






Elevating your dining experience to new heights, Ssaffron, the celebrated restaurant at Shangri-La Bengaluru, stands as a beacon of authentic Indian cuisine. Our culinary philosophy embraces royal flavors from diverse regions, skillfully curated with seasonal, market-fresh, and home-grown produce. Immerse yourself in a culinary journey inspired by ancient Indian cooking methods, where Ssaffron transcends time to serve timeless delicacies, creating an ambiance that is as awe-inspiring as the sky-high views that surround us. Welcome to a celebration of India's rich culinary heritage, where every dish tells a story and leaves a lasting impression.




SOUPS

Mysore Rasam  (GF) (DF) (V) 725

A gently spiced South Indian broth, infused with cumin and black pepper.

Tamatar Dhaniya Shorba  (GF) (DF) (V) 725

A slow-simmered tomato broth, brightened with fresh coriander.


Murgh Zaffrani Shorba  (GF) (DF) 750

A delicate chicken broth, enriched with Awadhi spices and saffron.

Jalandhari Kharode ka Shorba  (GF) (DF) 825

A hearty Punjabi-style soup of mutton trotters, simmered with warming spices.


CHAATS

Dariya Ganj ki Aloo Tikki  775

Golden-fried potato patties served with chickpeas, tamarind and mint chutneys, cooling curd, and pomegranate.

Banarasi Tamatar ki Chaat  775


A rustic mix of tomatoes and potatoes, tossed with flaky papdi, coriander and tamarind, served in an earthen pot.

Dilli Wale Gol Gappe  (DF) (V) 775

Crisp whole-wheat puffs filled with spiced potato, chickpeas and tangy water.

Mathura ki Bhalla Papadi Chaat  (N) 775


Soft lentil dumplings with sweet curd, tamarind chutney and a touch of black pepper.

Jodhpuri Mirchi Vada  775


Chillies stuffed with spiced potatoes, dipped in gram flour batter and fried crisp.

Dahi Puri  775

Mini wheat puffs filled with potatoes and white peas, topped with curd, chutneys and pomegranate.

Jhal Muri  (DF) (V) (N) 775

A street-style snack of puffed rice with peanuts, potato, onion, tomato, mustard oil and coriander.

Baby Corn Bezule  (GF) (DF) (V) 775

Baby corn marinated with spices, rice and gram flour, curry leaves and a dash of lime.

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APPETIZERS

VEGETARIAN

Aloo Nazakat

(GF)

(N)

1275

Potatoes stuffed with green peas, pomegranate, khoya and cheese, finished in the tandoor.

Punjabi Bagh ki Soya Chaap

1275

Soya steaks with golden garlic, red chilli and hung curd, roasted with capsicum, onion and tomato in the tandoor.

Peshawari Khumb

(GF)

1275

Mushrooms marinated in hung curd, yellow chilli, pounded spices and roasted gram flour, tandoor-roasted.

Bhune Pyaaz aur Mattar de Tikki

(GF)

1275

Pan-seared patties of sautéed green peas and onion, gently spiced in the Punjabi style.

Kalan Milagu Fry

(GF)

1275

Stir-fried mushrooms with black pepper, fennel, shallots and curry leaves.

Chane Dal aur Palak ki Shammi

(GF)

1275

Spinach and chana dal shammi with chilli, garlic and cumin, shallow-fried.

Makhmali Malai Broccoli

(GF)

1275

Broccoli florets in a creamy cheese marinade with green chilli, fresh coriander and cardamom, tandoor-grilled.

Kadak Makai aur Methi Seekh

1275

Corn and fenugreek seekh stuffed with cheese, tandoor-cooked and finished crisp.

Makrana Paneer Tikka

(GF)

1275

Paneer stuffed with garlic-chilli chutney, marinated in curd and roasted gram flour, a nod to Makrana, Rajasthan.

Vegetarian Kebab Platter

(N)

1700

A curated selection: Makrana Paneer Tikka, Kadak Makai aur Methi Seekh, Punjabi Bagh ki Soya Chaap.

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Vegetarian

Non-Vegetarian

Signature

(V)

Vegan

(E)

Egg

Spicy

Rooted In Nature

(DF)

Dairy Free

(P) Pork

(N) Nuts

(A) Alcohol

Shellfish

(GF) Gluten Free

Sesame

Chickpea

APPETIZERS

NON-VEGETARIAN

Kale Masala da Murgh “King of Kebab” (GF)

Bone-in chicken legs marinated with fenugreek, black salt, cumin, ginger and house masala, tandoor-roasted.

1500

Murgh Tikka Patiala (GF)


Boneless chicken with house-pounded spices, chilli and curd, finished in the tandoor.

1500

Bhatti ke Tangdi Kebab


Chicken drumsticks marinated with chilli, amchur and curd, slow-smoked in the tandoor.

1500

Murgh Malai Tikka (GF)


Boneless chicken enriched with cream, cheese and cardamom, tandoor-grilled.

1500

Shahi Murgh Seekh Kebab (GF)

Charcoal-grilled chicken seekh scented with royal cumin, cardamom and fresh herbs.

1500

Galouti Kebab (N)

Melt-in-the-mouth mutton mince kebabs spiced in-house and served with saffron-kissed ulta tawa paratha.

1500

Nizami Pudine ki Seekh (GF)


Minced mutton with hand-pounded spices and fresh mint, cooked in the tandoor.

1700

Tikhe Masale ki Champ (GF)


Tandoor-roasted mutton chops marinated with clove, black pepper and curd.

1700

Dalcha Shammi (GF)



Pan-seared mutton and chana dal shammi with warming spices and herbs.

1700

Sikandari Raan (GF)

A slow-roasted leg of mutton with khomeeri naan, a royal classic.









3100

Cafreal Sungta (GF)

Goan-style sea tiger prawns with pepper, star anise, cinnamon and herbs, tandoor-fired.

2650

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Peeli Sarson da Salmon Tikka (GF)2200

Norwegian salmon with yellow mustard, curd and ginger, tandoor-grilled.

Tandoori Pomfret (GF)1900

Whole white pomfret with chilli, lime and carom, roasted in the tandoor.

Rampuri Macchi Tikka (GF)1900

River sole marinated with curd, chilli and crushed coriander, tandoor-roasted.

Endrakaya Vepudu (GF) 2725

Andhra-style lobster tossed with shallots, fresh chilli, crushed garlic and warm spices.

Seafood Platter (GF) 7500

A grand tasting of Endrakaya Vepudu, Tandoori Pomfret, Peeli Sarson da Salmon Tikka and Cafreal Sungta.

Non-Vegetarian Kebab Platter (GF)2150

A signature medley: Murgh Tikka Patiala, Nizami Pudine ki Seekh, Rampuri Macchi Tikka.



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MAIN COURSE

VEGETARIAN

<div>Dhabe da Kadhai Paneer  (GF) (N)</div> <div>Cottage cheese simmered in onion-tomato gravy with coriander seed, black pepper, fennel, chilli and ginger.</div>	1425
<div>Paneer Saag Palak  (GF)</div> <div>Paneer cubes gently cooked in spinach and garlic gravy.</div>	1425
<div>Jodhpuri Paneer Hara Pyaaz  (GF) (N)</div> <div>Paneer tossed with onion-tomato masala and spring onions.</div>	1425
<div>Paneer Kundan Kaliya  (GF) (N)</div> <div>Cottage cheese in a rich cashew-tomato gravy, scented with saffron.</div>	1425
<div>Amritsari Paneer Bhurji  (GF)</div> <div>Cottage cheese crumble tempered with ghee, cumin, chilli and fresh coriander.</div>	1425
<div>Rajma aur Shalgam  (GF)</div> <div>Red kidney beans and turnip, slow-cooked with onion, tomato, ginger and garam masala.</div>	1300
<div>Miloni Tarkari  (GF)</div> <div>A medley of carrots, beans, peas and corn with shredded spinach in a rich gravy.</div>	1300
<div>Bhindi Do Pyaaza  (GF)</div> <div>Okra and onion stir-fried with cumin, coriander and dry mango.</div>	1300
<div>Dilkhush Aloo Bukhara Kofta  (GF) (N)</div> <div>Paneer dumplings stuffed with prunes and dry fruit, in a creamy cashew gravy.</div>	1425
<div>Gucchi Noorani  (GF) (N)</div> <div>Himalayan morels stuffed with mawa, pistachio and almond, in a cashew-rich mild gravy.</div>	1700
<div>Bhathinde da Baingan Bhartha  (GF)</div> <div>Smoked eggplant with mustard oil, cumin, garlic, ginger, roasted onion and tomato.</div>	1300
<div>Subz Nizami Handi  (GF) (N)</div> <div>Vegetables in a cashew-enriched onion-tomato gravy with bay leaf and cardamom.</div>	1300
<div>Pindi Chole </div> <div>Punjabi-style chickpeas simmered with onion, tomato and coriander.</div>	1300

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<div> <div>Marwadi Gatta Curry</div> <div>Gram flour dumplings in a curd-based Rajasthani gravy.</div> </div>	1300
<div> <div>Moga di Aloo Wadiyan</div> <div>House-made lentil dumplings stewed with potatoes.</div> </div>	1300
<div> <div>Hari Moong da Dal Palak</div> <div>Green moong lentils and wild spinach, tempered with ghee and cumin.</div> </div>	1250
<div> <div>Mirch Baingan ka Salan</div> <div>Hyderabadi-style eggplant curry with coconut, peanut, sesame and curry leaf.</div> </div>	1250
<div> <div>Dal Saffron</div> <div>Signature black lentils, slow-simmered overnight on charcoal.</div> </div>	1250
<div> <div>Tadke wali Peeli Dal</div> <div>Yellow lentils tempered with ghee, cumin, garlic and green chillies.</div> </div>	1250

MAIN COURSE

NON-VEGETARIAN

<div> <div>Lahori Kadhai Murgh</div> <div>Hot and spicy chicken curry, cooked in a traditional iron wok.</div> </div>	1750
<div> <div>Murgh Makkhan Malai Wala</div> <div>Chicken tikka in a buttery tomato and fenugreek gravy.</div> </div>	1750
<div> <div>Kukkad Tarri Walla</div> <div>Punjabi-style homemade chicken curry with onion, tomato and coriander.</div> </div>	1750
<div> <div>Kundapur Kozhi Masala</div> <div>Chicken braised with black pepper and curry leaves.</div> </div>	1750
<div> <div>Awadhi Murgh Korma</div> <div>Nawabi-style chicken with dry nuts in a traditional Awadhi gravy.</div> </div>	1750
<div> <div>Karachi Kadhai Gosht</div> <div>Charcoal-braised mutton slow-cooked in an iron wok.</div> </div>	1900
<div> <div>Saag Wala Meat</div> <div>Mutton with spinach, garlic, ginger and house-ground spices.</div> </div>	1900

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Gawal Mandi Ki Nalli Nihari 🍲 (GF)1900

Mutton shanks, slow-cooked in nihari masala, finished with brown onion.

Lal Maans 🍲1900

Rajasthani mutton curry with mathania chillies, onion, garlic and cloves.

Alleppey Fish Curry 🍲 (GF)1950

Fish in a delicately spiced coconut and mustard seed gravy.

Macher Jhol 🍲 (GF)1950

Catla fish in mustard oil with onion, tomato, potato and Bengali spices.

Eral Thokku 🍲 (GF) 🍤3200

Sand lobster with shallots, tomato, fennel and curry leaves.

Mangalore Prawn Curry 🍲 (GF) 🍤2200











Traditional “Yeti Cassi” — prawns braised in a tangy tamarind sauce.







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RICE

<div>Gosht Dum Biryani  (GF)</div> <div>Mutton layered with aromatic basmati rice, infused with saffron and dum-cooked in a handi.</div>	1850
<div>Murgh Dum Biryani  (GF)</div> <div>Chicken layered with aromatic basmati rice, delicately scented with rose water and dum-cooked in a handi.</div>	1700
<div>Nizami Tarkari Biryani  (GF)</div> <div>Seasonal vegetables with aromatic basmati rice, slow-cooked in the traditional dum style.</div>	1450
<div>Gucchi Pulao  (GF)</div> <div>Fragrant basmati rice slow-cooked with Kashmiri morels.</div>	1625
<div>Pudina Pulao  (GF)</div> <div>Basmati rice tempered with ghee, mint and cumin.</div>	750
<div>Jeera Rice  (GF)</div> <div>Basmati rice tempered with ghee and cumin.</div>	750
<div>Matar Pulao  (GF)</div> <div>Basmati rice cooked with green peas, cumin and ghee.</div>	750
<div>Aromatic Basmati Rice  (GF) (DF) (V)</div> <div>Steamed basmati rice.</div>	750
<div>Ghee Rice  (GF)</div> <div>Steamed basmati rice enriched with ghee.</div>	750
<div>Raita Apki Pasand  (GF)</div> <div>Ssaffron special selection — Boondi, Burrani, Cucumber, Onion, Mix Veg, Ghiya or Mooli ka raita.</div>	675









BREADS

<div>Paratha </div> <div>Choice of Zaraja, Mirchi, Lacchha (butter/plain/mint), Malabari or Hara Pyaaz.</div>	350
<div>Roti </div> <div>Missi, Tandoori, Roomali (butter/plain), Bajra ki roti, Rajgira ki roti or Makke di roti.</div>	300
<div>Naan </div> <div>Plain, Butter, Peshawari, Keema (mutton or chicken), or Roghni naan.</div>	400
<div>Kulcha </div> <div>Amritsari, Plain, Hara Piyaz, Zaituni, Onion, Paneer or Cheese kulcha.</div>	400

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DESSERTS

Mewad Malai Ghevar  (N)	800
Rajasthani sweet flour cake with mawa, ghee, saffron, pistachio, almond and sugar syrup.	
Rasmalai  (N)	800
Cottage cheese dumplings in saffron and cardamom infused milk.	
Kulfi Falooda  (N)	800
Homemade kulfi with falooda, basil seeds and rose syrup, topped with pistachio & almond slivers.	
Gulab Jamun  (N)	800
Deep-fried cottage cheese dumplings, soaked in saffron sugar syrup.	
Moong Dal Halwa  (GF) (N)	800
Ground lentils cooked with ghee, sugar and milk.	
Lakhnawi Sheer Kurma  (N)	800
Roasted vermicelli cooked with milk, raisins, cashew and almond, smoked with ghee, clove and cardamom.	
Khumani Ka Meetha  (GF) (N)	800
Apricot delicacy slow-cooked with sugar, saffron and ghee.	
Imarti  (N)	800
Traditional Jaunpur specialty — urad lentil sweet fritters with a soft, spongy texture.	



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