



Ssaffron, the award-winning restaurant at Shangri-La Bengaluru is an authentic Indian restaurant offering royal cuisine from various regions of India.

With an emphasis on seasonal, market-fresh and home-grown produce, the culinary team presents flavours that strike the palate and leave a lasting impression.

Taking inspiration from the country's ancient culinary methods, Ssaffron celebrates authentic Indian cuisine serving timeless delicacies from different regions





Pani Puri (Gol gappe)

## INDIAN SMALL PLATES

<div><div></div><div>D</div></div>	<div>WARM QUINOA SALAD</div> <div>Chicken or Paneer Tikka, rocket leaves, pickled onion, ginger-lime dressing</div>	750
<div><div></div><div></div></div>	<div>PANI PURI (GOL GAPPE)</div> <div>Semolina puff with potato mixture, flavoured water and tamarind Chutney</div>	650
<div><div></div><div></div></div>	<div>RAJASTHANI PYAAZ KI KACHORI</div> <div>Flaky flour dumplings stuffed with onion, potato curry</div>	650
<div><div></div><div></div></div>	<div>RAJ KACHORI</div> <div>Whole wheat puff stuffed with lentil dumplings, sprouts, yoghurt, tamarind, mint Chutney</div>	650
<div><div></div><div>GF</div></div>	<div>MAKAI MALAI CHAAT</div> <div>Corn Tikki, crushed warm Ghugni, tangy Chutney</div>	650
<div><div></div><div>GF</div></div>	<div>BAINGAN AUR PALAK PATTE KI CHAAT</div> <div>Crispy eggplant, spinach leaves, yoghurt, tamarind coulis</div>	650
<div><div></div><div>GF</div></div>	<div>JODHPURI MIRCHI VADA</div> <div>Stuffed green chillies, ginger, potatoes</div>	650
<div><div></div><div>V</div></div>	<div>KAPPA PAPPADAM PIDI</div> <div>Crispy tapioca fritters with shallot Chutney</div>	650
<div><div></div><div>GF</div></div>	<div>MEDJOOL DATES STUFFED DAHI BHALLE</div> <div>Soft lentil dumplings, sweet yoghurt, tamarind Chutney</div>	650

\*Above prices are in Indian rupees, local taxes and service charge extra as applicable

\*Please let our colleague know if you have special dietary requirement

Non Vegetarian,  Vegetarian, 

P

 Contains pork,  Contains egg, 

GF

 Gluten free, 

N

 Contains nuts,  Shellfish, 

D

 Contains dairy, 

V

 Vegan,  Signature dish,  Spicy



Ambee Paneer Tikka

APPETIZERS  
VEGETARIAN

D GF	<div>■</div> MALAI BROCCOLI	1150
Marinated florets in cheese, grilled in Tandoor		
<div>🍷</div> D GF	<div>■</div> CHUKANDAR KI SHAMI	1150
Slow-cooked beetroot patties with feta cheese, chilli, ginger, shallow fried		
D	<div>■</div> NEW DELHI SOYA CHAAP	1150
Golden garlic, red chilli, hung curd, roasted in Tandoor		
<div>🍷</div> D	<div>■</div> KADAK MAKAI SEEKH	1150
Crispy stuffed corn seekh, smoked in Tandoor		
D	<div>■</div> DAHI KE KEBAB	1150
Semolina dusted buttermilk curd, shallow fried		
V GF	<div>■</div> KALAN MILAGU FRY	1150
Stir-fried mushroom, black pepper, shallots, curry leaves		
D GF	<div>■</div> AMBEE PANEER TIKKA	1150
Marinated cottage cheese with mango chutney, cooked in Tandoor		
D	<div>■</div> VEGETARIAN KEBAB PLATTER	1550
Ambee paneer tikka, Chukandar ki shami, Kadak makai seekh		

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Tikhe Masale Ki Mutton Champ







## APPETIZERS

NON - VEGETARIAN

 D GF	<b>TANDOORI MURGH</b> Marinated chicken with yoghurt and spices, smoked in Tandoor	1250
  D GF 	<b>PUNJABI MURGH TIKKA</b> Chicken marinated with crushed spices, chilli and yoghurt, smoked in Tandoor	1250
 D GF	<b>BHUNA TANGDI KEBAB</b> Chicken drumstick, yellow chilli, spices, yoghurt, roast in Tandoor	1250
 D GF	<b>MURGH MALAI TIKKA</b> Chicken kebab with cream, cilantro and cheese, smoked in Tandoor	1250
 D GF	<b>LAHORI SEEKH KEBAB</b> Minced lamb with hand pounded spices, smoked in Tandoor	1400
  D GF 	<b>TIKHE MASALE KI MUTTON CHAMP</b> Lamb chops marinated with clove, black pepper and yoghurt, smoked in Tandoor	1400
  D N 	<b>SHAHI GILAAWAT KEBAB</b> Ground lamb patties, special spices, pan-fried	1400
 D GF  	<b>JHINGA TELLICHERRY</b> Marinated sea tiger prawns with tellicherry pepper, curry leaves, cooked in Tandoor	2400
 D GF	<b>SARSON SALMON TIKKA</b> Mustard flavored Norwegian salmon kebab, pickled mustard, organic ginger powder	1800
 D GF	<b>TANDOORI POMFRET</b> Carom flavoured pomfret, mildly spiced, cooked in Tandoor	1700
 	<b>VANJARAM MEEN VARUVAL</b> South Indian style king fish with turmeric, chilli powder, coriander and lime, cooked on griddle	1700
  D GF 	<b>LASOONI MALAI LOBSTER</b> Andaman lobster with golden garlic, cheese and yoghurt, smoked in Tandoor	2500
 D 	<b>SEAFOOD PLATTER</b> Tandoori lobster, Meen Varuval, salmon Tikka and Jhinga Tellicherry	7500
 D	<b>NON-VEGETARIAN KEBAB PLATTER</b> Punjabi Murgh Tikka, Lahori Seekh Kebab and Vanjaram Meen Varuval	1900

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Tomato,Dhaniya Shorba

SOUP







GF V  	MYSORE RASAM KARNATAKA STYLE Aromatic cumin and Coorg black pepper broth	650
GF V 	TOMATO DHANIYA SHORBA Slow-cooked tomato broth with fresh coriander	650
 GF	DRUMSTICK SHORBA Spiced drumstick soup with coriander	650
 GF	PAYA SHORBA Lamb trotter's broth with coriander, garlic, bay leaf, green cardamom, black cardamom	750

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MAIN COURSE  
VEGETARIAN

 D GF N 	DHABA KADAI PANEER Cottage cheese cooked with spices, tomatoes, fresh coriander	1200
GF 	JODHPURI BHARWAN BHINDI Stir-fried okra stuffed with mango powder, spices	1050
D GF 	DAHI WALI ARBI Slow-cooked colocasia in mild yoghurt gravy	1050
D GF N 	KOFTA-E-SSAFFRON Spinach dumplings stuffed with cottage cheese in tomato and cashew gravy	1200
 D GF N 	GUCCHI NOORANI Stuffed Himalayan morels cooked with cashew nuts, garnish with gold leaf	1450
D GF 	BHATHINDE DA BAIGAN BHARTA Smoked eggplant cooked with ghee, onion, tomatoes	1050
D GF 	SAAG PANEER Cottage cheese cubes simmered in spinach gravy	1200
D GF N 	AMRITSARI PANEER BHURJI Crumbled cottage cheese cooked with onion, tomato, fresh chilli and almond flakes	1200
D GF N 	FUKKAN WALLA SIRRKA PANEER MASALA Cottage cheese cooked with onion & tomato masala, pickled shallots	1200
D GF 	MOGE DI ALOO WADIYAN House-made lentil dumplings cooked with potatoes	1050
D GF N 	SUNEHARI HAANDI KI SABZI Mixed vegetables, onion, cashew nut gravy	1050
 D GF	PINDI CHANA A classic Punjabi delicacy chickpea curry	1050
 D GF 	DAL SSAFFRON Signature black lentils simmered overnight	1000
 D GF	YELLOW DAL TADKA Tempered yellow lentils with cumin, garlic and green chillies	1000

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Karachi Kadai Mutton

MAIN COURSE  
NON -VEGETARIAN









  D GF 	LAHORI KADAI MURGH Hot and spicy chicken cooked in traditional iron wok	1500
 D GF N	MURGH MAKHAN MALAI WALA Chicken tikka simmered in smooth tomato fenugreek sauce	1500
 D GF N	LUDHIANA MALAI MURGH Chicken cooked with fenugreek, black pepper, cream	1500
 GF 	KUNDAPUR KOZHI MASALA Chicken braised with black pepper and tempered with curry leaves	1500
  D GF 	KARACHI KADAI MUTTON Slow-braised mutton cooked in iron wok over charcoal	1700
  D GF	GAWAL MANDI KI NALLI NIHARI Slow-cooked lamb shanks in Nihari masala, brown onion	1700
 D GF 	JAISALMERI LAAL MAAS Braised lamb, shallots, Mathania chilli, burnt garlic	1700
 GF	ERACHI VARATTIYATHU Lamb cubes cooked in Kerala spice Masala and tempered with shallots, mustard	1700
  GF 	KEMARI KARAHI JHINGA Prawns cooked with onion, tomato, dry fenugreek, ginger	2000
 GF	ALLEPPEY FISH CURRY Cooked in delicately spiced mustard seed and coconut gravy	1800
 GF 	ERAL THOKKU Local lobster cooked with shallots, tomato, fennel, curry leaves Masala	3000
 GF 	MANGALORE PRAWN CURRY 'Yeti Gassi' Prawn braised in tamarind sauce	2000

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Gosht Dum Biryani

RICE

  D GF	GOSHT DUM BIRYANI	1700
Lamb layered with aromatic basmati rice, infused with saffron and Dum-cooked in Handi		
  D GF	MURGH DUM BIRYANI	1500
Chicken layered with aromatic basmati rice, infused with rose water and Dum-cooked in Handi		
D GF 	NIZAMI TARKARI BIRYANI	1200
Vegetables cooked with aromatic basmati rice and Dum-cooked in Handi		
  D GF	GUCCHI PULAO	1450
Slow-cooked Basmati rice with Kashmiri morels		
	STEAMED BASMATI RICE	650







ROTI

  D	ZARAJA PARANTHA	300
 D	KERALA PARANTHA	300
	ROOMALI ROTI	300
	TANDOORI ROTI	250
 D 	MIRCHI WALA PARANTHA	300
 D	LACHHA PARANTHA	300
	PLAIN NAAN	250
 D	BUTTER NAAN	300
 D	AMRITSARI ALOO KULCHA	350
 D	CHEESE KULCHA	350

FAMILY STYLE DELICACIES

  D GF	RAAN-E-SSAFFRON*	2800
Whole lamb leg braised with fresh herbs and spices, finished in Tandoor		
  D GF N 	MURGH MUSALLAM*	2050
Whole spring chicken stuffed with rice and braised with spices, yoghurt		
 GF  	MIRCHI KEKADA*	2850
Giant mud crab cooked with chilli, fennel and fresh coriander		

\*Served with homemade butter masala buns.

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Apple Jalebi With Rabri Gelato

DESSERT

D	☺	KUMBAKONAM COFFEE CRÈME BRULEE, VANILLA GELATO	750
■	D N	APPLE JALEBI WITH RABRI GELATO Crispy apple fritter soaked in saffron syrup, Rabdi ice cream	750
■	D N	RASMALAI Cottage cheese dumplings in saffron and cardamom infused milk	750
■	D N	HOMEMADE MALAI KULFI	750
■	D N	GULAB JAMUN Deep fried cottage cheese dumplings, soaked in saffron sugar syrup	750
■	D N	BADAM HALWA Ground almonds cooked with ghee, sugar and milk	750
D	☺	SUPARI GELATO Betal nut infused Ice cream (2 scoop per serve)	750
■	D	SANDALWOOD GHEVAR Crispy Ghevar soaked in saffron infused syrup, served with sandalwood and orange crèmeux	750

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