

Saffron





Elevating your dining experience to new heights, Saffron, 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 Saffron 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

650

135

Tamatar Dhaniya Shorba ■(V)(GF)(DF)
Slow-cooked tomato broth with fresh coriander

650

135

Murgh Zaffrani Shorba ■(GF)(DF)
Chicken broth with Awadhi spices and saffron

650

135

Jalandhari Kharode Ka Shorba ■(GF)(DF)
Spicy mutton trotters soup

750

156

CHAAT

🏆 Daryaganj Ki Aloo Tikki ■(GF)
Golden fried potato patty, chickpea, tamarind chutney, mint chutney, yoghurt, and pomegranate

650

135

Delhi Wale Ram Laddu ■(V)(GF)(DF)
Crispy fritters made from moong & gram lentil, served with chutney

650

135

Banarasi Gol Gappe ■(V)(DF)
Crispy puris stuffed with potato, chickpea and spicy & tangy water

650

135

Mathura Ki Bhalla Papdi Chaat ■(N)
Soft lentil dumplings, sweet yoghurt, tamarind Chutney, and black pepper

650

135

Jodhpuri Mirchi Vada ■
Stuffed green pepper, batter fried in gram flour and served with chili garlic chutney

650

135

Kalmi Vada ■(V)(DF)
Specialty of Rajasthan, prepared with lentils and spices

650

135

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

650

135

Jhal Muri ■(V)(GF)(N)
Puffed rice with peanut, vegetables, mustard oil and spices

650

135

Baby Corn Bezule ■(V)(GF)(DF)
Baby corn marinated with chili, rice flour, gram flour, curry leaf, Indian spices and lime

650

135

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(P) Pork (N) Nuts (A) Alcohol 🐚 Shellfish (GF) Gluten Free 🌱 Sesame 🌱 Chickpea 🏆 SLC Points



GHAR KA KHANA

(OUR VEGETARIAN TIFFINS)

Amritsari Chola, Chur Chur Naan
With Jeera Rice And Lassi (Sweet/Salted) ■ 1200 250

Cholar Dal & Loochi With Bhaat ■ 1200 250

Dal Ghokli, Pulao, Mohanthall & Bajra Raab ■(N) 1200 250

Vegetable Kurma And Malabari Parotta
With Steamed Rice ■(N) 1200 250

Rajasthani Dal, Baati, Churma ■(N) 1200 250



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APPETIZERS

VEGETARIAN

✦	Aloo Nazakat ■(GF)(N)	1150	239
	Green peas, pomegranate, khoya and cheese stuffed potatoes, cooked in Tandoor		
✦	Punjabi Bagh Ki Soya Chaap ■	1150	239
	Soya steaks with garlic, yoghurt, cream, vegetables and spices, roasted in Tandoor		
	Amritsari Chatpate Mushroom ■(GF)	1150	239
	Mushroom marinated in yoghurt and spices		
	Nadru Ke Kebab ■(GF)	1150	239
	Shallow fried lotus stem patties with green chili, ginger and fennel		
	Kalan Milagu Fry ■(GF)(DF)(V)	1150	239
	Stir-fried mushroom, black pepper, fennel, shallots, curry leaves		
	Echor Chop ■(V)	1150	239
	Jackfruit patties mixed with peanut, gram flour, spices and coated with bread crumb		
	Makhmali Malai Broccoli ■(GF)	1150	239
	Broccoli florets marinated in cheese, cream, chili, fresh coriander, cardamon & grilled in tandoor		
	Subz Mewa Mawe Ki Seekh ■(N)	1150	239
	Vegetable seekh kebab with spices, dry fruits and khoya		
	Makrana Paneer Tikka ■(GF)	1150	239
	Paneer cubes stuffed with chili garlic chutney, marinated in yoghurt & gram flour		
	Vegetarian Kebab Platter ■(N)	1550	323
	Makrana Paneer Tikka, Aloo ki Nazakat, Echor chop		

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APPETIZERS

NON - VEGETARIAN

Tandoori Murgh ■ (GF)	1250	260
Chicken leg marinated in yoghurt, spices and cooked in tandoor		
Murgh Tikka Patiala ■ (GF)	1250	260
Boneless chicken marinated in yoghurt, spices and cooked in tandoor		
Gulfami Tangdi Kebab ■ (GF)	1250	260
Chicken drumstick marinated in yoghurt, chili, saffron and rose powder, roasted in tandoor		
Mangalorean Kozhi Sukka ■ (GF)	1250	260
Boneless chicken cooked with vegetables, spices and lime		
Murgh Malai Tikka ■ (GF)	1250	260
Boneless chicken kebab with cream, cheese and cardamon cooked in tandoor		
Shahi Murgh Seekh Kebab ■ (GF)	1250	260
Tender chicken seekh cooked with spices		
Nizami Pudine Ki Seekh ■ (GF)	1400	292
Minced Mutton with spices, cooked in tandoor.		
Mutton Chaap ■ (GF)	1400	292
Mutton chops marinated in yoghurt, spices and cooked in tandoor		
Hyderabadi Pathar Ke Gosht ■ (GF)	1400	292
Mutton marinated in mint, stone flower, spices and cooked on black granite		
Sikandari Raan ■ (GF)	2800	583
Mutton leg cooked with bay leaf, black cardamon, green cardamon, chili		
Cafreal Sungta ■ (GF)	2400	500
Tiger prawns marinated in spices, cooked in Tandoor		

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Pili Sarso Da Salmon Tikka ■ (GF)

Salmon kebab marinated in yoghurt, spices and cooked in tandoor

2000

416

Tandoori Pomfret ■ (GF)

White Pomfret marinated in spices and cooked in Tandoor

1700

354

🏠 Vanjaram Meen Varuval ■ (GF)

King fish cooked on griddle with spices

1700

354

Endrakaya Vepudu ■ (GF) 🍤

Lobster cooked with shallot, chili and spices

2500

521

Seafood Platter ■ (GF) 🍤

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

7500

1562

Non-Vegetarian Kebab Platter ■ (GF) 🍤

Murgh Tikka Patiala, Nizami Pudine ki Seekh, Cafreal Sungta

1900

396



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MAIN COURSE

VEGETARIAN

	Dhabe Da Kadhai Paneer  (GF)(N)	1200	250
	Cottage cheese cooked in onion and tomato with spices		
	Paneer Saag Palak  (GF)	1200	250
	Cottage cheese cubes simmered in spinach and garlic		
	Jodhpuri Paneer Hara Pyaaz  (GF)(N)	1200	250
	Cottage cheese cooked with scallion, onion and tomato		
	Paneer Kundan kaliya  (GF)(N)	1200	250
	Cottage cheese cooked in tomato, cashew, and saffron		
	Rajma Rasila  (GF)	1050	219
	Kidney beans slow-cooked with onion, tomato and spices		
	Miloni Tarkari  (GF)	1050	219
	Carrot, beans, green pea and corn cooked in spinach		
	Bhindi Do Pyaaza  (GF)	1050	219
	Okra stir-fried with onion and spices		
	Dilkhush Aloo Bhukhara Kofta  (GF)(N)	1200	250
	Cottage cheese dumplings stuffed with mawa, prunes, and dry fruit in cashew gravy		
	Gucchi Noorani  (GF)(N)	1450	302
	Himalayan Morels stuffed with mawa and dry fruits, cooked in cashew		
	Bhathinde Da Baingan Bhartha  (GF)	1050	219
	Smoked eggplant cooked with mustard oil, spices, onion and tomato		
	Subz Nizami Handi  (GF)(N)	1050	219
	Vegetables cooked in onion, tomato, cashew and spices		
	Bharwa Karela  (GF)	1050	219
	Stuffed bitter gourd cooked with caramelized onions		

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Marwadi Gatta Curry ■ (GF) (N) 1050 219
 Gram flour dumplings
 simmered in yoghurt-based gravy with spices

Moga Di Aloo Wadiyan ■ (GF) 1050 219
 Lentil dumplings cooked with potatoes

Harimirch Di Lobiya Shalgam ■ (GF) 1050 219
 Cowpea curry cooked in
 traditional iron wok

Mirch Baingan Ka Salan ■ (GF) (N) (DF) 1000 208
 Eggplant prepared with green chili, coconut,
 peanut, poppy seed, sesame seed,
 curry leaves and spices

 **Dal Saffron** ■ (GF) 1000 208
 Slow-cooked black lentils and kidney beans in tomato and cream

Tadke Wali Pili Dal ■ (GF) 1000 208
 Yellow lentils tempered with ghee, cumin, garlic and green chili

MAIN COURSE

NON - VEGETARIAN

 **Lahori Kadhai Murgh** ■ (GF) 1500 312
 Hot and spicy chicken cooked in traditional iron wok

Murgh Makhan Malai Wala ■ (GF) (N) 1500 312
 Chicken simmered in tomato and fenugreek



Methi Murgh Curry ■ (GF) (N) 1500 312
 Chicken cooked with fenugreek, onion,
 tomato, chili and cashew

Kundapur Kozhi Masala ■ (GF) (DF) 1500 312
 Chicken braised with black pepper and
 tempered with curry leaves

 **Awadhi Murgh Korma** ■ (GF) (N) 1500 312
 Chicken cooked with dry nuts in traditional
 Awadhi gravy

Bhuna Gosht ■ (GF) 1700 354
 Mutton curry slow cooked with spices in copper lagan

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Saag Gosht ■ (GF)

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

1700

354

■ Nalli Nihari ■ (GF)

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

1700

354

■ Mutton Rogan Josh ■ (GF)

Braised mutton cooked in yoghurt and spices

1700

354

■ Alleppey Fish Curry ■ (GF)

Seer fish cooked with coconut and spices

1800

375

Macher Jhol ■ (GF)

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

1800

375

Eral Thokku ■ (GF) (DF)

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

3000

625

Goan Prawn Curry ■ (GF)

Shrimps cooked with kokum, coconut and spices

2000

416












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RICE

 Gosht Dum Biryani  (GF)	1700	354
Lamb layered with aromatic basmati rice, infused with saffron and Dum-cooked in Handi		
 Murgh Dum Biryani  (GF)	1500	312
Chicken layered with aromatic basmati rice, infused with rose water and Dum-cooked in Handi		
 Nizami Tarkari Biryani  (GF)	1200	250
Vegetables cooked with aromatic basmati rice and Dum-cooked in Handi		
Gucchi Pulao  (GF)	1450	302
Slow-cooked Basmati rice with Kashmiri morels		
Pudina Pulao  (GF)	650	135
Basmati rice tempered with ghee, mint and cumin		
Jeera Rice  (GF)	650	135
Basmati rice tempered with ghee and cumin		
Mattar Pulao  (GF)	650	135
Basmati rice tempered with ghee, cumin and green pea		
Aromatic Basmati Rice  (GF)(V)	650	135
Ghee Rice  (GF)	650	135
Raita 	650	135
Boondi/ Burrani/ Cucumber/ Onion/ Mix Veg/ Plain		
Saffron Special Raita 	250	52

BREADS

Akki  (GF)(DF)(V)	300	62
Parantha 	300	62
Zaraja/ Mirchi/ Lacchha (butter, plain, mint)/ Malabari/ Hara Piyaz		
Roti 	250	52
Missi/ Tandoori/ Roomali (Butter or plain)/ Akki/ Thalipeeth		
Naan 	250	52
Plain/ Butter/ Peshawari/ Keema (choice of mutton or chicken)/ Roghni		
Kulcha 	350	73
Amritsari/Plain/ Hara piyaz/ Kaladi/ Nutri		

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DESSERTS

Mewad Malai Ghevar ■(N)	750	156
Flour cake with mawa, ghee, saffron, pistachio, almond, and sugar syrup		
Rasmalai ■(N)	750	156
Cottage cheese dumplings in saffron and cardamom infused milk		
Kulfi Falooda ■(N)	750	156
Homemade kulfi with falooda, basil seeds, rose syrup topped with pistachio & almond slivers		
Gulab Jamun ■(N)	750	156
Deep fried cottage cheese dumplings, soaked in saffron sugar syrup.		
Moong Dal Halwa ■(N)	750	156
Ground lentil cooked with ghee, sugar and milk		
Wild Rice Payasam ■(N)	750	156
Organic black rice cooked in ghee, coconut, organic jaggery		
Shahi Tukda ■(N)	750	156
Bread pieces served with thick creamy milk, topped with assorted nuts, saffron and silver leaves		
Home Made Ssafron Ice Cream ■(N)	750	156
with brandy schnapps		



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