

# SAFFRON

Indian Comfort Cuisine

Namasté, welcome to Saffron! Everything is made from scratch, with authentic Indian ingredients and hand-ground spices. Our food is served family style; please share and enjoy!

## APPETIZERS

<b>Khekda Bhajiya (gf/v)</b> Crispy fried onions in chickpea batter	5.95
<b>Palak Pokoda (gf/v)</b> Spinach leaves dipped in chick pea batter and fried	5.95
<b>Paneer Pakoda (gf/v)</b> Indian cheese dipped in chickpea batter and fried	8.25
<b>Jhinga Fry (gf)</b> Spicy marinated shrimp dredged in rice flour and fried	12.95
<b>Masala Papad (gf/v)</b> Traditional crunchy wafer with onions, tomato and cilantro	4.95
<b>Roasted Papad (gf/v)</b> Traditional crunchy wafer	2.95

## RAITAS

Vegetarian, yogurt-based cold salad, traditionally served with dinner to compliment spicy food.

<b>Cucumber (v)</b> Roasted peanuts, roasted cumin powder, cilantro	4.95
<b>Pineapple (v)</b> Roasted cumin powder, cilantro	4.95
<b>Mixed Vegetable (v)</b> Tomato, onion, cucumber with crushed roasted peanuts	4.95

## BREADS

<b>Naan (v)</b> Soft Indian bread, brushed with butter Garlic Naan 4.95	3.95
<b>Roti (v)</b> Indian flatbread, brushed with butter	3.95
<b>Aloo Paratha (v)</b> Indian bread stuffed with spicy potato filling	5.95
<b>Poori (v)</b> Fried Indian bread	4.95
<b>Dosa (gf/v)</b> Made with rice flour (special request)	4.95

## PLATES FOR ONE

These plates are traditionally served as a small meal

<b>Lamb Kheema Plate</b> comes with 1 roti, small serving of Jeera rice, fine chopped onions, and lemon wedge	15.95
<b>Chana Bhatoora Plate</b> Chana Masala with 2 pieces bhatoora (fried bread), fine chopped onion, lemon wedge	13.50
<b>Poori Bhaji</b> Aloo Mutter with 4 poori (fried roti) extra (3) pooris 3.95	13.50

## RICE & MAIN COURSE

All mains served with a small side of Jeera rice.

Extra side of Jeera Rice 2.95 / 4.95

**OR substitute Sharmilas' signature rice with saffron, cashews, cilantro & raisins 4.95 / 6.95**

	SM / LG
<b>Aloo Mutter (v)</b> Potatos and peas in a spicy brown gravy (	9.95 / 15.95
<b>Sabj Bahar (v)</b> Mixed vegetables & fresh paneer (Indian cheese) in a mild creamy curry	10.50 / 17.25
<b>Daal Tadka (v)</b> Indian lentils cooked with hot garlic & chili seasoning	9.95 / 15.95
<b>Palak Paneer (v)</b> Flavorful spinach curry with chunks of paneer	9.95 / 16.95
<b>Chana Masala (v)</b> Chickpeas in a spicy curry	9.95 / 15.95
<b>Lamb Curry</b> Cooked tender in a spicy curry	13.95 / 21.95
<b>Lamb Kheema</b> Ground lamb meat soft-cooked in special spices	13.95 / 21.95
<b>Chicken Tikka Masala</b> Marinated chicken cooked in a creamy cashew and tomato sauce	11.95 / 18.95
<b>Jhinga Koliwada</b> Shrimp in a spicy coconut fisherman's curry	12.95 / 20.95
<b>Murg Saagwala</b> Chicken in a creamy spinach curry	12.95 / 19.95
<b>SPICY RATING: 1 - MILD; 2 - MEDIUM; 3 - INDIA SPICY (ASK)</b>	

## SHARMILA'S CHUTNEYS

Ask your server which chutneys are available today.

3 chutneys for 6.95 or 1 for \$2.75

<b>Mango</b>	✓
<b>Coconut</b>	✓
<b>Roasted Peanut &amp; Garlic</b>	✓
<b>Mint</b>	✓
<b>Chili Pepper</b> seasonal peppers	✓
<b>Dry Peanut</b>	✓
<b>Tomato</b>	✓

## DESSERT

<b>Payasam</b> Soft cooked basmati rice in milk with cardamom, saffron, nuts and raisins	5.00
<b>Daily Special</b> Ask your server for current dessert special	6.00

Please advise your server of any food allergies. All items are prepared in a kitchen that uses peanuts, shellfish and dairy.

A SERVICE FEE IS INCLUDED BUT ADDITIONAL GRATUITY IS WELCOME

# LUNCH THALI PLATTER

Available from 11am - 3pm

**Vegetarian or Meat** 14.95  
Choice of two Main Plates.  
Includes:  
Sharmila's chutney  
Roti  
Raita  
Rice  
Dessert

*Main Plates (see menu front): Aloo Mutter, Sabj Bahar, Daal, Palak Paneer, Chana Masala, Lamb Curry, Lamb Kheema, Murg Tikka Masala, Jhinga Koliwada, Murg Saagwala*

Extra Rice 1.95  
Extra Chutney 1.95  
Extra Roti 1.95  
Extra Raita 2.95

## NON-ALCOHOLIC DRINKS

**Lassi** 5.50  
Mango, Strawberry, Pineapple, Banana

**Masala Chai** 4.25  
Traditional Indian Chai brewed with fresh ginger and fresh ground spices  
1 Free Refill - Extra \$2.00

**Sodas & Teas** 3.00  
Coke  
Diet Coke  
Sprite  
Fanta Orange  
Root Beer  
Iced Tea  
Hot Tea

# WINE

Glass / Carafe / Bottle

**Lunetta Prosecco split** 8 / - / -  
**Estancia Pinot Gris** 6 / 12 / 24  
**Kung Fu Reisling** 7 / 14 / 28  
**Echo Bay Sauvignon Blanc** 7 / 14 / 28  
**Michael David Chardonnay** 7 / 14 / 28  
**Le Crema Pinot Noir** 7 / 14 / 28  
**Bogle Cabernet Sauvignon** 8 / 16 / 32  
**Menage A Trois - Red Blend** 8 / 16 / 32  
**R. Mondavi Reserve Malbec** 8 / 16 / 32

## DRAFT BEER

**Alaskan Brewery Selections** 6.50  
please ask your server for today's selections  
**Stella Artois** 6  
**Lagunitas IPA** 7  
**Elysian Dragontooth** 7  
**Elysian Spacedust IPA** 7

## BOTTLED BEER

**St. Pauli Girl N/A** 5  
**Budweiser** 5  
**Spiked Cucumber Lime** 5  
**Spiked Sangria** 5



*This menu is inspired by Sharmila  
Good friend and mentor from Pune, India*

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