The Daily Menu

INDIAN STREET FOOD

Crissy Fritters (Pakoras) • Chick pea butter fried assorted seasonal vegetables. 7.95
Samosas • 3 crisp dumplings filled with spiced potato and peas. 5.95
Delhi Chaat • Tangy potato & chickpeas, wheat crisps, chutneys, sweet yogurt. 5.95
Dahi Poppers • Semolina puffs filled with spice mashed potato, tangy chutneys, sweet yogurt. 5.95
Bhel Puri • Crisp puffed rice salad with tangy chutneys. 5.95
Pani Poppers • Semolina puffs, tangy mashed potatoes, onions, served with spicy tamarind water. 5.95
Naan & Dips • Garlic hummus, yogurt raita, curry dipping sauce and warm naan. 8.95
Kheema Samosa • A pc of crisp dumplings filled with lamb/chicken mince, green peas and spices. 6.95
Chicken 65 • South Indian style crispy chicken poppers. 8.95
Pav Bhaji • Luscious vegetable preparation served with warm toasted rolls. 6.95
Vada • Savory fried lentil donuts served with sambar and chutneys. 5.95
Idli • Steamed rice and lentil cakes served with sambar. 5.95

CLAY OVEN GRILLED KEBABS

Served with a small salad and soup of the day

Paneer Kebab • Grilled paneer with a filling of mint chutney, marinated in yogurt flavored with spices. 11.95
Malai Chicken Kebab • Grilled chicken bites marinated in yogurt, cream and spices. 13.95
Hariray Chicken Kebab • Tandoor tuked chicken bites, infused with green spices and herbs. 13.95
Chicken Tikka Kebab • Boneless chicken bites, marinated in house spices, clay oven grilled. 13.95
Chicken Tandoori • Bone in chicken marinated in yogurt and tandoori spices and slow roasted in the clay oven. 15.95

Lamb Chops • Garlic and fenugreek marinated lamb chops cooked in the tandoor. 16.95
Seekh Kabab • Minced lamb mixed with ground spices and green herbs, skewer grilled in the clay oven. 13.95
Salmon Tikka • Grilled salmon marinated in spices, yogurt and lemon juice. 16.95
Saffron Mixed Platter • Combination of paneer tikka, malai tikka, chicken tikka, seekh kebab. 18.95

CLAY OVEN GRILLED KEBABS

Served with a small salad and soup of the day

Paneer Passion Wrap • Grated cottage cheese, peppers, onions in warm naan. 8.95
Chicken Tikka Wrap • Tandoor grilled chicken, creamy sauce, crisp peppers, onions in naan. 8.95
Rogan Josh Wrap • Grilled lamb, makhni sauce, peppers, onions in naan. 8.95

SAVORY DOSAS

Lentil and Rice Crepes • Served with sambhar (spicy lentil gravy), coconut and tomato chutney
Masala Dosa • Savory crepe filled with mashed spiced potatoes. 6.95
Mysore Masala Dosa • Savory crepe filled with bhopa masala, mint chutney. 6.95
Spring Dosa • Savory crepe filled with bhopa masala, farm fresh vegetables. 8.95
Paneer Vegetable Dosa • Savory crepe filled with chunky veggies with paneer in madras curry. 8.95
Open Faced Utappam • Savory pancake stuffed with onions, chilies, cilantro. 6.95
Kheema Dosa • Savory crepe with a spiced minced lamb/chicken filling. 9.95
Chicken Tikka Dosa • Savory crepe filled with chicken in a luscious onion tomato sauce. 8.95
Onion Rava Masala Dosa • A thin crispy crepe made with semolina, rice and white flour. 8.95

DINE-IN • SPECIAL EVENTS

TAKOUT • CATERING

Our menu is inspired by classic favorites from the sub-continent and incorporates local, organic ingredients (when possible), and plenty of warm spices and fresh herbs.

CURRIES

Served with steamed basmati rice
Choose from: Chicken 12.95 / Lamb 14.95 / Shrimp 14.95 / Vegetables 11.95 / Paneer 12.95
Tikka Masala • Rich tomato onion sauce with a smoky flavor.
Coconut Korma • Creamy sauce of light coconut milk and spices.
Saag • Pureed spinach seasoned with garlic and onions, spices and a touch of cream.
Vindaloo • Exquisitely spicy sauce of vinegar, potatoes and tomatoes.
Chettinad • Fenugreek, black pepper, and cumin lend this sauce an earthy flavor.

Naan & Dips • Garlic hummus, yogurt raita, curry dipping sauce and warm naan. 8.95
Kheema Samosa • A pc of crisp dumplings filled with lamb/chicken mince, green peas and spices. 6.95
Chicken 65 • South Indian style crispy chicken poppers. 8.95
Pav Bhaji • Luscious vegetable preparation served with warm toasted rolls. 6.95
Vada • Savory fried lentil donuts served with sambar and chutneys. 5.95
Idli • Steamed rice and lentil cakes served with sambar. 5.95

Serving the best Indian food in town
26 E. Street, Salt Lake City, UT 84103 • Tel: 801-203-3125 • www.SaffronValley.com • @TheSaffronGroup

INDIAN STREET FOOD

Served with a small salad and soup of the day

SIGNATURE CURRIES

Please specify: Mild, Medium or Spicy
Kolhapuri Yellow Dal • Mixed lentils simmered with garlic, tomatoes and spices. 10.95
Jaipuri Aloo Gobhi • Classic vegan dish made with potatoes and cauliflower. 11.95
Mutter Paneer • Petite green peas, cottage cheese in a spiced tomato gravy. 12.95
Butter Chicken • Pulled tandoori chicken in a creamy tomato sauce. 12.95
Kadai Shrimp • Spicy sautéed prawns with onions, bell peppers and tomatoes. 14.95
Tamarind Fish Curry • Firm white fish cooked in a tangy tamarind curry sauce. 14.95
Lamb Rogan Josh • Classic lamb dish from Kashmir region. 14.95
Laal Maas • A fiery lamb curry made with robust spices. 14.95

SAVORY DOSAS

Lentil and Rice Crepes • Served with sambhar (spicy lentil gravy), coconut and tomato chutney
Masala Dosa • Savory crepe filled with mashed spiced potatoes. 6.95
Mysore Masala Dosa • Savory crepe filled with bhopa masala, mint chutney. 6.95
Spring Dosa • Savory crepe filled with bhopa masala, farm fresh vegetables. 8.95
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Chicken Tikka Dosa • Savory crepe filled with chicken in a luscious onion tomato sauce. 8.95
Onion Rava Masala Dosa • A thin crispy crepe made with semolina, rice and white flour. 8.95

HEALTHY SALADS

House Green Salad • Mixed lettuce, seasonal vegetables, house dressing. 5.95
The Om Salad • Romaine lettuce, tomatoes, cucumbers, red onions, feta cheese and cumin vinaigrette. 7.95
Vegan Salad • Healthy salad of tomatoes, chickpeas, baby spinach and tofu with a cilantro lime dressing. 7.95
Tandoori Chicken Salad • Mixed greens, gurkhy smith apples, roasted cashews, tandoori chicken and roasted garlic dressing. 8.95

NAAN WRAPS

Served with salad and soup of the day
Paneer Passion Wrap • Grated cottage cheese, peppers, onions in warm naan. 8.95
Chicken Tikka Wrap • Tandoor grilled chicken, creamy sauce, crisp peppers, onions in naan. 8.95
Rogan Josh Wrap • Grilled lamb, makhni sauce, peppers, onions in naan. 8.95
INDO-CHINESE

Hakka Noodles
Soft noodles tossed in a wok with fresh vegetables, sauces and condiments. Choose from:
Vegetable 9.95 / Egg 10.95 / Chicken 11.95

Fried Rice
Long grain basmati rice tossed with fresh vegetables, sauces and condiments. Choose from:
Vegetable 9.95 / Egg 10.95 / Chicken 11.95

Manchurian Style
Spicy and tangy sauce tossed with your choice of:
Cauliflower 11.95 / Chicken 12.95

BIRYANIS
Hearty Rice Casseroles
Served with yogurt cucumber raita
Subz Biryani (Vegetable Rice Casserole)
Aromatic rice, fresh cut vegetables, select spices cooked to perfection. 11.95
Paneer Biryani (Vegetable Cheese Casserole)
Mildly spiced rice with chunks of cottage cheese, fresh mint and cilantro. 12.95
Murgh Biryani (Chicken Rice Casserole)
Spiced basmati rice, boneless chicken, mint, saffron, cooked "dum" style. 12.95
Gosht Biryani (Goat Rice Casserole)
Slow cooked zafaran rice, locally raised bone-in goat, nuts, cream, spices and saffron. 13.95
Prawn Biryani (Shrimp Rice Casserole)
Prawns cooked with tomato, saffron, lemon, juicy coconut milk. 13.95
Lamb Biryani (Lamb Rice Casserole)
Slow cooked zafaran rice, New Zealand lamb, nuts, cream, spices and saffron. 13.95

All bryani can be made medium or spicy

BREADS
Hand-Tossed Tandoori Breads
Naan / Garlic Naan 8
Leavened baked bread. 2.5 / 3

Multi-Grain Roti 8
Whole wheat, barley, split yellow lentils, flax, oats flat bread. 3.5

Sweet N Nutty Naan 8
Flat bread filled with cashews, raisins, almonds, coconut, cardamom. 4.95

Chilli Cheese Naan
Flat bread stuffed with cheese and serrano chilies. 4.95

Garlic Cheese Naan
Flat bread stuffed with garlic and cheese. 4.95

Bread Basket 8
Choice of any three naans. 12

ACCOMPANIMENTS
Cucumber Raita 8
Charmed yogurt, grated cucumber, roasted cumin. 3.5
Papaddums 8
Roasted lentil crisps. 3.5
Mixed Vegetable Pickle
Mixed vegetables preserved in oil and spices. 2.95
Sweet Mango Chutney 8
Mango relish with mild pickle spices. 2.95

COOLING LASSIS
Refreshing concoctions of yogurt freshly whipped with ripe puréed fruit
Mango Lassi
Chilled yogurt drink with sweet mango pulp and cardamom. 3.45
Strawberry Lassi
Chilled yogurt drink with strawberry and rose water. 3.45
Rose Lassi
Chilled yogurt drink with sweet rose syrup. 3.45
Sweet Lassi
Chilled sweetened yogurt drink. 3.45
Salt Lassi
Seasoned with roasted cumin, green chili, and black rock salt. 3.45

COOLING LASSIS
Refreshing concoctions of yogurt freshly whipped with ripe puréed fruit
Mango Lassi
Chilled yogurt drink with sweet mango pulp and cardamom. 3.45
Strawberry Lassi
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Rose Lassi
Chilled yogurt drink with sweet rose syrup. 3.45
Sweet Lassi
Chilled sweetened yogurt drink. 3.45
Salt Lassi
Seasoned with roasted cumin, green chili, and black rock salt. 3.45

CHAI & COFFEE

Iced Chai
Sweetened chai served over ice. 3.95

Masala Chai
Black tea, ginger, cardamom and milk. 3.45

Masala Tea
Black tea, ginger, cardamom and milk. 3.45

Madras Bru Coffee
South Indian style instant coffee, milk, sweeterner. 3.45

FOUNTAIN DRINKS
Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade. 2.95

REFRIGERATORS

Sparkling San Pellegrino
BTG 2.45 / BTB 5.35

Masala Lime Soda
Lime soda, simple syrup, house blend masala, and a dash of milk. 3.45

FRUIT JUICES

ICE TEAS
Sweetened Green Tea, Unsweetened Iced Tea, Peach Tea, Raspberry Tea 2.95

HOT TEAS
Darjeeling, Herbal, Green, Ginger Twist 3.45

SPECIALTY CHAIS
House brewed black tea, steamed milk and warm spices. Served hot or iced. Almond Milk $1
Saffron Signature Chai 3.95
Mumbai Bazaar Chai 3.95
Yogi’s Choice 3.95
Caramel Rooibos Chai 3.95

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Our spices are prepared in facilities our kitchen which regularly process cook with nuts and gluten products. We strive to ensure that our gluten-free items are safe for your diet, however, we cannot guarantee that cross-contamination between ingredients will not occur. Please inform the server about your dietary preferences and allergies if any.

Corkage $10. Corkage $3 per person. 20% Gratuity for parties of six or more.

Saffron Colonial is part of the Saffron Valley group of restaurants features hunting Indian restaurants in the Greater Salt Lake Area. We invite you to learn more about our locations at www.saffronvalley.com and we hope to have the pleasure of serving you soon at another location in town. Thanks for visiting!