



Award winning Indian Cuisine

For over 17 years, Saffron Valley has introduced Utah to the richness and warmth of Indian cuisine – timeless classics regional flavors, and food meant to be shared

We welcome you to enjoy the difference.



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# STREET EATS & SMALL PLATES

Inspired by India's vibrant street food culture, shareable favorites are the perfect way to begin your meal.

|                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| <b>Amritsari Fish</b> .....                                                                              | <b>12</b> |
| <i>Punjabi style fried fish with vibrant seasoning.</i>                                                  |           |
| <b>Chicken 65</b> ★ .....                                                                                | <b>12</b> |
| <i>Crispy South Indian chicken tossed with curry leaves, garlic, and chilies.</i>                        |           |
| <b>Vegetable Samosas</b> (VG) .....                                                                      | <b>8</b>  |
| <i>Golden pastry filled with seasoned potatoes and peas. Served with mint and tamarind chutneys.</i>     |           |
| <b>Paneer Kati Roll</b> (VG) .....                                                                       | <b>12</b> |
| <i>Grilled paneer, fresh vegetables, and mint chutney wrapped in warm flatbread.</i>                     |           |
| <b>Chicken Kati Roll</b> ★ .....                                                                         | <b>14</b> |
| <i>Grilled chicken, fresh vegetables, and mint chutney wrapped in warm flatbread.</i>                    |           |
| <b>Samosa Chaat</b> (VG) ★ .....                                                                         | <b>10</b> |
| <i>Warm vegetable samosas topped with chickpeas, yogurt, mint and tamarind chutneys, and crispy sev.</i> |           |
| <b>Pani Puri</b> (VG) .....                                                                              | <b>10</b> |
| <i>Crisp semolina shells filled with spiced potatoes and chickpeas, served with tangy mint water.</i>    |           |
| <b>Dahi Puri</b> (VG) .....                                                                              | <b>10</b> |
| <i>Crisp puris filled with potatoes, yogurt, mint and tamarind chutneys, finished with crispy sev.</i>   |           |
| <b>Vegetable Pakoras</b> (VG) .....                                                                      | <b>10</b> |
| <i>Seasonal vegetables in a crisp chickpea batter, served with mint chutney.</i>                         |           |
| <b>Chicken Pakoras</b> .....                                                                             | <b>12</b> |
| <i>Tender chicken in a crisp chickpea batter, served with mint chutney.</i>                              |           |

# FROM THE TANDOOR

Marinated with yogurt, fresh herbs, and aromatic spices, then roasted in our traditional clay oven.  
Served with mint chutney.

|                                                                                  |           |
|----------------------------------------------------------------------------------|-----------|
| <b>Chicken Tikka</b> (GF) ★ .....                                                | <b>17</b> |
| <i>Boneless chicken marinated in yogurt, garlic, and aromatic spices.</i>        |           |
| <b>Hariyali Chicken</b> (GF) .....                                               | <b>17</b> |
| <i>Boneless chicken marinated with cilantro, mint, spinach, and fresh herbs.</i> |           |
| <b>Tandoori Chicken</b> (GF) .....                                               | <b>17</b> |
| <i>Bone-in chicken marinated in yogurt and traditional spices.</i>               |           |
| <b>Apricot Paneer Kebab</b> (GF) .....                                           | <b>16</b> |
| <i>Fresh paneer marinated with aromatic spices and apricot.</i>                  |           |
| <b>Tandoor Platter</b> (GF) .....                                                | <b>24</b> |
| <i>A selection of our signature tandoori specialties.</i>                        |           |

Please inform your server of any food allergies or dietary needs. Our kitchen uses ingredients that contain or may come into contact with common allergens, and cross-contact may occur.

# BUILD YOUR CURRY

## YOUR CURRY. YOUR WAY.

Choose your favorite protein, signature sauce, and spice level to create a curry that's uniquely yours.

### STEP 1 - CHOOSE YOUR PROTEIN

|                 |    |
|-----------------|----|
| Vegetables..... | 16 |
| Paneer.....     | 17 |
| Tofu .....      | 17 |
| Chicken .....   | 18 |
| Lamb .....      | 19 |
| Goat .....      | 20 |
| Fish .....      | 19 |
| Shrimp .....    | 19 |

### STEP 2 - CHOOSE YOUR SIGNATURE SAUCE

- Tikka Masala (GF)

Our signature tomato and cream curry.
- Coconut Korma (GF) (Contains Nuts)

A velvety coconut and cashew curry with aromatic spices.
- Saag(GF)

Slow-cooked spinach with ginger, garlic, and warming spices.
- Kadai (GF) 

Bell peppers, onions, tomatoes, and freshly ground spices.
- Chettinad (GF) 

A bold South Indian curry with roasted spices, curry leaves, and black pepper.
- Vindaloo (GF) 

A vibrant Goan curry with tangy spices and a lingering heat.
- Cilantro (GF)

A fresh herb curry with cilantro, mint, and green chilies.

### STEP 3 - CHOOSE YOUR SPICE LEVEL

Mild - Medium - Spicy - Fire

# CLASSIC CURRIES

## HOUSE FAVORITES

Authentic Indian curries crafted with time-honored recipes and freshly ground spices.

- Butter Chicken (GF) 

.....18

Tender chicken simmered in our signature tomato, butter, and cream sauce.
- Lamb Rogan Josh (GF).....

.....19

Slow-braised lamb in a fragrant Kashmiri-style curry.
- Malabar Fish Curry (GF).....

.....19

Fresh fish simmered in a South Indian coconut curry with curry leaves.
- Goat Pepper Masala (GF)  

.....20

Slow-cooked bone-in goat with ginger, garlic and black pepper.
- Channa Masala (GF) (V).....

.....16

Chickpeas slow-simmered with tomatoes, onions, and warming spices.
- Dal Tadka (GF) (VG).....

.....16

Yellow lentils finished with garlic, cumin, and fresh herbs.
- Aloo Gobi (GF) (V).....

.....16

Cauliflower and potatoes sauteed with tomatoes, turmeric, and aromatic spices.
- Mutter Paneer (GF) (VG).....

.....17

Fresh paneer and green peas in a lightly spiced tomato curry.
- Vegan Malai Kofta (V) (Contains Nuts).....

.....17

Vegetable dumplings served in a rich cashew and tomato curry.

· All curries are served with basmati rice

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## BIRYANIS

*Basmati rice layered with herbs, spices, and your choice of protein, slow-cooked.  
Served with cucumber raita.*

**Vegetable Biryani** (GF) (VG).....**16**  
*Seasonal vegetables layered with fragrant basmati rice and aromatic spices.*

**Paneer Biryani** (GF) (VG).....**17**  
*Fresh paneer, herbs, and fragrant basmati rice slow-cooked together.*

**Chicken Biryani** (GF) ★.....**18**  
*Tender chicken layered with fragrant basmati rice, herbs, and traditional spices.*

**Lamb Biryani** (GF).....**19**  
*Slow-cooked lamb layered with fragrant basmati rice and aromatic spices.*

**Goat Biryani** (GF).....**20**  
*Slow-cooked bone-in goat layered with fragrant basmati rice and aromatic spices.*

## DOSAS

*Traditional South Indian crêpes made from fermented rice and lentil batter.  
Served with sambar, chutneys .*

**Masala Dosa** (GF)(VG).....**15**  
*Our signature crisp dosa filled with seasoned potatoes and aromatic spices.*

**Mysore Masala Dosa** (GF)(VG) ★.....**15**  
*Layered with spicy Mysore chutney and filled with our signature potato masala.*

**Ghee Dosa** (GF)(VG).....**15**  
*A crisp traditional dosa finished with clarified butter.*

**Paneer Dosa** (GF)(VG).....**16**  
*Fresh paneer and aromatic spices wrapped in a crisp dosa.*

**Chicken Tikka Dosa** (GF).....**17**  
*Our signature chicken tikka wrapped in a crisp dosa.*

## INDO-CHINESE

*Bold Indo-Chinese favorites inspired by Kolkata's vibrant culinary traditions.*

**Gobi Manchurian** (V) ★.....**16**  
*Crispy cauliflower tossed in our signature Manchurian sauce.*

**Chili Chicken** ★.....**17**  
*Crispy chicken tossed with onions, peppers, garlic, and green chilies.*

**Hakka Noodles**  
*Wok-tossed noodles with vegetables, garlic, soy, and aromatic seasonings.*

**Vegetable** ..... **15**  
**Egg** ..... **16**  
**Chicken** ..... **17**

**Fried Rice**  
*Wok-fried rice with vegetables, garlic, soy and aromatic seasonings.*

**Vegetable** ..... **15**  
**Egg** ..... **16**  
**Chicken** ..... **17**

## TANDOOR BREADS

*Freshly baked to order in our traditional clay oven.*

**Butter Naan** .....**4**  
*Traditional hand-stretched naan.*

**Garlic Naan** .....**4.5**  
*Finished with fresh garlic, cilantro, and butter.*

**Garlic Cheese Naan** .....**5**  
*Stuffed with melted cheese and finished with fresh garlic.*

**Chili Cheese Naan** .....**5**  
*Melted cheese with fresh green chilies.*

**Sweet Nutty Naan** (Contains Nuts).....**5.5**  
*Filled with nuts, raisins, and coconut.*

**Tandoori Roti** .....**4**  
*Traditional whole wheat flatbread.*

**Bread Flight** .....**13**  
*Choose any three of your favorite breads.*

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# HOUSE ACCOMPANIMENTS

Complete your meal with our signature accompaniments.

|                              |   |
|------------------------------|---|
| Basmati Rice .....           | 4 |
| Yogurt Cucumber Raita .....  | 4 |
| Mixed Vegetable Pickle ..... | 3 |
| Papadum (2 Pcs).....         | 3 |
| Mint Chutney .....           | 3 |
| Tamarind Chutney .....       | 3 |
| Sweet Mango Chutney .....    | 3 |
| Coconut Chutney .....        | 3 |
| Tomato Chutney .....         | 3 |
| Sambar .....                 | 4 |
| Cut Onion Salad .....        | 3 |

## BEVERAGES

|                                                                                     |     |
|-------------------------------------------------------------------------------------|-----|
| Mango Lassi .....                                                                   | 5.5 |
| The timeless classic made with ripe mangoes, creamy yogurt, and a hint of cardamom. |     |
| Masala Chai .....                                                                   | 4.5 |
| Traditional Indian tea brewed with milk and aromatic spices.                        |     |
| Indian Coffee .....                                                                 | 4.5 |
| South Indian-style coffee.                                                          |     |
| Coke Products .....                                                                 | 3.5 |
| Sparkling Water .....                                                               | 3.5 |

## DESSERTS

Classic Indian desserts and thoughtfully crafted house creations to end your meal.

|                                                                      |   |
|----------------------------------------------------------------------|---|
| Gulab Jamun ★ .....                                                  | 6 |
| Soft milk dumplings served warm in fragrant cardamom syrup.          |   |
| Kheer (Rice Pudding) (Contains Nuts).....                            | 6 |
| Creamy rice pudding simmered with cardamom, saffron, and pistachios. |   |
| Kulfi (Contains Nuts).....                                           | 7 |
| Traditional Indian ice cream. Choose Mango or Pistachio.             |   |

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# MOHABBAT

## A Three-Course Tasting for Two

Mohabbat means love—a celebration of connection, conversation, and the simple joy of sharing a meal.

Whether you're celebrating an anniversary, planning a date night, or simply making time for one another, Mohabbat invites you to slow down and savor an evening together.

### FIRST COURSE — ONE STREET EAT TO SHARE

Choose one: Vegetable Samosas • Chicken Pakoras

### SECOND COURSE

Choose any two Classic Curries — served with fragrant basmati rice and two butter naans.

### THIRD COURSE — ONE DESSERT TO SHARE

Choose one: Gulab Jamun • Kheer (Rice Pudding)

**\$55** per couple

Premium proteins available as upgrades.

# DAILY LUNCH BUFFET

Experience a rotating selection of Saffron favorites, freshly prepared each day.  
Available at participating locations.

## TUESDAY – FRIDAY

Adults ..... 19.99  
Kids (5–12)..... 14.99

## SATURDAY – SUNDAY

Adults ..... 21.99  
Kids (5–12)..... 16.99

Buffet prices may vary during holidays and special occasions.



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