

Kids menu

Chicken Nuggets with Fries	\$7.95
Chicken Strips with Fries	\$7.95
French Fries	\$4.50
Kids Soda (Coke, D coke, coke 0, sprite, fanta, ice tea)	\$1.50

Drinks

Bottled Water	\$1.95
Masala Tea OR Coffee	\$2.50
Mango Lassi (mango yogurt smoothie)	\$3.95
Masala Milk	\$3.50
Milk	\$2.50
Soda (Coke, D coke, coke 0, sprite, fanta, ice tea)	\$2.50
Sweet Lassi OR Salty Lassi OR Buttermilk	\$3.50
Nimbu Pani (Spiced lemonade)	\$2.50
Juices (Mango, Lychee, Guava, Orange)	\$3.50

Appetizers

Paneer Tikka Cottage cheese marinated in yogurt and spices, roasted in the clay oven.	\$9.95
Chicken Tikka Boneless chicken breast lightly spiced, cooked on skewers in the clay oven.	\$9.95
Sheekh Kabab Freshly ground lamb, lightly spiced, cooked on skewers in the clay oven.	\$9.95
Tandoori Chicken (3p) Chicken marinated in yogurt, mild spices and herbs, roasted in the clay oven.	\$12.95
Saffron Special Veg Appetizer Platter Combination appetizers of samosa, vegetable and onion pakoras.	\$9.95
Vegetable Rolls Veg rolls served with sweet chilli and shezwan sauce.	\$6.95
Papad (4 slices) Crisp wafers made of lentils, served with Onion chutney	\$3.50
Masala Papad (2p) Crisp lentil wafers topped with onion, tomato, garnished with cilantro and chat masala	\$5.00

Vegetable Samosa Crisp rectangular pastry of lightly spiced and herbed potatoes and peas	\$5.00
Meat Samosa Crisp rectangular pastry of lightly spiced and herb, peas n potato or Lamb	\$7.00
Vegetable Pakoras Golden fried fritters of vegetables.	\$5.50
Paneer Pakoras Golden fried fritters of cottage cheese.	\$7.50
Onion Pakoras Golden fried fritters of Onions.	\$5.50
Chicken Pakoras Chicken strips dipped in chickpeas batter.	\$7.95
Bhel Puffed rice potato, onion, tomato, mint n tamarind chutney, garnished with chickpeas noodles	\$5.00
Samosa Chat OR Papdi chat Samosa or Crispy flour chips with garbanzo, garnished with yogurt, cilantro and tamarind sauce.	\$6.95

Fresh Tandoori breads

Plain Naan A light and fluffy white bread, baked in a clay oven	\$2.50
Garlic Naan Naan bread topped with chopped garlic and cilantro	\$3.50
Chilli Naan Naan bread topped with chopped green chilies	\$3.50
Peshawari Naan Naan bread stuffed with raisins, nuts and herbs	\$4.95
Kheema Naan Naan bread stuffed with Lightly spiced ground lamb	\$4.95
Paneer Naan Naan bread stuffed with Cheese or cottage cheese	\$4.95
Cheese Naan	\$4.95

Naan bread stuffed with Cheese

Aloo Naan OR Aloo Paratha **\$4.50**

Naan bread or whole wheat bread stuffed with delicately spiced boiled potatoes.

Tandoori Roti or Paratha **\$3.00 or \$3.50**

Whole wheat or Unleavened wholewheat bread cooked n basted in clay oven with melted butter.

Onion Kulcha **\$4.50**

Naan bread topped with chopped onions, cilantro and herbs.

Poori **\$4.00**

large Deep fried and puffed unleavened bread.

Saffron Special Bread Basket **\$9.95**

A combination on naan, garlic naan and Aloo naan.

Side orders

Raita **\$2.95**

Creamy salad made of grated carrot, cucumber, cumin and cilantro.

Mango Chutney or Mixed Pickle **\$2.95**

Sweet pickle made of mangoes. or spicy pickle of mangos, carrots, lemon, chilis n spices.

Green Salad or Onion Salad **\$4.25 or \$2.95**

Salad made of lettuce, tomatoes, onions, cucumbers n carrots. or Onions with green chilies.

Mint or Tamarind or Onion Chutney **\$2.25**

Chutney tray **\$2.95**

onion, mint and tamarind chutney.

Chawal ka khazana (Rice)

Vegetable Pulav **\$11.95**

Mixed vegetables mildly spiced with Basmati rice cooked with seasonal vegetables, herbs, garnished with saffron

Kashmiri Pulav **\$12.95**

Basmati rice, cooked with seasonal vegetables, pineapple chunks, nuts, raisins, spices, herbs, garnished with saffron

Vegetable Biryani **\$13.95**

Basmati rice, cooked with seasonal vegetables, nuts, raisins, spices, herbs, saffron

Chicken Biryani	\$14.95
Basmati rice, cooked chicken nuts, raisins, spices, herbs, saffron	
Lamb or Goat Biryani	\$16.95
Basmati rice, cooked with lamb or goat and nuts, raisins, spices, herbs, saffron	
Shrimp Biryani	\$18.95
Basmati rice, cooked with Jumbo shrimps, nuts, raisins, spices, herbs, saffron	
Special Mixed Biryani	\$21.95
biryani made of a combination of lamb, chicken, shrimp, seasonal vegetables, nuts, raisins, spices, herbs, saffron.	
Jeera Rice	\$6.95
Basmati rice tossed in cumin and fried onions	
Peas Pulav	\$7.95
Basmati rice tossed with peas	
Small or Medium size Basmati Rice	\$2.50 or \$5.00

From the clay oven (Tandoori Grill)

Tandoori Chicken (6p)	\$18.95
Chicken marinated in yogurt, mild spices and herbs, roasted in the clay oven.	
Chicken Tikka (12p)	\$14.95
Boneless chicken breast marinated in yogurt n spices, in the clay oven.	
Sheekh Kabab (10p)	\$18.95
Freshly ground lamb lightly spiced, cooked on skewers in the clay oven.	
Paneer Tikka (12p)	\$14.95
Boneless chicken breast or Cottage Cheese marinated in yogurt n spices, in the clay oven.	
Boti Kabab (8p)	\$19.95
Lamb pieces, lightly spiced, cooked on skewers in the clay oven.	
Tandoori Shrimp (8p)	\$19.95
Jumbo shrimp marinated with herbs and cooked on skewers in the clay oven.	
Saffron Mix Platter	\$24.95
A mixed combination of our tandoori recipes. No substitutions.	

Subzian (vegetables)

Vegetable Curry	\$12.95
Seasonal veges cooked with mild spices in a onion and tomato sauce	
Paneer Makhni or Paneer Kadai or Tofu Kadia	\$13.95
Shredded Cottage cheese cooked in mild buttery sauce, fenugreek leaves or Cottage Cheese cooked in a copper pot with onions, tomatoes and bell peppers	
Vegetable or Paneer or Tofu Tikka Masala	\$13.95
Mixed veges or Cottage cheese grilled in clay oven cooked in a creamy tomato sauce	
Vegetable Xacuti or Vegetable Madras	\$13.95
Goan speciality of veges cooked with ground spices and coconut or South India speciality made with veges cooked in spices and coconut	
Chana Masala or Bhindi Masala	\$12.95
Garbanzo beans in a tomato gravy or Okras sauteed with onions, tomato and spices	
Bombay Aloo or Aloo Gobi	\$12.95
Potato Or potato with Cauliflower cooked with tomatoes, onions, ginger, garlic, herbs	
Malai Kofta	\$13.95
Mixed veges, raisin n nut croquettes, cooked in rich and delicious creamy sauce	
Matar Paneer or Matar Tofu	\$13.95
Cubes of cottage cheese and tender green peas cooked in a mildy spiced sauce	
Paneer or Tofu Butter Masala	\$13.95
Cottage cheese cubes cooked in mild buttery sauce, fenugreek leaves	
Palak Paneer or Palak Tofu or Aloo palak	\$13.95 or \$13.95 or \$12.95
Cottage cheese cubes or potatoes cooked with lightly creamed n spiced spinach	
Baingan Bharta	\$12.95
Eggplant roasted in clay oven cooked with chopped onions and tomatoes	
Navratna Korma	\$13.95
Seasonal vegetables cooked in a cashew based creamy sauce	
Veg Jalfrezi	\$13.95
Seasonal vegetables slowly cooked in tangy tomato based sauce	
Daal Tadka or Daal Makhani	\$11.95
Split Yellow lentils cooked in spices, onions, tomato, ginger, garlic OR Whole lentils cooked in spices, cream and butter, sauteed in onions, tomatoes, ginger, garlic and garnished with cilantro	

Murg ke pakwan (chicken)

\$14.95

Chicken Tikka Masala

Chicken cubes grilled in a clay oven and cooked in a creamy tomato sauce

Chicken Korma

Boneless chicken lightly spiced and simmered in a creamy cashew nut sauce

Butter Chicken or Chicken Butter Masala

Shredded tandoori chicken cooked in a creamy sauce a dash of butter n cream OR cooked in a creamy onion and tomato based sauce with dash of butter and cream

Chicken Saagwala

Boneless pieces of chicken lightly spiced and cooked in spinach

Chicken Curry or Chicken Kadai

Boneless pieces of chicken cooked in a light gravy and freshly ground spices or Boneless chicken cooked in copper pot with onion, tomato and bell pepper

Chicken Xacuti or Chicken Madras

Goan speciality of boneless chicken cooked with ground spices and coconut or South India speciality made with boneless chicken cooked in spices and coconut

Chicken Vindaloo

Goan speciality of boneless chicken and potato cooked in a spicy vinegar sauce

Samudri khazana (Seafood) Shrimp \$19.95 Fish \$15.95

Shrimp Curry or Fish Curry or Goan Fish Curry

Shrimps or Fish fillet cooked in a light gravy and freshly ground peppers or Goan speciality, fish cooked in a traditional, lightly spiced coconut sauce

Shrimp Tikka Masala or Fish Tikka Masala

Shrimps or fish fillet grilled in a clay oven, cooked in a creamy tomato sauce

Shrimp Korma or Fish Korma

Shrimps or Fish fillet cooked in a lightly spiced creamy cashew nut sauce

Shrimp Xacuti or Shrimp Vindaloo

Speciality of Goa, Shrimp cooked with sauteed ground spices and coconut or Speciality of Goa, Shrimp and potato cooked in a spicy vinegar sauce

Shrimp Bhuna or Shrimp madras

Shrimp cooked with spices in an onion, and tomato sauce or South Indian speciality, Shrimp cooked in spices and coconut

Goat or Lamb

\$16.95

Goat Curry OR Lamb Curry

Chunks of goat or lamb cooked in a light gravy and freshly ground spices

Goat Korma OR Lamb Korma

Goat or Lamb cubes lightly spiced and cooked in a creamy cashew nut sauce

Goat Kadai OR Lamb Kadai

Goat or Lamb cooked in a copper pot with onions, tomatoes and bell peppers

Goat Saagwala OR Lamb Saagwala

Goat or Lamb lightly spiced and cooked in spinach

Goat Rogan Josh OR Lamb Rogan Josh

Goat or Lamb cooked with onions, ginger, garlic, yogurt, cashew nut and almond paste, tomatoes with special herbs and spices

Goat Xacuti OR Lamb Xacuti

Goan speciality of goat or lamb cooked with sauteed ground spices and coconut

Goat Vindaloo OR Lamb Vindaloo

Goan preparation of goat or lamb and potatoes cooked in a spicy vinegar sauce

Goat Madras OR Lamb Madras

South India speciality, made with goat or lamb cooked with spices and coconut

Goat Bhuna OR Lamb Bhuna

Goat or Lamb cooked with spices in an onion and tomato based sauce

Boti Kabab Masala

Lamb cubes grilled in clay oven and then cooked in a creamy tomato sauce

Desserts (methai)

\$4.50

Gulab Jamun

Dumplings of milk and cheese, deep fried, honey syrup, pistachios and saffron.

Rasmalai

Sweet cheese patties made in milk almonds, pistachios, rose water and saffron.

Rice Pudding

Rice, simmered in milk, served chilled, garnished in slivered almonds and saffron.

Please notify your server of any allergies or health concerns, spice levels can be adjusted as per taste ie mild, medium, hot or Indian hot.

Party of 6 or more a gratuity of 18% will be added

Lunch specials are served on Tues, Wed and Thursday. Lunch buffet on Fri
Sat and Sun. We also cater for indoor and outdoor events and occasions
Tel 8136003315