



SMALL

chopped salad [n] romaine lettuce, kale, carrots, cucumbers, radish, almonds, raisins, and kale fritters, tamarind vinaigrette	12	kale pakora kale fritters served with chutneys	10
lamb kofta spiced lamb kofta kabobs (meatballs), spicy tomato sauce	13	onion bhaji red onion pakoras served with chutney	9
amritsari macchi — Indian fried fish batter fried served with daikon slaw — a north Indian delicacy	14	grilled seasonal vegetables seasonal vegetables dressed in mint gremolata	13
general tso's cauliflower Indian Chinese style cauliflower in a tomato chili sauce, chives, sesame seeds	11	samosa savory flaky pastry, cumin-seasoned potatoes and peas, chutneys	9
		cheese naan sharp white cheddar cheese, seasoning salts, onions, cilantro	10

A LITTLE MORE

tandoori oven grilled — served with pickled onions

tandoori paneer marinated paneer, tandoori spices, skewered onions, bell pepper	15	black pepper chicken tikka kabob chicken thigh marinated with tandoori spices, tellicherry pepper	15
tandoori shrimp marinated bay shrimp with tandoori spices	14	chicken tandoori half chicken (bone-in) marinated in yogurt	18
chicken tikka kabob marinated chicken breast served with chutney	15		

BAKED-TO-ORDER BREADS

naan leavened bread	4	onion naan leavened bread stuffed with onions and spices	5
roomali roti handkerchief bread	5	paratha layered whole wheat bread with butter	5
garlic naan leavened bread baked with garlic and cilantro on top	5	tandoori roti whole wheat flatbread	4

BIG

served family-style — bread and rice ordered separately



malabar shrimp curry	19	lahsooni saag paneer	17
gulf shrimp, onions, fresh chilies, our coriander masala blend, coconut milk		spinach, mustard, onions, spices, paneer, roasted garlic	
fish curry	21	saffron's daal makhani	16
pan seared fish prepared with onions, fresh chilies, our coriander masala blend with coconut milk		black lentils simmered for over 24 hours with tomatoes and spices, finished with homemade butter	
'old Delhi style' butter chicken	20	jafrani kofta curry [n]	18
our secret recipe — robust smoky flavors and bold spices		stuffed paneer koftas simmered in a rich tomato and onion gravy with cashews	
'our take' chicken tikka masala	19		
national dish of the UK: roasted chicken breast simmered in a mild sauce with fenugreek			
punjabi chicken curry	18		
punjabi style, whole spices, tomatoes, potatoes, fenugreek, ginger, garlic			
saffron chicken biryani	19		
fragrant basmati rice slow cooked with chicken and house spice blend cooked "Dum Pukht" and served with raita, papad			
traditional lamb curry	20		
lamb leg slow-braised with over 21 different Indian spices, yogurt			
baingan bhartha (spiced eggplant hash)	18		
roasted eggplant subzi, onions, tomatoes, Indian spices			
paneer masala [n]	18		
homemade paneer, diced onions, peppers, fenugreek, ginger			

SIDES *half portions*

adraki aloo gobhi [v]	9
cauliflower, potatoes, mild spice blend, cilantro, and ginger	
amchuri bhindi masala [v]	9
okra tossed with onions, tomatoes, spices, and mango powder	
pindi channa [v]	8
delicious garbanzo beans, onions, tomatoes, cooked with green chilies and a touch of garam masala	
'daal of the day' [v]	8
special home-style cooked lentils of the day, please ask server	

ACCOMPANIMENTS

raita	4	spicy chili chutney	3	pickle	2
plain yogurt	3	basmati rice	4	papad	4
lime, onions, chili	4	mint	3	tamarind	3