



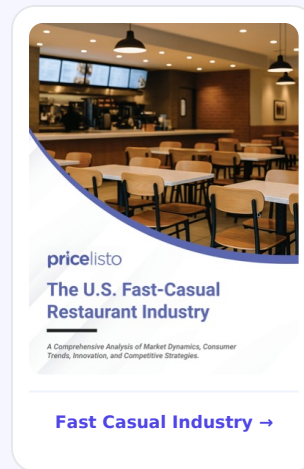
Saffron Indian Restaurant

Saffron Indian Restaurant

Menu Prices — October 24, 2026

Saffron Indian Restaurant menu with prices in United States, updated October 2019: 180 items across 23 categories, prices from \$2.99 to \$25.99.

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Saffron Indian Restaurant Menu with Prices (United States)

Saffron Indian Restaurant menu with prices in United States, updated October 2019: 180 items across 23 categories, prices from \$2.99 to \$25.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/saffron-indian-restaurant

Menu categories: Vindaloo · Alcoholic Beverages · Saffron curry · Dessert · Beverages · Lassi · Rogan Josh · Jalfrezi · Shahi Korma · Palak Masala · Royal Biriyani · Appetizers · Madras Masala · Coconut Curry · Mango Curry · Tikka masala · Tandoor Specialties · Chilli Masala · Karahi Gosht · Indian Bread · Currys · Soup and Salad · Lunch combo box, (One curry, butter naan bread or tandoori roti, vegetables samosa, Rice, dessert Gulab jamun, bottle water.

Vindaloo

ITEM	PRICE
Lamb Vindaloo A roasted chili curry sauce with potatoes , ginger, garlic,blend of herbs. Comes with rice.	\$23.95
Chicken Vindaloo A roasted chili curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs. Comes with□□...	\$21.95
Paneer Vindaloo A roasted chili curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs. Comes with□□	\$21.95
Beef Vindaloo Typical dish from Goa. The main ingredients in this curry are : potatoes, sweet & sour sauce with vinegar and a blend of...	\$23.95
Prawn Vindaloo A roasted chili curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs. Comes with ri...	\$23.95
Vegetable Vindaloo A roasted chili curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs. Comes with ri...	\$18.95
Goat vindaloo Tender goat in a spicy curry sauce.	\$23.95

Alcoholic Beverages

ITEM	PRICE
TAJ Mahal small	\$7.99
TAJ MAHAL Large	\$9.99

Saffron curry

ITEM	PRICE
Chicken butter Masala Butter □□ tomato sauce, Onion sauce, cream and garlic, ginger, served with rice,	\$21.95
Shrimp □□ butter Masala Succulent shrimp in a rich, aromatic butter masala sauce.	\$21.99
Lamb butter Masala (Saffron curry) Tender lamb in a rich, creamy masala sauce.	\$23.95
Goat curry Tender goat in a rich and flavorful curry sauce.	\$23.95
Chicken curry Tender chicken in a rich and flavorful curry sauce.	\$21.95
Shrimp curry Succulent shrimp in a rich and flavorful curry sauce.	\$22.95

ITEM	PRICE
Lamb curry Tender lamb in a rich, flavorful curry sauce.	\$22.95
Dessert	
ITEM	PRICE
Kheer (Rice Pudding) 8 oz Creamy Indian-style pudding made with rice.	\$6.99
Gulab jamum (2 pc) Sweet dumplings soaked in a sweet syrup.	\$5.99
Rasmalai (2 pc) Soft, creamy paneer patties soaked in sweet, cardamom-infused milk.	\$6.99
Gulab jamun 2 pics Sweet, syrup-soaked dumplings, a classic Indian treat, perfect for a delightful dessert experience.	\$4.99
Resmalai Soft, creamy dessert with milk and cardamom, offering a sweet, delicate flavor.	\$5.99
Beverages	
ITEM	PRICE
JAL JiRA Refreshing cumin-infused drink, perfect for a cooling and aromatic experience.	\$4.99
Iced Tea Refreshing and thirst-quenching tea served over ice.	\$3.99
Soft Drink Coke ,sprite,diet Coke, ginger ale,	\$2.99
Mango lemonade Refreshing blend of mango and lemon flavors.	\$4.99
Strawberry lemonade Refreshing drink made with strawberries and lemon.	\$4.99
Mango lassi (Beverages) Creamy blend of ripe mangoes and yogurt, a refreshing and sweet traditional Indian beverage.	\$6.99
Sweet Lassi Refreshing yogurt drink with a hint of sweetness, perfect for cooling down any meal.	\$5.99
Masala Lassi Refreshing yogurt drink with a blend of spices for a tangy, savory twist.	\$5.99
Lassi	
ITEM	PRICE
Sweet lassi (Sweet) Traditional Indian drink made with yogurt	\$9.99
Sweet lassi (Lassi salty) Traditional Indian drink made with yogurt	\$9.99
Mango Lassi Creamy blend of ripe mangoes and yogurt, a refreshing and sweet traditional Indian beverage.	\$6.99

Rogan Josh	
ITEM	PRICE
Lamb Rogan Josh This famous dish from Kashmir is cooked with tomatoes and onions then roasted with spices in a rich brown curry sauce. C...	\$23.95
Chicken Rogan Josh This famous dish from Kashmir is cooked with tomatoes and onions then roasted with spices in a rich brown curry sauce. C...	\$21.95
Beef Rogan Josh This famous dish from Kashmir is cooked with tomatoes and onions then roasted with spices in a rich brown curry sauce. C...	\$22.95
Paneer Rogan Josh This famous dish from Kashmir is cooked with tomatoes and onions then roasted with spices in a rich brown curry sauce. C...	\$21.95
Prawn Rogan Josh This famous dish from Kashmir is cooked with tomatoes and onions then roasted with spices in a rich brown curry sauce. C...	\$22.95
Goat Rogan Josh Tender goat in a rich, aromatic sauce.	\$23.95

Jalfrezi	
ITEM	PRICE
Chicken Jalfrezi Brown curry, bell peppers, garlic, ginger, tomatoes, and onions. Comes with rice🍚.	\$21.95
Beef Jalfrezi Brown curry, bell peppers, garlic, ginger, tomatoes, and onions. Comes with rice	\$22.99
Vegetable Jalfrezi Brown curry, bell peppers, garlic, ginger, tomatoes, and onions. Comes with rice🍚.	\$19.95
Paneer Jalfrezi Brown curry, bell peppers, garlic, ginger, tomatoes, and onions. Comes with rice🍚.	\$21.95
Lamb Jalfrezi Brown curry, bell peppers, garlic, ginger, tomatoes, and onions. Comes with rice	\$23.95
Prawn Jalfrezi Brown curry, bell peppers, garlic, ginger, tomatoes, and onions. Comes with rice	\$23.95
Goat jalfarzi Spicy goat dish with a blend of flavors.	\$23.95

Shahi Korma	
ITEM	PRICE
Chicken Shahi Korma A tradition dish prepared with exotic spices, herbs, and a cream based sauce with cushew paste and raisins served with r...	\$21.95
Lamb Shahi Korma A tradition dish prepared with exotic spices, herbs, and a cream based sauce with almonds. Comes with rice🍚.	\$23.99
Paneer Shahi Korma A tradition dish prepared with exotic spices, herbs, and a cream based sauce with almonds. Comes with rice🍚.	\$21.95
Vegetable Shahi Korma A tradition dish prepared with exotic spices, herbs, and a cream based sauce with almonds. Comes with rice🍚.	\$19.95
Prawn Shahi Korma A tradition dish prepared with exotic spices, herbs, and a cream based sauce with almonds. Comes with rice.	\$23.95
Beef Shahi Korma A tradition dish prepared with exotic spices, herbs, and a cream based sauce with cashews paste and raisins , served wit...	\$23.95

Palak Masala

ITEM	PRICE
Paneer Palak Masala Cream of spinach simmered with onions and spices. Comes with rice	\$21.99
Chicken Palak Masala Cream of spinach simmered with onions and spices. Comes with	\$21.99
Chana Palak Masala Cream of spinach simmered with onions and spices. Comes with rice.	\$19.95
Aloo Palak Masala Cream of spinach simmered with onions and spices. Comes with rice.	\$19.95
Lamb Palak Masala Cream of spinach simmered with onions and spices. Comes with rice.	\$23.99
Plain Palak Masala Cream of spinach simmered with onions and spices. Comes with rice	\$18.99
Beef Palak Masala Cream of spinach simmered with onions and spices. Comes with rice	\$22.99
Prawn Palak Masala Cream of spinach simmered with onions and spices. Comes with rice	\$22.95
Palak Goat Tender goat in a rich spinach curry.	\$23.99

Royal Biryani

ITEM	PRICE
Goat biryani Tender goat meat cooked with aromatic spices and basmati rice.	\$23.95
Chicken Royal Biryani A roasted chili curry sauce with green chili’s peppers, tomatoes, ginger, and onions in blend of herbs. Served with rait...	\$21.95
Lamb Royal Biryani A roasted chili curry sauce with peppers, tomatoes, ginger, and onions in blend of herbs.	\$23.95
Vegetable Royal Biryani A roasted chili curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs raita.	\$19.95
Beef Royal Biryani A classic Mughlai dish of basmati rice cooked with curry , raisins , cashew ,nuts and saffron ; served with raita sauce	\$22.95
Prawn Royal Biryani A roasted chili curry sauce peppers, tomatoes, ginger, and onions in blend of herbs.	\$22.95
Paneer Royal Biryani Paneer Binyani sauce with spices tomatoes, ginger, onions in blend of herbs mint .served with yogurt rahta	\$21.95
Pilfe Rice Green peas, raisins, and cashews blended with butter for a delightful taste.	\$10.99

Appetizers

ITEM	PRICE
Vegetable Samosa Two crispy pastries filled with mixed vegetables.	\$7.99
Onion Bhaji Delicating spiced fried fritters lightly battered in chickpea. Served with cilantro and tamarind chutneys.	\$8.99

ITEM	PRICE
Chicken Pakora Crispy fried chicken in a flavorful Indian-inspired batter.	\$9.99
Paneer Tikka Tender pieces of cheese marinated with delicate spices and roasted in the tandoor. Served with cilantro and tamarind chu...	\$16.99
Vegetables Pakora Crispy fried vegetable fritters.	\$9.95
Paneer Pakora Crispy fried Indian cheese fritters.	\$10.00
Samosa CHAAT Crispy samosas topped with tangy chutneys, chickpeas,yogurt, and spices, creating a burst of flavors in every bite.	\$12.99
ALOO CHOLE TIKKI CHAAT Spiced potato and chickpea patties topped with tangy chutneys and yogurt, creating a flavorful chaat experience.	\$12.99
Vegetables samosa 2pcs Crispy pastry filled with a savory mix of fresh vegetables.	\$7.99
Chicken Tikka Boneless chicken marinated in yoghurt, herbs, saffron, and spices. Served on a bed of lettuce with cilantro tamarind chu...	\$14.00
Dynamite Shrimp Golden browm shrimp and tossed with a sweet and spicy glace. Served with sweet and hot chilli sauce.	\$12.99
Chicken wings (6 pieces) Coat with chicken fry mix with indian spices and fresh garlic and ginger.	\$12.99
Tandoori chicken wings (6pcs) Juicy chicken wings marinated in tandoori spices, offering a burst of flavor in every bite.	\$14.99

Madras Masala

ITEM	PRICE
Chicken Madras Masala The dish originates from the city of Madras, cooked with chunk of tomatoes, roasted dry chilies, browned garlic, cumin,...	\$21.95
Lamb Madras Masala The dish originates from the city of Madras, cooked with chunk of tomatoes, roasted dry chilies, browned garlic, cumin,...	\$23.95
Beef Madras Masala The dish originates from the city of Madras, cooked with chunk of tomatoes, roasted dry chilies, browned garlic, cumin,...	\$23.95
Fish Madras Masala The dish originates from the city of Madras, cooked with chunk of tomatoes, roasted dry chilies, browned garlic, cumin,...	\$21.99
Prawn Madras Masala The dish originates from the city of Madras, cooked with chunk of tomatoes, roasted dry chilies, browned garlic, cumin,...	\$21.99
Paneer Madras Masala The dish originates from the of Madras, cooked with chunk of tomatoes, roasted dry chilies, browned garlic, cumin, and...	\$21.95
Vegetable madras masala Spicy vegetable curry in a rich masala sauce.	\$19.95
Goat Madras Tender goat simmered in a fragrant Madras spice blend for a rich, aromatic experience.served with rice	\$23.95

Coconut Curry

ITEM	PRICE
Chicken Coconut Curry Rice curry cooked with coconut, ginger, garlic, and pure special blend of spices and touch of cream. Comes with rice🍚	\$21.99

ITEM	PRICE
Fish Coconut Curry curry cooked with coconut, ginger, garlic, and pure special blend of spices and touch of cream. Comes with rice.	\$23.95
Lamb Coconut Curry Rice curry cooked with coconut, ginger, garlic, and pure special blend of spices and touch of cream. Comes with roti.	\$23.95
Vegetable Coconut Curry curry cooked with coconut, ginger, garlic, and pure special blend of spices and touch of cream. Comes with rice🍚.	\$19.99
Paneer Coconut Curry Rice curry cooked with coconut, ginger, garlic, and pure special blend of spices and touch of cream. Comes with rice🍚.	\$21.95
Prawn Coconut Curry curry cooked with coconut milk ginger, garlic, and pure special blend of spices and touch of cream. Comes with rice	\$23.95
Beef Coconut Curry Rice curry cooked with coconut, ginger, garlic, and pure special blend of spices and touch of cream. Comes with rice	\$19.99

Mango Curry

ITEM	PRICE
Chicken Mango Curry Major grey mango chutney with touch of cream, ginger, and garlic. Comes with 🍚	\$21.95
Vegetables Mango Curry Major grey mango chutney with touch of cream, ginger, and garlic. Comes with rice.	\$18.99
Lamb Mango Curry Major grey mango chutney with touch of cream, ginger, and garlic. Comes with rice	\$23.95
Beef Mango Curry Major grey mango chutney with touch of cream, ginger, and garlic. Comes with rice	\$22.95
Prawn Mango Curry Major grey mango chutney with touch of cream, ginger, and garlic. Comes with rice.	\$22.95
Paneer Mango Curry Major grey mango chutney with touch of cream, ginger, and garlic. Comes with 🍚.	\$21.95

Tikka masala

ITEM	PRICE
Chicken Tikka masala A cream based curry ginger and cilantro in a tomato sauce served with rice🍚.	\$21.95
Butter chicken Tomatoes sauce garlic ginger cream onion ,and butter served with rice🍚	\$22.95
Paneer Tikka masala Creamy tomato curry with paneer, ginger, and cilantro, served with rice.	\$21.99
Lamb Tikka Masala A cream based curry ginger and cilantro in a tomato sauce served with rice🍚	\$23.95
Vegetable Tikka masala Creamy tomato curry with ginger and cilantro, served with rice.	\$19.99
Beef Tikka masala A cream based curry ginger and cilantro in a tomato sauce. Served with rice	\$23.99
Prawn Tikka masala A cream based curry ginger and cilantro in a tomato sauce. Served with rice.	\$22.95
Lamb butter Masala A cream based curry ginger and cilantro in a tomato sauce served with rice🍚	\$23.95

ITEM	PRICE
Shrimp butter Masala Succulent shrimp in a rich, creamy tomato sauce.	\$22.99
Tandoor Specialties	
ITEM	PRICE
Chicken kabab Chicken kabobs served with rice ball paper and onion and lemon 🍋	\$21.95
Tandoori chicken Served with onion,bell peppers and lemon. Comes with rice	\$23.99
Shish Kebab lamb Tender fillet of lamb marinated in a special sause, skewered with onions and tomatoes. Served with rice and fresh vegeta...	\$22.99
Tandoori Surprise An assortment of tandoori specialties with chicken, lamb, and prawns. Served with sliced onions and lemons served with r...	\$25.99
Tandoori Prawns Jumbo prawns marinated in a special blend of spices and herbs, and roasted in the tandoor. Served with sliced onions and...	\$22.99
Chilli Masala	
ITEM	PRICE
Paneer Chilli Masala A roasted chilli curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs served with r...	\$21.95
Fish Chilli Masala A roasted chilli curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs.come with ric...	\$22.95
Chicken Chilli Masala A roasted chilli curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs. Served with...	\$21.95
Beef Chilli Masala A roasted chilli curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs served with r...	\$21.95
Lamb Chilli Masala A roasted chilli curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs spices served...	\$23.95
Vegetables Chilli Masala A roasted chilli curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs served with r...	\$19.95
Prawns Chilli Masala A roasted chilli curry sauce with green bell peppers, tomatoes, ginger, and green onions in blend of herbs served with r...	\$22.95
Karahi Gosht	
ITEM	PRICE
Lamb Karahi Gosht Tender lamb cooked with onions, tomatoes, fenugreek, ginger, and garlic, served with rice.	\$22.99
Chicken Karahi Gosht Cooked in a traditional Indian wok with onions, tomatoes, fenugreek leaves, , fresh ginger, and garlic and served with r...	\$21.95
Paneer Karahi Gosht Cooked in a traditional Indian wok with onions, tomatoes, fenugreek leaves, capsicums, fresh ginger, and garlic served w...	\$21.95
Prawns Karahi Gosht Cooked in a traditional Indian wok with onions, tomatoes, fenugreek leaves, capsicums, fresh ginger, and garlic served w...	\$21.99
Beef Karahi Gosht Cooked in a traditional Indian wok with onions, tomatoes, fenugreek leaves, capsicums, fresh ginger, and garlic come wit...	\$22.95

ITEM	PRICE
Vegetables Karahi Gosht Cooked in a traditional Indian wok with onions, tomatoes, fenugreek leaves, capsicums, fresh ginger, and garlic served w...	\$18.99
Goat karahi Tender goat cooked in a rich, flavorful sauce.	\$22.95
Indian Bread	
Garlic Naan Soft, leavened flatbread infused with garlic.	\$5.00
Butter Naan Soft, lightly buttered Indian flatbread.	\$4.00
Roti tandoori whole wheat 🍞 Whole wheat flatbread, freshly baked to perfection.	\$4.00
Roti tandoori whole wheat. Whole wheat flatbread, traditionally cooked in a tandoor oven.	\$4.00
Spinach and cheese naan Leavened bread stuffed with spinach and Indian cheese.	\$6.00
Aloo Paratha whole wheat bread stuffed with potatoes, onions, and fresh spices.	\$6.00
Chilli Naan Leavened bread with fresh green chilies.	\$5.00
Plain Paratha Unleaved layered whole wheat bread.	\$5.00
Chicken Naan Leavened bread stuffed with chicken, almonds, and herbs.	\$5.00
Spinach Naan Leavened bread stuffed with spinace and spices	\$5.00
Papadum 3 pieces Thin flatbread from lentil and baked until crispy in the tandoor served onion chutney	\$4.00
Butter Naan. Soft, lightly buttered Indian flatbread.	\$4.00
Currys	
Chana Masala Curry Chickpeas cooked over a slow fire,blended with spices and tomatoes 🍅 and onions served with rice 🍚.	\$17.99
Shahi Paneer Cubes of mild Indian cheese, cooked in a smooth masala cream sauce cashews paste and raisins come 🍇	\$19.99
Baingan Bharta Eggplant baked over an open flame, mashed and seasoned with herbs, sauteed onions, green peas, and tomato. Comes with ri...	\$19.95
Dal tadka Traditional Indian lentil curry made with aromatic spices.	\$17.99
Aloo and Gobi Potatoes and cauliflower sauteed with onions and fresh herbs. Comes with rice.	\$18.99
Vegetable Koftha curry Grated vegetable and cheese kofta dumplings simmered in a rich butter and onion sauce. Comes with rice	\$19.99

ITEM	PRICE
Dal Maharani Mixed lentils simmered with select herbs and spices, served with rice for a hearty meal.	\$19.95
Okra Masala masala (Bhindi) Sauteed okra with onions, tomatoes, and special herbs, served with rice for a flavorful experience.	\$18.99
Aloo Matar Mushroom Curry Potatoes, green peas, and mushrooms, cooked in golden curry sauce with ginger. Comes with rice	\$19.95
Paneer Matar Masala paneer.fresh green peas cooked in creamy tomato curry sauce. Comes with 🍚	\$19.99
Paneer Curry cooked over a slow fire with spices and tomatoes. Comes with rice	\$19.99
Shimla Paneer Curry Paneer dish consisting of bell peppers, onions, tomatoes, and blend of unique spices. Comes with rice	\$19.99
Navratan Korma Garden fresh vegetables and paneer cooked in a creamy cashew curry sauce. Comes with rice	\$21.95
Potatoes Curry Savory curry with tender potatoes, served with a side of fluffy rice.	\$17.95
Aloo Matar Masala Fresh green peas and patoto cooked in creamy onion and tomato curry sauce. Comes with rice	\$17.99
Dal makhni Rich, creamy lentil curry, perfect with rice for a comforting meal.	\$19.95

Soup and Salad

ITEM	PRICE
Lentil Soup Hearty, comforting soup made with lentils.	\$6.00
Tomato Soup Fresh and tangy soup made with tomatoes.	\$6.00

Lunch combo box, (One curry, butter naan bread or tandoori roti, vegetables samosa, Rice, dessert Gulab jamun, bottle water.

ITEM	PRICE
Tandoori Chicken wings 6pcs Juicy chicken wings marinated in tandoori spices, offering a burst of flavor in every bite.	\$14.99
JAL JiRA drink A refreshing mix of cumin, mint, lemon juice, and black salt for a zesty, cooling drink.	\$4.99
AAM PANNA Refreshing drink made from tangy green mangoes, perfect for a cooling and flavorful experience.	\$4.99
Mango lassi Creamy blend of ripe mangoes and yogurt, a refreshing and sweet Indian delight.	\$5.99
DAL MAKHANI (lunchbox) Creamy lentils simmered with aromatic spices for a rich, hearty taste.	\$19.99
PALAK PANEER (lunch box) Creamy paneer cubes in a rich spinach sauce, served with naan, samosa, rice, gulab jamun, and water.	\$19.99
Channa masala (lunch box combo) Chickpeas simmered in a rich, spiced curry, served with naan or roti, samosa, rice, gulab jamun, and water.	\$19.99

ITEM	PRICE
PANEER MAKHANI(lunch box combo) Chase (paneer)a creamy tomato sauce and Ginger, garlic with butter and Indian spices.	\$19.99
Butter chicken(lunch box combo) Tender chicken in creamy tomato sauce, served with naan, samosa, rice, gulab jamun, and water.	\$19.99
Chicken Tikka masala(lunch box combo) Tender chicken in a rich, spiced tomato sauce, Bell peppers onions,served with naan, samosa, rice, gulab jamun, and wate...	\$19.99
Chicken curry (lunch box combo) chicken in a rich curry sauce, served with naan or roti, samosa, rice, gulab jamun, and water.	\$19.99
LAMB CURRY(lunch box combo) Tender lamb simmered in aromatic spices, served with naan, samosa, rice, gulab jamun, and bottled water.	\$21.99
CHOLE and poori (lunch box) Chickpea curry paired with fluffy poori, served with samosa, gulab jamun, and bottled water.	\$19.99
CHOLE AND BHATURA(lunch box combo) Spiced chickpeas served with fluffy bhatura, paired with samosa, rice, gulab jamun, and bottled water.	\$19.99
Mutter paneer(lunch box combo) paneer and peas curry served with naan or roti, samosa, rice, gulab jamun, and bottled water.	\$19.99
ALOO CHOLE TIKKI CHAAT Patoto, chickpeas,tikki topped with chutneys and yogurt, chop onions and chop tomato, fresh cilantro.	\$12.99
Samosa CHAAT Crispy vegetable samosa topped with tangy chutneys, yogurt, chop onions, chop tomato fresh cilantro and sev. ,	\$11.99
Sweet lassi Refreshing yogurt drink with a hint of sweetness, perfect for a cooling treat.	\$5.99
Masala lassi Refreshing yogurt drink with a blend of spices for a cooling, tangy taste.	\$5.99
Soft drinks Refreshing beverages to quench your thirst.	\$2.99