

Appetizers

VEGETABLE PAKORAS VE \$6.99

spiced fritter with vegetables such as potatoes and onions, coated in spiced gram flour and deep-fried

PANEER PAKORAS \$12.99

a popular north Indian deep fried snack with a crispy outer layer of gram flour and a soft, moist paneer center

PANEER CHILI BITES \$12.99

deep-fried with natural cheese and coated with spicy breading

VEGETABLE SAMOSA 4PC \$9.99

triangular savory pastry with a potatoes, onion, jalapenos, spices and herbs filling

BEEF SAMOSA 6PC \$9.99

triangular savory pastry with a seasoned ground beef filling

CHICKEN SAMOSA 6PC \$9.99

triangular savory pastry with a seasoned ground chicken filling

CHICKEN OR PANEER 65 🌶️ \$12.99

a spicy deep-fried chicken or paneer dish, the flavor can be attribute to red chilies

ALOO TIKKI 6PC \$10.99

made of boiled potatoes, peas, paneer, and various curry spices in from of a deep fried patty

RAGDA PATTIES VE \$9.99

potato patties (Aloo Tikki) served with a dried peas curry, sweet, spicy and tangy chutneys, and crunchy sev topping

Tandoori Naan

PLAIN NAAN \$2.29

GARLIC NAAN \$3.99

BULLET NAAN \$5.99

made with minced chilies and a toasty sesame seed topping

NUCLEAR NAAN \$5.99

our house specialty naan made with a 3 chili blend, toasted black and white sesame seeds, carom seed powder

CHEESE NAAN \$7.99

PARATHA \$3.99



Chaat

PANI PURI \$7.99

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 \$7.99

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 \$7.99

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 \$7.99

a delicious street snack made with boiled chickpeas, crispy papdi (whole wheat crackers), onions, tomatoes, yogurt, ground spices & chaat chutney

Kids Menu

CHICKEN TENDERS W/ FRIES \$8.99

CHEESE PIZZA \$9.99

SIDE OF FRENCH FRIES \$3.99

VEGGIES AND RICE VE \$6.99

Slightly seasoned with salt and pepper, served with basmati rice

CHICKEN AND RICE \$7.99

Slightly seasoned with salt and pepper, served with basmati rice



Desserts

GULAB JAMUN 3PC \$4.99

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 \$5.99

Made with milk solids, cardamom, sugar and saffron topped with nuts.

KHEER \$4.99

Pudding made by boiling milk, sugar and rice. topped with nuts.

SHAHI KULFI \$3.49

Traditional indian ice cream made with cream, cardamom, sugar, and natural flavors

Naan Rolls

Paratha + \$1.00

Chicken Boti or Malai Boti \$10.99

Beef Boti, Beef Bihari, Beef Seekh Kabab \$11.99

Chicken Seekh Kabab \$10.99

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



254-640-0471



order online ,take out or delivery
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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 \$12.99

roasted tri blend lentil curry with a spiced oil topping (vegan)

PALAK PANEER \$14.99

a blended spinach and paneer dish with a creamy base

BUTTER PANEER \$14.99

classic butter curry flavor offered with a paneer

PANEER TIKKA MASALA \$14.99

classic tikka masala flavors offered with a paneer base

PANEER KARAHI \$16.99

our karahi blended curry with a rich tomato base, sliced onions, bell peppers that is paired with paneer

VEGGIE KARAHI \$14.99

rich tomato base with a fragrant finishing of green chilies, cilantro, and slivers of ginger (available in vegan option)

MIXED VEGGIE STIR-FRY \$11.99

cooked with house special masala (vegan)

VEGGIE CURRY OF THE DAY \$13.99

ask your server (vegan)



Chicken Curry

Served with basmati rice or butter naan

BUTTER CHICKEN \$16.99

grilled white boneless chicken meat cooked with a lightly spiced rich cashew, tomato, and cream gravy.

KARAHI CHICKEN \$17.99

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 \$16.99

cooked with freshly diced tomatoes, bell pepper, ginger/garlic in coarsely ground traditional herbs with white boneless chicken meat.

BHUNA CHICKEN \$17.99

fried onion and browned gravy curry base with tender pieces of boneless chicken.



Seafood

Served with basmati rice or butter naan

Fish Masala \$16.99

Cooked with onion sauce and enriched with fresh tomatoes and all spice

Shrimp Karahi \$18.99

made with a rich tomatoey base and fragrant finishing of green chili peppers, cilantro, and slivers of ginger.

Shrimp Masala \$18.99

Cooked with onion sauce and enriched with fresh tomatoes and all spice

Grilled Fish \$21.99

full grilled pompano fish, marinated with our house spices, grilled on open flames

Lamb Curry

Served with basmati rice or butter naan

Lamb Curry \$18.99

cooked with pureed onion sauce, enriched with fresh tomatoes and robust spices.

Karahi Lamb \$18.99

made with a rich tomatoey base and fragrant finishing of green chili peppers, cilantro, and silvers of ginger.

Bhuna Lamb \$18.99

Indian blend masala based curry with cuts of lamb leg meat.

Goat Curry

Served with basmati rice or butter naan

Karahi Gosht \$19.99

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 \$17.99

our roasted tri blend lentil curry featuring mustard seeds and cuts of bone-in goat meat.

Bhuna Gosht \$19.99

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 \$16.99

Beef shank gravy cooked perfectly smooth with herbs Indian spices and topped with finely sliced ginger, lemon and chili

Beef Karahi \$18.99

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 \$15.99

BEEF BIHARI, BEEF BOTI, W/ SAFFRON RICE \$16.99

CHICKEN OR BEEF SEEKH KABAB W/ SAFFRON RICE \$14.99

CHICKEN TIKKA LEG W/ SAFFRON RICE \$15.99

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 \$15.99

GOAT BIRYANI \$19.99

VEGGIE BIRYANI \$12.99

PLAIN BASMATI RICE \$7.99

SAFFRON RICE \$9.99

SIDE OF BASMATI RICE \$3.99

SIDE OF SAFFRON RICE \$5.99

BBQ and Grill

Served with basmati rice or butter naan

CHICKEN TIKKA (LEG) \$7.99

skinless leg quarter marinated in a tenderizing mixture of yogurt and spices

2 for \$14.00

CHICKEN TIKKA BOTI \$14.99

boneless chicken marinated in herbs, an Indian spice blend, and cooked over charcoal

CHICKEN MALAI BOTI \$14.99

"Malai" means cream and "boti" means a piece of chicken. this dish is known for its creamy, melt-in-the-mouth texture. (Boneless)

BEEF OR CHICKEN SEEKH KABABS \$16.99

made with minced Beef or chicken marinated in an Indian spice blend and grilled on a tandoor oven

BEEF BIHARI KABABS \$17.99

A Pakistani BBQ delicacy thin strips of beef marinated in a spicy homemade masala, yogurt, very tender pieces of beef that are barbecued on a charcoal grill

BEEF TENDERLOIN KABAB \$19.99

The tender, juicy, and packed with flavors grilled cubed beef

BEEF BOTI KABAB \$17.99

SAFFRON GRILL PLATTER \$39.99

Combination of tandoori chicken, beef bihari, beef seekh kababs, chicken boti served with onion.

SERVED WITH SIDE OF BASMATI RICE AND 2 BUTTER NAANS

