

# SOUPS

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## LENTIL SOUP (v) - 20

Yellow lentil soup, flavored with toasted cumin & coriander

## TOMATO CORIANDER (v) - 20

Cream of tomato soup, flavored with fresh coriander

## CHICKEN & MUSHROOM - 20

Creamed chicken & mushroom soup, flavored with garlic & black pepper

## ZAFRAN YAKHNI SHORBA NEW - 22

Rich lamb broth with potatoes, flavored with whole spices & finished with cream & coriander

# SALADS

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## 🍷 FETA & ROCKET (v) - 26

Crumbled feta & wild rocket with a balsamic honey dressing

## GREEN TOSSED (v) - 22

Mixed lettuce, cherry tomatoes & cucumber with a lemon & sumac dressing

## KACHUMBER (v) - 16

Chopped tomatoes, cucumber & onions with a hint of lemon & black salt

# APPETISERS

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## DAHEE KEBAB (v) - 29

Deep-fried yoghurt  
& coriander dumplings

## ALOO TIKKIA (v) - 20

Potato cutlet, pan-fried served on  
a bed of chickpea masala

## PAPDI CHAAT (v) - 20

Flour pastries & spiced mashed potatoes,  
topped with sweet yoghurt, tamarind &  
mint chutney & pomegranate

## SAMOSA (v) - 20

Savoury pastry stuffed with  
potato & green peas

## ONION PAKORA (v) NEW - 20

Deep-fried mix of onion & gram flour  
flavored with curry leaves & fennel

## RAWA FISH FRY (s) NEW - 29

White fish coated with dried coconut & rawa,  
deep-fried & served with tomato chilli chutney

# KEBABS

## THE ZAFRAN FEAST **(S)** NEW - 169

Murgh Anari Seekh, Bhatti Chicken, Chicken Malai Tikka, Raan Zafran, Fish Mustard Tikka & A/jwaini Prawns

### **(V)** KEBAB PLATTER - 95

Murgh Malai Tikka, Chicken Tikka, Bhatti Murgh & Murgh Anari Seekh

### **(V)** BHATTI CHICKEN - 50

Boneless chicken marinated in yoghurt, cinnamon, cloves & star anise

### CHICKEN TIKKA - 50

Boneless chicken, marinated in yoghurt, Kashmiri chilli & tandoori masala

### **(V)** CHICKEN MALAI TIKKA - 50

Boneless chicken marinated in cashew nut, cream & cheese, flavored with green cardamom

### **(V)** TANDOORI CHICKEN HALF / WHOLE - 37 / 58

Bone-in chicken marinated overnight in yoghurt, Kashmiri chilli & garam masala

### MURGH ANARI SEEKH NEW - 50

Chicken minced kebab flavored with pomegranate, onion, coriander, turmeric & ginger

### RAAN ZAFRAN NEW - 83

Braised leg of baby lamb flavored with masalas & finished in the tandoor

### LAMB BARRAH - 83

Baby lamb chops marinated in chilli, cumin & garam masala

### RAMPURI SEEKH - 55

Minced lamb seasoned with coriander, cumin & garam masala

**(S)** seafood **(V)** vegetarian **(S)** signature dish

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# KEBABS SEAFOOD

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## **S** TANDOORI KING PRAWNS (s) - 116

King prawns marinated in lemon, turmeric & tandoori masala

## AJWAINI PRAWNS (s) **NEW** - 85

Prawns marinated in tandoori masala flavored with carom seeds

# KEBABS VEGETARIAN

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## **S** VEGETARIAN KEBAB PLATTER (v) - 79

Tandoori Aloo, Paneer Tikka & Tandoori Broccoli

## PANEER TIKKA (v) **NEW** - 48

Cottage cheese & bell peppers marinated with labneh, Kashmiri chili & mustard oil

## TANDOORI SUBZ (v) **NEW** - 39

A mix of bell pepper, onion, apple & pineapple marinated with pickle, labneh & tandoori masala

## CORN & SPINACH KEBAB (v) **NEW** - 35

Grilled corn & spinach patties flavored with ginger, green chili & coriander

## TANDOORI BROCCOLI (v) - 37

Broccoli marinated with cashew nut, cream & cheese flavored with cardamom

## **S** TANDOORI ALOO (v) - 32

Potatoes mash, cashew nut, ginger & coriander stuffed in potato barrels

(s) seafood (v) vegetarian **S** signature dish

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# MAIN COURSE CURRIES

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## 🍛 ZAFRAN CHICKEN CURRY - 48

Boneless chicken cooked in a yoghurt, red chilli & turmeric gravy, flavored with garam masala

## DHABE KA MURGH **NEW** - 52

Boneless chicken cooked with onion, whole spices & yoghurt

## 🍛 BUTTER CHICKEN - 53

Chicken tikka cooked in a tomato & cashew nut gravy, flavored with dried fenugreek leaves

## CHICKEN TIKKA MASALA - 51

Chicken tikka cooked in tomato & onion gravy, flavored with dried fenugreek leaves

## PEPPER CHICKEN - 51

Boneless chicken cooked with onion, tomato, curry leaves, mustard seeds & fennel

## 🍛 LAL MAAS - 58

Boneless lamb cooked in an onion, tomato & Kashmiri chilli gravy, flavored with aromatic spices

## GOSHT NIHARI **NEW** - 59

Classic boneless lamb curry cooked with whole spices, onion & mustard oil

## GOSHT KAIRI KA KHEEMA **NEW** - 59

Lamb mince cooked with onion, tomatoes, coriander, chilli, turmeric & flavored with raw mango

## PRAWN COCONUT CURRY (S) - 64

Bengali style prawn curry with mustard & coconut

## 🍛 PRAWN MASALA (S) **NEW** - 63

Prawns cooked in tomato & onion gravy, flavored with dried fenugreek leaves

## FISH CURRY (S) - 47

White fish in a tomato & tamarind gravy, tempered with mustard seeds & curry leaves

(S) seafood (V) vegetarian 🍛 signature dish

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# MAIN COURSE VEGETARIAN

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## KADHAI PANEER (v) NEW SIDE / MAIN - 20 / 37

Cottage cheese cooked in tangy tomato onion masala with crushed coriander seeds

## PANEER MAKHANI (v) SIDE / MAIN - 20 / 37

Cottage cheese cooked in a makhani gravy

## PALAK PANEER (v) SIDE / MAIN - 20 / 37

Cottage cheese cooked in a spinach gravy, tempered with cumin & garlic

## ALOO BHUKARA

### KOFTA (v) NEW SIDE / MAIN - 20 / 38

Potatoes, bell pepper & plum dumplings cooked in a tomato & cashew nut gravy

## ALOO MASALA (v) SIDE / MAIN - 19 / 25

Sautéed potatoes cooked in a tangy masala, tempered with dried coriander, cumin, dried red chillies & curry leaves

## MIRCH BAIGAN

### KA SALAN (v) NEW SIDE / MAIN - 21 / 38

Eggplant & green chillies cooked in a peanut, sesame, coconut & tamarind gravy with a hint of jaggery

## HOME-STYLE BHINDI

### MASALA (v) NEW - SIDE / MAIN - 20 / 37

Stir-fried okra with onion, tomatoes, turmeric, amchur & coriander

## GOBHI MUTTER (v) SIDE / MAIN - 19 / 25

Sautéed cauliflower & green peas cooked in a tomato & onion masala

## SUBZ MASALA (v) SIDE / MAIN - 19 / 29

Mixed vegetables cooked in onion, tomato & spices & flavored with garam masala

## DAL ZAFRAN (v) - 28

Slow-cooked black lentils

## DAL TADKA (v) - 25

Stewed yellow lentils tempered with onion, tomato, cumin & fresh coriander

(s) seafood (v) vegetarian (d) signature dish

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# BIRYANI & RICE

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## CHICKEN ZAFRAN BIRYANI - 59

Boneless chicken cooked in saffron basmati rice, flavored with mace & cardamom

## LAMB BIRYANI - 61

Boneless lamb cooked in saffron basmati rice, flavoured with black pepper, mace & cardamom

## PRAWN BIRYANI (s) - 72

Prawns cooked in saffron basmati rice, flavoured with mace, cardamom & carom seeds

## VEGETABLE BIRYANI (v) - 47

Seasonal vegetables cooked in saffron basmati rice

## BIRYANI RICE (v) - 20

Saffron basmati rice with caramelised onion & spices

## VEGETABLE PULAO (v) - 20

Sautéed vegetables with saffron basmati rice

## MUSHROOM PULAO (v) - 20

Basmati rice with mushroom & coriander

## JEERA PULAO (v) - 16

Basmati rice with cumin & coriander

## PLAIN RICE (v) - 16

Basmati rice

# BREADS

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## NAAN ZAFRAN (v) GREAT TO SHARE - 29

Family size Naan

## NAAN (v) - 8

Bread made from refined flour  
Plain / Butter / Garlic

## TANDOORI ROTI (v) - 6

Made from whole wheat flour

## LACHHA PARATHA (v) - 8

Whole wheat layered bread

## MINT PARATHA (v) 8

Whole wheat layered bread with mint

## STUFFED KULCHA (v) - 11

Stuffed bread made from refined flour  
Cheese / Paneer / Onion / Potato

# SIDES

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## MIXED RAITA (v) - 15

## CUCUMBER RAITA (v) - 15

## BOONDI RAITA (v) - 15

## PLAIN YOGHURT - 12

(S) seafood (v) vegetarian (G) signature dish

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# DESSERTS

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## DESSERT PLATTER (v) NEW - 33

Selection of Desserts: Flourless Chocolate Cake, Gajar Halwa, Rasmalai, Phirni, Fresh Fruits

## FLOURLESS CHOCOLATE CAKE (v) NEW - 20

Dark chocolate cake made with egg & sugar served with caramel crumble

## MANGO MALAI KULFI (v) NEW - 20

Home-made Indian ice cream with condensed milk, cream, mango puree & cardamom

## ZAFRAN PHIRNI (v) NEW - 20

Traditional rice pudding made with milk, saffron, sugar & pistachio

## RASMALAI (v) NEW - 20

Cottage cheese dumplings with pistachio in flavored milk

## GAJAR HALWA (v) - 20

Carrots cooked in sweetened milk

## GULAB JAMUN (v) - 20

Deep-fried cottage cheese dumplings in sugar syrup

(s) seafood (v) vegetarian  signature dish

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# SPECIALTY BEVERAGES

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LEMON & MINT - 20

FRESH LIME SODA - 13

LEMON ICED TEA - 20

🍷 ROSE LEMONADE - 20

🍷 KASHMIR'S DEW - 20

Fresh strawberry, lemon & mint

🍷 WATERMELON & MINT SMASH - 20

Watermelon, rose, lemon & mint

MANGO PASSION - 20

Mango, passion fruit & lemon

KIWI MOJITO - 20

Kiwi, mint, lemon & soda

GINGER LIMEADE **NEW** - 20

Ginger, lime juice & soda

VERY BERRY - 20

Mixed berries, mint, lemon & soda

APPLE CINNAMON TWIST **NEW** - 20

Apple juice, cinnamon & lime

JAL JEERA SODA - 20

Mint, cumin, jal jeera masala, lemon & soda

LASSI - 20

Traditional blended yoghurt drinks with a choice of:

Mango / Sweet / Salted / Masala / Mint

(S) seafood (V) vegetarian 🍷 signature dish

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شاي اخضر  
GREEN TEA



شاي اسود  
BLACK TEA



شاي ماسالا  
MASALA TEA



اسپريسو  
ESPRESSO



كابوتشينو  
CAPPUCCINO

# HOT BEVERAGES

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## TEA

MASALA - 16

BLACK - 16

GREEN - 16

## COFFEE

ESPRESSO - 15

DOUBLE ESPRESSO - 21

AMERICANO - 17

CAPPUCCINO - 17

# DRINKS

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## FRESH JUICES - 18

Mango / Orange / Watermelon / Pineapple

## SODAS - 13

Pepsi / Diet Pepsi / 7 Up / Diet 7 Up /  
Mirinda / Mountain Dew

## WATER

LOCAL STILL WATER S/L - 8 / 13

IMPORTED STILL WATER S/L - 15 / 19

SPARKLING WATER S/L - 16 / 21

(S) seafood (V) vegetarian (C) signature dish

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