

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

\$4.50

#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

\$6.50

Soups & Salads

#10. Shakahari Soup

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

\$4.50

#11. Chicken and Mushroom Soup

Spiced chicken with sliced mushrooms and a touch of cream

\$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 Salmon \$15.95

Tandoori Prawns \$18.95

#18. Chicken Tika

Succulent boneless chicken breast marinated in yogurt, herbs & spices

15.95

#19. Seekh Kebab

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

16.95

#20. Murg Malai Kababs

A creamy chicken breast kabab with garlic ginger & mild spices

18.95

#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. Chilli 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 Fish Curry

Fish 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. Shahi Paneer

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 & Basil Naan 2.25

Saffron Naan (cook's special mix) 3.75

Roti - Unleavened bread 1.75

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