




*Welcome to*  
**Zaffran**

Indian Speciality Restaurant



# Mocktails

-  **Potli Zayka** 300  
Indian aroma infused sparkling water, flavored with coconut syrup and garnished with spiced potli treasure.
  
-  **Mamidikaya-65** 300  
A rare combination of pickle and green chili balanced with fresh mango juice.

ñ-nuts • vegetables • non-vegetarian p-pork š-signature dish j spicy ©

InBalance

\* Taxes and service charges as applicable



## Zaffrani Cola Khatta

300

A special blend of sweet and tangy drink prepared from black currant crush, coriander and freshly squeezed lime juice.



## Seb Adraki Chaska

300

A refreshing drink with hint of cinnamon, crushed ginger and apple chunks topped with ginger ale.

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## Amrud-Tini 300

An exotic drink with a hint of mint and red hot tabasco in guava juice with tangy twist of lime .



## Andaz-E-Anaanass 300

A fantastic tropical drink flavored with muddled pineapple, cinnamon and curry leaves, finished with fresh pineapple juice.

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# Shuruwat

KABAB FROM THE TANDOOR

● Mirchwale Paneer Tikka 600

Charcoal broiled cottage cheese marinated with red chilli served with mint chutney.

● Subz Ke Shikampuri 600

Minced vegetables patty stuffed with yoghurt and cheese, served with mint chutney.

ñ-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙

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## Baby Corn Champ 600

Baby corn sautéed with broiled Indian spices, cooked on hot griddle.



## Malai Ki Phool ñ 600

Broccoli and cauliflower marinated with cardamom, cheese cream and yoghurt, cooked in clay oven

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## Zaffrani Subz Platter ñ 800

Tandoori char broiled baby potato, cauliflower, broccoli and paneer tikka.



## Dahi Ki Tikki 500

Spicy hung curd and nuts tikka, cooked on griddle.

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## Anjeer Akhrot Ke Seekh ♥

600

ñ

Fig and walnut skewers,  
broiled in tandoor.



## Atishi Jhinga

900

Charcoal broiled jumbo  
prawns marinated in Jodhpuri  
mirch and traditional Indian  
spices.

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## Tawa Machli

700

Grilled and marinated river salmon in traditional roasted Indian spices.



## Tandoori Pomfret

1500

Pomfret marinated with ginger garlic and Indian spices, cooked in clay oven.

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## Ajwaini Mahi 700

River salmon marinated with carom seeds, ginger and garlic and cooked in charcoal tandoor.




## Patra Ni Machli 700

River salmon marinated with fresh coriander paste, ground spices and wrapped in banana leaf, cooked on griddle

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● Saundra-E- Khazana 1300

Tandoori seafood platter with a combination of pomfret, prawn and river salmon.

● Zaffrani Murg Tikka 600

Chicken marinated with cardamom yellow, chilli cheese, hung curd and infused saffron.

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● Murg Malai Tikka **ñ** 600

Cardamom, mace, hung curd and cheese marinated boneless chicken, cooked in tandoor.

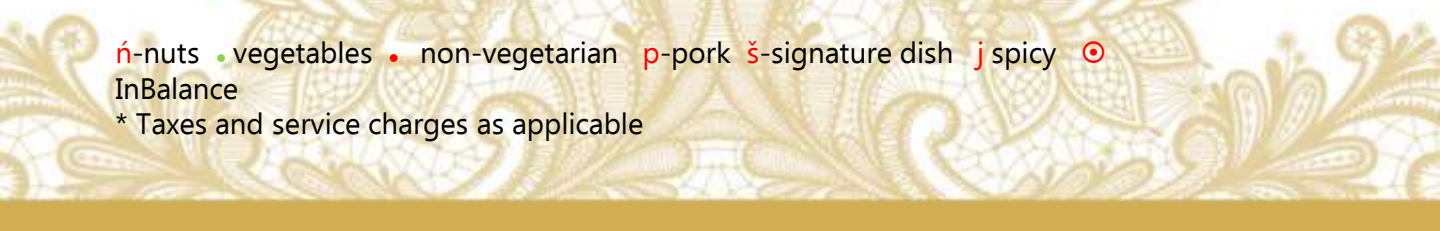
● Tangdi Kabab **ñ** 700


Charcoal broiled chicken drumstick marinated with Indian spices and cooked in clay oven.

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● Gilafi Sheekh Kabab 700

Lamb minced skewers coated with bleeper cooked in tandoor with Indian spices.


● Zaffrani Royal Platter **š** 1500

A concoction of assorted non veg with prawn, fish, chicken and lamp roasted in clay oven.

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# Shorba


● Subz Badami Shorba **ñ** 400  
Almond flavoured vegetables  
broth.

● Tomato Pudina Shorba 400  
Tomato and mint broth  
enhanced with dash of lemon  
juice.

ñ-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙

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• Murg Zaffrani Shorba 400  
Saffron and black pepper  
infused chicken broth.

• Marag Shorba 400  
Traditional style hyderabadi  
spicy lamb soup.

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# From the Kitchen

## ● Bhuna Subz Palak 550

Tempered vegetables in cumin, garlic, spinach and traditional spices.

## ● Aloo Dum Benarasi ñ 500


Stuffed potato in saffron flavoured cashew gravy.

ñ-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙

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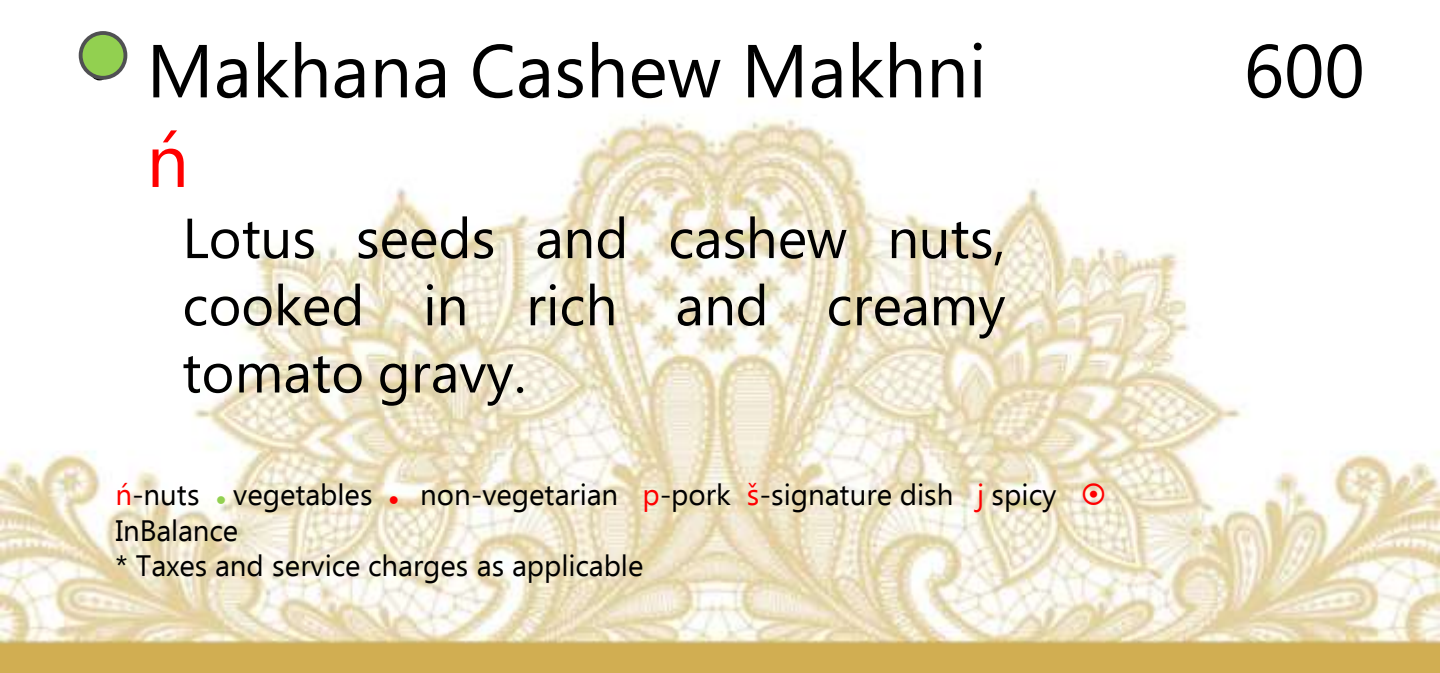
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- Khumb Methi Malai **ñ** 600  
Button mushroom cooked with cashew and fenugreek gravy


- Makhana Cashew Makhni **ñ** 600  
Lotus seeds and cashew nuts, cooked in rich and creamy tomato gravy.

ñ-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙

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






**Gobi Mutter Adhraki** 550

Seasonal cauliflower finished with green peas and ginger.




**Kubani Bhara Kofta**  650

Our signature preparation of apricot stuffed dumpling, cooked in rich gravy.

-nuts  vegetables  non-vegetarian  p-pork  š-signature dish  j spicy 

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● Paneer Anardana **ñ** 625  
Cottage cheese cooked with  
onion tomato and  
pomegranate gravy.

● Paneer Aap Ki Pasand **ñ** 625  
All-time favorite cottage  
cheese preparation as per the  
gravy of your choice (Kadhai,  
Makhni, Lababdar, Palak)

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● Lehsuni Dal Tadka 550

Yellow lentil tempered with garlic, ground spices and cumin.

● Bhindi Jaipuri 500


Deep fried okra with broiled Indian spices and gram flour.

● Dal Makhani 550

Overnight cooked black lentil with Kashmiri chilli tomato puree and cream butter fenugreek leaves..

ñ-nuts ●vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙  
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● Tandoori Pomfret Masala **ń** 900  
**j**

Whole tandoori pomfret cooked in onion tomato scented gravy.


● Lobster Masala **š j** 1500


Indian spices marinated lobster cooked with onion tomato gravy.

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● Murgh Handi Lazeez **ñ** 600

Chicken pieces cooked in rich saffron gravy enhanced with brown garlic and cardamom.

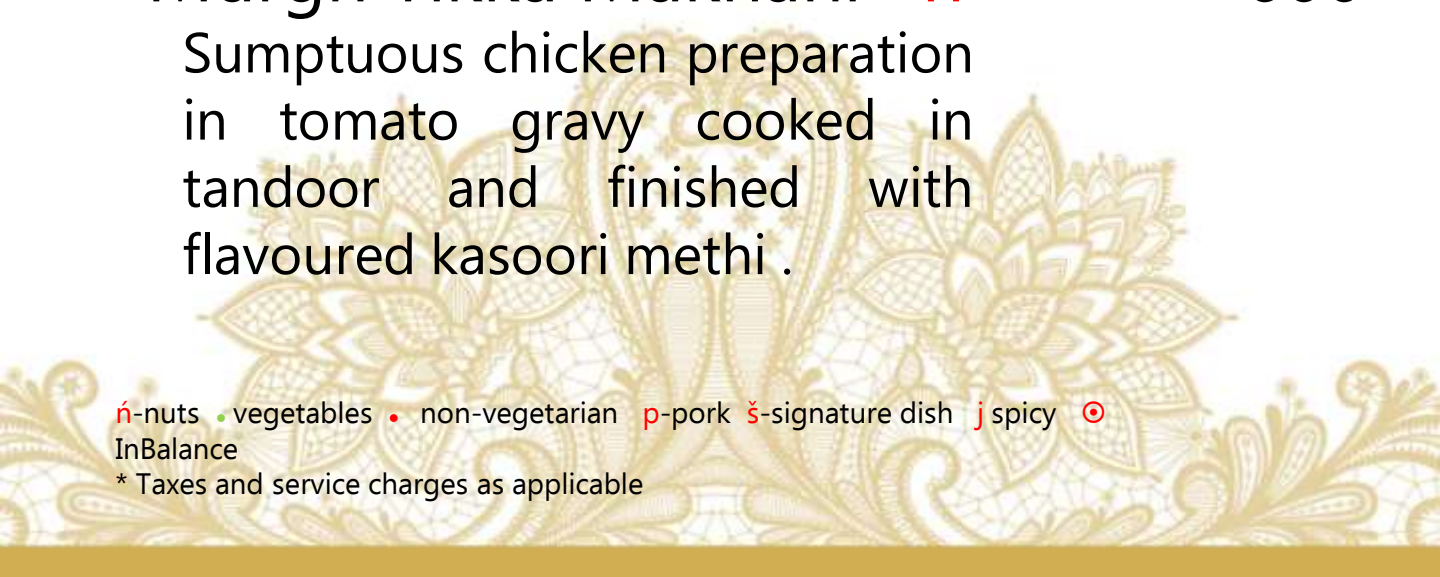
● Murgh Tikka Makhani **ñ** 600

Sumptuous chicken preparation in tomato gravy cooked in tandoor and finished with flavoured kasoori methi .

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• Mutton Rogan Josh **š j** 725

Signature preparation of lamb cooked with traditional Kashmiri chili powder and home ground spices.


• Prawn Masala Curry **j** 850

Jumbo prawn cooked in tomato and onion masala gravy.

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# Roti, Pulao, Biryani aur Chawal

- Hyderabadi Murgh Dum Biryani 650  
Chicken marinated with Indian spices, yoghurt, cooked in dum process served with raita and Salan
- Keema Naan š j 325  
(One piece)  
Tandoori bread filled with minced lamb
- Gosht Tawa Biryani 750  
Flavored rice with lamb, cooked in pan and served with raita and Salan

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● Nawabi Tarkari Biryani 550

Spicy vegetables biryani cooked with Indian spices and chef's ground masala, served with raita and salan

● Zaffrani Moti Pulao ñ 425

Saffron flavored dum cooked basmati rice with corn, peas, raisin and cottage cheese, served with raita.

ñ-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ○

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● Steamed Rice 300

● Basmati Rice 300

● Tandoori Roti 275

Whole wheat Indian bread.

● Naan 275

Leavened refined flour bread,  
Flavor of garlic, Butter Plain.

ñ-nuts ●vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙  
In Balute ●vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙

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● Lachha Paratha 275

Whole wheat leavened flaky tandoori bread.

● Tawa Paratha 275

Whole wheat triangular bread, Cooked on griddle.

● Make Your Own Kulcha 275

Aloo, paneer, onion, cheese.

(\*All breads contain two pieces per portion)

● Phulka 275

(4 pieces)

ñ-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ⊙

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# Sweet End

● Almond Rabdi Cake š ě 400  
Warm almond cake with reduced milk and dry nuts.

● Kesari Rasmalai ě 400  
Soft and spongy cottage cheese balls in creamy saffron milk and pistachio.

ě-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ©

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● Zaffrani-E-Sunday š ě 400

Concoction of ice-cream, basil seeds, rose syrup, nuts and gulkand


● Malai Kulfi ě 400



š-nuts ● vegetables ● non-vegetarian p-pork š-signature dish j spicy ©

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- Sticky Dates Pudding **ñ** 400  
Warm dates cake with caramel sauce and vanilla ice-cream.

- Flavoured Ice-cream **ñ** 350  
Ask your server for available flavors.

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