

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

PAKORA (v) 1.250

Potato and onion fritters

SAMOSAS (v) 1.750

Savoury pastry stuffed with potato and green peas

☒ ALOO TIKKIA (v) 1.500

Potato cutlets, pan-fried and served on a bed of chickpea masala

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



Aloo Tikka



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

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



Tandoori King Prawns



Vegetable Kebab Platter

MALAI PRAWNS (S) 6.500

Prawns marinated in cashew nut, cream and cheese, flavored with green cardamom

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LAMB BARRAH 5.750

Baby lamb chops marinated in chili, cumin and garam masala

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RAMPURI SEEKH 4.250

Minced lamb seasoned with coriander, cumin and garam masala

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FISH ANGAAR TIKKA (S) 4.250

White fish marinated in yogurt, red chili, turmeric and mustard oil

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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

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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 chilies

🍴 FISH CURRY (S) 3.500

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



Palak Paneer

Aloo Masala

MAIN COURSE VEGETARIAN

MALAI KOFTA CURRY

2.500

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

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ALOO MASALA

1.750

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

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DAL ZAFRAN

2.000

Slow cooked black lentils

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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

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PANEER MAKHANI

2.500

Cottage cheese cooked in a makhni gravy

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SUBZI MASALA

2.000

Mixed vegetables cooked with onion, tomatoes and spices

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GOBHI MUTTER

2.000

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



Prawn Biryani

BIRYANI AND RICE

☒ CHICKEN ZAFRANI BIRYANI 4.000

Boneless chicken cooked in saffron basmati rice, flavoured with mace and cardamom

LAMB BIRYANI 4.500

Boneless lamb cooked in saffron basmati rice, flavoured 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 caramelised 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



Naan Zafran

Lachha Paratha

BREADS

☒ NAAN ZAFRAN (v) 2.000

Family size naan, great to share

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NAAN (v)

Bread made from refined flour
plain / butter / garlic

0.500

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ROTI (v)

Made from whole wheat flour

0.500

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LACHHA PARATHA (v)

Whole wheat layered bread

0.500

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MINT PARATHA (v)

Whole wheat layered bread with mint

0.500

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STUFFED KULCHA (v)

Stuffed bread, made from refined flour
onion / potato / cheese / paneer

0.750

SIDES

MIXED RAITA (v) 1.250

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CUCUMBER RAITA (v) 1.250

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BOONDI RAITA (v) 1.250

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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 yoghurt 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 flavour:

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 flavoured milk

GAJAR HALWA (v)

1.500

Carrots cooked in sweetened milk



Gulab Jamun



Rasmalai

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

