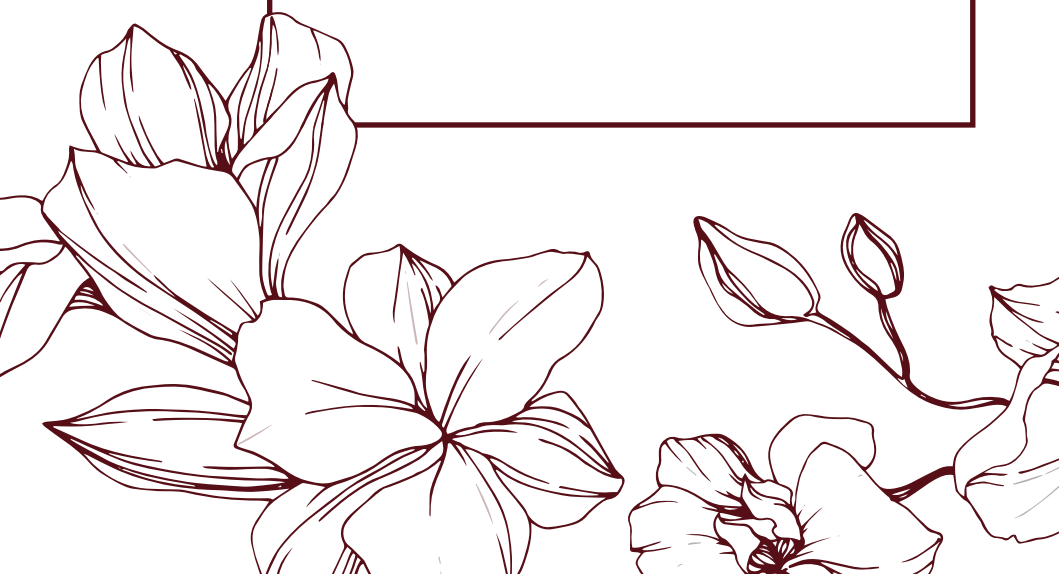
















Located in the heart of Mumbai, Saffron is named after the world's most precious spice, serving handcrafted, passed-down and reimagined flavors of the Indian subcontinent. A celebration of rich indigenous produce and responsibly sourced ingredients, Saffron is discerning in its selective connections to the community, offering a fresh take on beloved, familiar favorites.



small plates

- **PANI PURI SHOTS** 665
Chili Coriander Water/ Sweet Tamarind Water/
Pineapple Water • 160 gms • Kcal 137
- ✦ ● **RAJASTHANI RAJ KACHORI** 665 
Masala Guacamole, Hing Potato, Sprouts,
Sweetened Curd • 220 gms • Kcal 356
- ✦ ● **BANARASI POTATOES** 665  
Tandoori Potatoes, Pomegranate Seeds,
Red Beet Chutney • 240 gms • Kcal 699
- ✦ ● **WATERMELON & GUAC CHAAT** 945
From the Bylanes of Old Delhi – Watermelon
and Hass Avocado • 240 gms • Kcal 158
- **BHARWAN PANEER TIKKA** 945  
House-Made Cottage Cheese, Aniseed,
Cashew Nuts, Red Chilies • 220 gms • Kcal 711
- **KASUNDI BROCCOLI** 945 
Broccoli Marinated in Mustard, Mace,
Cardamom Paste • 180 gms • Kcal 450
- **KHAM KHATAI KEBAB** 945 
Moong Dal Patties, Black Cardamom, Mace,
Saffron, Prunes • 160 gms • Kcal 389
- **ASPARAGUS GALOUTI KEBAB** 1100  
Pan-Grilled, Lucknow Potli Spice
• 180 gms • Kcal 347
- **KASHMIRI GUCCHI** 1725   
Chenna Stuffed Morels,
Raw Papaya Salad, Herb Butter
• 180 gms • Kcal 398

small plates






- ▲ **ZAFFRANI MALAI TIKKA** 1250  
Free-Range Chicken, Char-Grilled,
Confit Garlic Cream Cheese Marinade, Saffron
• 220 gms • Kcal 560
- ▲ **BHATTI KA MURGH** 1250  
Tandoor-Cooked, Roasted Cashews,
Kashmiri Chilies, Nutmeg, Cardamom
• 220 gms • Kcal 673
- ▲ **TANDOORI CHICKEN** 1250 
Roasted Chicken, Yogurt, Spices
• 280 gms • Kcal 590
- ▲ **CHAWK KI SEEKH** 1350  
Lucknowi-Style Skewered Goat Mince Kebab,
Charred • 180 gms • Kcal 546
- ▲ **GOSHT GALAWAT** 1350  
Lamb Meat Minced with 18 Spices, Served with
Ulta Tawa Paratha • 180 gms • Kcal 645
- ✦ ▲ **GONDHORAJ TANDOORI PRAWNS** 1550  
Bengal Lime, Cayenne Pepper, Kasundi
• 220 gms • Kcal 388
- ▲ **SARSO TANDOORI POMFRET** 1750   
Silver Pomfret Marinated with Fresh Mustard,
Kalonji, Fennel • 300 gms • Kcal 747
- ▲ **HICKORY SMOKED SALMON** 1750   
Tandoor-Grilled Norwegian Salmon,
Kachhi Ghani, Keri Chutney
• 220 gms • Kcal 507
- ✦ ▲ **SMOKED BUTTERMILK LAMB** 2350  
Lamb Chops, Mathania Chilies, Smoked Cloves,
Buttermilk • 220 gms • Kcal 494
- ▲ **PEELI MIRCH KI MACCHI** 2650  
Charcoal-Grilled Sea Bass, Indigenous
Yellow Chilies, Coriander Chutney
• 220 gms • Kcal 521



mains








- **BHINDI CHOTTA PYAAZ**  **975**
Okra, Pickled Pearl Onions, Tomatoes
• 220 gms • Kcal 274
- ✦ ● **UTTARANCHAL SAAG**  **975**
Seasonal Amaranth, Poi, Haaq, Jakhiya
• 220 gms • Kcal 169
- **SAFFRON TADKA VEGETABLES**  **975**
Seasonal Vegetables Seasoned with an
Indian Five-Spice Blend • 220 gms • Kcal 259
- **HOME-STYLE BAINGAN BHARTA**  **975**
Charred Eggplant Mash, Mustard Oil, Ginger
• 220 gms • Kcal 188
- **CHOLE KULCHE**  **1250**
A Saffron Twist to the Amritsari Classic
• 220 gms • Kcal 778
- **LUCKNOWI KHUBANI KOFTA**    **1250**
Apricot-Stuffed Dumpling, Brown Cashew Gravy
• 220 gms • Kcal 872
- **KADHAI PANEER**  **1250**
Cottage Cheese, Fire-Roasted Tomatoes,
Fenugreek, Kadhai Spice • 250 gms • Kcal 410

mains

- ▲ **QUINTESSENTIAL BUTTER CHICKEN**   **1350**
Grilled Chicken, Spiced Tomato and
Butter Gravy • 220 gms • Kcal 518
- ▲ **AWADHI KORMA**    **1475**
Cage-Free Chicken, Yogurt, Almonds,
Kashmiri Saffron • 220 gms • Kcal 920
- ✦ ▲ **SUNDAY MUTTON CURRY**  **1675**
Family-Style Indian Goat Curry,
Pressure Cooked • 220 gms • Kcal 476
- ▲ **NALLI KA KHAASA SALAN**  **1675**
Braised Goat Shanks, Potli Aromatic Spices,
Lamb Jelly • 220 gms • Kcal 526
- ▲ **BHUNA GOSHT**  **1750**
Lamb Sourced from Jaisalmer, Slow-Braised,
Red Onions, Mint • 220 gms • Kcal 529
- ▲ **MALABAR FISH CURRY**  **1795**
Fresh-Caught Kingfish Cooked in Earthenware,
Raw Mango, Coconut Milk • 220 gms • Kcal 286
- ✦ ▲ **MANGALOREAN CONFIT DUCK**  **1850**
Sustainably Farm-Raised, Slow-Cooked Duck Leg
Roasted in Ghee • 220 gms • Kcal 543
- ✦ ▲ **LOBSTER MOILEE**  **1950**
Arabian Sea Lobster, Fresh Coconut Milk,
Organic Turmeric, Green Chillies
• 220 gms • Kcal 410















rice & lentils

- **STEAMED RICE** **200**
• 250 gms • Kcal 223
- **DAL ANGEETHI**  **1050**
Moradabad Lentils, Buknu Masala
• 220 gms • Kcal 286
- **DAL MAKHANI**  **1200**
A 48-Hour Ritual – Black Lentils, Fresh Cream, Butter, Kasuri Methi • 250 gms • Kcal 682
- **VEGETABLE DUM BIRYANI**  **1350**
Aromatic Vegetables Dum-Cooked with Basmati Rice, Anardana Raita • 220 gms • Kcal 386
- **KASHMIRI GUCCHI PULAO**   **2350**
Fresh Morels, Basmati Rice, Anardana Raita
• 220 gms • Kcal 323
- ▲ **HYDERABADI MURGH BIRYANI**  **2200**
Boneless Chicken Slow-Cooked with Basmati Rice, Green Chilies, Cucumber Raita
• 220 gms • Kcal 460
- ▲ **AWADHI GOSHT BIRYANI**  **2350**
Pot-Sealed Goat Slow-Cooked with Basmati Rice, Green Cardamom, Sandalwood, Saffron, Garlic Yogurt
• 220 gms • Kcal 475

bread

ACCOMPANIMENTS **200**

- **KADAK TANDOORI ROTI**  **200**
• 50 gms • Kcal 117
- **LASOONI NAAN**   **200**
• 80 gms • Kcal 186
- **BUTTER NAAN**   **200**
• 80 gms • Kcal 190
- **MISSI ROTI**  **200**
• 80 gms • Kcal 121
- **BAJRA ROTI** **200**
• 80 gms • Kcal 220
- **MASALA LACHHA PARATHA**   **200**
• 80 gms • Kcal 191
- **WARQI PARATHA**   **200**
• 50 gms • Kcal 127
- **BHAKUMAS**    **200**
• 50 gms • Kcal 120

KULCHAS

- **AMRITSARI KULCHA**  **250**
• 220 gms • Kcal 778
- ◆ ▲ **BUTTER CHICKEN KULCHA**   **375**
• 100 gms • Kcal 307
- ▲ **KEEMA PUDINA KULCHA**   **375**
• 100 gms • Kcal 315
- ◆ ● **WILD MUSHROOMS, MASCARPONE, CHILIES, TRUFFLE KULCHA**    **450**
• 100 gms • Kcal 309



desserts

- **KULFI CRUMBLE**   **945**
Burnt Almond, Malai
• 180 gms • Kcal 640
- **CHENNA**  **1250**
Stuffed Cottage Cheese,
Sweetened Milk, Saffron, Rose
• 220 gms • Kcal 318
- **GOLD JAMUN**   **1250**
Anjeer Gulab Jamun
• 250 gms • Kcal 905
- ◆ ▲ **BERRY & BRIOCHE TUKDA**   **1375**
Garnished with Edible Flowers
• 200 gms • Kcal 604
- ◆ ● **64% COCOA MOUSSE**  **1375**
Almond, Sea Salt
• 180 gms • Kcal 641

◆ SAFFRON SIGNATURE ● VEGETARIAN ▲ NON-VEGETARIAN  EGG  CEREALS CONTAINING GLUTEN
 MILK  NUTS  SOYA  CRUSTACEANS  FISH  MUSHROOM

An average adult requires 2,000 kcal energy per day, however, calorie needs may vary. In case of any allergies, please alert our associate prior to ordering. Prices are in Indian National Rupee. Taxes as applicable. We do not levy service charge.

the origins

SAFFRON

Grown in the district of Pulwama and cultivated in the Pampore region (known as 'Saffron Town'), Kashmiri Mongra saffron is the most precious spice in the world. With thicker and more fragrant strands than its Iranian counterpart, its strong flavour and floral tones has earned it a commonplace in the royal kitchens.

TURMERIC

Organically harvested in the foothills of the Jaintia Hills in Meghalaya, this locally-sourced turmeric powder is the anchoring ingredient of our menu with 7% to 12% curcumin content. Its subtle flavor makes it one of the finest turmeric varieties and a health watcher's favorite.

CARDAMOM

Originating from the pristine Western Ghats of Kerala, green cardamom is an essential ingredient of our culinary fare. Skilfully cultivated and carefully picked, our cardamom is natural and rich in flavor, making for an aromatic addition to our Indian preparations.

CINNAMON

The Ceylon cinnamon, sustainably sourced from our trusted suppliers in the Sri Lankan forest ranges is an integral part of our signature garam masala. Commonly referred to as the 'true cinnamon', this valuable spice possesses a uniquely sweet flavor with health benefits.

MORELS

One of the most exclusive gems of the Himalayan foothills, Guchhi Morels are sourced from the high-altitude forest ranges of Anantnag, Kupwara and Kangan. They are prized for their honeycomb texture and unique flavor, and best savored in a pulao for you to truly enjoy their musky notes.

GHEE

A2 cow ghee is the purest type of desi ghee, made from natural yoghurt extracted from pasture-raised cows on certified organic farms. As a strong natural antioxidant and rich source of vitamin B2, B3, it helps build immunity, and serves as a nutritious alternative to the regular ghee.

COTTAGE CHEESE

Using ethically and sustainably-sourced ingredients, our cottage cheese is skilfully prepared from farm-fresh milk and is free from antibiotics and artificial additives. As one of the most versatile foods, it is loved in every form for its soft, moreish texture and protein-rich nature.

BASMATI

Fine, long-grained and fluffy textured natural rice, 1121 Basmati is locally sourced from Karnal, Haryana. Owing to its pleasant aroma, appealing taste and easy digestibility, this variety of rice grain is used in myriad rice preparations in our handcrafted menu.

WHOLE WHEAT FLOUR

Sharbati wheat is a regional variety sourced from the Malwa region of Madhya Pradesh and possesses a higher protein content than the wheat atta. It gives Indian breads their fluffy, soft texture and due to its chemical-free cultivation, makes for a healthier choice.

URAD DAL

Sourced from the Kumaon region in Uttarakhand, this staple lentil is one of the most prized pulses of India. It is an essential culinary ingredient especially in vegetarian fare, known to possess soothing and cooling properties.

POULTRY- DUCK & CHICKEN

Our poultry produce is locally sourced from Sahyadri Farms in the Nashik district, where the range of fodder is processed under the strict supervision of quality experts to ensure better quality, rich nutrients, safe and ethical consumption.

LAMB

Our grass-fed lamb meat is sourced from the district of Alwar, one of the oldest of Rajasthani kingdoms. The succulent meat credits the natural feed of the animals, aiding towards the creation of the all-time favourite royal delicacies.

WILD FOREST HONEY

At Saffron, all our preparations are made with wild forest honey – a natural, unprocessed variety of honey free from adulteration. The goodness of organic honey coupled with our Indian spices creates a unique blend of rich, delicate flavors with fresh and earthy notes.

CHOCOLATE

The origin of our chocolate traces back to the world's finest cocoa producers in the world – the quaint village of Tain L'Hermitage in France, where the chocolatiers have mastered the art of cultivating rare cocoa beans.

