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**

**Khedda Bhajiya (gf/v)**
Crispy fried onions in chickpea batter
5.95

**Palak Pokoda (gf/v)**
Spinach leaves dipped in chick pea batter and fried
5.95

**Paneer Pakoda (gf/v)**
Indian cheese dipped in chickpea batter and fried
8.25

**Jhinga Fry (gf)**
Spicy marinated shrimp dredged in rice flour and fried
12.95

**Masala Papad (gf/v)**
Traditional crunchy wafer with onions, tomato and cilantro
4.95

**Roasted Papad (gf/v)**
Traditional crunchy wafer
2.95

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

**Cucumber (v)**
Roasted peanuts, roasted cumin powder, cilantro
4.95

**Pineapple (v)**
Roasted cumin powder, cilantro
4.95

**Mixed Vegetable (v)**
Tomato, onion, cucumber with crushed roasted peanuts
4.95

**BREADS**

**Naan (v)**
Soft Indian bread, brushed with butter
3.95
Garlic Naan 4.95

**Roti (v)**
Indian flatbread, brushed with butter
3.95

**Aloo Paratha (v)**
Indian bread stuffed with spicy potato filling
5.95

**Poori (v)**
Fried Indian bread
4.95

**Dosa (gf/v)**
Made with rice flour (special request)
4.95

**PLATES FOR ONE**
These plates are traditionally served as a small meal

**Lamb Kheema Plate**
15.95
Lamb cooked tender in a spicy curry
Extra side of Jeera Rice 2.95 / 4.95

**Chana Bhatoori Plate**
13.50
Chana Masala with 2 pieces bhatoori (fried bread), fine chopped onion, lemon wedge

**Poori Bhaji**
13.50
Aloo Mutter with 4 poori (fried roti)
extra (3) pooris 3.95

**Rice & Main Course**
All mains served with a small side of Jeera rice.
Extra side of Jeera Rice 2.95 / 4.95

**OR substitute Sharmila’s signature rice with saffron, cashews, cilantro & raisins 4.95 / 6.95**

**A SERVICE FEE IS INCLUDED BUT ADDITIONAL GRATUITY IS WELCOME**
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

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

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

Offer 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

Lunch Thali Platter
Available from 11am - 3pm

Dessert
Rice
Dessert

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

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

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