

DINNER

We serve high-quality, exceptionally fresh, Northern Indian cuisine from my hometown New Delhi, featuring locally-sourced ingredients that celebrates India's rich culinary traditions.

SMALL PLATES

Seasonal Saffron Salad

Market greens dressed in tangy herb yogurt with boondi and pickled onions \$9.95

🔥 Masala Chicken Winglets (Organic Chicken)

Garlic, chili and cilantro flavor spiced winglets with spicy masala barbeque sauce \$10.95

🔥📌 General Tso's Cauliflower

Indian Chinese style cauliflower in a tomato chili sauce, chives and sesame seeds \$10.95

Onion Bhaji

Red onion pakoras topped with whipped homemade yogurt and chutneys \$9.95

📌 Spiced Vegetable Cutlets

Semolina crusted spiced mix vegetables patties, served with spicy ketchup \$9.95

Pav Bhaji

A street food classic of bombay, toasted soft pav bread served with savory mixed vegetable and potato masala hash \$9.95

📌 Paani Pouri

Delhi's street food classique... "not to be missed" Little Poooris (semolina puffs), stuffed with potato and chickpeas served with a selection of chutneys, and aromatic broth \$9.95

Dahi Aloo Pouri

Little poooris (semolina puffs), stuffed with potato and chickpeas topped with a selection of chutneys and homemade yogurt \$9.95

📌 Samosa

Savory flaky pastry stuffed with cumin seasoned potatoes and peas, served with chutneys \$8.95

Cheese Naan

Sharp white cheddar cheese, seasoning salts, onion and cilantro topped with market greens \$8.95

TANDOORI

Stuffed Tandoori Paneer

Paneer marinated in tandoori spices, stuffed with chutney cooked on embers served with cucumber slaw and cherry tomatoes \$14.95

Lamb Seekh Kebab

Ground lamb seasoned with spices, onions and bell peppers, cooked on embers in our Tandoori oven served with cucumber slaw \$16.95

Chicken Tikka Kabob (Rocky Jr. Free Range)

Marinated chicken breast cooked on embers, served with house sauce and side slaw \$15.95

Tandoori Shrimp

Bay Shrimp marinated with tandoori spices, grilled and served with vegetable and herb salad and yogurt \$14.95

🔥 Black Pepper Chicken Tikka Kabob

Chicken thigh marinated with tandoori spices and tellicherry pepper, roasted in the oven, served with beet slaw and mint chutney \$15.95

Chicken Tandoori

Half chicken (bone-in) marinated in yogurt, our spice blend and cooked on embers in tandoor, served with red onion slaw and cilantro chutney \$16.95

📌 Vegan ▲ = Nuts | Our kitchen uses dairy and nuts | 18% Service Charge is charged on parties of 5 or more | Thanks you in advance for your understanding that you check can only be split "FOUR" ways if paying via credit card

ENTRÉES (NON-VEGETARIAN)

Malabar Shrimp Curry

Gulf shrimp prepared with onions, fresh chilies, our coriander masala blend with coconut milk \$16.95

Saffron's famous Butter Chicken

Roasted chicken simmered in makhani sauce (spiced tomato sauce) fenugreek and ginger \$16.95

Methi Chicken Curry

Chicken cooked in traditional punjabi style with whole spices and tomatoes, fenugreek, ginger and garlic \$15.95

▲ Hyderabad Chicken Curry

Traditional Indian dish made with coconut, mint leaves and spices \$15.95

"Our Take" Chicken Tikka Masala

National dish of UK; Rocky Jr. free range roasted chicken breast simmered in a mild sauce with fenugreek \$16.95

Saffron Chicken Biryani

Fragrant basmati rice slow cooked with chicken and house spice blend cooked "Dum Pukht" served with raita, chutney and pappad \$17.95

🔥 Lamb Vindaloo

Lamb leg cooked with potatoes in a richly spiced gravy with hint of vinegar \$17.95

Lamb Rogan Josh

Lamb leg slow braised with over 21 different Indian spices and yoghurt \$17.95

VEGETARIAN ENTRÉES

Lahsooni Saag Paneer

Paneer sautéed and simmered with spiced spinach gravy, roasted garlic and cilantro \$15.95

Saffron's Daal Makhani

Black lentils simmered for over 24 hours with tomatoes and spices, finished with homemade butter \$14.95

▲ Shahi Paneer

Paneer simmered in makhani sauce (spiced tomato sauce) fenugreek and ginger and cashews \$16.95

🍷▲ Farmers Market Vegetable korma

Seasonal vegetables cooked with coconut, mint leaves and spices \$14.95

▲ Shahi Malai Kofta

Cottage cheese koftas simmered in a rich tomato & onion gravy with cashews \$15.95

▲ Vegetable Pulao

Long grain basmati rice, cooked with mildly spiced vegetables, caramelized onions and nuts, topped with fresh mint \$14.95

🍷 Baingan Bhartha (spiced eggplant hash)

Roasted eggplant subzi cooked in onion & tomato and garlic with aromatic Indian spices \$14.95

🍷 Butternut Squash Coconut Curry

Butternut squash cooked in a coconut based curry sauce \$14.95

🍷 Adraki Aloo Gobhi

Cauliflower and potatoes tossed in a mild spice blend, cilantro and ginger \$14.95

🍷 Amchuri Bhindi Masala

Okra tossed with onions, sundried tomatoes, spices and mango powder \$14.95

🍷 Channa Masala

Delicious garbanzo beans cooked with green chilies, onions, tomatoes and a touch of garam masala \$13.95

🍷 "Daal of the Day"

Special home style cooked lentils of the day, please ask server \$13.95

BAKED TO ORDER BREADS

Naan

Leavened Bread \$3.75

Onion Naan

Leavened bread stuffed with onions and spices \$4.75

Garlic Naan

Leavened bread baked with garlic and cilantro on top \$4.75

Whole Wheat Paratha

Layered whole wheat bread with butter \$4.75

🍷 Whole Wheat Tandoori Roti

Whole wheat flat bread \$3.75

SIDES

🍷 Basmati rice \$4.00

Pickle \$1

pappad \$4

Plain Yogurt \$2

Onions, Lemon and Chili \$2

Chutney Duo (Cilantro and Tamarind) \$3

Cucumber Raita \$4

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