

Appetizers:

Assorted Vegetable Pakora: 6.99 (Veg/Vegan)

Potatoes, Onions, Cauliflowers, each dipped in carom seeds flavored garbanzo bean batter and deep fried.

Samosa Trio: 6.99

Beef, Vegetable and Chicken (one each). With our famous Green Chutney.

Mix Vegetable Cutlet: 6.99 (Veg)

Chopped mix vegetables, Paneer, Serrano chili cutlets

Prawn Balchao: 9.99

Goan speciality. Prawn prepared with ginger garlic, Kashmiri chili and whole spice, finished with dry prawns

Chicken 65: 9.99

Boneless Chicken made Indo Chinese style with curry leave and serrano chilies.

Paneer 65: 9.99 (Veg)

Home made Cheese made Indo Chinese style with curry leave and serrano chilies.

Gobi Manchurian : 6.99 (Veg)

Batter fried Cauliflower in a soy – chilli sauce.

Veg/Paneer Kathi Roll: 9.99 (Veg)

Chappati with filling of Vegetables w/ Paneer, pickled onions, cabbage and Mint chutney. (2)
Add Egg +1

Chicken Kathi Roll: 9.99

Bread with filling of tandoori chicken w/ pickled onions, cabbage and Mint chutney. (2)
Add Egg +1

Salads:

Koshimber: 8.99 (Veg/Vegan)

Chopped cucumber, tomatoes, onions lettuce w/ a mustard seed-curry leaf dressing.

Saffron Special Salad: 10.99

Grilled chicken, Mixed greens, Walnuts w/ maple and apple cider dressing.

Basil Shrimp Salad: 12.99

Romaine Lettue, Radish and bean sprouts w/ Honey – ginger dressing

Treasures from the Tandoor:

Served with Grilled Onions/Peppers and Saffron Rice

Tandoori Jinga: 17.99

Marinated Tiger Prawns w tandoori spice, cooked in clay oven.

Chicken Tikka Kebab: 15.99

Boneless chicken, marinated with yoghurt, and tandoori spices and cooked in clay oven.

Chicken Malai Kebab: 14.99

Boneless chicken – twice marinated with cream cheese, and nutmeg, mild spices cooked in clay oven

Tandoori Vegetable Kebab: 14.99

(Veg)

Assorted vegetables cooked in Clay oven.

Beef Seek Kebab : 15.99

Ground beef kebabs, cooked in clay oven.

Lamb Boti Kebab : 18.99

Lamb chunk with green papaya and aromatic indian herbs

Signature Dishes: (served w Rice)

Our signature dishes from Chef's hometown of GOA. All made by following his mom's recipies.

Goan Fish Curry: 16.99

Pompano Fish, cooked with Kashmiri Chilies, coconut, turmeric, curry

Goan Prawn Curry: 17.99

Prawn, cooked with Kashmiri Chilies, coconut, turmeric, curry

Pork Sorpotel: 16.99

Pork cooked twice with coconut Vinegar, Kashmiri Chilies and Whole spices

Fish Rechado: 16.99

Whole Pompano Fish, Pan seared with a Rechado marinade.

Chicken Xacuti Curry: 14.99

Chicken cooked in a Roasted Coconut and Curry leaf and Whole Roasted Spices.

Mix Vegetable Caldin: 13.99

(Veg/Vegan)

Mix vegetables in mild coconut, Turmeric and green curry.

Main Course:

Chicken Maharaja: 14.99

Chicken Stuffed with dry fruits in a creamy saffron sauce.

Paneer Tikka Masala: 14.99

(Veg)

Home made cheese cooked in tandoor, in a tomato- fenugreek sauce.

Hyderabadi Ghazala: 16.99

Slow Cooked Lamb marinated with yoghurt, Mint, black cardamom and garam Masala.

Butter Chicken: 14.99

Boneless Chicken in creamy tomato and fenugreek sauce

Malai Kofta Curry: 13.99

(Veg)

Mix vegetable and Paneer kofta in a saffron cashew- almond sauce

Saag Paneer: 14.99

(Veg)

Paneer – home made cheese cooked with spinach and ground spices

Chana Pindi: 13.99

(Veg/Vegan)

North Indian Specialty , chickpeas, onion tomatoes , pomegranate seeds.

Dal Makhani: 12.99

(Veg)

Traditional Punjabi dish w/ black lentils , simmered w/ onion and garlic.

Dum Aloo Gobi: 13.99

(Veg/Vegan)

Potato and Cauliflower simmered onion-tomato gravy.

Mutter Paneer: 14.99

(Veg)

Green Peas and home made cheese in tomato based sauce, with garam masala.

Biryani:

Sabzi Dum Biryani: 15.99

(Veg)

Layered Basmati Rice preparation with Vegetables and Saffron. Served with Raita

Murgh Biryani: 16.99

Layered Basmati Rice preparation with Marinated chicken and Saffron. Served with Raita

BREADS:

Naan: 2.99
Tandoori baked Light bread

Garlic Naan: 3.49
Tandoori baked Light bread with garlic and butter

Tandoori Roti: 2.99
Whole wheat bread cooked in tandoori

DRINKS:

Mango Lassi 4.99
Plain Lassi 3.99
Saffron Pistachio Drink 5.99

Accompaniments:

Cucumber Raita 3.99

Chutneys:

Green chutney - 2.99

Tamarind-Date chutney - 2.99

Basmati Rice – 2.99

Lemon Rice - 4.99

Desserts:

Goan Crème Caramel : 5.99

Gulab Jamun: 3.99

Kheer: Indian Rice Pudding with cardamom. 4.99

Goan Bread Pudding w/ caramel banana Sauce: 5.99