



813-907-MEAL (6325)

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Saffron Indian Catering

Individual Appetizers

Paneer Tikka Appetizer	\$12.95
<i>Cottage cheese marinated in yogurt and spices, roasted in the clay oven.</i>	
Saffron Special Veg Platter	\$12.95
<i>Combination Veg Samosa, Veg Pakora and Onion Pakora</i>	
Chicken Spring Rolls Appetizer	\$6.95
Chicken Cutlets	\$6.95
<i>3 Pieces</i>	
French Fries	\$4.99
Fish Sticks with Fries	\$6.99
Tandoori Chicken Tikka	\$12.95
Appetizer	
<i>Boneless breast lightly spiced cooked on skewers in clay oven.</i>	
Sweet Potato Fries	\$5.00
Chicken Patty Appetizer	\$6.95
<i>Chicken patty with mixed vegetables and curry sauce, mildly spiced.</i>	
Veg Patty Appetizer	\$6.95
<i>Vegetable patty with mixed vegetables and curry sauce, mildly spiced.</i>	
Chicken Curry Puffs	\$6.95
Vegetable Rolls Appetizer	\$6.95
<i>Veg rolls served with sweet chili and schezwan sauce.</i>	
Masala Papad (2 pieces)	\$6.99
Appetizer	
<i>Crispy lentil wafers topped with onion, tomatoe, garnished with cilantro and chat masala.</i>	
Plain or Fried Papad (4 Slices)	\$5.95
<i>Crisp wafers made of lentils, served with onion chutney</i>	
Vegetable Samosa Appetizer	\$6.95
<i>Crisp rectangular pastry of lightly spiced and herb potato. Two pieces.</i>	
Onion Pakoras Appetizer	\$6.95
<i>Golden fried fritters made of onion.</i>	
Vegetable Pakoras Appetizer	\$6.95
<i>Golden fried fritters of vegetables.</i>	
Samosa Chat Appetizer	\$6.95
<i>Samosa with chana masala, garnished with yogurt, cilantro and tamarind sauce.</i>	
Bhel Appetizers	\$6.95
<i>Puffed rice tossed with boiled potatos, onions, tomatos, mint chutney and tamarind chutney, garnished with chickpeas noodles and cilantro.</i>	

Fresh Tandoori Breads

Naan	\$2.99
<i>A traditional light and fluffy white bread, baked in a clay oven.</i>	
Garlic Naan	\$3.99
<i>Naan bread topped with chopped garlic and cilantro, baked in a clay oven.</i>	
Paratha	\$3.99
Chili Naan	\$3.99

Lunch Boxes

Minimum Quantity 10

From the Clay Oven (Tandoori)

Tandoori Chicken Tikka	\$50.00
<i>Boneless chicken breast.</i>	
Paneer Tikka	\$50.00
<i>Cottage cheese marinated in yogurt and spices, roasted in the clay oven.</i>	

Chawal Ka Khazana (Rice)

Vegetable Pulav	\$50.00
<i>Mixed vegetables mildly spiced.</i>	
Kashmiri Pulav	\$55.00
<i>Basmatu rice, cooked with seasnil vegetables, pineappla chunks, nuts, raisins,spices, herbs, garnished with saffron and cherries</i>	
Vegetable Biryani	\$55.00
<i>Basmati rice, cooked with seasonl veges, nuts, raisins, spices, herbs, saffron</i>	
Chicken Biryani	\$50.00
<i>Basmati rice, cooked with chicken cubes, nuts ,raisins, spices, herbs, saffron</i>	
Goat Biryani	\$65.00
<i>Basmati rice, cooked with bone-in-goat, nuts raisins, spices, herbs, garnished with saffron and fried onions</i>	
Lamb Biryani	\$65.00
<i>Basmati rice, cooked with tender boneless lamb, nuts, raisins, spices, herbs, garnished with saffron and fried onions</i>	
Shrimp Biryani	\$65.00
<i>Basmati rice, cooked with jumbo shrimps,nuts raisins, spices, herbs, garnished with saffron and fried onions</i>	
Special Biryani	\$75.00
<i>Basmati rice, cooked in a combination of lamb, chicken, shrimp, seasonal vegetables, nuts, raisins, spices, herbs, garnished with saffron and fried onions</i>	
Plain Rice Catering	\$25.00
Peas Pulav	\$35.00
<i>Basmati rice with peas</i>	
Jeera Rice	\$30.00
<i>Basmati rice tossed in cumin and fried onions</i>	

Subzian (Vegetables)

Vegetable Curry	\$40.00
<i>Seasonal veges cooked with mil dspices in a onion and tomato sauce</i>	
Paneer Makhni	\$50.00
<i>Shredded Cottage cheese cooked in mild buttery sauce, fenugreek leaves</i>	
Paneer Kadai	\$50.00
<i>Cottage Cheese cooked in a copper pot with onions, tomatoes and</i>	

Murg Ke Pakwan (Chicken)

Chicken Tikka Masala	\$50.00
<i>Chicken cubes grilled in a clay oven and cooked in a creamy tomato sauce</i>	
Chicken Korma	\$50.00
<i>Boneless chicken lightly spiced and simmered in a creamy cashew nut sauce</i>	
Butter Chicken	\$50.00
<i>Sherdded tandoori chicken cooked in a creamy sauce and a dash of butter and cream</i>	
Chicken Butter Masala	\$50.00
<i>Shredded tandoori chicken cooked in a creamy onion and tomato based sauce with dash of butter and cream</i>	
Chicken Saagwala	\$50.00
<i>Boneless pices of chicken lightly spiced and cooked in spinach</i>	
Chicken Curry	\$50.00
<i>Boneless pieces of chicken cooked in a light gravy and freshly ground spices</i>	
Chicken Kadai	\$50.00
<i>Boneless chicken cooked in copper pot with onion, tomato and bell pepper</i>	
Chicken Xacuti	\$50.00
<i>Goan speciality of boneless chicken cooked with ground spices and coconut</i>	
Chicken Vandaloo	\$50.00
<i>Goan speciality of boneless chicken and potato cooked in a spicy vinegar sauce</i>	
Chicken Madras	\$50.00
<i>South India speciality made with boneless chicken cooked in spices and coconut</i>	

Samudri Khazana (Seafood)

Shrimp Curry	\$55.00
<i>Large shrimp cooked in a light gravy and freshly ground peppers</i>	
Shrimp Tikka Masala	\$55.00
<i>Jumbo shrimps grilled perfectly in a clay oven, cooked in a creamy tomato sauce</i>	
Shrimp Korma	\$55.00
<i>Large shrimps cooked in a lightly spiced creamy cashew nut sauce</i>	
Shrimp Xacuti	\$55.00
<i>Goan speciality of large shrimp cooked with sauteed ground spices and coconut</i>	
Shrimp Vindaloo	\$55.00
<i>Goan preparation of large shrimp and potato cooked in a spicy vinegar sauce</i>	
Goan Fish Curry	\$50.00
<i>Goan speciality, fish cooked in a traditional, lightly spiced, coconut suace</i>	
Fish Korma	\$50.00
<i>Seasonal fillets of fish lightly spiced and cooked in a creamy cashew nut sauce</i>	

Basket of Bread	\$11.99
<i>With Naan, Garlic Naan and Paratha</i>	
Peshwari Naan	\$4.95
Kerala Paratha	\$4.95
Whole Wheat Paratha	\$3.99
Chapati (2 Pieces)	\$3.99
Onion Naan	\$3.99

Desserts

Gulab Jamun (20) Pieces	\$30.00
Gulab Jamun (50 Pieces)	\$75.00
Ras Malai (20 Pieces)	\$40.00
Ras Malai (50 Pieces)	\$100.00

<i>bell peppers</i>	
Vegetable Tikka Masala	\$50.00
<i>grilled in clay oven and cooked in a creamy tomato sauce</i>	
Paneer Tikka Masala	\$50.00
<i>Cottage cheese cubes grilled in clay oven and cooked in a creamy tomato sauce</i>	
Tofu Tikka Masala	\$50.00
<i>grilled in clay oven and cooked in a creamy tomato sauce</i>	
Vegetables Xacuti	\$35.00
Vegetable Madras	\$35.00
Chana Masala	\$35.00
<i>Garbanzo beans in a tomato gravy</i>	
Bhindi Masala	\$50.00
<i>Okras sauteed with onions, tomato and spices</i>	
Bambay Aloo	\$35.00
<i>Baby potatoes cooked with tomatoes, onions, ginger, garlic, herbs and cilantro</i>	
Malai Kofta	\$50.00
<i>Mixed veges, raisin and nut croquettes, cooked in rich and delicious creamy sauce</i>	
Matar Paneer	\$50.00
<i>Cubes of cottage cheese and tender green peas cooked in a mildly spiced sauce</i>	
Paneer Butter Masala	\$50.00
<i>Cottage cheese cubes cooked in mild buttery sauce, fenugreek leaves</i>	
Palak Paneer	\$50.00
<i>Cottage cheese cubes cooked with lightly creamed and spiced spinach</i>	
Baingan Bharta	\$50.00
<i>Eggplant roasted in clay oven cooked with chooped onions and tomatoes</i>	
Navratna Korma	\$50.00
<i>Seasonal vegetables cooked in a cashew based creamy sauce</i>	
Veg Jalfrezi	\$50.00
<i>Seasonal vegetables slowly cooked in tangy tomato based sauce</i>	
Aloo Gobi	\$40.00
<i>Cauliflower and potato cooked with tomato, onion, ginger, garlic and cilantro</i>	
Daal Tadka	\$35.00
<i>Split lentils cooked in spices, onions, tomato, ginger, garlic and cilantro</i>	
Daal Makhni	\$45.00
<i>Whole lentils cooked in spices, cream and butter, sauteed in onions, tomatoes, ginger, garlic and garnished with cilantro</i>	

Fish Tikka Masala	\$50.00
<i>Fish grilled in a clay oven and then cooked in a creamy tomato sauce</i>	

Goat

Goat Curry	\$55.00
<i>Chunks of goat cooked in a light gravy and freshly ground spices</i>	
Goat Korma	\$55.00
<i>Goat cubes lightly spiced and cooked in a creamy cashew nut sauce</i>	
Goat Kadai	\$55.00
<i>Goat cooked in a copper pot with onions, tomatoes and bell peppers</i>	
Goat Saagwala	\$55.00
<i>Cut fillet of goat lightly spiced and cooked in spinach</i>	
Goat Rogan Josh	\$55.00
<i>Goat cooked with onions, ginger, garlic, yogurt, cashew nut and almond psate, tomatoes with special herbs and spices</i>	
Goat Xacuti	\$55.00
<i>Goan speciality of goat cooked with sauteed ground spices and coconut</i>	
Goat Vindaloo	\$55.00
<i>Goan preparation of goat and potatoes cooked in a spicy vinegar sauce</i>	
Goat Madras	\$55.00
<i>South india speciality, made with goat cooked with spices and coconut</i>	
Goat Bhuna	\$55.00
<i>Goat cooked with spices in a onion and tomato based sauce</i>	

Individual Side Orders

Side of Raita	\$3.95
<i>Creamy salad made of chopped onion, cucumber, cumin and cilantro.</i>	
Side of Mango Chutney	\$3.95
<i>Sweet and spicy pickle made of mangos.</i>	
Side of Mixed Pickle	\$3.95
<i>A spicy pickle made of mangos, carrots, lemon, chilis and fresh spices.</i>	
Side Green Salad	\$3.95
<i>Salad made of lettuce, tomatoes, onions, cucumbers and carrots.</i>	
Side Onion Salad	\$3.95
<i>Onions served with green chillies.</i>	
Large Green Salad	\$5.00
<i>Salad made of lettuce, tomatoes, onions, cucumbers and carrots.</i>	
Side of Mint Chutney	\$3.95
<i>A delicate sauce made out of mint leaves and coriander leaves with yogurt.</i>	

Side of Tamarind Chutney	\$3.95
<i>A puree made out of tamarind and dates, flavored with roasted cumin.</i>	
Side of Onion Chutney	\$3.95
<i>Diced onions mixed with spicy tomatoes and tamarind sauce.</i>	
Side of Chutney Tray	\$3.95
<i>Onion, mint and tamarind chutney</i>	
Garlic Chili Sauce	\$3.95
Sweet Chili Sauce	\$3.95

Ghosht Ke Pakwan (Lamb)

Boti Kabab Masala	\$55.00
<i>Lamb cubes grilled in clay oven and then cooked in a creamy tomato sauce</i>	
Lamb Curry	\$55.00
<i>Chunks of tender lamb cooked in a light gravy and freshly ground spices</i>	
Lamb Saagwala	\$55.00
<i>Cut fillet of lamb lightly spiced and cooked in spinach</i>	
Lamb Korma	\$55.00
<i>Lamb cubes lightly spiced and cooked in creamy cashew nut sauce</i>	
Lamb Kadi	\$55.00
<i>Boneless lamb cooked in a copper pot with onions, tomatoes and bell peppers</i>	
Lamb Rogan Josh	\$55.00
<i>Boneless lamb cooked with onions, ginger, garlic, yogurt, cashew nut and almond paste, tomatoes with special herbs and spices</i>	
Lamb Xacuti	\$55.00
<i>Goan speciality of boneless lamb cooked with ground spices and coconut</i>	
Lamb Vindaloo	\$55.00
<i>Goan speciality of boneless chicken and potato cooked in a spicy vinegar sauce</i>	
Lamb Madras	\$55.00
<i>South india speciality, made with boneless lamb cooked with spices and coconut</i>	
Lamb Bhuna	\$55.00
<i>Boneless lamb cooked with spices in a onion and tomato based sauce</i>	