

Serving Options

Combo Meals – each comes with Naan and Rice

Tiger Bowl (1-Entrée Combo)	\$6.99 (add a medium drink for an extra \$0.99)
2-Entrée Plate	\$7.99
3-Entrée Plate	\$8.99
Grand Buffet	\$10.49

**Lamb or Paneer is an extra \$1.00

A la Carte	8 oz	16 oz	24 oz
Vegetarian	\$2.99	\$5.49	\$9.99
Meat**	\$4.49	\$6.99	\$11.99

**Lamb or Paneer is an extra \$1.00

Family Pack \$21.99

- One 24-ounce Rice container
- Two 24-ounce Entrees
- Two Whole Naan (8 pieces)

Appetizers

Samosas	-Traditional	\$1.49 each
	-Specialty	\$1.79 each
Vegetable Pakoras		\$0.99 for 4 pieces
Naan (plain, garlic, or chili)		\$1.49 for 4 pieces

Dessert

Kheer (rice pudding)	\$1.79
Mango Custard	\$1.79
Gulab Jamun	\$2.49 for 4 pieces

Specialty Drinks

Chai	16 oz. for \$2.99 (free refills)
Mango Lassi	12 oz. for \$1.99
	16 oz. for \$2.99

Menu

Please refer to the [Servings Page](#) for pricing.

Saffron Classics

Curry: Choice of Vegetables, Chicken, Beef or Lamb in our unique mild curry sauce.
(Add Green Chili to the Chicken Curry)

Korma: Choice of Vegetables, Chicken, beef or Lamb in a creamy onion sauce

Biryani: Choice of Vegetables, Chicken, Beef or Lamb blended with curried rice.

Vindaloo: Choice of Vegetables, Chicken, Beef or Lamb served in a spicy curry sauce with potatoes

Saag-Wala: Choice of Chicken, Beef or Lamb blended with creamy spinach.

Chicken Tikka Masala: Marinated chicken in our special tomato cream sauce
(substitute Paneer for additional \$1.00)

Saag Paneer: Creamy spinach cooked with our fresh housemade cheese

Meat Entrees

Chili Chicken: Fresh battered chicken sautéed in a sweet soy chili sauce with bell peppers and onions

Coconut Chicken Curry: Chicken and potatoes in a coconut onion sauce

Tandoori Chicken/ Chicken Tikka Kabob: Marinated chicken cooked in a clay oven

- Tandoori Chicken made with leg or thigh meat
- Tikka Kabob made with breast meat

Meatball Curry: Beef and Chicken meatballs with bell peppers and onions in a curry sauce

Vegetable Entrees

Mushroom Mattar: Mushrooms, peas, and onions in a curry sauce

Crispy Cabbage: Roasted cabbage with Indian spices

Karahi Mushroom: Mushrooms sautéed with bell peppers and onions in a spicy soy sauce

Aloo Gobi: Potatoes and Cauliflower mixed with spices

Dal: Yellow lentil soup with tomatoes and onions

Chana Masala: Slow-cooked garbanzo beans in a mild curry sauce

Coconut Vegetable Curry: Vegetables blended in a coconut sauce

Bhindi Masala: Sauteed okra with Indian flavors

Desserts

Gulab Jamun: Dumplings soaked in a sweet cardamom cinnamon syrup

Kheer: Rice Pudding

Mango Custard: Sweet custard with a mango flavor