta Dumplings enrobed in a Pistachio and Rose infused Cream — **\$5.99**

Plain / Saffron Kheer — Flavorful Rice Pudding garnished with Raisins & Almonds — **\$7.99**

Cheesecake — Ask your Server for flavors — **\$9.99**

Ice Cream — Vanilla, Chocolate, Strawberry, Mango — **\$8.99**

Saffron Special Ice Cream — Ask your Server for Flavors — **\$11.99**

Kulfi Falooda — Indian Ice Cream topped with Falooda Noodles, Rose Syrup & Almonds — **\$11.99**

BEVERAGES

Plain Tea / Masala Chai — **\$3.99**

Dark Roast / Decaf / Black Coffee — **\$3.99**

Beaten Coffee — A Saffron Signature Coffee hand whipped Espresso with Frothed Milk — **\$6.99**

Lassi — Sweet / Salty / Mango / Lichi / Coconut — **\$6.99**

Shake — Vanilla / Strawberry / Mango / Chocolate — **\$6.99**

\$8.99

Masala Lime Soda — A street style Spiced Soda

Jal Jeera — Excite your Taste Buds with this Tangy, Spicy, and Aromatic Northern Indian Drink

Shikanjvi — Traditional Nimboo Pani (Lemonade). Get it Salty or Sweet!

* **18% GRATUITY WILL BE ADDED TO PARTIES OF 7 GUESTS OR MORE.**

HOUSE COCKTAILS

Our Signature Drinks with Flavor Inspiration from Around the World!

- Saffron Rose** — Saffron Gin, Rose' wine, Lychee juice, & Rose Water — **\$16.99**
The namesake cocktail. Light, Floral, & Refreshing
- Blue Monsoon** — Grey Goose, Blue Curaçao, Elderflower Liqueur, Sav Blanc, Lemon, Soda — **\$16.99**
Beautifully blue, sweet & delicate like a warm Indian summer rain
- Passion Berry Fizz** — House Rum, Aperol, Bianco Vermouth, Strawberries, Juice, Soda — **\$16.99**
Summer in a Glass. A great start for those new to the cocktail world
- Guava Tang** — House Tequila, Whiskey, Guava nectar, Cranberry+Lemon juice, Soda — **\$15.99**
Sweet & tangy with the perfect boozy kick
- Pineapple Smoke** — Mezcal, Galliano Vanilla, Pineapple juice, Lime, & Chili Salt Rim — **\$15.99**
Smokey & tart. Different, but a good kind of different
- Margarita** — Lime, Simple Syrup, Tequila, Salt Rim — **\$14.99**
Salted rim, lime twist, tequila kiss
- Mojito** — White Rum, Choice of Lime or Mango — **\$14.99**
sip, savor, and unwind
- Pina Colada** — White Rum, Pineapple, Cream of Coconut — **\$14.99**
Escape with a Piña Colada dream
- Negroni** — Gin, Campari, Sweet Vermouth, Orange Peel — **\$15.99**
Bitter, sweet, and always a classic
- Aperol Spritz** — Aperol, Orange, Prosecco, Soda — **\$15.99**
Bittersweet bliss in a sparkling sip
- Caesar** — Vodka, Clamato, Hot Sauce, Worcestershire Sauce, Masala Rim — **\$14.99**
Friends, Romans, cheers, it's Caesar time
- Moscow Mule** — Vodka, Lime, Ginger Beer — **\$15.99**
Vodka, ginger, lime - Moscow Mule magic
- Martini** — Gin or Vodka Martini With Lemon Twist / Garnished with Olives — **\$14.99**
Shaken, not stirred, a timeless classic
- Cosmopolitan** — Vodka, Cointreau, Cranberry Juice, Lime — **\$15.99**
Sip sophistication, embrace cosmopolitan allure
- Black Forest** — Brandy, Cherry Liqueur, Kahlua, Crème de Cacao, Milk, Chocolate — **\$16.99**
Great as a dessert cocktail! Creamy, sweet & rich just like the cake
- Gin & Tonic** — Bombay Gin with tonic water — **\$14.99**
Bubbles dance, gin romance - tonic!

HOUSE MOCKTAILS

Our Signature Drinks with Flavor Inspiration from Around the World!

- Rose Heaven** — Saffron Signature Mocktail — **\$12.99**
Feel the Heaven in Every Glass
- Ginger Punch** — Made with non-alcoholic ginger beer and an apple & Orange juice — **\$10.99**
Spice up your thirst with Ginger Punch
- Mojito** — Choose from Mango, Lime or Strawberry — **\$10.99**
Refreshment, sans spirits, but full of flavor
- Pineapple Cobbler** — Combination of Pineapple & Pomegranate juices — **\$10.99**
Sweet dessert, tangy twist, taste paradise's kiss
- Sweet Sunrise** — A sweet & tangy mixture of Orange & Pineapple juice — **\$10.99**
Awakening flavors in every sip's embrace
- Guava Tang** — A sweet & tangy combination of Guava nectar & Cranberry juice — **\$10.99**
Sip the tropical sunset delight
- Mango Frappe** — A rich blend of Mango pulp and Orange Juice with a twist of Sprite — **\$10.99**
Pure delight in every mango sip
- Strawberry Fizz** — Freshly Muddled Strawberries in Pineapple juice topped up with Soda — **\$10.99**
Sweet bubbles, berry delight, fizzing delight
- Ceaser** — A Classic Mocktail all time favorite — **\$10.99**
Sip the Perfect Refreshment
- Pina Colada** — A sweet blend of Coconut cream and Pineapple juice — **\$10.99**
Beach bliss in a pineapple sip
- Passionberry Fizz** — Passion berry juice, muddled Strawberries topped up with Soda — **\$12.99**
Sip the Sparkling Joy of Passionberry

Saffron

Please ask your server about our wide selection of Beers & Liquor

* **18% GRATUITY WILL BE ADDED TO PARTIES OF 7 GUESTS OR MORE.**