

SMALL PLATES + SHAREABLES

Inspired by the Street Food of India



Punjabi Samosa ^V
Savory pastry filled with mashed potato, sweet peas, coriander, roasted cumin & ginger, served with dipping sauces. **7.95**

Samosa Chaat ^{VEG}
Deconstructed samosas topped with sweet yogurt, mint, tamarind chutneys and crispy sev. **9.95**

Delhi Chaat ^{VEG}
Crisp wafers, potatoes, tomatoes, onions, sweet yogurt topped with chutneys. **8.95**

Assorted Pakoras ^V
Seasonal vegetables dredged in a spiced chickpea batter, golden fried and served with dipping sauces. **9.95**

Chicken 65
A classic from Chennai, tender bites of spice marinated chicken tempered with mustard seeds and curry leaves, served with mint sauce. **9.95**

Chicken Pakoras
Golden fried chicken tenders dusted with chef's special masala blend served with cilantro dipping sauce. **9.95**

Fish Amritsari
Flaky Swai fish fried crisp and spiced with chaat masala & dried mango dust served with coriander chutney. **9.95**

Saffron Sampler
Assortment of chicken pakoras, amritsari fish, vegetable samosa and vegetable pakoras served with dipping sauces. **10.95**

BIRYANIS

Hearty vegetables/meat and rice casseroles cooked with flavorful herbs and spices. Served with yogurt cucumber raita.



Lamb Biryani ^{GF} **15.95**

Chicken Biryani ^{GF} **14.95**

Vegetable Biryani ^{GF VEG} **13.95**

Goat Biryani ^{GF} **15.95**

Paneer Biryani ^{GF VEG} **13.95**

Egg Biryani ^{GF} **13.95**

DOSA

Savory rice and lentil crepes served with fresh coconut & tomato chutneys and sambar.

Masala Dosa ^{GF VEG}
Traditional filling of spiced mashed potatoes. **10.95**

Ghee Dosa ^{GF VEG}
Plain dosa smeared with fresh clarified butter. **9.95**

Chicken Tikka Dosa ^{GF}
Pulled chicken smothered in a tikka sauce for a hearty filling. **11.95**

Paneer Spring Dosa ^{GF VEG}
Seasonal vegetables, cottage cheese sautéed with spiced potatoes. **10.95**



SAFFRON MIXED GRILL



FRESH FROM THE GRILL

Tender grilled meats and vegetables from our traditional Tandoor

Chicken Tikka Kebab ^{GF}
Tender grilled chicken pieces in a traditional marinade of ginger, garlic, spices, yogurt and lemon juice. **15.95**

Malai Tikka ^{GF}
Pieces of chicken marinated in a creamy cashew nut, saffron sauce & grilled in the tandoor. **15.95**

Hariyali Chicken Kebab ^{GF}
Grilled herbaceous chunks of chicken marinated with cilantro, mint & green chillies. **15.95**

Tandoori Salmon ^{GF}
Atlantic salmon marinated in mustard oil, garlic & chili, dusted with spiced chickpea flour & grilled until golden. **18.95**

Paneer Kebab ^{GF VEG}
Chunks of cottage cheese marinated in yogurt, kalonji, garlic, turmeric & tandoori spices - served with roasted peppers. **14.95**

Tandoori Chicken ^{GF}
Chicken drumsticks in a classic tandoori marinade of ginger, garlic, yogurt, garam masala and dried fenugreek. **15.95**

Saffron Mixed Grill ^{GF}
Assortment of chicken tikka, hariyali chicken, malai chicken and paneer kebabs. **18.95**

INDO CHINESE

Wok Fried Rice
Egg **11.95** • Vegetable **11.95** • Chicken **13.95**

Hakka Noodles
Egg **11.95** • Vegetable **11.95** • Chicken **13.95**

Manchurian
Cauliflower **12.95** • Chicken **14.95**
Served with rice

CURRY CORNER

✿ ✿ ✿ ✿ ✿ ✿ ✿ ✿
CREATE YOUR OWN



Choose your favorite traditional curry.



Pick a protein:

- Chicken **15.95**
- Lamb **16.95**
- Shrimp **16.95**
- Vegetables **14.95**
- Paneer **15.95**
- Goat **17.95**
- Fish **16.95**



Select a spice level:

- Mild, Medium,
- Hot, or Fire



TRADITIONAL CURRIES

From home style recipes across India that are customer favorites. Served with steamed Basmati rice.

Tikka Masala (GF) (VEG)
Creamy tomato curry spiced with paprika, fresh ginger & cilantro.

Saag (GF) (VEG)
Traditional recipe of baby spinach sautéed with tomato, onion, garlic & garam masala.

Coconut Korma (GF) (VEG)
Sweet and spicy coconut flavored sauce slow cooked with fresh herbs & spices.

Vindaloo (GF) (VEG)
SPICY!! Potato, vinegar, serrano & red chilies make this sauce red hot & fiery.

Chettinad (GF) (VEG)
Classic south Indian sauce with fennel, black pepper, curry leaves & tempering spices.

Butter Chicken

An Indian menu classic, pulled chicken charred in the tandoor then finished in a creamy tomato curry flavored with fenugreek. **15.95**

Madras Goat Curry

Southern spiced goat (bone-in) curry with mustard, fenugreek, curry leaves and sambhar spices. **17.95**

Cilantro Chicken

Chicken pieces slow cooked with fresh cilantro, cumin, coriander and garam masala blend. **15.95**

Lamb Rogan Josh

Juicy boneless leg of lamb slow braised in a medium spiced curry of onion, tomato and Kashmiri chilli. **16.95**

All signature curries are served with steamed Basmati rice.



ACCOMPANIMENTS

- Basmati Rice (GF) (V) **3.45**
- Brown Rice (GF) (V) **3.45**
- Yogurt Raita (GF) (VEG) **3.45**
- Sweet Mango Chutney (GF) (VEG) **2.45**
- Mixed Pickle (GF) (VEG) **2.45**
- Cut Onion Salad (GF) (V) **2.45**
- Pappadums (GF) (V) **2.45**

BEVERAGES

- Masala Chai **3.95**
- Madras Coffee **3.95**
- Mango Lassi **3.95**
- Strawberry Lassi **3.95**
- Rose Lassi **3.95**
- Coke, Diet Coke, Dr. Pepper, Sprite, or Lemonade **2.95**
- Iced Tea **2.95**



TANDOOR BREADS

Traditional flatbreads cooked in our Tandoor, clay oven.

- Classic Naan **2.95**
- Garlic Naan **3.45**
- Garlic Cheese Naan **4.95**
- Chilli Cheese Naan **4.95**
- Sweet Nutty Naan **4.95**
- Tandoori Roti **3.45**

KIDS KORNER

Served with a small soft drink.

- Chocolate Dosa (GF) (VEG) **6.45**
- Chicken Tenders **6.45**
- Dal & Ghee Rice (GF) (VEG) **6.45**

SWEET ENDING

- Gajar Halwa (GF) (VEG) **5.95**
- Gulab Jamun (VEG) **5.95**
- Rasmalai (VEG) **5.95**
- Kulfi (VEG)
Mango, Malai, Pistachio **5.95**
- Rice Pudding (GF) (VEG) **5.95**



SIGNATURE CURRIES

Inspired by regional cuisines of India

Follow Along On Social Media

- #saffronvalleyindiancooking
- #thesaffrongroup

- = Vegetarian
- = Vegan
- = Gluten Free

Corkage **\$10**. Cakeage **\$3** Per Person. **20%** Auto Gratuity For Parties Of Six Or More. Saffron Valley group of restaurants feature bustling Indian eateries in the Greater Salt Lake Area. We invite you to learn more about our locations at www.saffronvalley.com and we hope to have the pleasure of serving you soon at another location in town. Thanks for visiting! Namaste.

www.SaffronValley.com