

## WELCOME TO SAFFRON

Is All Indian Food HOT & SPICY? Many People believe that Indian food is very spicy, But the reality is that Indian food is cooked with different types of spices which gives flavor & aroma to the food but does not make it hot & spicy, rather make it more Delicious.

Indian Cuisine is significant for usage of spices, such as cumin, mustard seeds, turmeric, saffron, fenugreek, coriander, red chili powder, asafetida, anise seeds, bay leaves, green cardamom, whole black cardamom, cloves, cinnamon etc.

At SAFFRON, We bring you a blend of traditional methods and modern techniques to serve you the finest Authentic Indian Cuisine. Our Chefs are committed to make the food enjoyable with the right blend of spices & herbs to each & every delicacies .Every Dishes are made per Your Choice of Spice Level, to let you really enjoy your food. Mild, Medium, Medium Hot, Hot, Indian Hot.

All Entrées are served with Steamed aged Basmati Rice.

### **APPETIZERS**

#### **Gobi Manchurian**

Pan fried Cauliflower sautéed with Onions in a spicy sauce 10

#### **Grand Sampler**

Assortment of Chicken, Fish & Shrimp Pakora 10

#### **Assorted Veg Bites**

Assortment of Veg Samosa, Aloo Tikki, Paneer Pakora & Veg Pakora 9

#### **Veg Samosa**

Triangular pies stuffed with Potatoes & Peas with Spices 4

#### **Meat Samosa**

Triangle Pies stuffed with minced Lamb & Spices 6

#### **Kebab Treat**

Chicken & Lamb Seekh Kebabs, Bell peppers, Onions, Spices 12

#### **Mussels Porial**

Mussels steamed in aromatic Coconut Broth, Southern India Style 10

#### **Pakora**

Lightly seasoned lentil batter & fried

Mixed Vegetable 5 Paneer 6 Chicken 6 Fish 6 Shrimp 8

#### **Onion Bhaji**

Sliced onions seasoned with spices in Lentil batter & fried 6

#### **Twist Rolls**

Naan Rolls stuffed with Vegetables & Paneer or Minced Chicken with herbs

Veggie 8 Chicken 10

#### **Tikki Chole**

Pan Fried spiced Potatoes Over Chickpeas 6

#### **Chat Papri**

Spiced Potatoes and Chickpeas topped with yoghurt & tamarind Sauce 6

#### **Paneer Chili**

Paneer chunks, Bell peppers, Tomatoes, Onions & spices 12

#### **Chili Chicken**

Chunks of Boneless Chicken, Bell peppers, Onions, Tomatoes & spices 12

#### **Tandoori Wings**

Chicken Wings marinated with spices & broiled in Tandoor 9

## SOUPS & SALADS

<b>Saffron Special Seafood Soup</b> Chopped Salmon, Shrimp, Scallops and Blue Crab meat made with special spices 10	<b>House Salad</b> Assorted Greens, Tomatoes & Onions with Choice of Dressing 4
<b>Tomato Soup</b> Tomato Soup simmered with Ginger & Spices 4	<b>Cucumber Salad</b> Chopped Cucumbers, Tomatoes, Onions & Bell peppers tossed with tangy spices 4
<b>Chicken Soup</b> Chicken Soup with Herbs & Spices 4	<b>Lentil Soup</b> Traditional blend of Lentil & Spices 4

## THE TANDOOR BREADS

<b>Bread Basket</b> An Assortment of Naan, Garlic Naan & Aloo Naan 9
<b>Naan</b> A Traditional Soft White Bread 3
<b>Roti</b> Whole Wheat Bread 3
<b>Garlic Naan</b> Naan Bread topped with fresh Garlic & Herbs 3.5
<b>Chili Garlic Naan</b> Naan Bread topped with Garlic, Chili, Cilantro & Herbs 4
<b>Aloo Naan</b> Naan bread, mildly spiced potatoes 4
<b>Keema Naan</b> Bread stuffed with Minced Meat & Herbs Chicken 4 Lamb 4.5
<b>Kashmiri Bread</b> Bread stuffed with slightly Sweet Coconut, Cherries, Raisins & Cashews 4.5
<b>Basil Naan</b> Naan bread with Basil 4
<b>Palak Kulcha</b> Bread stuffed with sautéed, lightly spiced Spinach and Herbs 4
<b>Onion &amp; Paneer Kulcha</b> Bread stuffed with Paneer & chopped Onions & spices 4
<b>Paneer kulcha</b> Bread stuffed with Paneer & Spices 4
<b>Onion Kulcha</b> Bread stuffed with Onions & Spices 4
<b>Aloo Paratha</b> Whole Wheat Bread stuffed with mildly spiced Potatoes & Herbs 4
<b>Lachcha Paratha</b> Layered Whole Wheat Bread 4

## ACCOMPANIMENTS

<b>Roasted Papad</b> Thin & Crispy Lentil Flour Bread, Roasted in Tandoor 2	<b>Achar</b> Mixed Vegetables Pickled Hot & Spicy 3
<b>Mango Chutney</b> Sweet & mildly Spiced Mangos 3	<b>Raita</b> Homemade spiced Yoghurt, chopped Cucumbers, Onions & Herbs 3
<b>Tamarind Chutney</b> Tamarind, Jaggery, Dates & Spices 3	<b>Mint Chutney</b> Fresh Spearmint, Cilantro, Onions, Cumin & Spices 3

## SIGNATURE REGIONAL CURRIES FROM INDIA

Indian Cuisine has vast and varied Traditions, with many Regions and cultures to consider. We have chosen to feature the most celebrated curries from the Country's Regional Specialities.

( CHOOSE YOUR CHOICE OF CURRY & A PROTEIN OR VEGETABLES )

### TIKKA MASALA

Tomato cream sauce with herbs & spices

### CLASSIC CURRY

Old Delhi style, Tomatoes, Onions, fresh ground spices

### PALAK

Spinach, Onions, Tomatoes, Cream, herbs

### KORMA

Curry from Northern India, rich of Cashew nuts, Green Cardamom & Cream

### ACHARI

Authentic Indian herbs & Pickle sauce

### CILANTRO

Chopped Cilantro, herbs, Cashew cream, spices

### COCONUT CURRY

Mildly spiced Coconut cream sauce

### JEERA

Cumin seeds, Tomato Onions & spices

### MANGO

Mango, Ginger, sweet & sour sauce

### METHI

Fenugreek, Onions spices, herbs

### MADRAS CURRY

South Indian Curry, Tomatoes, Onions, Coconut & spices

### TAWA

Pan seared, Curry sauce, Bell peppers, Onions, Tomatoes & spices

### VINDALOO

A Classic Goan Speciality, tangy spicy sauce with Ginger & Potatoes

### KERLA PEPPER

Coconut curry sauce with ground Black peppers

## ORGANIC MIXED VEGETABLES 12.5

(Watts Brothers Farms)

PANEER 13.5

CHICKEN 15

GOAT (BONE-IN) 16

TOFU 12

LAMB 16.5

SIRLOIN BEEF 15

## FROM SEA

JUMBO SHRIMP 18

SCALLOPS 17

NORTH ATLANTIC SALMON 17

TILAPIA 16

FLOUNDER 17

CHILEAN SEA BASS 24

ROCK FISH 18

MAHI MAHI 18

CRAB MEAT 19

True Blue Crab Back fin, Wild caught,  
All natural, No Chemical or Preservatives

## FROM THE TANDOOR OVEN

### TANDOOR

It's a clay oven. All meats, poultry & seafood stay immersed in special marinades overnight, then are skewered & broiled in the Tandoor. The Tandoor is also employed to turn out a most exciting variety of fresh homemade breads. Tandoori specialties come on a sizzler on the sautéed bed of fresh Vegetables & spices.

#### Tandoori Mix Grill

Assortment of Chicken, Lamb, Salmon & Shrimp Kebabs served together 18.5

#### Lamb Chops

Lamb chops marinated in special blend of Herbs & Spices 24

#### Chicken Tikka

Chicken breast chunks marinated in Yoghurt, Ginger, Garlic & Garam masala 15

#### Tandoori Chicken

Spring Skinless Chicken marinated in Special Indian Spices 12.5

#### Malai Kebab

Chicken breast pieces marinated in a Cashew paste & Special Seasoning 15

#### Tandoori Shrimp

Jumbo Shrimp marinated in Herbs & Fresh Ground Spices 18

#### Tandoori Sea Bass

Chilean Sea Bass, Garlic, Ginger, Garam masala 24

#### Fish Tikka

Chunks Of North Atlantic Salmon marinated in Yoghurt, chili, Garlic, Ginger 17

#### Boti Kebab

Boneless Chunks Of Lamb marinated in Yoghurt & Spices 16.5

#### Seekh Kebab

Choice of Minced Chicken or Lamb & herbs Skewered Rolls

Chicken 15.5      Lamb 16.5

#### Tandoori Sirloin Steak

Sirloin Steak marinated with Indian Spices & Served with Potatoes or Vegetables 20

#### Tandoori Rib Eye Steak

Rib eye Steak marinated with Indian Spices & Served with Potatoes or Vegetables 24

#### Shashlik Vegetables

Marinated Broccoli, Cauliflower, Bell peppers, Onions, Tomatoes, broiled in Tandoor 13

#### Paneer Tikka

Marinated Paneer, Fresh Vegetables, broiled in Tandoor 15

## POULTRY

#### Butter Chicken

Cubed Chicken simmered in Tomato, Cream & Spices 15

#### Chicken Chettinad

Curry from Southern India, with herbs & spices 15

#### Murgh Masala

Chicken with Bones in special sauce with spices 16

#### Keema Chicken

Finely minced Chicken, Green Peas, garam masala 16

## MEAT

#### Gost Roganjosh

Choice of meat, Onions & yoghurt sauce with blend of spices

Beef 15      Lamb 16.5

Goat (Bone-in) 16

#### Lamb Keema

Finely minced Lamb, Green Peas, Onions, garam masala 17

## VEGETARIAN

### Dal Makhani

Traditionally lentils cooked slowly for hours, Black Lentils, Kidney Beans, Onions, Tomatoes, Cream, Ginger, Garlic 12.5

### Dal Tarka

Yellow Lentils, Tomato, Garlic, Onions, Curry leaves 12.5

### Malai Kofta

Paneer & Vegetable Dumplings in a Creamy Sauce with Nuts & Raisins 13

### Paneer Masala

Paneer in a Tomato, Ginger, Garlic, Fenugreek curry 13.5

### Shahi Paneer

Grated Paneer in Tomato, Onions & Cream Sauce 13.5

### Paneer Makhani

Paneer, Bell peppers, Onions, Fenugreek, Tomatoes, Herbs 13.5

### Paneer Bhurji

Grated Paneer, Onions, Tomatoes, Herbs & Spices 14

### Matar Paneer

Paneer, Green Peas, Curry Sauce & Spices 13.5

### Matar Mushroom

Green Peas, Mushrooms in a Ginger, Garlic curry with Spices 12.5

### Methi Malai Matar

Fenugreek, Green peas, Cream sauce with Herbs 12.5

### VEGAN Bhindi Masala

Okra, Onions, Tomatoes, Ginger, Garlic & Spices 12

### VEGAN Baingan Aloo-wala

Eggplant, Potato, Onions, Ginger, Garlic & Spices 11.5

### VEGAN Baingan Bhartha

Eggplants roasted in Tandoor, mashed & sautéed with Onions, Tomatoes, Ginger, Garlic & Spices 12.5

### VEGAN Chana Masala

Chick Peas & diced Potatoes in a Curry Sauce & Spices 11.5

### VEGAN Aloo Gobi

Potatoes & Cauliflower with Herbs & Spices 11.5

## RICE SPECIALITIES

( Served With Raita )

### Navrattan Biryani

A Vegetarian Treat, Basmati Rice, Organic Fresh Seasonal Vegetables, Saffron, Cashews & Raisins 13

### Saffron Special Seafood Biryani

Aged steamed Basmati rice, North Atlantic Salmon, Shrimp, Scallops, Blue Crab meat, Cardamom & Freshly Ground Spices 18

### Lemon Rice

Basmati Rice, Lemon & Spices 10

### Coconut Rice

Basmati Rice, Coconut & Herbs 10

### Jeera Rice

Aged steamed Basmati Rice, Roasted Cumin seeds 4

### Chicken Biryani

Basmati Rice, Boneless Chicken, Freshly Ground Spices & Saffron 15

### Gost Biryani

A Traditional Rice Dish, Basmati Rice, Cardamom & Spices

Beef 15 Lamb 16.5

Goat (Bone-in) 16

### Crab Biryani

Basmati rice, Freshly Ground Spices & Blue Crab meat 19

### Shrimp Biryani

Basmati Rice, Jumbo Shrimp & Freshly Ground Spices 18

## CHILDREN'S MENU

Tandoori Kids  
Tandoori Chicken, Fish & Shrimp  
Served with Fries 8

Chicken Nuggets  
Tender Chicken Nuggets  
with Fries 6

## DESSERTS

Saffron Special Dessert Platter  
Assortment of Desserts served on a Special Platter 10

<b>Kheer</b> Traditional Indian Rice Pudding with nuts, Flavored with Cardamom & Rose 3.5	<b>Saffron Special Faluda</b> Rose Infused Vermicelli, Homemade Ice cream, Raisins & nuts 7
<b>Mango Pudding</b> Homemade Mango Custard 3.5	<b>Malai Kulfi</b> Traditional Ice Cream with nuts 4
<b>Gulab Jamun</b> Fried milk pastry balls soaked in Honey and Saffron, Served HOT 4	<b>Mango Kulfi</b> Traditional Ice Cream in Mango flavor 4
<b>Gajar Halwa</b> Shredded Carrots cooked with cream & nuts, Served HOT 4	<b>Pistachio Kulfi</b> Traditional Ice Cream with Pistachio nuts 4.5

**Rasmalai**  
Flattened balls of Paneer soaked in Cream, flavored with cardamom 4

## BEVERAGES

<b>Mango Lassi</b> Yoghurt Shake made with Mango 3.5	<b>Chai</b> Traditional Indian Tea made with Milk, Green Cardamom & Spices 3
<b>Sweet Lassi</b> Yoghurt shake, Sugar & Rose Syrup 3.5	<b>Indian Hot Tea (Refills)</b> Black Tea with spices 2.5
<b>Salted Lassi</b> Yoghurt shake, Roasted Cumin, Salt 3.5	<b>Coffee (Refills)</b> Columbian Coffee 2.5
<b>Frozen Drinks</b>	<b>Iced Tea (Refills)</b>
Strawberry Daiquiri Mango Colada	Unsweet Sweet
Pina Colada	Green Raspberry 2.5
(Non Alcoholic) 4.5	<b>Soft Drinks (Refills)</b>
<b>Juices</b>	Coke Diet Coke Sprite
Apple Pineapple Mango Litchi	Fanta Ginger Ale Dr Pepper 2.5
Guava Orange Cranberry 3.5	<b>Bottled Spring Water</b>
<b>Perrier</b>	2
Sparkling Water 3	

## SPECIAL REQUEST

If you have a Special Request for our Chef, Please Ask, If We have the ingredients, Our Chef will be Happy to make it for You. Some Items may contain Nuts. Please ask your Server. Thanks.

**An 18% Gratuity will be applied to the group of 6 or more.**

**WE DO CATER**

**We Make Your Special Events More Special !!!**