

Z A S A F F R O N



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 \$12.00

Crisp fried dough wafers topped with potatoes, yogurt, a medley of chutneys, garnishes & fresh pomegranate



Vegetable Pakora GF  \$12.00

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



Pani Puri  \$12.00

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



Samosa  \$3.00 each

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



Samosa Chaat \$10.00

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



Grilled Chicken Tikka GF \$16.00

Grilled chicken marinated in yogurt and spices and tossed with bell peppers & onions



Tandoori Murgh GF \$17.00

Street marinated chicken that is smoked and topped with fresh lemon drizzle



Wok Tossed Chili Paneer GF \$16.00

Homemade cheese tossed in peppers, onions, and chili sauce



Firecracker Chili Chicken \$16.00

Hand breaded chicken sautéed in a wok with onions, spices, and chili sauces



Garlic Chili Shrimp GF \$18.00

Succulent jumbo shrimp surrounded by peppers, onions, and chili sauces

A La Carte Entrees (Gravy)

Vegetables (\$5) Paneer OR Chicken (\$6) Savory Lamb (\$7) Jumbo Shrimp (\$7)



Tikka Masala GF \$12.00

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



Butter Masala GF \$12.00

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



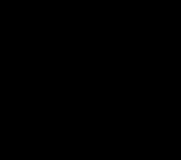
Spicy Vindaloo GF  \$12.00

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



Black Pepper Curry GF \$12.00

Mildly peppered creamy gravy for when you need something different



Mughlai Korma GF \$12.00

Rich blush gravy that screams flavor



Coconut Curry GF  \$13.00

Silky coconut curry that's healthy without sacrificing the flavor



Jalfrezi GF \$12.00

Wok tossed peppers and onions in a fusion tomato gravy

Strictly Vegetarian



Dal Makhani GF \$16.00

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



Mughlai Aloo GF \$15.00

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



Channa Masala GF  \$15.00

Chickpeas marinated in spicy gravy with a drizzle of citrus

Mattar Paneer GF \$18.00

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

Saag Paneer GF \$17.00

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

Malai Kofta \$18.00

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

Mughlai Masala Baingan GF \$17.00

Eggplant cooked in savory gravy flavored with fresh ground whole spices

Chef Inspired Specials




Paneer Wrap \$18.00
Farmer's cheese marinated in our famous tikka sauce with peppers & onions wrapped in a fresh, warm naan served with french fries




Chicken Wrap \$18.00
Chicken marinated with a variety of spices in a fresh warm naan and french fries

Saffron Biryani GF \$16.00 - \$20.00
Fragrant basmati rice cooked with vegetables (\$16), chicken (\$18), lamb (\$20)



Channa Bhatura GF  \$16.00
Slow cooked aromatic garbanzo beans in gravy served with one fluffy fry bread

Gobi Manchurian  \$17.00
Batter dipped crispy cauliflower chunks wrapped in a tangy and spice infused sauce



Vegetarian Korma GF \$14.00
Paneer and mixed seasonal vegetables cooked in a special tomato-infused gravy

Hakka Noodles \$15.00
Crisp noodles tossed in a wok with stir-fried vegetables (Add Chicken - \$3.00)

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



Orange Chicken \$8.00
Hand breaded chicken tossed in a tangy signature sauce, served with rice

Chicken Nugget Basket \$8.00
Tender chicken chunks seasoned in our house blend, served with fries



Vegetable Hakka Noodles \$8.00
Crisp noodles tossed in a wok with stir-fried vegetables (Add Chicken - \$3.00)

On the Side



Tandoori Roti	(\$3.00)	Spiced Onions	(\$2.00)
Plain Naan	(\$3.00)	Mint Chutney	(\$1.00)
Garlic Naan	(\$3.50)	Tamarind Chutney	(\$1.00)
Garlic Paneer Naan	(\$4.50)	Spicy House Pickle	(\$2.00)
Chili Naan	(\$4.50)	Raita	(\$3.00)
Bhatura	(\$4.00)	Rice (Small)	(\$3.00)
		Rice (Large)	(\$5.00)

Something Sweet

Gulab Jamun (Two Pieces) \$5.00

Milk based (khoya) dumplings topped with almonds and cardamom

Ras Malai (Two Pieces) \$5.00

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

Pista Ice Cream GF \$5.00

Traditional churned pistachio ice cream

Dessert of the Day \$8.00

Daily assorted cake slices or pastries to excite your palette

Beverages

Assorted Soft Drinks (Free Refills) \$3.00

Coke, Coke Zero, Sprite, Unsweetened or Raspberry Iced Tea, Mr. Pibb

Coffee \$3.00

Imported coffee brewed to perfection

Saffron Chai \$4.00

Aromatically spiced imported tea blend boiled with milk and cardamom

Mango Lassi \$5.00

Yogurt smoothie made with fresh, sweet mangos

Rose Milk Shake \$6.00

Refreshingly light and fluffy rose-infused milkshake

Iced Coffee \$5.00

Street style Indian coffee with an icy twist

Saffron Date Shake \$6.00

Tasty creamy culinary creation blended with imported dates

Twisted Saffron Soda \$5.00

Flavors: Blue Raspberry, Cherry, Mango (ask your server for in stock flavors)

Shikanjvi \$4.00

Hand squeezed fresh lemonade with aromatic ginger essence

** 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. Dishes may include allergens from food packaging facilities.*

GF = GLUTEN FREE



= VEGAN





Bar Menu

BEER

King Fisher	\$7.00/sm	\$13.00/pint
Taj Mahal	\$7.00/sm	\$13.00/pint
Import Beers (in stock)	\$7.00/sm	\$13.00/pint
Assorted Beers (in stock)	\$7.00/sm	\$13.00/pint
Blue Moon	\$6.00/sm	\$11.00/pint
Heineken	\$6.00/sm	\$11.00/pint
Dos Equis XX	\$6.00/sm	\$11.00/pint



WINE

Chardonnay	\$8.00/glass	\$35.00/bottle
Pinot Grigio	\$8.00/glass	\$35.00/bottle
Sauvignon Blanc	\$8.00/glass	\$35.00/bottle
Merlot	\$8.00/glass	\$35.00/bottle
Pinot Noir	\$8.00/glass	\$35.00/bottle
Cabernet	\$8.00/glass	\$35.00/bottle



SPIRITS BY THE MEASURE

Glenn Levit (Aged 12 Years)	\$13.00
Rampur Double Cast Whiskey	\$13.00
Chivas Regal (Aged 12 Years)	\$13.00
Black Dog Triple Gold Reserve Scotch	\$13.00
Bacardi	\$9.00
Premium Vodka	\$8.00
Premium Tequila	\$8.00
Jack Daniels	\$8.00
Jim Bean	\$8.00

MIXED DRINKS

Dirty Martini	\$9.00
Mango Martini	\$9.00
Mojito	\$9.00
Margarita	\$9.00
Adult Twisted Soda	\$9.00



* All patrons **MUST** present valid ID to servers for purchase of alcohol.
 * Alcohol may only be purchased for consumption inside the restaurant.