

VEGETARIAN

SHORBA					
TAMATAR SHORBA	200	PANEER KUNDAN KALIAN	415	DAL TARKA	360
		Cottage cheese flavoured with kasuri methi and garam masala		Yellow lentils cooked with tomato & jeera tarka	
STARTER		PANEER JALFREZI	415	DAL MAKHNI	360
PANEER TIKKA / ACHARI / ADRAKI	400	Paneer combined with mixed bell peppers tempered and sauté in spicy masala.		Black lentils simmered overnight on a slow charcoal fire	
Fresh cottage cheese skewered and grilled in the clay oven		KADHAI PANEER	415	RAITA (Mix/Pineapple/Boondi)	240
KHUMBH NAWABI	400	Fresh cottage cheese chunks cooked with capsicum and onion gravy		Fresh yoghurt served with garnish	
Button mushrooms sprinkled with herbs and grilled in tandoor		GOBI DUM - DAR	415	TARKE WALI DAHI	240
DAHI KE KEBAB	400	Cauliflower cooked in delicious masala and serve "DUM STYLE"		Yoghurt seasoned with Indian spices	
Yoghurt Kebab		MAKKI KHUMBH MASALA	415	MASALA PAPAD	100
HARA BHARA KEBAB	400	Corn and mushroom cooked in gravy, "Zaffran" speciality			
Vegetable seekh kebab grilled in tandoor		PANEER AKBARI	415	ROTIYAN (BREADS)	
TANDOORI BROCCOLI & BABYCORN	400	Cottage cheese chunks in a rich creamy tomato gravy		TANDOORI NAAN	85
Broccoli & babycorn seasoned with Indian spices and chargrilled		MALAI KOFTA	415	BUTTER NAAN	85
TANDOORI BHARWAN ALOO	400	Koftas made of paneer stuffed with kaju kishmish cooked in creamy gravy		KHASTA ROTI	85
Scoopied potatoes stuffed with raisins cashewnuts and potato hash		PANEER LABABDAR	415	TANDOORI ROTI	85
KASHMIRI SEEKH	400	Cottage cheese cooked in thick tomato onion gravy		MISSI ROTI	85
Vegetable seekh mixed with dry fruits and cottage cheese cooked in clay oven		MAKKI PALAK	415	CHEESE NAAN	85
BHATTI KA PANEER	400	Corn in thick spinach gravy		CHOORI WALA NAAN	95
Char-grilled pieces of cottage cheese marinated with authentic Indian herbs and anardana		PALAK PANEER	415		
MUSHROOM GALAUTI	400	Cottage cheese in thick spinach gravy			
A vegetarian delight-pan fried galauti		SUBZ TAKA TAK	415		
MAIN COURSE		Mixed seasonal vegetables cooked in dry tomato gravy			
YASEEN VEGETABLE BIRYANI	415	KARARI BHINNDI	415		
Special rice cooked with beans, carrots, peas, exotic spices and served dum style		Lady finger crispy fried and seasoned			
PULAO CHAR BAGH	415	KHUMBH DO PYAZA	415		
Lakhnavi style vegetable pulao		Mushrooms and onions cooked together in onion tomato gravy			
KASHMIRI DUM ALOO	415	NAVRATAN KORMA	415		
Baby potatoes cooked in traditional Kashmiri style		Exotic mixture of vegetables cooked in creamy gravy with dry fruit and herbs			
		CHANNA PINDI	415		
		Kabuli channa cooked in traditional Punjabi style			

Zaffran

AUTHENTIC NORTH INDIAN CUISINE

A MEMORY OF A DESERT

Twilight looms, and we retire to the desert floor,
her warm sands

a welcome mattress, and we gaze skyward.

A thousand million stars are fast at play,
the golden Algerian Sahara
Watches from below, and we with her,
all spectators to the great game.

I sit up to taste the last dying embers
of the tandoor as they play on.

New Delhi : - Greater Kailash -1, Connaught Place,
Gurgaon, Goa

TAXES AS APPLICABLE
WE LEVY 6% SERVICE CHARGE

NON-VEGETARIAN

SHORBA		RAUNAK-E-SEEKH	520	MURGH MUMTAZ	535
MURGH SHORBA	200	Tender rolls of chicken / mutton grilled over charcoal fire		Tandoori chicken cooked in fresh tomato gravy	
STARTER		NOORJAHANI BURRA	560	CHICKEN BOTI MASALA	535
MURGH MALAI TIKKA	520	Ribs of baby lamb marinated in ustaad's special masala and grilled in clay oven		Chicken shashlik in a highly aromatic capsicum onion gravy	
Boneless chicken blended with yoghurt and cheese and grilled in tandoor		LAHORI MUTTON TIKKA	560	TARI WALA MURGH	535
LAHSUNI MURGH TIKKA	520	Double cooked mutton first grilled in tandoor then finished taka tak style		Chicken cooked in traditional curry	
Boneless chicken blended with yoghurt and cashewnut paste and flavoured with garlic		RAAN-E-KASBAH	1100	MURGH RARRA	535
CHICKEN CHURGA	550	A zaffran speciality, whole leg of mutton marinated in ustaad's special masala		Boneless chicken served in thick chicken keema gravy	
"Zaffran" special tandoori chicken		MAHI TIKKA	690	METHI MALAI CHICKEN	535
MURGH TIKKA	520	Fish tikka cooked to succulent perfection using yoghurt and light spices		Boneless chicken cooked with dry kasoori methi in mild creamy gravy	
Boneless chicken marinated in tandoori masala and skewered		AMRITSARI FISH	690	MURGH WAJID ALI	535
BHATTI KA MURGH	520	Batter fried sole in "Amritsar" style		Spring chicken cooked in freshly pounded masala	
Zaffran special chicken with bone marinated in yoghurt, cheese, cloves, pepper, anardana and char-grilled		TANDOORI POMFRET	690	RARRA MEAT	575
CHAPLI KEBAB	520	Whole pomfret marinated in fine Indian herbs and cooked in tandoor		Mutton pieces cooked and served in thick keema gravy	
Shallow fried minced mutton marinated with onion, tomato and Indian herbs "An old Delhi favourite"		TANDOORI BADA JHEENGA	1100	ROGAN JOSH	575
MURGH RESHMI TIKKA	520	Jumbo prawns marinated in yoghurt and ajwain flavoured mixture		A dark and rich mutton curry spiced with ratanjog and saffron	
Grilled boneless chicken chunks marinated with cream cheese besan and dry masala		MAIN COURSE		MARTBAN MEAT	575
AFGANI CHICKEN	550	ZAFFRANI CHICKEN BIRYANI	535	Boneless mutton pieces cooked in achari gravy and served in a martban	
Chicken marinated in cashewnut paste and cheese		Special rice cooked in marinated chicken harsingar phool served dum style		LAAL MAAS	575
JHUMTA KUKKAD	520	SINDHI MUTTON BIRYANI	535	Boneless mutton cooked in traditional 'rajastani style	
Boneless chicken marinated with rum and tandoori masala cooked in tandoor		Special rice cooked in marinated mutton and herbs served dum style		DHABA MEAT	575
MURGH HARIYALI TIKKA	520	MURGH HANDI KORMA	535	Home style mutton curry	
Chicken pieces marinated in yoghurt masala and spinach		Old Delhi's favourite chicken		PUNJABI FISH CURRY	695
TANGRI APNA ANDAAZ	520	MURGH LABABDAR	535	River sole cooked in onion tomato gravy from land of the '5' rivers	
A delightful preparation of chicken legs		Chicken pieces cooked in thick tomato onion gravy			

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