

A Journey of Flavor, Story & Soul Inspired by India's Railways

YOUR TICKET TO INDIA **BEGINS HERE**





2 454 E 300 S, Salt Lake City, UT-84111 (385) 267-1949







PRE-STARTERS: EARLY SIGNALS

First bites, full of crunch and color—small signals of the feast ahead.

Mini Poppadams & Chutneys Crispy mini poppadams with mint and mango chutneys.	\$8.00 V
Paani Puri	\$9.00 V
Crisp semolina shells filled with spiced potato, sprouts, cucumber & onion—bursting with tangy tamarind-mint water.	
Dahi Puri \$1	0.00 VEG
Crunchy puris topped with potato, sprouts, sweet yogurt, chutneys & sev—a sweet-spicy explosion.	
SamosasVegetabl	e - \$9.00
Lamb Kheemo	a – \$12.00
Golden pastry pockets with spiced potato or minced lamb, served with chutneys.	

STARTERS: SIGNALS

Hearty street food favorites & small plates—share or savor solo.

Naan & Dips	\$13.00 VFG
Tandoor naan with beet hummus, cucumber raita & kachumber salsa.	
Samosa Chaat	\$12.00 VEG
Crisp samosas draped in yogurt, chutneys & crunchy sev.	
Railway Veg Cutlets	\$12.00 VEG
Golden beet & veggie patties with tangy chutneys.	
Chilli Cheese Toast	\$11.00 VEG
Buttery toast topped with melty cheese, peppers & chili flakes.	
Cauliflower Manchurian	\$15.00 V
Crispy cauliflower tossed in fiery Indo-Chinese garlic-chili sauce.	
Chicken 65	\$16.00
Crisp South Indian chicken with curry leaves & chilies.	
Tandoori Cheese Broccoli	\$15.00 VEG GF
Charred broccoli in spiced yogurt, finished with cheesy drizzle.	

Grilled paneer or chicken wrapped in flak	Paneer - \$13.00 Veg Chicken - \$15.00 ky paratha with peppers & mint chutney.
Chicken Tikka Kebab Tender tandoori chicken, smoky & spiced	\$18.00 GF
Paneer Apricot Kebab Paneer stuffed with apricot chutney—gri	\$17.00 VEG GF lled, sweet & savory.
Burrata Street Chaat Creamy burrata meets tangy tamarind c	haat & crisp sev.
Amritsari Fish & Chips Spiced fried fish with curried tartar & swe	eet potato fries. \$17.00
Tandoori Lamb Chops Juicy lamb chops layered with smoky spice	\$28.00 GF

DINING CAR MAINS

The heart of the journey—regional classics and modern signatures, cooked with soul.

CURRIES FROM THE ROUTE

Timeless curries from across India—each rich with spice and story.

Vegan Malai Kofta Lentil-potato dumplings in cashew cream curry.	\$19.00 V
Saag Paneer Grilled paneer in velvety spiced spinach.	\$19.00 VEG GF
Paneer Butter Masala Paneer in creamy tomato-fenugreek curry.	\$19.00 VEG GF
Kolhapuri Sabzi	\$19.00 V
Chicken Tikka Masala Charred chicken in creamy tomato masala.	\$20.00 GF
Old Delhi Butter Chicken Slow-simmered chicken in silky garam masala sauce.	\$21.00
Malabar Fish Curry Coastal curry with tamarind, coconut & curry leaves.	\$25.00 GF

Bengali Shrimp Curry	\$26.00 GF
Prawns in mustard-fenugreek gravy with chili heat.	
Lamb Shank Rogan Josh	\$29.00 GF
Tender lamb shank in Kashmiri chili-saffron curry.	

SOUTHBOUND SPECIALTIES

Crisp, spiced favorites from the griddles and coasts of South India.

Classic Masala Dosa	\$16.00 GF
Crisp rice-lentil crepe with turmeric potatoes, chutneys & sambar.	
Chicken Tikka Dosa	\$18.00 GF
Tandoori chicken wrapped in golden dosa with cooling chutney.	
Asparagus Uthappam	\$16.00 GF
Savory rice pancake with asparagus, onion & chilies.	

THE BIRYANI EXPRESS

Fragrant rice slow-steamed in sealed pots layered with flavor and history. Served with yogurt raita.

Saffron Fruit & Nut Biryani	\$19.00 VEG
Veggies with saffron basmati, raisins & cashews.	
Hyderabadi Chicken Biryani	\$21.00
Charred chicken, masala rice, fried onions & saffron.	
Nawabi Lamb Biryani	\$24.00
Slow-cooked lamb sealed with spiced rice & caramelized onions.	

THE BREAD BOX

Fresh from the tandoor—pillowy, charred, and perfect for sharing.

Classic Naan	\$3.00	Chili Cheese Naan	\$6.00
Garlic Naan	\$4.00	Sweet Nutty Naan	\$6.00
Garlic Cheese Naan	\$6.00	Bread FlightChoice of any 3 breads—p	

SWEET DEPARTURES

Fusion sweets and classic indulgences—the perfect finale to your journey.

Gulab Jamun Cheesecake Creamy cheesecake with biscoff crust, crowned with gulab jamun & ice cream. Our Signature Dessert.	\$10.00
FaloodaLayered rose milk, vermicelli, basil seeds & ice cream.	\$10.00
Chai Crème Brulee	\$9.00
Mango-coconut Panna Cotta	\$9.00
Sweet Ending Flight (for 2) Any 2 desserts, paired with masala chai or coffee—made for sharing.	\$20.00

THE CHAI STOP

Slow-brewed, spice-kissed, and made to linger nostalgic sips for every traveler.

Ginger Cardamom Chai Spiced, bold, soul-soothing.	\$5.00
Madras Filter Coffee	\$5.00
Mango Lassi	\$6.00
Rose Lassi	\$6.00
Chai Flight (for 2) A duo of chai and filter coffee, served with Parle-G biscuits for dipping.	\$11.00
Add Sweet Lassi Float	+\$3.00

THANK YOU FOR DINING AT

CENTRA BY SAFFRON VALLEY

Your journey means the world to us. Every plate you enjoyed was inspired by the soulful flavors, stories, and spirit of India's railways.

Until Your Next Stop... YOUR TICKET TO INDIA AWAITS.

CENTRAL BY SAFFRON VALLEY

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