Charcuteria y Quesos

Plato de Quesos manchego, kefalotiri, cabrale, pecorino 20.
Plato de Charcuteria serrano ham, chorizo, lomo, house marinated olives, toasted crostini 20.
Plato de Quesos y Charcuteria a blend of both Charcuteria and Quesos 30.

Tapas de Marisco

Littleneck Clams and Chorizo verdejo, cilantro, basil butter 13.
Mussels and Chorizo rioja, garlic cream broth 13.
½ Dozen Oysters on the Half Shell cocktail sauce, lemon 10.
Fried "Popcorn" Shrimp garlic aioli 12.
Sautéed Shrimp and Bay Scallops risotto, garlic cream sauce 14.
Chubby Camarones seafood and mushroom stuffing 15.
Gambas con Serrano serrano ham, romesco sauce 14.
Gambas con Salsa Verde green sauce 15.
Champinones Rellenos seafood stuffed mushrooms 11.
Crab Cake Forks roasted corn black bean, cilantro salsa 13.
Baby Calamari a la plancha garlic, herbs, olive oil 12.
Cornmeal Crusted Calamari spicy avocado aioli, marinara sauce 15.
Crab Cake Sliders hand cut fries 14.
Porccini crusted Vieiras risotto negro 15.
Gambas al Ajillo garlic, virgin olive oil 15.
Mediterranean stuffed clams peppers, onions, garlic, Serrano, bacon, parmesan 12.

Tapas de Carne

Spanish Meatballs pork, beef, onions, tomato sauce 9.
Pinchos de Cerdo marinated pork, potato, onions, garlic, red peppers 9.
Croquetas de Jamon Serrano, manchego 8.
Chorizo y Cebolla traditional spanish sausage, onions 9.
Pinchos de Pollo chicken, chickpeas, green sauce 9.
Seville Sliders cheese, chorizo, hand cut fries 11. with yucca fries 13.
Lollipop Steak and Shrimp steak and grilled shrimp skewered " lollipops" 14./ with chorizo 16.
Steak with Salsa Verde sizzling flat iron steak, patatas bravas, green sauce 15.
Provolettas provolone fundido, beef, pork, crispy flatbread 12.

Tapas de la Huerta

Queso Fundido black bean, manchego, cheddar, house made chips 11. with chorizo 12.
Spinach and Artichoke Dip manchego, cheddar, jack cheese, pita, house made chips 12.
Olive Tapenade and Hummus pita bread , house marinated olives 13.
Pisto Manchego zucchini, onions, peppers, manchego, egg 8.
Asparagus a la Plancha romesco, manchego 8.. with serrano 9.

Saffron Spanish Rice Balls manchego, peas .8
Fried rigatoni fresh herbs, ricotta, parmesan, pomodoro 10.
Tortilla Española spanish potato omelet 8.
Cheese Quesadilla cheese 9. with chicken 11.with beef 12. with shrimp 14.

Patata Bravas spicy potatoes, garlic aioli 9.
Fried Mozzarella mozzarella, pomodoro 10.
Pizzete Catalan Style grilled panini bread, roasted peppers, onions, garlic, pomodoro .8

Sopas y Ensaladas

Chicken noodle Soup carrots celery onions 6.
Saffron Tomato Soup saffron, tomato, spinach, house made croutons 7.
Three onions soup shallots, Bermuda, Spanish, mozzarella, Swiss 9.
Ensalada Caesar crispy romaine, house made croutons, parmesan 7. chicken 11. shrimp 13.
Greek Salad mixed greens, feta, olives, pepperoncini, cucumber,
pita chips, tomato, red wine oregano dressing 8.
Ensalada de pulpo 'octopus' baby greens, chick peas, peppers roasted corn, lemon vinaigrette 13.
Iceburg lettuce salad wedges, bacon, red onions, tomato, bleu cheese dressing 7.
Saffron Signature mixed greens, raisins, dried cherries
toasted almonds, crumbled cabrale cheese, raspberry vinaigrette 8.

Paella

Seafood Paella shrimp, scallops, squid, clams, mussels and saffron rice 24.
Paella de Carne chorizo, pork, chicken and saffron rice 23.
Valenciana Paella shrimp, scallops, squid, clams, mussels, chorizo, chicken and saffron rice 25.
Paella Huerta artichoke,carrots, asparagus, zucchini, and saffron rice 18.
Paella Negra your choice of seafood, carne, or valenciana style paella with black squid ink 26.
Paella Fideua crispy fideos, shrimp, mussels, clams, scallops, saffron sofrito 25.

Platos Principales

Select one main course, one starch, and one sauce. Served with Chef's vegetable selection

32 oz NY Steak for two 65.

Baby Rack of Lamb 35.

Saffron rice

Garlic Smashed Potatoes

Demi Glace

Peppercorn

8 oz Filet & Jumbo Shrimp 38.	Fingerling Roasted Potatoes
Burre Blanc	
16oz NY Steak 35.	Baked Potato
Salsa Verde	
16 oz T Bone Steak 32.	Butternut Squash Risotto
Romeso	
Seafood Stuffed Lobster MP	Hand Cut Fries
Hunter	
Grilled Red Snapper 26.	Yucca Fries
Béarnaise	
Pan Seared Salmon 23.	
Lemon Citrus	
Pan Seared Chicken 20.	
French Cut Pork Chop 20.	

Executive Chef & Owner: Herbert Duarte 347-392-4152 HYPERLINK "http://www.saffronrestaurantnyc.com"www.saffronrestaurantnyc.com

A gratuity of 18% will be added to parties of six or more