



PRESS KIT

 saffronvalley®

COMPANY OVERVIEW

Lavanya Mahate created Saffron Valley Restaurants to share the flavors of her ancestry and the culture that shaped her childhood. The name “Saffron Valley” combines the most precious of Indian spices with local ingredients from Salt Lake Valley.

The first Saffron Valley restaurant opened in 2011 as Saffron Valley Indian Street Food Café in South Jordan, UT. The second location opened in the Avenues in 2013 as Saffron Valley East India Café. The third Saffron Valley restaurant opened in Sugar House in 2017. The fourth Saffron Valley restaurant opened in Riverton in 2019.



Each location provides a different menu and vibe so guests can experience a wide variety of Indian food in different atmospheres. Having recently undergone renovations and a dynamic rebrand, the Saffron Valley restaurants are now known as:



saffroncanteen®

Indian Comfort Food

Offers a fast casual dining experience serving Indian Comfort Food in South Jordan. The original Saffron Valley location with a focus on Indian street food from the north, south, east and west of India. Enjoy classics like chaat, dosas, kebabs and more!

[SEE THE FULL MENU](#)



saffroncolonial®

Classic Indian Cuisine

Offers family style dining for Classic Indian Cuisine in the Avenues. A British Colonial style restaurant in the heart of Downtown Salt Lake City. Menu favorites include Chicken Tikka Masala, Coconut Korma, Vindaloo and rotating classic dishes.

[SEE THE FULL MENU](#)



saffronbistro®

Modern Indian Kitchen

Offers contemporary casual dining and dishes from a Modern Indian Kitchen in Sugar House. Part restaurant, part market, and part chai house, the menu includes a mix of authentic Indian favorites like curries, biryanis, & dosas with a modern twist.

[SEE THE FULL MENU](#)



S A F F R O N C I R C L E

CRAFT INDIAN KITCHEN

Offers romantic dining from a Craft Indian Kitchen in Riverton / Herriman. Experience a new tasting menu called Aunty's Assembly, a four course meal meant to be shared where you choose each dish.

[SEE THE FULL MENU](#)

All locations offer vegan, vegetarian, and gluten-free options, week day lunch buffets, weekend lunch buffets, dinner specials, and special holiday lunch buffets. Dine in, takeout, or delivery.

Other Services Provided By Saffron Valley Restaurants:



CORPORATE CATERING

Full service catering where the food is prepared in a Saffron Valley restaurant kitchen, loaded into insulated hot boxes and transported to any location in Greater Salt Lake Area. The food is then set up at the venue in chafing dishes. Labor is provided to refill the dishes and clear the buffet set up. Disposables provided. China and silverware are available for rent. Pick up or delivery also available.

COOKING CLASSES

Discover the joy of Indian Cooking! You'll learn so much more than just how to follow a recipe. Each carefully designed menu is a hands-on culinary journey with the chef teaching you about techniques and sharing tips that you can easily duplicate at home. The three-hour classes feature classic dishes utilizing fresh ingredients and flavorful spice blends, followed by a full meal.



EVENT SPACE

Private dining and banquet space is available in the Avenues, Sugar House, and Riverton locations for holiday parties, birthday or anniversary parties, corporate meetings, fundraisers, and more. Full service events include set up of space, food set up, chafing dishes, disposables, service and clean up.



FOUNDER BIO

Lavanya Mahate is the founder of Saffron Valley Restaurants in Salt Lake City, UT. She brings a wide variety of regional Indian food to the community, and has created four unique locations with different menus and atmospheres to experience. She also opened Biscotts Bakery & Café and Dhanya Spices & Groceries to provide better access to the flavors of India.

After traveling the breadth of India and falling in love with the different foods in the North, South, East and West regions, Lavanya knew she had to share these flavors with others.

She's been cooking since a young age, and food is her passion. Her vision is to have Saffron Valley restaurants in other U.S. cities as well as in London, Singapore, and Chennai.

Lavanya believes in empowerment through food. She founded a local culinary school called Saffron Kitchen to provide tuition-free training to local refugees and underserved youth. She immigrated to the U.S. in 2001 and strives to help others find their own success here.

Lavanya holds a Master's in Mass Communication with a PR in Corporate Communication major. She also completed a post-graduate program in Integrated Marketing Communications at the University of Utah.

CONNECT ON LINKEDIN

FACT SHEET

Locally owned and operated

4 Indian Restaurants: South Jordan, Downtown SLC (Avenues), Sugar House and Riverton

2 Bakeries & Cafés: South Jordan and Daybreak

1 Indian Grocery Store: South Jordan



IMPORTANT DATES

2001 - Lavanya immigrated from Chennai, India to Salt Lake City, Utah.

2002 - 2010 - Lavanya worked at the Salt Lake City Chamber of Commerce.

2010 - Lavanya's handmade spice blends launched at the Salt Lake City Farmer's Market.

2011 - The first Saffron Valley restaurant opened in South Jordan on February 24.

2013 - The second Saffron Valley restaurant opened in Sugar House on March 19.

2016 - Dhanya Spices & Groceries opened in South Jordan in April.

2016 - Biscotts Bakery & Café opened in South Jordan, UT on July 31.

2017 - The third Saffron Valley restaurant opened in the Avenues / Downtown SLC on August 15.

2017 - The second Biscotts Bakery & Café opened in South Jordan / Daybreak on September 15.

2018 - Saffron Kitchen is established as a 501c3 non-profit.

2018 - A revolving Saffron Valley pop up location opened at the University of Utah in the Gardner Commons Building.

2019 - The fourth Saffron valley restaurant opened in the Riverton / Herriman community on August 15.

SOCIAL IMPACT

Ongoing fundraising and partnerships to benefit the Utah Food Bank, Utah Refugee Education & Training, and Saffron Kitchen.



MISSION

The mission at Saffron Valley is to provide authentic, made-from-scratch Indian food using fresh, local ingredients and exotic flavors that will educate and excite the palate while surprising each guest with high quality, personal service steeped in a culture of warmth and hospitality.

In addition, we strive to give back to the community via culinary training, strengthen the local economy via career opportunities, and develop strong ties with area businesses to support local entrepreneurship.

Ultimately, the goal is to promote Indian food, make it more accessible, reduce intimidation in both eating out and cooking at home, and bring Indian food to mainstream dining.

IN THE PRESS

Saffron Valley has won multiple awards over the years including **Best Indian Restaurant** by Salt Lake Magazine and **Best of State** among other recognitions. Most recently, Lavanya and Saffron Valley have been featured in Food Network Magazine as part of their “women cooking for good” series.

View interviews, articles, television appearances and community awards that highlight Saffron Valley and our founder here:

PRESS PAGE

QUESTIONS?

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SAFFRON VALLEY

SAFFRON CIRCLE

(RIVERTON)

SAFFRON COLONIAL

(AVENUES)

SAFFRON CANTEEN

(SOUTH JORDAN)

SAFFRON BISTRO

(SUGAR HOUSE)

FAQs

Q. Why are the Saffron Valley restaurants so different from each other?

A. Each of our locations offers a unique vibe and menu so you can experience a wide variety of Indian food in different atmospheres.

Q. Why do some of your dishes taste different than other Indian restaurants?

A. It's possible that our recipes are not what you're used to because our owner Lavanya has lived and traveled all over India. She draws inspirations (and flavors!) from the North, South, East and West of India as opposed to focusing on food from just one region as many Indian restaurants do.

Q. Is Saffron Valley family friendly?

A. Yes! All of our restaurants welcome families with children. High chairs and booster seats are available at each location.

Q. How much is your daily lunch buffet?

A. Our weekday lunch buffets cost \$11.99 per person; \$8.99 for children 10 and under. The weekend lunch buffets cost \$13.99 per adult and \$9.99 per child ages 10 and under.

Q. Do you serve alcohol at Saffron Valley Restaurants?

A. Saffron Circle in Riverton offers wine and beer as well as a full bar with cocktails. Both Saffron Colonial in the Avenues (Downtown) and Saffron Canteen in South Jordan offer wine and beer. *Note: Saffron Bistro in Sugar House does not serve any alcoholic drinks.*

Q. Is your meat halal?

A. Yes, it is!

Q. Do you offer vegan and vegetarians menu options?

A. Yes! Approximately 70% of Indian food is vegetarian, and many dishes can be made vegan on request.

Q. Do you offer gluten-free menu options?

A. Yes! Indian food naturally lends itself to meeting certain dietary restrictions; we have multiple gluten-free dishes on our menu.

Q. Is Saffron Valley a national chain?

A. No, we are locally owned in Salt Lake City, UT. All of our restaurants were created by Lavanya Mahate. She, along with her husband and children, are very much involved in the day-to-day running of the business.

Q. What type of dishes are available on the lunch buffet?

A. We serve a variety of items from appetizers to desserts. Some of the most popular buffet items include our Chicken Tikka Masala, Pakoras, Tandoori Chicken, Vegetable Pulao, Gulab Jamun as well as other delicious items!



TESTIMONIALS



“I regularly go here for their lunch buffet and occasionally dinner as well. Service is amazing, and everyone is extremely friendly. Food is also always excellent. Easily one of my all-time favorite restaurants. Would definitely recommend!”

- Zachary Tucker on Saffron Colonial


“Fantastic food and staff! Really enjoy the great food and the kind wait staff here. The buffet is excellent and the food authentic. Very consistent each visit and the wait staff is very caring to make sure your food, order, and experience is very good. Enjoy this place a lot and highly recommend!”

-Jayne Miller on Saffron Colonial

“Amazing street Indian food. Have not found anything that can touch the taste of Indian street food in Utah like this restaurant can! Also great service and super nice environment to come relax for a quick bite to eat in between meetings or classes or a nice place to bring the family for a sit down dinner!”

- Jay Patle on Saffron Canteen





“This place was recommended by my Indian co-worker. Didn’t disappoint at all — the best Indian food I’ve ever eaten. The flavors are amazing. Our server was extremely friendly and informative about what foods, chutneys, sauces, and soups complement each other. It made the meal even more delicious. We’ll definitely be back to further explore the menu.”

- Christopher Johns on Saffron Canteen

I had been wanting to try Saffron Circle since they are new and I am so glad I did. My husband and I shared the Aunty's Assembly with the butter chicken samosas, chicken tikka, lamb vindaloo, white rice, garlic naan, and mango mousse cake. The chicken tikka and the lamb vindaloo were the highlights of the meal. The chicken tikka was so tender and the lamb vindaloo was wonderfully citrusy. Great service and great atmosphere. Overall it was a great dining experience and I will be back again.

- Amber Fessler on Saffron Circle

“THE best food we have had in Salt Lake in a very long time. Butter Chicken amazing, the naan was perfect. Everything we had was delicious. The folks who work there were kind, considerate and very efficient. The place itself is calming, very tidy, and a pleasant atmosphere. Looking forward to tonight’s leftovers!”

- Mary Catherine on Saffron Bistro

“Passion”, “Drive”, and “Devotion” are words often used to describe those who make the foodservice industry their career. Watching Lavanya translate the learnings of her life's work into this beautiful restaurant is amazing. Her food is remarkable; her team dedicated to her vision and her repeated demonstration of care for the community is unmatched.”

- Bhavishya Lingam recommendation via LinkedIn