

CHAATS "From the Streets of India"

Raaj kachori Beetroot semolina puff filled with yoghurt, tamarind and mint chutney.....	39QR
Cone Chaat Papad cones filled with green peas, masala corn, bhel puri and crispy okra.....	39QR
Potato and Green Peas Samosa Mint and tamarind chutney.....	39QR
Dahi Papri chaat Crisp papri, sweetened yoghurt, tamarind and mint chutney.....	39QR
Dilli ki tikki Potato and peas patty with dates tamarind chutney, yoghurt and yellow peas.....	39QR
Gol Gappa shots Pani puri "wheat" puffs with tamarind, mint and mango shots.....	25QR
Dahi Bhalla Chaat Lentil dumplings in crispy potato basket with yoghurt and mint chutney.....	39QR

SOUPS & SALADS

Moong Nariyal Shorba Yellow lentil and coconut soup.....	33QR
Tamatar Dhaniya Shorba Hearty tomato and fresh coriander soup.....	33QR
Murgh Ka Arq Essence of chicken, flavored with saffron, mint and lime.....	39QR
Chicken Tikka Salad Mix leaves with classic tandoori chicken tikka 120g, lime vinaigrette.....	45QR
Tandoori Prawn & Avocado Salad Avocado, pomegranate, olive & tandoori prawns 120g.....	55QR
Kachumbar Salad Cut garden salad veggies with black olives and lemon.....	32QR

APPETIZERS "Sharing Plates"

Murgh Shami Tikki Minced chicken and olive patty, crumbed and crispy golden fried.....	65QR
Crispy Lamb Chukka Lamb patty with coconut, curry leaves, black pepper and crispy golden fried.....	65QR
Kataifi Prawns Cream cheese marinated prawns coated with kataifi and crispy fried.....	75QR
Qeema Naan Flat Bread Tandoori naan bread topped with minced lamb and garlic pepper sauce.....	49QR
Malai Tikka Flat Bread Tandoori naan bread topped with creamy tandoori chicken & garlic pepper sauce.....	49QR
Achari Paneer Tikka Cottage cheese marinated in pickled spices and yoghurt.....	55QR
Tandoori Malai Broccoli Broccoli florets marinated with cashew nuts, fresh cream and carom seeds.....	45QR
Tandoori Bharwan Aloo Stuffed potato barrels, slow roasted in tandoor.....	45QR

TANDOORI KEBABS "From the Royal Kitchens of India"

Murgh Malai Tikka Fresh chicken breast 220g marinated with fresh cream, cheese and coriander.....	65QR
Murgh Zaffrani Tikka Saffron and cream cheese flavored boneless chicken kebab 220g.....	65QR
Murgh Angara Kebab Chicken tikka 220g morsels marinade with roast garlic & fennel cooked in tandoor.....	65QR
Angaar Pasliyan Tandoori lamb chops 250g, flavored with royal cumin and kashmiri red chili.....	89QR
Lamb Seekh Kebab Minced lamb 220g skewered in tandoor, with fresh coriander and Indian spices.....	77QR
Tandoori Macchi Tikka Fillet of hamour 220g marinated in yellow mustard, and fenugreek.....	77QR
Tandoori Malai Jheenga Prawns 160g marinated in cream cheese cooked in tandoor.....	99QR
Saffron Kebab Platter Selection of saffron tandoori kebabs 450g.....	129QR

MAINS "From Handi and Lagan"

Murgh Makhani Morsels of chicken tikka 220g simmered in rich tomato gravy.....	66QR
Murgh Khurchan Chicken tikka 220g with capsicum and onions tossed in rich tomato gravy.....	66QR
Murgh Kofta Curry Chicken kofta 200g flavored with fragrant Indian spices, simmered in saffron flavored sauce.....	66QR
Badami Gosht Qorma Mutton 250g qorma simmered in rich almond and brown onion gravy, slow cooked on dum.....	94QR
Dum Ki Raan Slow cooked baby Leg 700g of lamb braised in brown onion and cashewnut gravy.....	160QR
Jheenga Butter Masala Prawns 160g stir fried and cooked in rich butter tomato sauce.....	99QR
Bengali Lobster Masala Bengali style masala lobster 140g in mustard and tomato sauce.....	145QR

AWADHI DUM BIRYANI'S

Murgh Dum Biryani Chicken 180g boneless braised in brown onion gravy, and flavored with saffron.....	85QR
Gosht Dum Biryani Boneless cuts of lamb leg 180g, braised in brown onion gravy, cooked on dum.....	95QR
Jheenga Biryani Prawns 160g simmered in aromatic onion gravy, layered with saffron rice.....	99QR
Lobster Biryani Chunk lobster 140g cooked in aromatic onion gravy, layered in saffron flavored rice.....	145QR
Subz Handi Biryani Melange of mixed vegetables, simmered in onion gravy, layered in saffron rice.....	45QR
Saffron Pulao Saffron flavoured basmati Rice.....	39QR
Khushka Rice Steamed basmati Rice.....	25QR

VEG SIDES

Paneer Khurchan Slices of paneer stir fried with onion and tomato masala.....	54QR
Baden Jaan Eggplant cooked and topped with onion and tomato masala and yoghurt.....	54QR
Dal Angithi Black urad dal, slow cooked overnight with tomato and garlic.....	39QR
Yellow Dal Tadka Yellow lentil tempered with royal cumin and garlic.....	39QR
Aloo Zeera Potatoes tossed with cumin seeds, turmeric, lemon juice and coriander.....	35QR
Lehsuni Saag Garlic tempered spinach leaves and puree with fresh cream.....	35QR
Tawa Vegetables Mix vegetables tossed with onion tomato masala.....	35QR
Subz Thoran Stir-fried mix vegetables, cashew nuts with mustard seeds and curry leaves.....	35QR
Cucumber Raita / Mixed Vegetable Raita	15QR

INDIAN BREAD

Plain Naan/Butter Naan/Tandoori Roti.....	10QR	Laccha Paratha/Pudhina Paratha.....	12QR
Naan Garlic Coriander/Zaatar/Olive Rosemary.....	15QR	Peshawari/Malai/Kheema Naan.....	18QR

DESSERTS

Saffron Malai Crunch A mouth melting signature Saffron lounge dessert, cream, flakes & pistachios.....	39QR
Kulfi Faluda Parfait Basil seeds, rose faluda and pistachios.....	29QR
Gulab Jamun Ice Cream Jar Rose syrup and almond flakes.....	29QR
Shahi Toast, Butter Caramel Sauce Vanilla ice cream, roasted pistachios.....	29QR
Saffron Rasmalai Fresh cottage dumpling soaked in saffron flavoured milk.....	29QR

" Please inform your server for any food allergies"

 Vegetarian  Spicy  Nuts

SAFFRON

Indian Cuisine LOUNGE

