



saffronvalley®

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Restaurants & Catering



Small Plates + Shareables

Perfect for starting your meal or sharing, these flavorful bites are paired with an array of chutneys and sauces.

Punjabi Samosa (V) \$8

Crispy pastry stuffed with spiced potatoes, peas and ginger.

Sweet Corn Tikki (VG) \$8

Golden patties made with sweet corn and potatoes.

Samosa Chaat (VG) \$10

Deconstructed samosas layered with sweet yogurt, aromatic spices and tangy sauces.

Spinach Chaat (VG) \$10

Crispy fried spinach topped with onions, sauces & flavorful spices.

Chilly Paneer (VG) \$15

Stir-fried cottage cheese and vegetables in a spicy Indo-Chinese sauce.

Chicken 65 \$15

Crispy chicken bites marinated in a bold blend of Indian spices.

Fish Amritsari \$14

Juicy fish fillets coated in spiced batter and fried until golden.

Assorted Pakoras (V) \$14

A medley of seasoned, crispy vegetable fritters.

Saffron Veg Sampler (VG) \$17

A curated platter of paneer tikka, pakoras, samosas, and sweet corn tikki.



Fresh from the Grill

Experience the smoky flavors of dishes cooked in a traditional tandoor oven, complemented by a vibrant pickled salad.

Tandoori

Broccoli (GF, VG) \$15

Char-grilled broccoli coated in a creamy, spiced marinade.

Saffron Paneer

Kebab (GF, VG) \$15

Cottage cheese marinated in yogurt and spices, grilled to smoky perfection.

Tandoori Chicken (GF) \$17

Juicy chicken drumsticks marinated in a classic tandoori spice blend.

Chicken Tikka Kebab (GF) \$17

Grilled chicken infused with traditional Indian spices.

Chicken Malai Tikka (GF) \$17

Creamy, rich chicken kebabs with a hint of spice.

Hariyali Chicken

Tikka (GF) \$17

Chicken marinated in a vibrant blend of mint, cilantro and spices.

Grilled Lamb Chops (GF) \$24

Succulent lamb chops perfectly grilled with bold Indian spices.

Spice Grilled

Salmon (GF) \$24

Fresh salmon marinated in zesty spices and herbs, grilled to perfection.

Trio of Chicken

Kebabs (GF) \$21

A sampler of Tikka, Hariyali and Malai kebabs.

Traditional Curries

Savor the rich flavors of India with our classic curries, crafted from home-style recipes.

Protein Options

Vegetable	\$15	Lamb	\$19
Paneer.....	\$16	Fish	\$19
Chicken.....	\$17	Shrimp.....	\$20

Coconut Korma (GF, V)

Rich and creamy curry with coconut milk and aromatic spices.

Vindaloo (GF, VG)

Bold, tangy tomato-based curry with cumin and coriander.

Saag (GF, VG)

Creamed spinach simmered with warm Indian spices.

Tikka Masala (GF, VG)

Smooth, creamy tomato-based curry infused with fragrant spices.

Malabar (GF, VG)

Southern Indian coconut curry with tamarind and exotic spices.

Chettinad (GF, VG)

Spicy South Indian curry with fennel, black pepper, and curry leaves.

Biryanis (GF)

Aromatic basmati rice layered with marinated meats or vegetables, slow-cooked with fragrant spices for a rich, flavorful experience.

Vegetable.....	\$17
Paneer.....	\$17
Egg.....	\$17
Chicken.....	\$18
Lamb.....	\$19
Shrimp.....	\$19

Saffron Signature Curries

Indulge in our signature curries, featuring bold flavors and timeless recipes, served with aromatic basmati rice

Butter Chicken (GF)..... \$19

Tandoor-grilled chicken simmered in a creamy tomato curry with a hint of fenugreek.

Cilantro Chicken (GF) \$19

Chicken slow-cooked with fresh cilantro, cumin, and garam masala.

Lamb Rogan Josh (GF) \$20

Tender lamb braised in a Kashmiri-style curry with yogurt and spices.

Dal Tadka (GF, Veg)..... \$15

Yellow lentils tempered with garlic, cumin, and a flavorful tomato onion masala.

Aloo Gobi

Masala (GF, Veg)..... \$15

Potatoes and cauliflower tossed in a spiced tomato masala.

Channa Masala (GF, Veg)..... \$15

Slow-cooked chickpeas in a rich, aromatic curry.



Tandoori Breads

Freshly baked in a traditional clay oven, our breads are the perfect complement to any meal.

- Classic Naan\$3.5
- Garlic Naan..... \$4
- Garlic Cheese Naan..... \$5
- Chili Cheese Naan \$5
- Sweet Nutty Naan (N)..... \$6
Stuffed with raisins, coconut, nuts, and cinnamon.
- Tandoori Roti\$3.5
Traditional whole wheat flatbread



Accompaniments

Enhance your meal with a selection of flavorful sides, from fragrant rice to tangy chutneys and crisp salads

- Saffron Pulao (GF).....\$7
- Basmati Rice (GF)..... \$4
- Yogurt Raita \$4
- Mixed Pickle..... \$4
- Sweet Mango Chutney\$3
- Cut Onion Salad.....\$3
- Pappadums..... \$4

Food Allergy Notice

Please inform your server of any allergies or dietary restrictions. While we take precautions, cross-contamination may occur. Your health and safety are our top priorities.

Dosas

Delicate South Indian rice and lentil crepes, accompanied by coconut chutney, tomato chutney, and sambar.

- Masala Dosa (VG) \$14
Filled with spiced mashed potatoes.
- Ghee Dosa (VG) \$14
Classic dosa smothered with clarified butter.
- Chicken Tikka Dosa..... \$15
Stuffed with pulled chicken in creamy tikka sauce.
- Paneer Spring Dosa (VG)..... \$15
Filled with sautéed cottage cheese, vegetables, and spiced potatoes.

Indo-Chinese

A fusion of bold Indian spices and Chinese-inspired cooking, offering vibrant, flavorful dishes.

Wok-Fried Rice (GF)

Veg \$17 | Egg \$17 | Chicken \$18

Hakka Noodles

Veg \$17 | Egg \$17 | Chicken \$18

Manchurian

Cauliflower \$17 | Chicken \$18

Kids menu

- Chocolate Dosa\$7
- Dal & Rice\$7
- Chicken Tenders.....\$7



Seasonal Specials

Mango Chicken Kebab.....\$18

Chicken chunks marinated in juicy mango pulp and grilled to perfection.

Vegan Malai Kofta\$16

Vegetable dumplings in a creamy sauce.

Tamarind Fish Kari.....\$19

Fish simmered in a tamarind sauce.

Indian Railway Omelet.....\$12

Spiced masala omelette with onions, spices and chillies.

Dhaba Chicken Curry.....\$18

Smokey grilled chicken in a robust curry sauce.

Beverages

Masala Chai.....\$4.50

Mango Lassi.....\$4.50

Strawberry Lassi.....\$4.50

Rose Lassi\$4.50

Fountain Drinks

(Coke Diet Coke, Dr Pepper, Sprite, Lemonade, Coke Zero).....\$3

Iced Tea

(Sweetened/unsweetened).....\$3



Desserts

End your meal with our delightful Indian desserts, featuring rich, traditional flavors and sweet indulgence.

Gulab Jamun (VG).....\$8

Soft milk dumplings soaked in rose-flavored syrup.

Rasmalai (VG).....\$8

Cottage cheese patties in creamy saffron sauce.

Carrot Halwa (VG).....\$8

Traditional Indian dessert made with carrots, ghee and nuts.

Rice Pudding (VG).....\$8

Creamy rice dessert with a hint of cinnamon.



- V – Vegan
- VG – Vegetarian
- GF – Gluten-Free
- N – Contains Nuts
- D – Contains Dairy

Rasmalai



Treat yourself to a
Sweet Ending!



Carrot Halwa



Gulab Jamun

