

## *Aghaz - Appetizers*

served with chutney

### **#1. Papdum**

2 Delicate Indian wafers (mildly spiced)  
\$1.75

### **#2. Vegetable Samosa's**

2 Crisp vegetable turnovers filled with fresh potatoes and split peas, tempered with cumin seeds and spices  
\$4.50

### **#3. Aloo Tikki**

3 Flavourful potato patties seasoned with herbs and spices  
\$4.50

### **#4. Papri Chaat**

Crisp flour wafers topped with potatoes, chickpeas, yogurt with tamarind & mint chutney  
\$5.95

### **#5. Vegetable Pakora**

Vegetable clusters cooked in a crispy seasoned  
\$4.95

### **#6. Paneer Pakora**

Tender pieces of Indian-style cheese coated in a crispy seasoned batter  
\$8.50

### **#7. Chicken Pakora**

Boneless chicken marinated in yogurt, ginger, garlic, coated in a seasoned batter  
\$9.95

### **#8. Fish Pakora**

Boneless fish marinated in yogurt, ginger, garlic, coated in a seasoned batter  
\$9.95

### **#9. Channa Bhatura**

Leavened deep fried soft bread served with curried chick peas  
\$6.95

## *Soups & Salads*

### **#10. Shakahari Soup**

Traditional Indian lentil soup with chopped vegetables, herbs & mild spices  
\$4.50

### **#11. Chicken Mullitwany Soup**

Traditional Indian lentil soup with chicken, vegetables, cilantro and fine herbs  
\$5.50

### **#12. Tandoori Chicken Caesar Salad**

Caesar salad served with tender pieces of tandoori chicken and garlic bread  
\$8.95

### **#13. Garden Salad**

Tossed salad served with tomatoes, cucumbers, carrots, onions, & green peppers  
4.95

## ***Biryani Rice Bowls***

*The Biryanis are a tantalizing combination of fresh vegetables, tomatoes, ginger, herbs, spices and aromatic basmati rice. Saffron's Biryanis are served with your choice of shrimp, lamb, chicken or simply vegetarian.*

### **#14. Vegetable Biryani**

\$12.95

### **#15. Shrimp Biryani**

\$16.95

### **#16. Lamb or Chicken Biryani**

\$15.95

## ***From Saffron's Tandoor...***

*Served with Rice, Salad & Chutney*

### **#17. Tandoori Meats**

Meat marinated in yogurt & Saffron's blend of spice

Tandoori Chicken \$14.95

Tandoori Halibut \$15.95

Tandoori Prawns \$18.95

### **#18. Chicken Tika**

Succulent boneless chicken breast marinated in yogurt, herbs & spices

16.95

### **#19. Seekh Kebab**

Tender rolls of minced lamb blended with fresh onions, green peppers, herbs & spices

16.95

### **#20. Tandoori Lamb Chops**

New Zealand lamb chops lightly marinated with yogurt and our special garam masala

16.95

### **#21. Mixed Grill**

A celebration of sizzling tandoori delicacies! A melange of Tandoori Chicken, Seekh Kebab, Chicken Tika, and Jumbo Tandoori Shrimp

19.95

*Please specify if you would like your dishes mild, medium or hot*

### **Chicken Classics - \$14.95**

*Served boneless with rice - please request mild, medium or hot*

#### **#22. Chicken Curry**

Traditional curried chicken cooked in tomato & onion sauce

#### **#23. Chicken Vindaloo**

A fiery spiced Goan specialty! Chicken cooked in a chili sauce with potatoes

#### **#24. Chilli Chicken**

Chicken cooked with bell peppers & onions in a rich creamy tomato sauce

#### **#25. Butter Chicken**

A Saffron favourite!! Marinated chicken served in a seasoned tomato cream sauce

#### **#26. Chicken Korma**

Chicken cooked in a creamy cashew nut sauce

#### **#27. Chicken Hyderabadi**

A curried Chicken recipe from the region of Hyderabad

#### **#28. Palak Chicken**

Chicken cooked with fresh spinach & spices

#### **#29. Chicken Dopiaza**

Chicken cooked with sautéed onions in an onion & tomato sauce

#### **#30. Chicken Tikka Masala**

Chicken cooked with bell peppers & onions in a rich & creamy tomato sauce

#### **#31. Chicken Dahi Wala**

Chicken cooked with freshly ground spices in a yogurt sauce

### **Lamb Dishes- 14.95**

*Served boneless with rice - please request mild, medium or hot*

#### **#32. Butter Lamb**

Lamb served in a seasoned tomato cream sauce

#### **#33. Lamb Curry**

Traditional curried lamb cooked in tomato & onion sauce

#### **#34. Lamb Vindaloo**

A fiery spiced Goan specialty! Lamb cooked in a chilli sauce with potatoes

#### **#35. Lamb Korma**

Lamb cooked in a creamy cashew nut sauce

#### **#36. Saag Gosht**

Lamb cooked with fresh spinach & spices

#### **#37. Dhania Gosht**

Lamb cooked with cilantro and tomatoes in a creamy sauce

#### **#38. Rogan Josh**

Kashmiri style lamb dish using yogurt cream & masala

#### **#39. Lamb Dopiaza**

Lamb cooked with sautéed onions in an onion and tomato sauce

## **Seafood Dishes - 15.95**

*Served boneless with rice – please request mild, medium or hot*

### **#40. Butter Prawns**

Prawns in our famous butter sauce

### **#41. Fish Curry**

Traditional Curried fish cooked in tomato and onion sauce

### **#42. Fish Vindloo**

Fish and potato morsels cooked in a tangy onion curry sauce

### **#43. Goa Fish Curry**

Fish cooked in a coconut based curry sauce

### **#44. Goa Prawn Curry**

Prawn cooked in a coconut based curry sauce

### **#45. Prawn Vindloo**

Prawn and potato morsels cooked in a tangy onion curry sauce

### **#46. Shrimp Curry**

Traditional curried shrimp cooked in tomato and onion sauce

## **Shakahari (Vegetarian) Dishes - 10.95**

*Served with rice please request mild, medium or hot*

### **#47. Daal Tarka**

Indian lentils cooked in a sauce of chopped garlic, ginger, onions and tomatoes

### **#48. Daal Makhani**

Indian lentils cooked in a rich & creamy sauce

### **#49. Yellow Daal**

Masoor (yellow lentils) cooked in a light onion sauce

## **Shakahari (Vegetarian) Dishes - 12.95**

### **#50. Mutter Paneer**

Indian style cheese cooked with green peas in an onion curry sauce

### **#51. Palak Paneer**

Indian style cheese cooked with fresh spinach

### **#52. Aloo Palak**

Potatoes cooked with fresh creamed spinach & seasoned with aromatic herbs

### **#53. Paneer Makhani**

Indian style cheese cooked in a creamy tomato & butter sauce

### **#54. Mutter Mushroom**

Garden fresh mushrooms & green peas in a rich onion curry sauce

### **#55. Aloo Mutter**

Potatoes & green peas in an onion curry sauce

### **#56. Alloo Gobi**

Potatoes & cauliflower cooked with finely diced onions & tomatoes

### **#57. Channa Masala**

Curried chickpeas cooked in a special blend of spices

### **#58. Malai Kofta**

Indian-style cheese morsels with potatoes, vegetables, raisins, cashews in a tomato sauce

### **#59. Baingan Bharta**

Baked eggplant cooked with onions, tomatoes & herbs

### **#60. Mixed Vegetable Korma**

A combination of fresh vegetables cooked with onions, tomatoes & a cashew sauce

### **#61. Shahi Paneer**

Grated Indian style cheese & peas cooked in the chef's special creamy sauce

### **#62. Vegetable Jalfrazi**

A combination of fresh seasonal vegetables cooked with a light sauce

### **#63. Curry Pakora**

Vegetable pakoras cooked in a yogurt based curry sauce

## **Saffron's Breads**

**Naan** - Leavened tandoor-baked bread

Plain Naan 1.75

Garlic Naan 2.25

Saffron Naan (cook's special mix) 3.75

**Roti** - Unleavened bread 1.75

**Aloo Pratha** (bread stuffed with seasoned potatoes) 3.50

**Spinach and Paneer Bread** 3.50

## **Rice**

*Basmati rice is truly the hauteur of Indian cuisine and an essential contributor to the splendours thereof. The word "Bas" means aroma and "Mati" means soil.*

### **Saffron Rice**

Steamed Basmati rice 3.50

### **Peas Pulao Rice**

Basmati rice cooked with fresh peas & spices 3.95

### **Kashmiri Pulao Rice**

Simmered Basmati rice cooked with fruit and nuts 4.50

## **Saath Saath – Accompaniments**

**Raita** - Yogurt with grated carrots & cucumber 3.50

**Chutney** - Dipping sauce – Mango, Mint or Tamarind 1.95

**Achar** - Special mix of spiced pickles 1.95

**Butter, Vindaloo or Curry Sauce** 7.50

## **Chai Pani – Beverages**

### **Lassi**

Yogurt based drink from Punjab – sweet or salted 3.95

**Mango Lassi or Shake** 3.95

## **Desserts – 3.95**

### **Kheer**

Creamy rice pudding flavoured with cardamom and nuts

### **Ras Malai**

Indian-style cheese patty immersed in a milk sauce with pistachios & almonds

### **Gulab Jamun**

Milk dumpling dipped in a honey sauce

### **Jamun e Gul**

Hot Gulab Jamun with Vanilla Ice Cream

### **Mango Ice Cream**