

Appetizers

VEGETABLE PAKORAS VG	\$9
spiced fritter with vegetables such as potatoes and onions, coated in spiced gram flour and deep-fried	
PANEER CHILI BITES.	\$14
deep-fried with natural cheese and coated with spicy breading	
VEGETABLE SAMOSA 4PC VG	\$12
triangular savory pastry with a potatoes, onion, jalapenos, spices and herbs filling	
BEEF SAMOSA 6PC.	\$12
triangular savory pastry with a seasoned ground beef filling	
CHICKEN SAMOSA 6PC.	\$12
triangular savory pastry with a seasoned ground chicken filling	
CHICKEN OR PANEER 65 🌶️	\$14
a spicy deep-fried chicken or paneer dish, the flavor can be attribute to red chilies	
CHICKEN LOLLIPOP.	\$14
Chicken drumsticks are perfectly marinated in our house blend of rich spices, deep fried and served with fresh homemade chill sauce.	
ALOO TIKKI 6PC.	\$12
made of boiled potatoes, peas, paneer, and various curry spices in from of a deep fried patty	
MOMOS.	\$13
Chicken or Veggie (steamed or fried)	

Tandoori Naan

PLAIN NAAN.	\$2.3
GARLIC NAAN.	\$4
BULLET NAAN.	\$5
made with minced chilies and a toasty sesame seed topping	
NUCLEAR NAAN.	\$5
our house specialty naan made with a 3 chili blend, toasted black and white sesame seeds, carom seed powder	
CHEESE NAAN.	\$8
PARATHA.	\$4
ROTI.	\$3

Chaat

PANI PURI.	\$10
is a popular bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with chickpeas, onions, spices, and flavored water, usually tamarind or mint, and popped into one's mouth whole. (vegan)	
PAPDI CHAAT.	\$10
this popular street food is made with crispy papdi (whole wheat crackers), sev (thin gram flour noodles), yogurt, and a variety of chutneys	
VEGGIE SAMOSA CHAAT.	\$10
It's made of a base of chopped up samosas (savory fried pastries filled with spicy potatoes and peas), and topped with chutney, yogurt, and sev (thin gram flour noodle)	
CHANA CHAAT.	\$10
a delicious street snack made with boiled chickpeas, crispy papdi (whole wheat crackers), onions, tomatoes, yogurt, ground spices & chaat chutney	
DAHI PURI.	\$10
is a popular bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with chickpeas, onions, spices, yougurt and variety of chutneys	

Kids Menu

CHICKEN TENDERS W/ FRIES.	\$10
CHEESE PIZZA.	\$10
SIDE OF FRENCH FRIES.	\$4
VEGGIES AND RICE VG	\$8
Slightly seasoned with salt and pepper, served with basmati rice	
CHICKEN AND RICE.	\$8
Slightly seasoned with salt and pepper, served with basmati rice	

Desserts

GULAB JAMUN 3PC.	\$6
For this classic dessert, fried dough balls made from milk solids and semolina are soaked in a syrup flavored with cardamom, rose water, saffron, and cloves	
RAS MALAI 3PC.	\$7
Made with milk solids, cardamom, sugar and saffron topped with nuts.	
SHAHI KULFI.	\$4
Traditional indian ice cream made with cream, cardamom, sugar, and natural flavors	
CHOCOLATE GANACHE CAKE SLICE.	\$6
STRAWBERRY JUBLIEE CAKE SLICE.	\$6

Naan Rolls

Paratha +	\$1.00
Chicken Boti, Malai Boti, Bihari Boti.	\$11
Beef Bihari, Beef Seekh Kabab.	\$12
Chicken Seekh Kabab.	\$11

featuring one of grill items as the central meat with our house blended chutney's cilantro, onion, and home made mayo in the filling



Indian & Pakistani Food



*Saffron Waco reserves the right to modift menu item and prices without prior notice

254-640-0471

order online ,take out or delivery

www.saffronwaco.com



OPEN TUE-THUR 11:00 AM – 9:00 PM

FRI-SAT 11:00 AM – 10:00 PM

SUN 11:00 AM – 9:00 PM



Vegetable Curry

Served with basmati rice or butter naan

DAAL FRY 	\$13
roasted tri blend lentil curry with a spiced oil topping (vegan)	
PALAK PANEER.	\$16
a blended spinach and paneer dish with a creamy base	
BUTTER PANEER.	\$16
classic butter curry flavor offered with a paneer	
PANEER TIKKA MASALA.	\$16
classic tikka masala flavors offered with a paneer base	
PANEER KARAHI 	\$17
our karahi blended curry with a rich tomato base, sliced onions, bell peppers that is paired with paneer	
VEGGIE KARAHI  	\$15
rich tomato base with a fragrant finishing of green chilies, cilantro, and slivers of ginger (available in vegan option)	
MIXED VEGGIE STIR-FRY 	\$14
cooked with house special masala (vegan)	
VEGGIE CURRY OF THE DAY 	\$14
ask your server (vegan)	

Chicken Curry

Served with basmati rice or butter naan

BUTTER CHICKEN.	\$17
grilled white boneless chicken meat cooked with a lightly spiced rich cashew, tomato, and cream gravy.	
KARAHI CHICKEN 	\$18
Cooked with freshly diced tomatoes, ginger/garlic and coarsely ground traditional herbs tossed and simmer in a wok with white boneless chicken meat.	
CHICKEN TIKKA MASALA.	\$17
cooked with freshly diced tomatoes, bell pepper, ginger/garlic in coarsely ground traditional herbs with white boneless chicken meat.	
BHUNA CHICKEN 	\$18
fried onion and browned gravy curry base with tender pieces of boneless chicken.	

Seafood

Served with basmati rice or butter naan

FISH MASALA.	\$19
Cooked with onion sauce and enriched with fresh tomatoes and all spice	
SHIRMP KARAHI 	\$21
made with a rich tomatoey base and fragrant finishing of green chili peppers, cilantro, and slivers of ginger.	
SHRIMP MASALA.	\$20
Cooked with onion sauce and enriched with fresh tomatoes and all spice	
Lamb Curry	
Served with basmati rice or butter naan	
LAMB CURRY.	\$20
cooked with pureed onion sauce, enriched with fresh tomatoes and robust spices.	
KARAHI LAMB 	\$20
made with a rich tomatoey base and fragrant finishing of green chili peppers, cilantro, and silvers of ginger.	
BHUNA LAMB 	\$20
Indian blend masala based curry with cuts of lamb leg meat.	

Goat Curry

Served with basmati rice or butter naan

KARAHI GOSHT 	\$22
Cooked with freshly diced tomatoes, ginger/garlic and coarsely ground traditional herbs tossed and simmer in a wok with bone-in goat meat.	
DAAL GOSHT.	\$20
our roasted tri blend lentil curry featuring mustard seeds and cuts of bone-in goat meat.	
BHUNA GOSHT 	\$22
Bone-in Goat meat cooked with fried onion and browned gravy curry base with fresh tomatoes, green chili, ginger/garlic, and traditional herbs.	

Beef Curry

Served with basmati rice or butter naan

BEEF NIHARI.	\$17
Beef shank gravy cooked perfectly smooth with herbs Indian spices and topped with finely sliced ginger, lemon and chili	
BEEF KARAHI 	\$19
beef meat made with a rich tomatoey base and fragrant finishing of green chili peppers, cilantro, and silvers of ginger	

BBQ with Saffron Rice

*also available with basmati rice

CHICKEN TIKKA BOTI OR MALAI BOTI W/ SAFFRON RICE.	\$18
BEEF BIHARI W/ SAFFRON RICE.	\$19
CHICKEN OR BEEF SEEKH KABAB W/ SAFFRON RICE.	\$17
CHICKEN BIHARI W/ SAFFRON RICE.	\$18
Biryani n' Rice	
Biryani is a South Asian steamed rice dish that is offers a richly spiced rice base with equally flavorful meat or veggies	
CHICKEN BIRYANI.	\$16
GOAT BIRYANI.	\$22
VEGGIE BIRYANI.	\$13
PLAIN BASMATI RICE.	\$8
SAFFRON RICE.	\$10
SIDE OF BASMATI RICE.	\$4
SIDE OF SAFFRON RICE.	\$6

BBQ and Grill

Served with basmati rice or butter naan

CHICKEN TIKKA (LEG).	\$9
skinless leg quarter marinated in a tenderizing mixture of homemade spices	
CHICKEN TIKKA BOTI, MALAI BOTI.	\$17
boneless chicken marinated in herbs, a homemade spice blend, and cooked over charcoal	
CHICKEN BIHARI KABABS.	\$17
A Pakistani BBQ delicacy of boneless chicken marinated in a spicy homemade masala, very tender pieces of chicken that are barbecued on a grill	
BEEF OR CHICKEN SEEKH KABABS.	\$17
made with minced Beef or chicken marinated in a homemade spice blend and grilled on a tandoor oven	
BEEF BIHARI KABABS.	\$18
A Pakistani BBQ delicacy thin strips of beef marinated in a spicy homemade masala, very tender pieces of beef that are barbecued on a grill	
BEEF TENDERLOIN KABAB 8-10 OZ.	\$25
The tender, juicy, and packed with flavors grilled cubed beef	
GRILLED FISH.	\$22
SAFFRON CHICKEN MIX GRILL PLATTER.	\$40
A combination of tandoori chicken, chicken bihari, chicken seekh kababs, chicken boti and malai boti served with onion.	
SAFFRON MIX GRILL PLATTER.	\$42
A combination of tandoori chicken, beef bihari, beef seekh kababs, chicken boti and malai boti served with onion.	
SERVED WITH SIDE OF BASMATI RICE AND 2 BUTTER NAANS	