




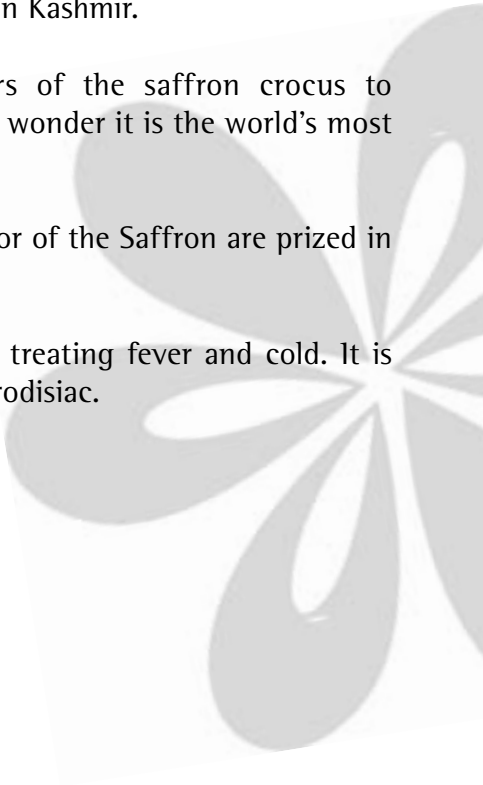
## Saffron [Crocus sativus]

Saffron, a gently dried stigma of the narcissus flowers, is also known as Zaffran in Persian and Kesara in Sanskrit. A native of Greece, it is painstakingly cultivated and harvested in Kashmir.

It takes approximately 70,000 flowers of the saffron crocus to obtain half a kilogram of saffron; little wonder it is the world's most expensive spice.

The powerful fragrance and orange color of the Saffron are prized in Indian cuisine among the wealthy.

This ancient spice is recommended for treating fever and cold. It is also used to calm nerves and as an aphrodisiac.



## STARTERS

- ❁ PUNJABI SAMOSA 2pcs 4.50  
Deep fried Indian puff pastries with mashed potato & green peas filling, served with 'khattametha' tamarind sauce
- ALOO PALAK PAKORA 5.50  
Spinach & potatoes, coated in lightly spiced chick pea flour, frittered to crisp perfection
- ONION BHAIJYAS 5.00  
A popular snack sold on almost every Indian street corner, served hot with mint chutney
- SHAHI MURGH PAKORA 6.50  
Boneless chicken marinated & fried crisp
- ❁ ZAFFRANI MACHLI 6.90  
Saffron fish cakes flavored with the "zing" of lemon & the warmth of spice accompanied with home-made curry mayonnaise
- ❁ COD MACHLI KELA PATTA 2pcs 9.90  
Cod fish marinated with mint ginger sauce, in banana leaf

## SOUPS AND SALADS

- DIL PASAND TAMATAR KE SHORBA 4.50  
Home-made fresh tomato soup
- ❁ MULLIGATAWNY SHORBA 5.00  
A traditional South Indian lentil soup, delicately spiced
- ZAFFRANI MURGH SHORBA 5.50  
A consommé of chicken & saffron
- KACHUMBER SALAD 5.00  
A refreshing relish of tomatoes, onions & cucumber
- TANDOORI MURGH SALAD 7.50  
Freshly charcoal grilled tandoori chicken on a bed of fresh greens tossed in special house dressing
- RAITHA 4.50  
Salad of onions & cucumber in tangy yogurt

## FROM THE TANDOOR

The Tandoor (a clay oven) is native to India's North-West frontier and is now an international culinary sensation. The humble clay oven found favour with the Moghul Emperors, and ultimately became a part of the cuisine of Northern India. The most important thing for tandoori cooking is marination. Foods such as meat, fish, chicken and vegetables are marinated for few hours in a judicious mixture of yoghurt, ginger, garlic, chillies, coriander and other spices, before being skewered and baked in the hot oven.

- ❁ MURGH TANDOORI (1/4) 8.90  
Succulent, mildly spiced, grilled chicken - best known dish in the entire Indian cuisine! (1/2) 12.90 (1) 21.90
- MURGH TIKKA KEBAB 11.90  
Tender chicken cubes in a perfect combination of fresh herbs & spices
- KASTOORI KEBAB 12.90  
❁ Chicken cubes flavored with cumin, fenugreek & cardamom
- MALAI SEEKH KEBAB 13.50  
Minced lamb kababs combined with fresh herbs. An extraordinary starter or cocktail snack
- BARA BOTI KEBAB 14.50  
Boneless cubed lamb kabab
- TANDOORI RAAN (1day advanced order) 75.00  
❁ Spring lamb leg in spices & rum - A must try!
- MACHLI TIKKA 14.90  
Marinated fish cubes, charcoal broiled in Tandoor spices
- TANDOORI JHINGA 2pcs 13.90  
❁ Succulent tandoori grilled king prawns 4pcs 24.90
- KEBAB TESTARI 15.90  
Mixed kebab platter combination of lamb, chicken, fish & prawns
- TANDOORI PANEER TIKKA 11.90  
Tandoori spiced cottage cheese cubes - An ideal vegetarian starter
- AUBERGINE KEBAB 9.90  
Stuffed tandoori baked aubergine

## SAMUNDARI - FROM THE SEA

MACHLI CURRY 15.50

A mild fish curry with a delicate hint of mustard

MACHLI MASALA 15.50

Fresh fish fillets in a tomato & onion sauce

\* COD FISH MASALA 19.90

A chef's speciality - succulent cod in a fragrant curry

JHINGA MASALA 15.90

Succulent tiger prawns in tomato & onion gravy

JHINGA DOPIAZA 15.90

Tiger prawns cooked with onion & capsicum

JHINGA KASHMIRI 16.90

A rich prawn almond curry garnished with dried fruits & nuts

\* LASUNI JHINGA 16.90

Garlic tiger prawns - Our chef speciality

## MURGH - CHICKEN

MURGH CURRY 12.90

A classic aromatic chicken curry

MURGH DOPIAZA 12.90

Boneless chicken cooked with onion & capsicum

\* MURGH MAKHNI 13.90

Tender chicken cubes simmered in a rich yet delicate butter & tomato curry - A house favourite

MURGH KASHMIRI 13.90

A rich chicken almond curry garnished with dried fruits & nuts

\* MURGH KADAI 12.90

Braised in its own juices, finished with tomatoes & capsicum

## GOSHT - LAMB

\* ROGAN JOSH 13.90

A mild Kashmiri lamb dish, cooked in fourteen spices, that dates back to the Moguls

BHUNA GOSHT 12.90

Delicately marinated lamb cubes with select Indian spices & cooked dry in a pan

GOSHT SAHI KORMA 13.90

A rich lamb curry with yogurt, cream & almonds

GOSHT VINDALOO 13.90

A hot curry of lamb & potatoes

KHEEMA MATAR 14.50

A subtly spiced blend of minced lamb & green peas

\* SAFFRON SPECIAL LAMB RIBS 20.00

Our special creation - Lamb ribs marinated in a special potpourri of spices & stewed, served on a bed of spicy mash.

## SUBZI - VEGETABLES

\* SUBZ JHALFREZI 9.00

A wonderful combination of cauliflower, capsicums, onions & green peas

SUBZ NAVRATAN 9.90

A jewel coloured vegetable dish cooked in saffron cream sauce

PUNJABI CHANNA MASALA 9.00

Chick peas cooked in traditional Punjabi style.

\* PALAK PANEER 10.50

A classic North Indian recipe of spinach puree & cottage cheese

KADAI PANEER 9.00

Cubes of cottage cheese cooked in a Kadai. A spicy, semi-dry & colourful curry

KHUMB MATAR 9.00

Fresh mushroom with green peas

ALOO GOBI 9.00

Cauliflower cooked with diced potatoes

ALOO JEERA 9.00

Potatoes lightly spiced with cumin

BHINDI MASALA 9.00

Spiced okra - a Northern specialty

\* AUBERGINE MASALA 9.00

Spiced, roasted aubergine

DAL TADKA 8.00

A tantalizing mix of yellow lentils & tempered with cumin

\* DAL MAKHNI 9.00

Black lentils simmered overnight over the Tandoor & finished with homemade butter

## CHAWAL - RICE

SADA CHAWAL 3.90  
Plain basmati rice

\* SAFFRON RICE 4.90  
Basmati rice delicately scented with fragrant saffron threads

SUBZ BIRYANI 9.90  
Assorted mixed vegetables cooked with basmati rice

MURGH BIRYANI 11.90  
The perfect rice delicacy. Flavoured chicken & rice combination from the Royal Kitchen of the Nizams

\* GOSHT BIRYANI 13.90  
Flavoured tender lamb cubes cooked & blended with the finest saffron flavoured basmati rice

## ROTI - NAAN - PARATHA

PLAIN NAAN 2.10  
Leavened bread

MAKHNI NAAN 2.50  
With butter

LASUNI NAAN 2.50  
With fresh garlic

KASHMIRI NAAN 3.20  
With fruits & nuts

HERB NAAN 2.90  
With fresh herbs

NAAN BASKET 9.90  
Mixture of plain, herb, garlic & kashmiri naan

\* CHEESE NAAN 3.90  
With melted cheddar cheese

TANDOORI ROTI 2.10  
Oven roasted unleavened round bread

TANDOORI PARANTHA 3.20  
Whole wheat flakey pancake

BHATURA 3.20  
Deep-fried bread

POORI 3.20  
Unleavened puffed deep fried bread - A North Indian speciality

## MITHA - DESSERTS

GULAB JAMOON 4.00  
Caramelized milk dumplings

\* SORBET OF THE DAY 4.00  
Fruit infused sorbet

DESSERT OF THE DAY 4.00

\* MANGO KULFI 6.50  
Homemade mango ice cream

PISTACHIO KULFI 6.00  
Homemade pistachio ice cream

## DRINKS

LASSI 4.50  
Traditional Indian yogurt shake. Served plain, sweetened or salted.

FLAVOURED LASSI 5.00  
Mango or Strawberry

MASALA CHAI 3.50  
Traditional Indian spiced tea

TEA 3.00

COFFEE 3.50

CAPPUCCINO 4.20

SOFT DRINKS 3.20  
Coke, Sprite

FRUIT JUICE 3.90  
Lime, Orange, Mango