



801-651-7996

<http://www.getgodelivery.com>

Saffron Valley

STREET FOOD STARTERS

Crispy Fritters	\$8.00
<i>Chickpea batter fried assorted seasonal vegetables. Served with mint and tamarind chutneys.</i>	
Delhi Chat	\$7.00
<i>Tangy potato and chickpeas, wheat crisps, chutneys and sweet yogurt. Served with mint and tamarind chutneys.</i>	
Behl Puri	\$4.75
<i>Crisp puffed rice salad with tangy chutneys. Served with mint and tamarind chutneys.</i>	
Naan and Dips	\$8.00
<i>Garlic hummus, yogurt raita, cashew curry dipping sauce and warm naan. Served with mint and tamarind chutneys.</i>	
Chicken 65	\$10.25
<i>South indian-style crisp chicken poppers. Served with mint and tamarind chutneys.</i>	
3 Piece Idly	\$7.00
<i>Three steamed rice and lentil cakes served with sambhar and chutneys. Includes mint and tamarind chutneys.</i>	
2 Piece Poori Bhaji	\$8.00
<i>Two soft puffed fry bread served with potato masala. Includes mint and tamarind chutneys.</i>	
2 Piece Samosas	\$7.00
<i>Two crisp dumplings filled with spiced potato and peas. Served with mint and tamarind chutneys.</i>	
Dahi Poppers	\$7.00
<i>Puffed crisps filled with spice mashed potato, tangy chutneys and sweet yogurt. Served with mint and tamarind chutneys.</i>	
Pani Poppers	\$7.00
<i>Puffed crisps, tangy mashed potatoes and onions. Served with spicy tamarind water. Includes mint and tamarind chutneys.</i>	
2 Piece Kheema Samosas	\$8.00
<i>Two crisp dumplings filled with lamb-chicken mince, green peas and spices. Served with mint and tamarind chutneys.</i>	
Bombay Sloppy Joe	\$8.00
<i>Luscious vegetable preparation served with warm toasted buns. Includes mint and tamarind chutneys.</i>	
3 Piece Vada	\$7.00
<i>Three savory fried lentil doughnuts served with sambhar and chutneys. Includes mint and tamarind chutneys.</i>	
Toddy Shop Fry	\$10.25
<i>Choice of fried shrimp, calamari or sardines with our special sauce. Served with mint and tamarind chutneys.</i>	

MOST POPULAR

Classic Naan	\$2.50
<i>Hand-tossed tandoori breads.</i>	
Garlic Naan	\$3.50
<i>Hand-tossed tandoori breads.</i>	
2 Piece Samosas	\$7.00
<i>Two crisp dumplings filled with spiced potato and peas. Served with mint and tamarind chutneys.</i>	
Naan and Dips	\$8.00
<i>Garlic hummus, yogurt raita, cashew curry dipping sauce and warm naan. Served with mint and tamarind chutneys.</i>	
Chicken Tikka Masala Curry	\$13.20
<i>Rich tomato-onion sauce with a smoky flavor. Served with steamed basmati rice.</i>	
3 Saag Curry	\$13.50
<i>Light and delicious sauce made with mustard, Swiss chard and spinach. Served with steamed basmati rice.</i>	
Coconut Korma Curry	\$13.50
<i>Creamy sauce of light coconut milk, nuts and spices. Served with steamed basmati rice.</i>	
Lamb Biryani	\$13.50
<i>Medium spiced biryani made with cubed leg of lamb, yogurt, spices and basmati rice. Served with yogurt and raita. Spicy.</i>	

INDO - CHINESE

Szechuan Fried Rice	\$12.50
<i>Wok fried long grain basmati rice with hot chili paste, soy sauce and vegetables.</i>	
Manchurian Style	\$12.50
<i>Fritters cooked in a tangy sauce flavored with minced onion, ginger and garlic.</i>	
Chili Style	\$12.50
<i>A spicy combination of onion, garlic, red chilies and soy sauce.</i>	
Singapore Noodles	\$12.50
<i>Our version of the authentic "Sing Chow Mai" with a touch of ketchup and chili sauce.</i>	

WRAPS

Saffron Garden Wrap	\$9.00
<i>Potato vegetable croquette, chutneys and peppers wrapped in a warm naan. Served with soup and salad.</i>	
Chicken Tikka Wrap	\$9.00
<i>Tandoor grilled chicken, creamy sauce, crisp peppers and onions in a warm naan. Served with soup and salad.</i>	
Paneer Passion Wrap	\$9.00
<i>Grated cottage cheese, peppers and onions in warm naan. Served with soup and salad.</i>	
Rogan Josh Wrap	\$9.00
<i>Grilled lamb, makhni sauce, peppers and onion in warm naan. Served</i>	

CURRIES

Vindaloo Curry	\$13.50
<i>Exquisitely spicy sauce of vinegar, potatoes, tomatoes and tamarind. Served with steamed basmati rice.</i>	
Madras Curry	\$13.20
<i>Fairly hot curry, uses a robust blend of spices and chili powder. Served with steamed basmati rice.</i>	
Malabar Curry	\$13.50
<i>Slow cooked sauce of ginger, garlic, house spices and coconut milk. Served with steamed basmati rice.</i>	
Chicken Tikka Masala Curry	\$13.50
<i>Rich tomato-onion sauce with a smoky flavor. Served with steamed basmati rice.</i>	
3 Saag Curry	\$13.50
<i>Light and delicious sauce made with mustard, Swiss chard and spinach. Served with steamed basmati rice.</i>	
Karaikudi Chicken Curry	\$13.50
<i>Fennel, black pepper and cumin lend this sauce an earthy flavor. Served with steamed basmati rice.</i>	
Makhni Curry	\$13.50
<i>Creamy tomato based sauce with julienned peppers and dried fenugreek dust. Served with steamed basmati rice.</i>	
Dal Tadka Curry	\$13.50
<i>Slow simmered lentils seasoned with onions, tomatoes and spices. Served with steamed basmati rice.</i>	
Coconut Korma Curry	\$13.50
<i>Creamy sauce of light coconut milk, nuts and spices. Served with steamed basmati rice.</i>	
3 Pepper Kadai Curry	\$13.50
<i>Blend of green, red and yellow peppers in a robust sauce. Served with steamed basmati rice.</i>	

BIRYANIS

Indian dish made with highly seasoned rice and meat, fish, or vegetables.

Hyderabadi Chicken Biryani	\$12.50
<i>Boneless chicken, basmati rice and cooked with house blend masala. Served with yogurt and raita.</i>	
Vegetable Biryani	\$11.25
<i>Slow cooked vegetables, spices and basmati rice. Served with yogurt and raita.</i>	
Panir Biryani	\$12.50
<i>Delicious tadka biryani of panir, spices and basmati rice. Served with yogurt and raita.</i>	
Lamb Biryani	\$13.50
<i>Medium spiced biryani made with cubed leg of lamb, yogurt, spices and basmati rice. Served with yogurt and raita. Spicy.</i>	
Akbari Gosht Biryani	\$13.50
<i>Slow cooked goat meat, basmati</i>	

CLAY OVEN GRILLED KEBABS

pieces of meat, fish, or vegetables

roasted or grilled on a skewer or spit.

Malai Chicken Tikka	\$14.50
<i>Yogurt, cream and spices, served with caramelized vegetables. Includes salad and soup of the day.</i>	
Methi Lamb Chops	\$15.75
<i>Garlic and fenugreek marinade lamb chops with spiced potatoes. Served with salad and soup of the day.</i>	
Shrimp Kebab	\$15.75
<i>Spice-rubbed prawns grilled in the tandoor. Served with salad and soup of the day.</i>	
Seekh Kabob	\$15.75
<i>Minced lamb mixed with ground spices and green herbs, roasted in the clay oven. Served with salad and soup of the day.</i>	
Hara Bhara Chicken	\$14.50
<i>Tandoor baked chicken bites, infused with green spices, herbs and flavors. Served with salad and soup of the day.</i>	
Salmon Tikka	\$15.75
<i>Fresh grilled salmon, marinated with spices and then sauteed with seasonal vegetables. Served with salad and soup of the day.</i>	
Chicken Tikka	\$14.50
<i>Boneless chicken bites, clay oven grilled, served with vegetables. Served with salad and soup of the day.</i>	
Chicken Tandoori	\$14.50
<i>Spice and yogurt marinated half chicken roasted in the tandoor. Served with salad and soup of the day.</i>	
Saffron Mixed Platter	\$17.75
<i>Combo pair tikka, malai tikka, chicken tikka, seekh kebab and shrimp kebabs. Served with salad and soup of the day.</i>	
Paneer Kebab	\$13.50
<i>Grilled paneer with a filling of mint chutney, marinated in yogurt flavored with spices. Served with salad and soup of the day.</i>	

*with soup and salad.***SALADS**

House Green Salad	\$7.00
<i>Mixed lettuce, seasonal vegetables and house dressing on the side.</i>	
Calcutta Fish Salad	\$10.25
<i>Tilapia fillets shaped into oval cutlets and mildly spiced, served on a bed of greens.</i>	
Shrimp Taka Tak Salad	\$10.25
<i>Spicy sauteed shrimp with fresh ginger, cilantro and mixed greens.</i>	
Tandoori Caesar Salad	\$9.00
<i>Clay oven grilled chicken, mixed lettuce, cheese, croutons and Caesar dressing on the side.</i>	

rice, mint and spices. Served with yogurt and raita.

Egg Biryani	\$11.25
<i>Madras-style biryani with three boiled eggs. Served with yogurt and raita.</i>	
Shrimp Biryani	\$13.50
<i>Luscious slow cooked biryani made with prawns, spices and cilantro. Served with yogurt and raita.</i>	

DOSAS

Dosa is a type of pancake made from a fermented batter. It is not a crepe. Its main ingredients are rice and black gram. Traditionally, Dosa is served hot along with sambar and chutney.

The Classic Masala Dosa	\$7.00
<i>Mashed spiced potatoes. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Mysore Masala	\$9.00
<i>Bombay potatoes and Mysore chutney. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Paneer Vegetable Medley	\$9.00
<i>Crunchy veggies with paneer in madras curry. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Manchurian Dosa	\$7.00
<i>Indo-Chinese Manchurian spread. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Chicken Tikka Dosa	\$9.00
<i>Grilled white-meat chicken in a luscious onion-tomato sauce. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Onion Rava Dosa	\$9.00
<i>Semolina, Bombay potatoes, green onion and Serrano chili. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
The Spring Dosa	\$9.00
<i>Bombay potatoes and farm fresh vegetables. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Open Faced Utappam	\$7.00
<i>Savory pancakes stuffed with onions, chilies and cilantro. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Kheema Dosa	\$9.00
<i>Ground lamb or chicken and egg. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	
Madras Medley Dosa	\$11.00
<i>Potato, onions and your choice or combination of chicken, egg, paneer or vegetables. Served with sambhar (dipping soup), coconut and tomato chutneys.</i>	