



## soups (vegetarian)

Safed Tamater aur Tulsi ka Shorba <i>Surprise Surprise!</i>	145
Tomato Dhania Shorba Broth of garden tomatoes and cilantro tempered with mustard	145

## soups (non-vegetarian)

Dum Murg Shorba Broth of chicken flavoured with bay leaf and peppercorn	165
Murg Zaffrani Shorba Gently simmered chicken broth mildly spiced and flavoured with saffron	165

## starters (vegetarian)

Achari Paneer Tikka Cubes of cottage cheese in a pickle marinade	315
Paneer Tikka Cubes of cottage cheese marinated in yoghurt and chilli cooked in the tandoor	315
Pudhina Paneer Tikka Cubes of cottage cheese marinated mildly in yoghurt and topped with oven dried mint	315
Tandoori Mushroom Cheese Melt Mushrooms smoked in a clay oven, topped with cheddar and gratinated	315
Tandoori Broccoli Broccoli florets marinated in yoghurt and chilli cooked in the tandoor	315
Vegetable Galouti Kabab Vegetarian version of our famous "melt in your mouth" kababs	315
Chilli Cheese Pakoras	315
Zaffran Signature Naanlets Our version canapés	315
Warm Aloo Tuk Chaat Potatoes fried crisp and tossed in house tamarind dressing	315

## starters (non-vegetarian)

### CHICKEN

Tandoori Murg Half / Full Whole bird marinated overnight and roasted in the tandoor	335/645
Murg Chello Kabab Murg tikka topped with nice and mildly spiced cream sauce	335
Murg Kalmi Tangdi Kabab Chicken drumsticks marinated in double cream and cheese spiced with ginger and garlic	335
Murg Zaffrani Tikka Tender morsels of chicken marinated with cashew and saffron glazed in the tandoor	335
Murg Tikka Boneless pieces of chicken marinated in a robust yoghurt chilli marinade famous worldwide	335
Murg Malai Tikka Boneless pieces of chicken marinated with cream, cheese and mild masala	335
Murg Hariyali Tikka Boneless chicken in a cilantro green chilli marinade	335
Murg Kalimirch Tikka Boneless chicken in a brown onion marinade with crushed black pepper	335
Murg Banjara Kabab Boneless chicken in creamed brown onion marinade	335

### LAMB

Zaffran-e-Raan There is no saffron in the marination of the whole kid leg because the spice mix is too robust and dominates the Flavour and aroma of saffron, but it is certainly our signature dish	1345
Gosht Tikka Juicy lamb cubes marinated with ginger, garlic, cinnamon, cumin and other aromatic herbs, glazed in the tandoor	475
Gosht Seekh Kabab Minced lamb with ginger, garlic, green chillies, rose petals, spiced and rolled around a skewer, glazed in the tandoor	475
Seekh Kabab Lucknowi A version of the above seekh kabab stuffed and dipped in an egg white batter, pan griddled	475
Zaffran's Galouti Kabab "Melt in your mouth" lamb kababs	475
Gosht Chello Kabab Gosht tikka topped with rice and mildly spiced cream sauce	475

## starters (non-vegetarian)

### SEA FOOD FISH

895	Salmon Tikka Norwegian salmon marinated with cream cheese and dill leaves
615	Tandoori Pomfret A whole pomfret marinated and roasted in the tandoor
615	Pomfret Chutney Wala A whole pomfret in cilantro, green chilli and mint marinade, roasted in the tandoor
465	Macchi Tikka Cubes of bass in robust red chilli marinade roasted in the tandoor

### PRAWNS

1005	Tandoori Lobster Lobster in robust red marinade cooked in tandoor
615	Jhinga Nisha Zaffrani Prawns marinated in "A" grade Indian saffron, cream and cooked in the tandoor
615	Tandoori Jhinga Prawns in a robust red marinade cooked in tandoor
615	Jhinga Kalimirch Prawns in brown onion marinade with crushed black pepper
615	Lasooni Prawns It's not the usual but it surely has garlic, worth a try!

## main course (vegetarian)

### CURRIES

325	Zaffran Signature Paneer Makhni Cottage cheese cooked in a tomato gravy topped with cream and aromatic kasoori methi
295	Paneer Tikka Masala Cubes of cottage cheese cooked in a tandoor and served in a thick gravy
275	Baby Corn Dhingri Hara Pyaaz Baby corn and mushrooms stir fried in a thick masala with spring onion greens
275	Gobi Aloo Hara Pyaazwale Stir fried cauliflower and potatoes topped with spring onion greens
275	Bhindi - Do - Pyaaza Okra tossed with cubed onions and mildly spiced
275	Palak Paneer Cottage cheese slowly cooked with creamed spinach
275	Dum Subz Handi Zaffrani Assorted garden vegetables in a saffron gravy cooked in the handi
275	Subz Makhni Assorted garden fresh vegetables in a tomato gravy topped with cream, butter and aromatic kasoori methi
275	Vegetable Kolhapuri Spicy concoction of garden vegetables
275	Paneer Shahi Korma Cottage cheese in a white silky gravy
275	Zaffrani Malai Kofta Dumplings of cottage cheese and raisins in a creamy saffron gravy
275	Jeera Aloo Cubes of potato tempered with cumin and topped with cilantro
275	Kashmiri Dum Aloo A stuffed potato preparation from Kashmir

## main course (non-vegetarian)

### CHICKEN

505 / 895	Zaffran-e-Murg Musallam Half/ Full Our version of murg musallam, whole roasted chicken served with minced chicken gravy, garnished with boiled eggs
445 / 815	Shimla Murg Half/ Full Whole roasted chicken tossed with bell peppers and onions in a gravy
425	Zaffran Signature Butter Chicken
395	Murg Zaffrani Malai Boneless chicken in a creamy saffron gravy
395	Murg Anarkali Boneless chicken in a spicy tomato gravy
395	Murg Tikka Masala Succulent pieces of boneless tikka in a thick masala
395	Murg Patiyala Spicy shredded chicken wrapped in an egg crepe in a thick brown gravy
395	Murg Afghani Boneless chicken cooked in a brown gravy topped with fried egg



## main course (non-vegetarian)

Murg Kalimirch <small>Boneless pieces of chicken cooked in an onion and cashewnut gravy with cracked pepper</small>	395
Murg Kadai	395
<b>LAMB</b>	
Zaffran-e-Raan Masala <small>Roasted whole leg of lamb served with its roast gravy</small>	1455
Gosht Kadai	585
Rogan Josh <small>Lamb cooked with the famous Kashmiri ratanjot</small>	475
Dum Handi Gosht <small>Cubed boneless lamb bhunaed in the handi</small>	475
Nihari Gosht <small>A classical preparation of lamb shank curry</small>	475
Palak Gosht <small>Boneless lamb cubes slowly cooked with creamed spinach</small>	475
Gosht Kalimirch <small>Cubes of lamb served in a brown onion and cashewnut gravy with lots of cracked pepper</small>	475
<b>SEA FOOD</b>	
Chingri Malai Curry <small>Prawns cooked in a classical Bengali malai curry</small>	485
Jhinga Masala <small>Prawns cooked in a robust red masala</small>	485
Jhinga Kadai	485
Macchi kadai (Bassa / Pomfret)	485/575

## lentils

Dal Makhani	245
Dal Tadka	195
Dal Fry	195
Dal Kolhapuri	195

## rice

Subz Biryani Zaffrani	325
Dal Khichdi	325
Broccoli Dal Khichdi	225
Vegetable Pulao	245
Green Peas Pulao	275
Jeera Rice	165
Steamed Rice	145
Raan Biryani (Serves 4-6)	1515
Gosht Biryani	475
Chicken Tikka Biryani	395
Murg Biryani	375
Yakhni Pulao	345
Chicken Pulao	315

## bread

Roti	45
Butter Roti	55
Masala Roti	65
Roomali Roti	65
Naan	55
Butter Naan	75
Naan (Garlic / Pudhina)	85
Cheese Naan	95
Masala Cheese Naan	115
Zaffrani Taftan (3 pieces)	85
Paratha (Laccha / Pudhina)	65
Stuffed Paratha (Aloo / Gobi / Vegetable)	85
Paratha (Cheese / Paneer)	95
Tandoori Kulcha	45
Butter Kulcha	65
Cheese Kulcha	135
Paneer Kulcha	95
Kulcha (Aloo / Gobi / Vegetable)	85
Kheema Kulcha	155
Roti Ki Tokri (7 Pieces)	365

## accompaniments

95	(Pineapple / Anar / Burhani) Raita
85	(Vegetable / Boondi) Raita
65	Plain Raita
25	(Roasted / Fried) Papad
35	Masala Papad
95	Roomali Masala Papad
135	(4 varieties) Papad Basket

## beverages

145	Signature Zaffrani Lassi
125	Mulshi Natural Spring Water
325	(Sparkling Water 750 ml) San Pellegrino
195	Fruit Punch
195	Red Bull
145	Fruit Juice
145	(Lemon / Peach) Iced Tea
145	Tender Coconut Water
105	Tonic Water
105	Diet Coke
95	Jeera Masala Soda
95	(Soda / Water) Fresh Lime
95	Choice of Aerated Beverages
95	Tea

## signature mocktails

145	(Kacchi Kairi / Kala Khatta / Orange) Margarita's Flavours with a hint of cilantro, chat masala and fiery hot chilies topped with lemon fizz
145	(Orange Fizz / Strawberry / Lemon / Green Apple) Mojito's Flavours on crushed ice preparation over muddled lime and mint topped with lemon Fizz
145	Virgin Hot Toddy A drink to soothe the throat, a secret recipe from the bartender
145	Middle Eastern Lemonade Flavored lime wedges, orange blossom, a hint of mint topped with soda
145	Sherbat A crushed ice preparation with aniseed and flavoured with rose syrup
145	Coffee Mud Pie A dessert coffee creme preparation blended with chocolate and ice cream

## desserts

105	Zaffran Signature Chenna Payesh
105	Rasmalai
105	Zaffrani Phirni
95	Gulab Jamun
85	Rossogulla
135	Kulfi Payesh
135	Choice of Kulfi
105	Walnut Brownie
135	Chocolate Gateaux
135	Chocolate Mud Pie
105	Chocolate Mousse
85	Caramel Custard
45	Vanilla Ice Cream

This is not an Indian dessert, but goes well with the brownie, chocolate gateaux and chocolate mud pie