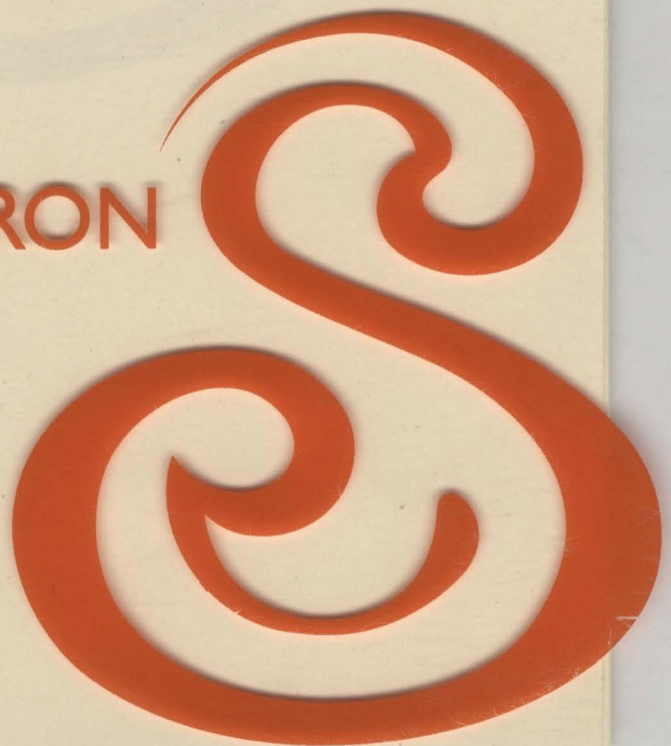


LUNCH

SAFFRON



Appetizers

Vegetarian Samosa

Pastry stuffed with curried potatoes and peas, fried and served with tamarind dressing and mint chutney

5

Chicken Chaat

Shredded white chicken meat and cucumber delicately tossed in a tangy, sweet and sour yogurt sauce

8

Shrimp Masaledar

Jumbo shrimp sautéed with ginger and garlic and served with poori bread

8

Tofu Garden Salad

Freshly tossed garden green lettuce with tofu and tomatoes flavored with coriander and ginger lime dressing

7

Saffron House Salad

Freshly tossed garden green lettuce with crudites of vegetables or assortment of sliced chargrilled meat served with saffron house dressing

7

Entrees

Smoked Salmon Naan

Freshly baked onion seed naan served with smoked salmon, lemon-capor
raita and mesclun mix

11

Chicken Pita

Pita bread filled with marinated tandoori chicken and served with cucumber
salad and Saffron house dressing

12

Vindaloo Pork Chop

Pan fried pork chop served with couscous and a vindaloo sauce

14

Halibut

Pan fried halibut served with cumin scented tomatoes and sautéed black eye
beans flavored with coriander

18

Western Lamb Kabob

Indian spiced lamb kabob with potato chaat and mint chutney

14

Paneer Ravioli

Ravioli stuffed with homemade paneer cheese in a tomato sauce garnished
with julienne deep fried leek

12

**All entrees below are served with rice, raita and lentils,
and a fresh vegetable preparation of the day**

Chicken Tikka

Tender pieces of boneless chicken marinated in a special sauce then roasted
in a tandoori oven

14

Tandoori Chicken

Chicken marinated in tandoori masala and yogurt baked on skewers in a
tandoori oven

12

Lamb Kebab

Tender pieces of lamb marinated in a delicate blend of herbs and spices then
cooked to perfection on skewers over charcoal

10

Seekh Kebab

Ground spicy lamb baked on skewers in a tandoori oven

12

Tandoori Mixed Grill

A combination of tandoori chicken, chicken tikka, lamb kabob, seekh kebab,
and tandoori shrimp served with grilled onions

16

Shahi Paneer

Homemade cottage cheese sautéed with fresh ginger and garlic, cooked in a
creamy tomato sauce

14

Aloo Gobhi

Cauliflower and potatoes cooked in sauce with ground cumin, garlic, onions,
ginger and coriander

12

Saag Paneer

Homemade cheese and spinach cooked with garlic, ginger, herbs and spices
14

Dal Makhni

Aromatic lentils cooked with ginger, garlic, and onions
8

Paneer Tikka

Cottage cheese marinated with fresh garlic and ginger then baked on a skewer in a tandoori oven
8

Vegetable Korma

Mixed vegetables in an onion butter cashew sauce
9

Vegetable Briyani

Aromatic Indian basmati rice cooked with exotic spices and fresh herbs
9

Chicken Tikka Masala

Tender chicken pieces marinated in yogurt and spices in a hot sauce
14

Chicken Kadahi

Tender chicken pieces in a ginger, bell pepper and onion sauce
14

Chicken Vindaloo

Boneless chicken pieces cooked with potatoes and spices in a hot sauce
14

Shrimp Curry

Jumbo shrimp cooked in a traditional curry sauce with exotic herbs and spices
15

Goan Fish Curry

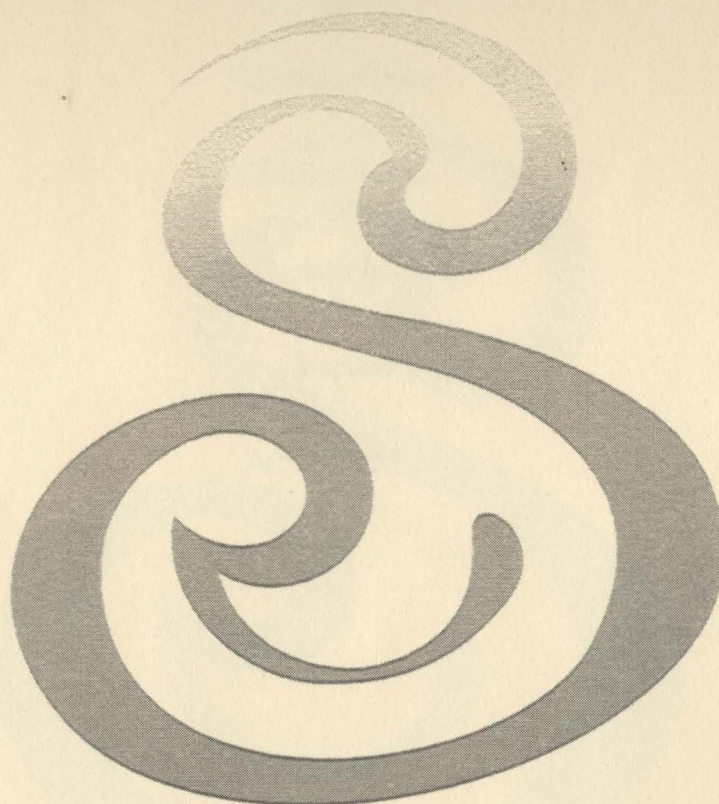
Chef's specialty

15

Lamb Bhuna

Tender tandoori lamb cubes prepared with fresh ginger, onions, peppers,
tomatoes, and garlic

14



Breads

Plain Naan

3

Cheese Naan

5

Chicken Naan

5

Garlic Naan

4

Chapatti

3

Aloo Paratha

4

COCKTAIL LIST

Saffron Specialty Drinks

Saffron Splash

Malibu, Parrot Bay Coconut Rum, Banana Liqueur, Cranberry,
Pineapple and Orange Juice

9.00

Rose Petal

Absolute Vodka, Southern Comfort, Midori,
Cranberry and Sour Mix

9.00

Ivory Moon

Frangelico, Kahlua, Dark Creme de Cocoa,
and Vanilla Ice Cream

9.00

Jaipur Dream

Banana and Strawberry Liqueur, Strawberries,
Bananas and Vanilla Ice Cream

9.00

Saffron Margarita

Sauza Tequila, Triplesec, Curacao,
Margarita Mix and Orange Juice

9.00

Saffron Martini

Absolute Citron, Absolute Mandarin,
Grenadine and a splash of Orange Juice

9.00

COCKTAIL LIST

Seasonal Specialty Drinks

Spring Special

Spring Special: A refreshing blend of fresh fruit and herbs, served chilled.

Ingredients: Fresh strawberries, mint leaves, lime juice, and simple syrup.

Summer Special

Summer Special: A tropical twist on a classic, featuring pineapple and rum.

Ingredients: Pineapple juice, rum, lime juice, and simple syrup.

Fall Special

Fall Special: A warm and comforting drink, featuring apple and cinnamon.

Ingredients: Apple juice, cinnamon, lime juice, and simple syrup.

Winter Special

Winter Special: A cozy and spicy drink, featuring ginger and honey.

Ingredients: Ginger beer, honey, lime juice, and simple syrup.

Year-Round Special

Year-Round Special: A classic and timeless drink, featuring vodka and citrus.

Ingredients: Vodka, lime juice, and simple syrup.

Signature Drink

Signature Drink: A unique and flavorful drink, featuring saffron and honey.

Ingredients: Saffron, honey, lime juice, and simple syrup.