





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.



SOUP

Veg Mysore Rasam

(V)(GF)(DF)

Aromatic cumin and black pepper broth

700

Tamatar Dhaniya Shorba

(V)(GF)(DF)

Slow-cooked tomato broth with fresh coriander

700

Murgh Zaffrani Shorba

(GF)(DF)

Chicken broth with Awadhi spices and saffron

700

Jalandhari Kharode Ka Shorba

(GF)(DF)

Spicy mutton trotters soup

800

CHAAT

Daryaganj Ki Aloo Tikki

Golden fried potato patty, chickpea, tamarind chutney, mint chutney, yoghurt, and pomegranate

750

Delhi Wale Ram Laddu

(V)(GF)(DF)

Crispy fritters made from moong & gram lentil, served with chutney

750

Banarasi Gol Gappe

(V)(DF)

Crispy puris stuffed with potato, chickpea and spicy & tangy water

750

Mathura Ki Bhalla Papdi Chaat

(N)

Soft lentil dumplings, sweet yoghurt, tamarind Chutney, and black pepper

750

Jodhpuri Mirchi Vada

Stuffed green pepper, batter fried in gram flour and served with chili garlic chutney

750

Kalmi Vada

(V)(DF)

Specialty of Rajasthan, prepared with lentils and spices

750

Dahi Puri

Crispy puris stuffed with white pea, potato, tangy and mint chutney and yoghurt

750

Jhal Muri

(V)(GF)(N)

Puffed rice with peanut, vegetables, mustard oil and spices

750

Baby Corn Bezule

(V)(GF)(DF)

Baby corn marinated with chili, rice flour, gram flour, curry leaf, Indian spices and lime

750

GHAR KA KHANA

(OUR VEGETARIAN TIFFINS)

Amritsari Chola, Chur Chur Naan
With Jeera Rice And Lassi (Sweet / Salted) 1400

Cholar Dal & Loochi With Bhaat 1400

Dal Dhokli & Pulao 1400

Vegetable Kurma And Malabari Parotta 1400

Rajasthani Dal, Baati, Churma 1400




* All above prices are in INR, local taxes and staff contribution applicable. *Please let us know if you have any allergies or dietary requirements.

🟢 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

VEGETARIAN



Aloo Ki Nazakat

 (GF) (N)

1250

Green peas, pomegranate, khoya and cheese stuffed potatoes, cooked in Tandoor



Punjabi Bagh Ki Soya Chaap

1250

Soya steaks with garlic, yoghurt, cream, vegetables and spices, roasted in Tandoor


Amritsari Chatpate Mushroom

 (GF) 

1250

Mushroom marinated in yoghurt and spices

Nadru Ke Kebab

 (GF)

1250

Shallow fried lotus stem patties with green chili, ginger and fennel


Kalan Milagu Fry

 (GF) (DF) (V) 

1250

Stir-fried mushroom, black pepper, fennel, shallots, curry leaves

Echorer Chop

 (V)

1250

Jackfruit patties mixed with peanut, gram flour, spices and coated with bread crumb

Makhmali Malai Broccoli

 (GF)

1250

Broccoli florets marinated in cheese, cream, chili, fresh coriander, cardamon & grilled in tandoor

Subz Mewa Mawe Ki Seekh

 (N)

1250

Vegetable seekh kebab with spices, dry fruits and khoya

Makrana Paneer Tikka

 (GF) 

1250

Paneer cubes stuffed with chili garlic chutney, marinated in yoghurt & gram flour

Vegetarian Kebab Platter

 (N)

1650

Makrana Paneer Tikka, Aloo ki Nazakat, Echorer chop

APPETIZERS

NON - VEGETARIAN

Tandoori Murgh  (GF) 


1450

Chicken leg marinated in yoghurt, spices and cooked in tandoor

 Murgh Tikka Patiala  (GF) 

1450

Boneless chicken marinated in yoghurt, spices and cooked in tandoor

Gulfami Tangdi Kebab  (GF)


1450

Chicken drumstick marinated in yoghurt, chili, saffron and rose powder, roasted in tandoor

Mangalorean Kozhi Sukka  (GF) 

1450

Boneless chicken cooked with vegetables, spices and lime

Murgh Malai Tikka  (GF)

1450

Boneless chicken kebab with cream, cheese and cardamon cooked in tandoor

Shahi Murgh Seekh Kebab  (GF)

1450

Tender chicken seekh cooked with spices

Nizami Pudine Ki Seekh  (GF)

1650

Minced Mutton with spices, cooked in tandoor.

 Tikhe Masala Ki Mutton Chaap  (GF) 



1650

Mutton chops marinated in yoghurt, spices and cooked in tandoor

 Hyderabad Pathar Ke Gosht  (GF)

1650

Mutton marinated in mint, stone flower, spices and cooked on black granite

 Sikandari Raan  (GF)

3050

Mutton leg cooked with bay leaf, black cardamon, green cardamon, chili

Cafreal Sungta  (GF) 

2600

Tiger prawns marinated in spices, cooked in Tandoor

Pili Sarso Da Salmon Tikka

(GF)

2150

Salmon kebab marinated in yoghurt, spices and cooked in tandoor

Tandoori Pomfret

(GF)

1850

White Pomfret marinated in spices and cooked in Tandoor

Vanjaram Meen Varuval

(GF)

1850

King fish cooked on griddle with spices

(GF)

2700

Lobster cooked with shallot, chili and spices

(GF)

7500

Endrakaya vepudu, Tandoori Pomfret, Pili Sarso Da Salmon Tikka and Cafreal Sungta

(GF)

2100

Murgh Tikka Patiala, Nizami Pudine ki Seekh, Cafreal Sungta

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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


MAIN COURSE

VEGETARIAN

Dhabe Da Kadhai Paneer  (GF) (N)

1400

Cottage cheese cooked in onion and tomato with spices

Saag Palak Paneer  (GF)



1400

Cottage cheese cubes simmered in spinach and garlic

Jodhpuri Paneer Hara Pyaaz  (GF) (N)


1400

Cottage cheese cooked with scallion, onion and tomato

 Paneer Kundan Kaliya  (GF) (N)

1400

Cottage cheese cooked in tomato, cashew, and saffron

Rajma Rasila  (GF)

1250

Kidney beans slow-cooked with onion, tomato and spices

Miloni Tarkari  (GF)

1250

Carrot, beans, green pea and corn cooked in spinach

Bhindi Do Pyaaza  (GF)


1250

Okra stir-fried with onion and spices

Dilkhush Aloo Bhukhara Kofta  (GF) (N)

1400

Cottage cheese dumplings stuffed with mawa, prunes, and dry fruit in cashew gravy

 Gucchi Noorani  (GF) (N)

1650

Himalayan Morels stuffed with mawa and dry fruits, cooked in cashew

Bhathinde Da Baingan Bhartha  (GF)


1250

Smoked eggplant cooked with mustard oil, spices, onion and tomato

Subz Nizami Handi  (GF) (N)

1250

Vegetables cooked in onion, tomato, cashew and spices

Bharwa Karela  (GF)

1250

Stuffed bitter gourd cooked with caramelized onions

Marwadi Gatta Curry

1250

Gram flour dumplings

simmered in yoghurt-based gravy with spices

Moga Di Aloo Wadiyan

1250

Lentil dumplings cooked with potatoes

Harimirch Di Lobiya Shalgam

(GF)

1250

Cowpea curry cooked in

traditional iron wok

Mirch Baingan Ka Salan

(GF)

(N)

(DF)

1200

Eggplant prepared with green chili, coconut,

peanut, poppy seed, sesame seed,

curry leaves and spices

Dal Saffron

1200

Slow-cooked black lentils and kidney beans in tomato and cream

Tadke Wali Pili Dal

1200

Yellow lentils tempered with ghee, cumin, garlic and green chili

MAIN COURSE

NON - VEGETARIAN

Lahori Kadhai Murgh

(GF)

1650

Hot and spicy chicken cooked in traditional iron wok

Murgh Makhan Malai Wala

(GF)

(N)

1650

Chicken simmered in tomato and fenugreek

Methi Murgh Curry

(GF)

(N)

1650

Chicken cooked with fenugreek, onion,

tomato, chili and cashew

Kundapur Kozhi Masala

(GF)

(DF)

1650

Chicken braised with black pepper and

tempered with curry leaves

Awadhi Murgh Korma

(GF)

(N)

1650

Chicken cooked with dry nuts in traditional

Awadhi gravy

Bhuna Gosht

(GF)

1850

Mutton curry slow cooked with spices in copper lagan

Saag Gosht (GF)1850

Mutton Cooked with garlic, green chilli, ginger, onion, tomato and spinach

Nalli Nihari (GF)1850

Slow-cooked mutton shanks in nihari masala topped with onion.

Mutton Rogan Josh (GF) Spicy1850

Braised mutton cooked in yoghurt and spices

Alleppey Fish Curry (GF)1950

Seer fish cooked with coconut and spices

Macher Jhol (GF)1950

Catla fish cooked in mustard oil with vegetables, poppy seed and spices

Eral Thokku (GF)(DF) Shellfish Spicy3150










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

Goan Prawn Curry (GF) Shellfish2150





Shrimps cooked with kokum, coconut and spices



RICE

	Gosht Dum Biryani  (GF)	1850
Lamb layered with aromatic basmati rice, infused with saffron and Dum-cooked in Handi		
	Murgh Dum Biryani  (GF)	1650
Chicken layered with aromatic basmati rice, infused with rose water and Dum-cooked in Handi		
	Nizami Tarkari Biryani  (GF)	1350
Vegetables cooked with aromatic basmati rice and Dum-cooked in Handi		
	Gucchi Pulao  (GF)	1600
Slow-cooked Basmati rice with Kashmiri morels		
	Aromatic Basmati Rice  (GF) (V)	750
	Mix Raita 	650

BREADS

Parantha 	350
Zaraja / Mirchi / Lacchha (butter, plain, mint) / Malabari / Hara Piyaz	
Roti/ Naan 	300
Missi / Tandoori / Roomali (Butter or plain) / Akki / Thalipeeth	
Naan Stuffed Kulcha 	400
Kulcha 	400
Amritsari / Plain / Hara piyaz / Kaladi / Nutri	

DESSERTS

Mewad Malai Ghevar 🍃(N)750

Flour cake with mawa, ghee, saffron, pistachio, almond, and sugar syrup

Rasmalai 🍃(N)750

Cottage cheese dumplings in saffron and cardamom infused milk

Kulfi Falooda Rabdi 🍃(N)750

Homemade kulfi with falooda, basil seeds, rose syrup topped with pistachio & almond slivers

Gulab Jamun 🍃(N)750

Deep fried cottage cheese dumplings, soaked in saffron sugar syrup.

Moong Dal Halwa 🍃(N)750

Ground lentil cooked with ghee, sugar and milk

Wild Rice Payasam 🍃(N)750

Organic black rice cooked in ghee, coconut, organic jaggery

Shahi Tukda 🍃(N)750

Bread pieces served with thick creamy milk, topped with assorted nuts, saffron and silver leaves

Home Made Ssafron Ice Cream 🍃(N)750

with brandy schnapps





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BENGALURU

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