SAFFRON ROUTE

INDIAN CUISINE

ROMA NORTE • MEXICO CITY

Starters

CRISPY FRITTERS, HAND-ROLLED STREET SAMOSAS AND FRESH SALADS

Pakodas

Crispy spiced chickpea fritters with house mint and tamarind chutneys.

- Sliced Red Onion (Veg) 150
- Spiced Potato Rounds (Veg) 150
- Artesanal Paneer 170
- Tender Chicken Strips 170
- Coastal Prawns 230

Samosa (2 pcs) 120

Crispy spiced pastry filled with potatoes and green peas, served with mint & tamarind chutneys.

Peanut Chaat Masala 120

Roasted crunchy peanuts tossed with diced onions, tomatoes, cilantro, fresh lime, and spices.

Garden Green Salad 90

Sliced cucumbers, tomatoes, and red onions with fresh lime juice and rock salt.

Roasted or Fried Papad (3 pcs) 70

Thin crispy lentil wafers served roasted or flash-fried, served with house chutneys.

Clay Oven Tandoor

CHARCOAL-FIRED SKEWERS AND HERITAGE MARINADES ROASTED OVER LIVE COALS

Paneer Tikka SAFFRON 250

Marinated cottage cheese charred with bell peppers and onions in a spiced yogurt-ajwain sauce.

Malai Paneer Tikka 250

Tender cottage cheese marinated in rich cashew cream, green cardamom, and white pepper.

Bhatti Da Murg (Boneless/ Bone-In) SAFFRON 275

Char-grilled chicken marinated in roasted spices, Kashmiri chili, mustard oil, and yogurt.

Malai Chicken Tikka 275

Tender boneless chicken marinated in rich cream, mild cheese, cardamom, and fresh lime.

Chicken Reshmi Kebab 275

Silky minced chicken skewers with roasted gram flour, mace, and saffron aroma.

Mutton Seekh Kebab 320

Minced mutton seasoned with roasted cumin, brown onion, fresh mint, and charcoal smoked.

Coastal Fish Tikka

Tender fish fillets marinated in aromatic Indian spices and mustard oil, roasted in the clay tandoor.

- Mojarra Fillet 285
- Pacific Sea Bass (Róbalo) 325
- Fresh Atlantic Salmon 365

Indo-Chinese Wok

Chilli Paneer (Dry / Gravy) 250

Crisp paneer cubes wok-tossed with sweet peppers, scallions, garlic, and hot green chillies.

Chilli Chicken (Dry / Gravy) 260

Wok-seared boneless chicken bites with crushed garlic, soy glaze, and charred chili.

Hakka Noodles

Street-style wok-tossed noodles with crunchy julienned vegetables and light soy seasoning.

- Veg Hakka Noodles 250
- Chicken Hakka Noodles 280

Fried Rice (Veg/ Chicken) ..... 220 / 250

Wok-tossed basmati rice with crunchy vegetables and spring onions, or tender seasoned chicken.

Vegetarian Heritage Curries

SLOW-SIMMERED LENTILS AND FRESH HOUSE-MADE COTTAGE CHEESE CURRIES COOKED WITH AROMATIC INDIAN SPICES.

Malai Shahi Paneer SAFFRON **240**

Rich, royal cashew and cream gravy perfumed with green cardamom and saffron, blanketing velvety paneer.

Paneer Makhani **230**

Cottage cheese simmered in a velvety tomato, butter, and cashew sauce with fragrant kasuri methi.

Paneer Lababdar **230**

Rich, chunky onion-tomato gravy with grated paneer and creamy undertones, finished with fresh coriander.

Matar Mushroom **230**

Sautéed mushrooms and green peas in a rich, aromatic Indian curry.

Dal Makhani (24 Hrs) SAFFRON **250**

Slow-cooked black lentils simmered for 24 hours with vine tomatoes, fresh churned butter, and cream.

Dal Tadka / Dal Fry **220**

Yellow lentils tempered with toasted cumin seeds, golden garlic cloves, and whole red chillies in ghee.

Chana Masala **220**

Slow-simmered chickpeas, onion-tomato masala, warm Indian spices, fresh ginger.

Sabji Meloni **230**

Seasonal garden vegetables simmered in a vibrant, spiced spinach-cashew gravy with a touch of cream.

Meat, Poultry & Seafood Curries

AWADHI ROYAL LEGACIES, TANDOOR BUTTER CURRIES AND COASTAL BROTHS

Koh-e-Awadh IMPERIAL CROWN **330**

Masterpiece of royal Lucknowi heritage: slow-braised lamb shanks cooked on low heat with bone marrow gravy and saffron potli masala.

Murg Korma White Gravy SAFFRON **260**

Awadhi specialty: boneless chicken gently simmered in an aromatic white gravy of almonds, cashews, cream, and mace.

Butter Chicken (Old Delhi Style) **260**

Tender tandoori chicken simmered in an indulgent tomato and cashew sauce finished with butter and dried fenugreek.

Murg Kadahi **250**

Chicken pieces tossed in a rustic kadahi masala with cracked coriander seeds, crunchy onions, and green peppers.

Tawa Gosht (Mutton) **310**

Tender mutton seared over an iron tawa with thick caramelized onion-tomato reduction, garlic, and cracked pepper.

Meen Moilee **310**

Kerala-style coastal fish curry infused with creamy coconut milk, fresh curry leaves, green chillies, and mustard seeds. *(Served with Lemon Rice)*.

Coastal Prawns Curry **310**

Succulent tiger prawns gently simmered in a vibrant coconut, tamarind, and aromatic coastal curry leaf gravy.

Biryani & Rice

Vegetables Dum Biryani **250**

Chicken Dum Biryani **275**

Mutton Dum Biryani **330**

Jeera Rice (Toasted Cumin) **110**

Basmati Rice (Plain) **90**

Artisanal Sweets

Gulab Jamun **150**

Pair with chilled reduced milk rabri ..... **+40**

Saffron Ras Malai **150**

Delicate house paneer discs soaked in chilled clotted milk infused with Kashmiri saffron and slivered pistachios.

Shahi Tukda **140**

Golden fried brioche, saffron-scented rabdi, cardamom, toasted almonds.

Clay Oven Breads

Tandoori Roti (Plain / Butter) ..... **45 / 50**

Naan (Plain / Butter / Garlic) ..... **60 / 65 / 70**

Bullet Naan (Spicy) **75**

Lachha Paratha (Classic / Mint) ..... **60 / 65**

Truffle Stuffed Kulcha **120**

Bread Basket **250**

Assorted fresh tandoori breads: Tandoori Roti, Butter Naan, Garlic Naan, and spicy Bullet Naan.