

S A F F R O N

We welcome you at Saffron, where 'Chef Shadab Khan' presents Indian Cuisine from the Royal Homes of the Nizams and Nawabs of Bhagyanagar and Avadh reign. Enjoy a delectable selection of succulent kebabs served straight from the skewer, curries and also talk of the town, our biryani in a lighter and more approach to suit the person you are today.

SEAFOOD SET MENU INR 2995

STARTERS

Bhune Masale Ke Jhinge

Tiger prawns in a marinade of yoghurt, roasted Indian spices and browned garlic, grilled in tandoor

Achari Fish Tikka

Bekti fish cubes marinated with mustard paste, garlic, cumin and yoghurt cooked in tandoor

Siyamirch-Ka-Murg

Chicken morsels steeped in a marinated of "siyamirch" (black pepper), yoghurt, ginger and coriander, grilled in a tandoor & stir fry

Tandoori Salmon

Blush pink salmon dipped in coriander and honey flavoured cream, char grilled in tandoor

MAIN COURSE

Zafrani Lobster Curry

Lobster cooked in tangy tomato onion gravy finish with saffron

Bhuna Gosht

Boneless lamb cooked with onions, tomato gravy and finished with cardamom, crushed black pepper, mint & coriander leaves

Subz Meloni

Seasonal vegetables cooked with spinach & dill leaves

Dal Makhani

Black lentils simmered overnight with fresh tomato paste, finished generously with home churned butter and cream

Local taxes as applicable.



Juhu Tara Road, Mumbai - 400049 India

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Prawn-Dum-Biryani with Mirch Ka Salan

Tiger prawns cooked with Indian spices layered with basmati rice, finished on "dum"

Assorted Indian Breads

Choice of roti, paratha, naan or kulcha

ASSORTED INDIAN DESSERTS

NON VEGETARIAN SET MENU INR 2595

STARTERS

Siyamirch-Ka-Murg

Chicken morsels steeped in a marinade of "siyamirch" (black pepper), yoghurt, ginger, and coriander, grilled in a tandoor & stir fry

Achari Fish Tikka

Bekti fish cubes marinated with mustard paste, garlic, cumin and yoghurt, cooked in tandoor

Lamb Galawati Kebab

Fine lamb mince mix with the sunflower seeds (cheronji), brown onion, cashewnut, ground spices and finished with saffron, cooked on hot plate

Tohfa-E-Zameen

Lotus stem, yam, lentils and assorted herbs cooked with desi ghee on tawa

MAIN COURSE

Murg-Handi Korma

Boneless chicken leg simmered in brown stock, garlic and yoghurt gravy, perfumed with saffron and garnish with flaked almonds

Bhuna Gosht

Boneless lamb cooked with onion, tomato gravy and finished with cardamom, crushed black pepper, mint & coriander leaves

Subz Meloni

Seasonal vegetables cooked with spinach & dill leaves

Local taxes as applicable.



Dal Makhni

Black lentils simmered overnight with fresh tomato paste, finished generously with home churned butter and cream

Murg-Dum-Biryani with Mirch Ka Salan

Chicken thighs cooked with Indian spices layered with basmati rice and finished on "Dum"

Assorted Indian Breads

Choice of roti, paratha, naan or kulcha

ASSORTED INDIAN DESSERTS

VEGETARIAN SET MENU INR 1995

STARTERS

Kashmiri-Mirch-Ka-Paneer-Tikka

Cottage cheese laced in a flavourful marinade of red chilli paste, yoghurt and mustard oil, cooked in tandoor

Toefa-E-Zameen

Lotus stem, yam, lentils and assorted herbs cooked with desi ghee on tawa

Firdausi Aloo

Potatoes stuffed with crisp fried potatoes, cottage cheese, green chilli, assorted dried nuts and finished with a touch of "lucknowi chat masala"

Dahi-Ke-Kebab

Hung yoghurt blended with fried cashew nuts, fresh coriander, green chilies and black salt, cooked on a griddle

MAIN COURSE

Soy Aur Palak Ke Kofte

Cottage cheese, dill & spinach dumplings cooked in tomato gravy

Subz Meloni

Seasonal vegetables cooked with spinach & dil leaves

Local taxes as applicable.

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Dum-Aloo

Potato cubes tossed with onion, tomatoes and finely ground Indian spices finished with chopped fresh coriander leaves

Dal Makhni

Black lentils simmered overnight with fresh tomato paste, finished generously with home churned butter and cream

Subz-Biryani with Mirch Ka Salan

Seasonal vegetables simmered in a flavourful curry with yellow chilli powder and saffron mixed with basmati rice and finished on "Dum"

Assorted Indian Breads

Choice of roti, paratha, naan or kulcha

ASSORTED INDIAN DESSERTS

Local taxes as applicable.



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APPETIZERS**VEGETARIAN****Tohfa E Zameen INR 730**

Lotus stem, yam, lentil and assorted herbs
cooked with desi ghee on a tawa

Mawe Aur Akhrot Ki Seekh INR 730

Walnuts pounded with cottage cheese, cardamon and
reduced milk, cooked in a tandoor till crisp golden brown

Kashmiri Mirch Ka Paneer Tikka INR 730

Cottage cheese cubes with assorted bell peppers, laced in
a flavourful marinade of red chilli paste, yogurt and mustard oil

Dhingri Bharra Kebab INR 730

Button mushroom stuffed with cheese, cooked in tandoor

Dahi Ke Kebab INR 730

Hung curd blended with fried cashew nuts, fresh coriander,
green chili and salt, cooked on a griddle

Firdausi Aloo INR 730

Potato stuffed with cheese, green chilli and assorted
nuts, cooked in tandoor

Bharwan Hariyali Tikki INR 730

Spinach and cheese cake stuffed with fried nuts cooked on griddle

NON VEGETARIAN**Galawati Kebab INR 885**

Shallow fried kebab of finely minced lamb flavoured with cloves and
green cardamon, scented with saffron

Tangri Kebab INR 785

Chicken drum stick blended with pistachios, almonds, hung yogurt, lemon juice
and chopped green coriander, skewered and cooked in tandoor

Local taxes as applicable.

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Lasooni Jhinga INR 1320

Tiger prawn marinated in yogurt, yellow chilli powder, turmeric, ginger and browned garlic, cooked in tandoor

Siyamirch Ka Murg INR 785

Chicken morsel steeped in a marinade of black pepper, yoghurt, ginger and coriander, grilled in tandoor and stir fried

Zard Seekh Kebab INR 885

Minced mutton infused with cheese, brown onion and fresh herb, wrapped on a skewer, coated with beaten egg yolk and cooked in tandoor and stir fried

Murgh Malai Tikka INR 785

Chicken breast in a marinade of cheese, yoghurt and cream, dusted with dried fenugreek leaves and green cardamom, spiked with green chilli

Tandoori Pomfret INR 1185

Whole Pomfret marinated with green chilli, mustard paste, carom seed, flavoured yogurt and cooked in tandoor

Achari Fish Tikka INR 785

Bekti fish cubes marinated with mustard paste, garlic, cumin

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MAIN COURSE

VEGETERIAN

Dum Aloo INR 730

Baby potatoes simmered in spicy red gravy flavoured with mustard and finished with saffron

Soy Aur Palak Ke Kofte INR 730

Potato, cottage cheese and spinach dumplings cooked with tomato gravy finished with dill leaves and black pepper

Dal E Khaas INR 560

Lentil and Bengal gram simmered over night with ginger and garlic, finished with home churned butter and fresh cream

Paneer Lababdar INR 730

Cottage cheese cubes cooked with onion, tomato, cream and flavoured with dry fenugreek leaf powder

Subz Ki Handi INR 730

A mix of fresh vegetable cooked with fried onion and cashew nuts based gravy and finished with cream and butter

Mirch Makai Do Pyaz INR 730

Baby corn and bell peppers stir fried with cumin seeds, spring onions and crushed coriander

Churan Karela INR 730

Bitter gourd cooked with homemade tangy churan

Bhuna Saag INR 730

Spinach leaves blended with chopped spring onions and fresh dill leaves, tempered with chopped garlic

Dal Makhni INR 560

Black lentils, simmered overnight with tomato purée finished with fresh cream and butter

Rajmah INR 560

Red Kashmiri Kidney beans cooked with tomato purée flavoured with cinnamon

Local taxes as applicable.

NON VEGETERIAN**Raan E Sikandari INR 1530**

Mutton leg gently braised with shallot, yoghurt, clove and malt vinegar roasted in clay oven, finished with saffron

Zaffrani Lobster INR 1730

Delicate combination of lobster and saffron, mildly spiced with chili, finished with fresh coriander

Mahi Dum Kaliya INR 1135

Pomfret fillet slowly cooked in coriander, mint, dill leaves, yoghurt gravy and enhanced with fenugreek seeds, served with fresh coriander, ginger and lemon juice

Bhuna Gosht INR 960

Boneless lamb cooked with onion, tomato gravy and finished with cardamon, crushed black pepper, mint and coriander leaves

Rogan Josh INR 960

Lamb chunks braised with onion and Kashmiri chilli, finished with Cock's Comb flower extract

Nalli Nihari INR 960

Mutton shank braised with saffron, freshly ground spices, finished with cream and served with traditional Khamira roti

Murg Handi Korma INR 885

Boneless chicken leg simmered in brown stock, garlic, yoghurt gravy, perfumed with saffron and garnished with almond flakes

Choosa Khaas Makhni INR 835

Tandoori chicken cooked in a tomato and cashew nut based gravy, and finished with fresh cream

Kadai Jhinga INR 1335

Prawns stir-fried with a mix of roughly grounded coriander, red chilli, star anise and bell pepper, finished with lemon juice

Local taxes as applicable.

JAIN SELECTION

Dahi Mangodi Ka Subzi INR 730

Sun dried lentil dumplings, cooked in yoghurt and coriander gravy

Bhindi Bhujia INR 730

Okra stir fried with tomato and cumin

Methi Mutter Malai Paneer INR 730

Cottage cheese, green peas and fenugreek leaves simmered in rich cashew nut gravy

Gobi Chatpatti INR 730

Cauliflower florets cooked with tomato and cumin, spikes with green chili

Dal Palak INR 560

Yellow lentils cooked with spinach and tempered with cumin, finished with ghee

Local taxes as applicable.



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RICE

Gosht Dum Biryani INR 930

Tender braised mutton and basmati rice in layers, topped with saffron, brown onion, mint leaves and slowly cooked

Murgh Dum Biryani INR 830

Succulent chicken thigh cooked with basmati rice in layers, topped with saffron, brown onion and mint leaves, slowly cooked

Subz Dum Biryani INR 730

Assorted seasonal vegetables cooked with basmati rice, flavoured with saffron and ghee

Saffron Pulao INR 560

Basmati rice flavoured with saffron

BREADS

Warqui Parantha INR 190

Exotic carom seeds and saffron flavoured multi layered bread, baked in tandoor

Naan INR 165

Butter, Garlic or Plain

Kulcha INR 165

Plain, Onion, Potato or Mixed Vegetable

Roti INR 165

Plain, Butter

Parantha INR 165

Plain, butter, pudhina, or laccha

Raita INR 165

Pudhina, Boondi, Aloo or Mixed Vegetable

Local taxes as applicable.

