

zafraan

Indian Bistro

Green Tossed Salad



SOUPS

- LENTIL SHORBA (v)** 1.500
Yellow lentil soup, flavored with toasted cumin and coriander
- CHICKEN AND MUSHROOM** 1.500
Creamed chicken and mushroom soup, flavored with garlic and black pepper
- ☒ TOMATO AND CINNAMON (v)** 1.500
Cream of tomato soup, flavored with cinnamon and fresh coriander

Lentil Shorba



SALADS

- FETA AND ROCKET (v)** 2.000
Crumbled feta and wild rocket with a balsamic honey dressing
- GREEN TOSSED (v)** 1.500
Mixed lettuce, cherry tomatoes and cucumber with a lemon and sumac dressing
- KACHUMBER (v)** 1.250
Chopped tomatoes, cucumber and onion with a hint of lemon and black salt

Feta & Rocket Salad



Dahee Kebab



APPETIZERS

- ☒ DAHEE KEBAB (v)** 2.250
Deep-fried yogurt and coriander dumplings
- SAMOSA (v)** 1.750
Savoury pastries stuffed with potato and green peas
- PAPDI CHAAT (v)** 1.500
Flour pastries and spiced mashed potato, topped with sweet yogurt, tamarind and mint chutney
- ☒ MUSHROOM KURKURE (v)** 2.250
Mushrooms stuffed with green pepper and cheese, battered and fried
- MASALA FRIED FISH (s)** 2.000
White fish fried in a pepper and curry leaf flavored batter
- PAKORA (v)** 1.250
Potato and onion fritters
- ☒ ALOO TIKKIA (v)** 1.500
Potato cutlets, pan-fried and served on a bed of chickpea masala

Aloo Tikkia





Kebab Platter



Vegetable Kebab Platter

KEBABS

- 🍴 **KEBAB PLATTER** 6.500
 Chicken Malai Tikka, Chicken Tikka, Bhatti Chicken and Rampuri Seekh Kebab

- 🍴 **VEGETARIAN KEBAB PLATTER (V)** 5.500
 Tandoori Aloo, Tarkari Paneer Tikka and Tandoori Broccoli



Tandoori King Prawns

- 🍴 **BHATTI CHICKEN** 3.500
 Boneless chicken marinated in yogurt, cinnamon, clove and star anise

- CHICKEN TIKKA** 3.500
 Boneless chicken, marinated in yogurt, Kashmiri chili and tandoori masala

- 🍴 **CHICKEN MALAI TIKKA** 3.500
 Boneless chicken marinated in cashew nut, cream and cheese, flavored with green cardamom

- TANDOORI CHICKEN** 3.500
 Bone in chicken marinated overnight in yogurt, Kashmiri chili and garam masala

- 🍴 **TANDOORI KING PRAWNS (S)** 8.750
 King prawns marinated in lemon, turmeric and tandoori masala

- MALAI PRAWNS (S)** 6.500
 Prawns marinated in cashew nut, cream and cheese, flavored with green cardamom

- LAMB BARRAH** 5.750
 Baby lamb chops marinated in chili, cumin and garam masala

- 🍴 **RAMPURI SEEKH** 4.250
 Minced lamb seasoned with coriander, cumin and garam masala

- FISH ANGAAR TIKKA (S)** 4.250
 White fish marinated in yogurt, red chili, turmeric and mustard oil

- TANDOORI BROCCOLI (V)** 2.750
 Broccoli marinated with cashew nut, cream and cheese

- 🍴 **TANDOORI ALOO (V)** 2.500
 Potato mash with cashew nut, raisin, ginger and coriander, stuffed in potato barrels

- TARKARI PANEER TIKKA (V)** 3.250
 Cottage cheese, bell pepper, onion and pineapple marinated in yogurt and mint



Tarkari Paneer Tikka



Zafran Chicken Curry

Prawn Coconut Curry

Lal Maas

MAIN COURSE CURRIES

PEPPER CHICKEN 3.500

Boneless chicken cooked with onion, crushed fennel, black pepper and tempered with curry leaves

🍷 BUTTER CHICKEN 3.500

Chicken tikka cooked in a tomato and cashew nut gravy, flavored with dried fenugreek leaves

CHICKEN KHURCHAN 3.500

Chicken tikka strips, onion and pepper, cooked in a tomato and onion masala

CHICKEN TIKKA MASALA 3.500

Chicken tikka cooked in tomato and onion gravy, flavored with dried fenugreek leaves

🍷 ZAFRAN CHICKEN CURRY 3.500

Boneless chicken cooked in a yogurt, red chilli and turmeric gravy, flavored with garam masala

🍷 ROGAN JOSH 4.500

Boneless lamb cooked in yogurt and onion gravy, finished with saffron

LAL MAAS 4.500

Boneless lamb cooked in an onion, tomato and Kashmiri chili gravy, flavored with aromatic spices

🍷 PRAWN COCONUT CURRY (S) 3.500

Bengali style prawn curry with mustard and coconut

🍷 PRAWN MAKHANI (S) 4.750

Prawns cooked in a tomato and cashew nut gravy, flavored with dried fenugreek leaves

🍷 KADHAI PRAWNS (S) 4.750

Prawns cooked in a tomato and onion masala, tempered with dried coriander, cumin and dried red chillies

🍷 FISH CURRY (S) 3.500

White fish in a tomato and tamarind gravy, tempered with mustard seeds and curry leaves



Aloo Masala

Palak Paneer

MAIN COURSE VEGETARIAN

MALAI KOFTA CURRY 2.500

Vegetables and raisin dumplings cooked in a tomato and cashew nut gravy

ALOO MASALA 1.750

Sautéed potato cooked in a tangy masala, tempered with dried coriander, cumin, dried red chili and curry leaves

🍷 DAL ZAFRAN 2.000

Slow-cooked black lentils

DAL TADKA 1.750

Stewed yellow lentils tempered with onion, tomato, cumin and fresh coriander

PALAK PANEER 2.500

Cottage cheese cooked in a spinach gravy, tempered with cumin and garlic

PANEER MAKHANI 2.500

Cottage cheese cooked in a makhani gravy

SUBZI MASALA 2.000

Mixed vegetables cooked with onion, tomatoes and spices

GOBHI MUTTER 2.000

Sautéed cauliflower and green peas cooked in a tomato and onion masala



Prawn Biryani



Naan Zafraan

Lachha Paratha

BIRYANI AND RICE

CHICKEN ZAFRAN BIRYANI 4.000
 Boneless chicken cooked in saffron basmati rice, flavored with mace and cardamom

LAMB BIRYANI 4.500
 Boneless lamb cooked in saffron basmati rice, flavored with black pepper, mace and cardamom

PRAWN BIRYANI (S) 5.250
 Prawns cooked in saffron basmati rice, flavored with mace, cardamom and carom seeds

VEGETABLE BIRYANI (V) 3.250
 Seasonal vegetables cooked in saffron basmati rice

BIRYANI RICE (V) 1.500
 Saffron basmati rice with caramelized onion and spices

VEGETABLE PULAO (V) 1.500
 Sautéed vegetables with saffron basmati rice

MUSHROOM PULAO (V) 1.500
 Basmati rice with mushroom and coriander

JEERA PULAO (V) 1.250
 Basmati rice with cumin and coriander

PLAIN RICE (V) 1.250
 Basmati rice



Vegetable Pulao

BREADS

NAAN ZAFRAN (V) 2.000
 Family size naan, great to share

NAAN (V) 0.500
 Bread made from refined flour plain / butter / garlic

ROTI (V) 0.500
 Made from whole wheat flour

LACHHA PARATHA (V) 0.500
 Whole wheat layered bread

MINT PARATHA (V) 0.500
 Whole wheat layered bread with mint

STUFFED KULCHA (V) 0.750
 Stuffed bread, made from refined flour onion / potato / cheese / paneer

SIDES

MIXED RAITA (V) 1.250

CUCUMBER RAITA (V) 1.250

BOONDI RAITA (V) 1.250

PLAIN YOGURT (V) 1.000



Mango Lassi

Watermelon and Mint Splash

Very Berry

Kiwi Mojito

BEVERAGES

FRESH LIME SODA 1.500

LEMON ICED TEA 1.500

ROSE LEMONADE 1.500

LEMON AND MINT 1.500

KASHMIR'S DEW 1.500

Fresh strawberry, lemon and mint

WATERMELON AND MINT SMASH 1.500

Watermelon, rose, lemon and mint

ADRARI NARIYAL PANI 1.500

Fresh tender coconut water, ginger and honey

JAL JEERA SODA 1.500

Mint, cumin, jal jeera masala, lemon and soda

VERY BERRY 1.500

Mixed berries, mint, lemon and soda

MANGO PASSION 1.500

Mango, passion fruit and lemon

PEACHY LYCHEE 1.500

Peach, lychee, mint and soda

KIWI MOJITO 1.500

Kiwi, mint, lemon and soda

LASSI 1.500

Traditional blended yogurt drinks with a choice of:

mango / sweet / salted / masala / mint

SHAKES 1.500

A thick and creamy blend of milk and ice cream with your choice of flavor:

chocolate chip / date and banana / strawberry

FRESH JUICES 1.500

orange / mango / pineapple / watermelon

SODAS 0.750

Pepsi / Diet Pepsi / 7Up / Diet 7Up

Mirinda

Mountain Dew

Ginger Ale

LOCAL STILL WATER (S) / (L) 0.750 / 1.000

IMPORTED STILL WATER (S) / (L) 1.000 / 1.200

SPARKLING WATER (S) / (L) 1.000 / 1.250



Dessert Platter

DESSERTS

DESSERT PLATTER (V) 2.500

A selection of desserts
kulfi / gulab jamun / gajar halwa / rasmalai

KULFI (V) 1.500

Indian milk ice cream with almond and pistachio

GULAB JAMUN (V) 1.500

Deep-fried cottage cheese dumplings in sugar syrup

RASMALAI (V) 1.500

Cottage cheese dumplings with pistachio in saffron flavored milk

GAJAR HALWA (V) 1.500

Carrots cooked in sweetened milk



Gulab Jamun



Rasmalai

Kindly inform your server of any dairy, gluten, nut, seafood or other food allergies • We do not apply any service charge

