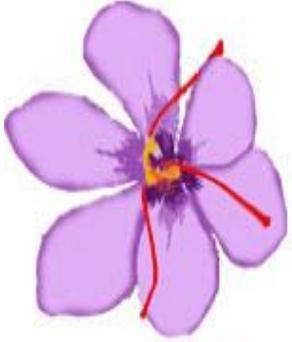


Z



R

F

F

A

S



Welcome to Saffron Indian Bistro—one of Arizona's hottest and most authentic Indian dining establishments! Voted one of Phoenix's best new restaurants, as well as known for its "best in the valley" food and beverages, we strive to ensure you are always presented with the most mouth-watering flavors of both authentic and fusion food. Featuring fresh meats and vegetables, and lively seasoning and spices, we invite you to sit back, relax and join us on a journey of culinary delight!

The Saffron Team



Appetizers

Papri Chaat (Can be made Vegan) \$8.00

Crisp fried dough wafers topped with potatoes, yogurt, tamarind mint chutney, garnished with crunchy potato noodles, ginger & fresh pomegranate

Paneer Pakora GF \$8.00

Cheese marinated with spices dipped in a gram flour and deep fried

Vegetable Pakora  GF \$8.00

Fresh vegetables marinated with spices dipped in chick pea batter and fried to a crisp

Pani Puri  \$7.00

Hollow pastry shells with potatoes, garbanzo beans and spice infused water

Bhel Puri (Can be made Vegan) \$7.00

Puffed rice tossed with herbs, spices & a tangy sauce

Samosa  \$2.00 ea

Fried Pastry filled with potatoes, peas, spices and served with chutneys

Samosa Chaat (Can be made Vegan) \$8.00

Fried pastry filled with spiced potatoes & peas and topped with garbanzo beans, yogurt and Various chutneys

Chicken Wings (8 pc) \$12.00

Chicken wings tossed in our house inspired sauces and fried (Buffalo, Hot & Sweet or Tandoori)

Grilled Chicken Tikka \$12.00

Chicken marinated in yogurt served with bell peppers

Tandoori Murg \$13.00

Street marinated chicken with fresh lemon drizzle

Chef Inspired Specials

Paneer Wrap \$11.00

Farmers cheese marinated in special paste with onions & tomatoes wrapped in a fresh, warm naan (Achari Wrap, Tikka Wrap or Siracha Wrap)

Chicken Wrap \$13.00

Chicken marinated with a variety of spices in a fresh warm naan (Tikka Wrap or Siracha Wrap)

Saffron Briyani (Can be made Vegan) \$12.00 - \$15.00

Fragrant basmati rice cooked with vegetables (\$12), chicken (\$13), lamb (\$14), shrimp (\$15)

Lamb Chops \$20.00

Four pieces of marinated lamb chops in our secret blend of spices and herbs, served with seasoned rice

Channa Bhatara  \$11.00

Slow cooked aromatic garbanzo beans in gravy served with one fluffy fry bread





A La Carte Entrees (Gravy)

Paneer/Vegetables (\$3) Chicken (\$3) Savoury Lamb (\$4) Jumbo Shrimp (\$4)

Tikka Masala GF \$10.00

A homemade creamy tomato-based sauce that will always bring you back for more

Butter Masala GF \$10.00

An old-fashioned butter infused gravy recipe famous for its rich tomato flavour

Spicy Vindaloo GF \$10.00

Black pepper curry with onions and spices for those days that need a little heat

Black Pepper Curry GF \$10.00

Mildly peppered creamy gravy for when you need something different

Mughlai Korma GF \$10.00

Rich cashew based gravy that screams flavour

Coconut Curry GF \$11.00

Silky coconut curry that's healthy without sacrificing the flavour

Jalfrezi GF \$10.00

Wok tossed peppers and onions in a fusion tomato gravy

Bechamel Masala Sauce GF \$12.00

A rich milk infused creamy white sauce with herbs and chef inspired masalas

Strictly Vegetarian

Dal Makhani GF \$10.00

Aromatic whole black lentils in a rich, creamy gravy garnished with cilantro

Mughlai Aloo GF \$10.00

Seasoned and roasted potatoes cooked in a blush gravy full of flavour

Channa Masala GF \$10.00

Chick peas marinated in spicy gravy with a drizzle of citrus

Mattar Paneer GF \$13.00

Farmer's cheese and sautéed peas in a creamy tomato based gravy

Saag Paneer GF \$13.00

Homemade farmer's cheese bathed in a curry of pureed spinach leaves

Malai Kofta GF \$13.00

Raison stuffed potato and cheese curd vegetarian dumplings in a silky tomato gravy

Mughlai Masala Baingan GF \$13.00

Eggplant cooked in savoury gravy flavoured with fresh ground whole spices



Indian - Chinese Fusion

Hakka Noodles \$10.00
Crisp noodles tossed in a wok with stir-fried vegetables (Add Chicken - \$2.00)

Fusion Stir Fried Rice  GF \$10.00
Aromatic steamed rice tossed in a wok with assorted vegetables (Add Chicken - \$2.00, Add Shrimp - \$3.00)

Gobi Manchurian  \$13.00
Batter dipped crispy cauliflower chunks wrapped in a tangy, spicy sauce

Wok Tossed Chilli Paneer GF \$13.00
Homemade cheese tossed in peppers, onions and chilli sauce

Fire Cracker Chilli Chicken \$13.00
Hand breaded chicken sautéed in a wok with onions, spices and chilli sauces

Garlic Chilli Shrimp GF \$14.00
Succulent jumbo shrimp surrounded by peppers, onions and chilli sauces



Bite Sized Kid's Menu (Served with Ice Cream)

Orange Chicken \$7.00
Hand breaded chicken tossed in a tangy signature sauce, served with rice

Chicken Nugget Basket \$7.00
Tender chicken chunks seasoned in our house blend, served with fries

Vegetable Hakka Noodles \$7.00
Crisp noodles tossed in a wok with stir-fried vegetables (Add Chicken - \$1.00)



On the Side (All Sides are Vegan)

Tandoori Roti (\$2.00)
Plain Naan (\$2.00)
Garlic Naan (\$2.50)
Garlic Paneer Naan (\$3.50)
Chili Naan (\$3.50)
Bhatura (\$3.00)
Onion Kulcha (\$3.50)

Spiced Onions (\$0.50)
Mint Chutney (\$0.50)
Tamarind Chutney (\$0.50)
Spicy House Pickle (\$0.50)
Raita (\$1.00)
Rice (S/L) (\$2.00/\$4.00)
Kachumber Salad (\$4.00)





Something Sweet

Gulab Jamun (Two Pieces)

Milk based (*khoya*) dumplings topped with almonds and cardamom

\$3.00

Ras Malai (Two Pieces)

Rich flour-based cheesecake like dessert without a crust topped with pistachio slices

\$3.00

Kulfi

Traditional homemade ice cream topped with pistachio sprinkles

\$4.00

Dessert of the Day

Daily assorted cake slices or pastries to excite your palette

\$6.00



Beverages

Assorted Soft Drinks (Free Refills)

Coke, Diet Coke, Sprite, Unsweetened Tea, Raspberry Iced Tea, Dr. Pepper

\$2.00

Coffee

Imported coffee brewed to perfection

\$2.00

Saffron Chai

Aromatically spiced imported tea blend boiled with milk and cardamom

\$3.00

Shikanjvi

Hand squeezed fresh lemonade with aromatic ginger essence

\$3.00

Yogurt Lassi

Salty or sweet yogurt based drink made with spices

\$3.00

Mango Lassi

Yogurt smoothie made with fresh, sweet mangos

\$4.00

Twisted Saffron Soda

Flavours: Mango, Blueberry, Cherry or Lemon Lime

\$4.00

Rose Milk Shake **GF**

Refreshingly light and fluffy rose-infused milkshake

\$4.00

Iced Coffee

Street style Indian coffee with an icy twist

\$4.00

Exotic Fruit Smoothie

Fresh assorted exotic fruits from around the world blended with frozen yogurt

\$4.00

Saffron Date Shake

Tasty creamy culinary creation blended with imported dates

\$5.00

***NOTE: We offer dine-in, take out and a variety of CATERING options. Please ask for our Catering Manager for any inquiries.**

**** Please notify our friendly service staff of any special dietary needs and they will always offer you a variety of suitable options.**

***** Our meat, seafood and nuts are always cooked separately to avoid cross contamination. Consuming raw or undercooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.**

