

केसर
za^{ff}ferano
authentic indian cousine



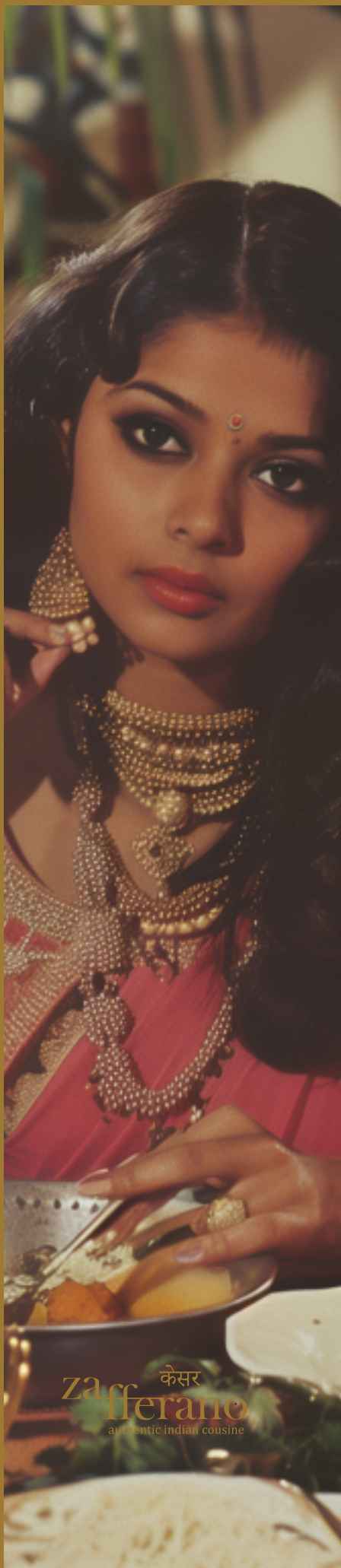


Food allergy notice.

If you have a ***food allergy*** or
a ***special dietary requirement***
please inform a member staff.

Thank you

All prices include VAT at the current legal rate



chalo shuru kre.

Soup

Lentil are simmered with masala and herbs.

chicken soup

Starters

Crispy Lentil crackers served as an appetizer

maddi da samosa

satti da samosa

panneer pakora

onion bhaji

zhingā pakora

samosa canteeni

pani poori

chicken pakora

khana.

Main course

Mansharí rasoí Meat-Fish

zafferano special butter chicken	13,99 €
<i>Rich tomato gravy cooked with cream, butter cashew nut paste and fenugreek powder.</i>	
chicken dansak	13,50 €
<i>Chicken simmered in lentis, with a sweet-sour-spicy sauce.</i>	
chicken tikka masala	13,90 €
<i>Slow cooked traditional thick punjabi chicken curry.</i>	
chicken korma	13,50 €
<i>A mild curry dish with boneless chicken pieces braised in a rich, creamy sauce.</i>	
chicken vindaloo	13,90 €
<i>Very hot and spicy chicken cooked with potatoes, and touch of fresh lemon juice.</i>	
chiken kadahi	13,99 €
<i>Spicy chicken cooked with bell peppers, onions, and tomatoes in a wok.</i>	
mutton korma	15,90 €
<i>Mild curry dish with lamb and creamy sauce.</i>	
mutton rogan josh	15,50 €
<i>Um prato tradicional de carneiro ao estilo da Caxemira.</i>	
mutton jalfrezi	15,99 €
<i>Tender Mutton stir-fried with vegetables in a tangy sauce</i>	
mutton kadahi	15,90 €
<i>Mutton cooked in tomato, ginger, chunky onion and Bell peppers.</i>	

khatm nahi hua



khazana.

Main course.

lakhnowi fish korma	15,90 €
<i>Delicate fish in creamy Lucknow-style spiced curry.</i>	
punjabi fish curry	15,50 €
<i>Fish seasoned with a mix of spices and chopped masala.</i>	
fish madras	15,90 €
<i>Fish cooked in rich spicy gravy.</i>	
zafferano special zhingha masala	16,50 €
<i>King prawns cooked in onions and tomato gravy with special chef's spices.</i>	
zhingha kadahi	16,90 €
<i>Delicious king prawn curry cooked in an aromatic tomato, ginger and chunky onion and peppers.</i>	
pork curry	12,50 €
<i>Marinated Pork with special indian spices with rich taste.</i>	
pork vindaloo	13,90 €
<i>Special dish picked from Goa with tangy and spicy taste.</i>	



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shakahari rasoi.

Vegetarian kitchen.

jeera aloo	8,90 €
<i>Potatoes cooked in Indian spices and cumin.</i>	
aloo gobhi	10,50 €
<i>Cauliflower and potatoes cooked with Indian spices.</i>	
zafferano channa masala	10,90 €
<i>Chickpeas cooked in indian spices and dried anardana.</i>	
paneer kadahi	13,50 €
<i>Paneer Cheese served in a rich sauce of tomato and cashew.</i>	
paneer butter masala	12,90 €
<i>Grilled cottage cheese in chop masala gravy.</i>	
mutter paneer	12,50 €
<i>Paneer cheese and green peas in a tomato-based curry.</i>	
mushroom muttor	12,50 €
<i>A combination of mushrooms, green peas and spring onions with casheonut and gravy.</i>	
nizami divani handi	11,90 €
<i>Assorted hand picked veggies simmered into special handi masala.</i>	
nau-ratan korma	11,90 €
<i>Rich curry made with nive vegetables and nuts.</i>	
punjabi special palak paneer	12,90 €
<i>Special north indian dish with spinach and cottage cheese.</i>	
bhature cholle	14,50 €
<i>Two fluffy, deep-fried breads served with channa masala.</i>	
malai kofta	13,50 €
<i>Fried balls of potato, cheese, and vegetable mix covered in a creamy sauce with nuts.</i>	



zafferano dal/bhaat.

Lentils/Rice.



Dal

dal makhani 10,50 €

Black lentils cooked in a rich, creamy, and buttery sauce with spices.

punjabi dal tadka 9,50 €

Yellow lentils cooked slowly and tempered with spices and onions.

Rice

steamed rice 3,50 €

Plain white basmati rice steamed cook.

jeera rice 4,50 €

A basmati rice tempered with cumin seeds.

mutter pulao 4,90 €

Rice cooked with green peas.

mushroom rice 5,50 €

Flavoured basmati rice with sautéed mushrooms-

zafferano tandoori jadu.

Grilled dishes.

*with curry sauce

chicken tikka lahori <i>Marinated chicken with chatpati(tangy) indian spices.</i>	14,90 €
G.O.A.T <i>Soft lamb minces with flavours of all rich indian spices.</i>	15,90 €
zafferano fish tikka <i>Fish marinated with zafferano chef's special spices .</i>	16,90 €
tandoori zhingā <i>Tiger prawns marinated with spices.</i>	17,90 €
paneer tandoori <i>Cottage cheese grilled with spices.</i>	13,90 €
tandoori murga tangdi 5pcs <i>Chicken drumsticks marinated and grilled in tandoor.</i>	15,50 €
zafferano vadda platter <i>Big portion of all tandoori items for the table (two per each).(for two people)</i>	21,90 €
malai tikka <i>Grilled supreme of chicken marinated with ginger, garlic and cream.</i>	14,50 €



muqlai rasoì.

*with Raita

Briyani

chicken briyani

14,50 €

Basmati rice layered over tender and succulent pieces of chicken along with herbs, onions and aromas of spices.

mutton briyani

15,50 €

Flavoured basmati rice with tender lamb and special species.

fish briyani

16,50€

A fragrant rice dish cooked with fish and aromatic spices.

prawn briyani

16,90 €

A fragrant rice dish cooked with tender prawns and aromatic spices.

veg briyani

12,90€

A flavorful rice dish loaded with mixed vegetables and indian spices.



roti voti.

Breads / Pão



plain naan 2,50 €
Soft, fluffy traditional Indian flatbread baked in a tandoor.

butter naan 3,00 €
Classic naan brushed with melted butter for extra flavor.

garlic coriender naan 3,50 €
Naan infused with fresh garlic and fragrant coriander.

cheese garlic coriender naan 4,50 €
Naan stuffed with cheese, garlic, and coriander for a rich taste

prantha 3,50€
A flaky, layered whole wheat Indian flatbread, baked in a tandoor for a crispy texture.

aloo kulcha 4,50 €
Naan stuffed with a spiced potato filling, soft inside with a crispy crust.

tandori roti 3,00€
A whole wheat flatbread, baked in a tandoor for a smoky flavor.

pishwari naan 4,50€
Naan filled with a sweet mix of coconut, raisins, and nuts.

keema naan 5,90€
Naan stuffed with seasoned minced meat for a savory, hearty flavor.

thora kuchor.

A little more.



Extras

salada	3,00€
Mix green salad or onions.	
raita	2,50€
Plain yoghurt.	
cucumber raita	2,90€
Yogurt dip with grated cucumber and spices.	
boondi raita	3,00€
Yoghurt with fried gram flourballs and some spices.	

koch mitha ho jaye.

Desserts.



ras malai 5,00 €

Classic indian dessert consisting of juicy cheese discs served with thickened milk.

gulab jamun 3,90 €

Fried dough balls that are soaked in sugar syrup with indian aromas.

kulfi 3,90 €

A frozen dairy dessert from the indian subcontinent.

ice cream 3,50 €

Vanila, strawberry, chocolate.

garam piyali

Hot Drinks

coffee 1,00 €

capuccino 2,90 €

masala chai 3,50 €



pina. Drinks.



Soft drinks

sprite	2,80 €
coke	2,80 €
coke zero	2,80 €
fanta	2,80 €
water	1,80 €
sparkling water	2,50 €
juice	2,50 €
ice tea	2,80 €

House drinks

mango lassi	3,50 €
sweet/salted lassi	3,00 €
strawberry lassi	3,90 €
lemonade (nimbu paani)	2,50 €
strawberry lemonade	2,90 €



Beers

super bock 20CL	2,20 €
super bock 35CL	3,00 €
super bock 50CL	4,50 €
kingfisher	4,90 €
cobra	3,90 €
sem alcohol	3,50 €

Çin

bombay sapphire	5,90 €
gordan's	4,90 €
beefeater	4,90 €

Wine-garrafa

red	4,00 € 12,90 €
white	4,00 € 12,90 €
rose	4,00 € 12,90 €

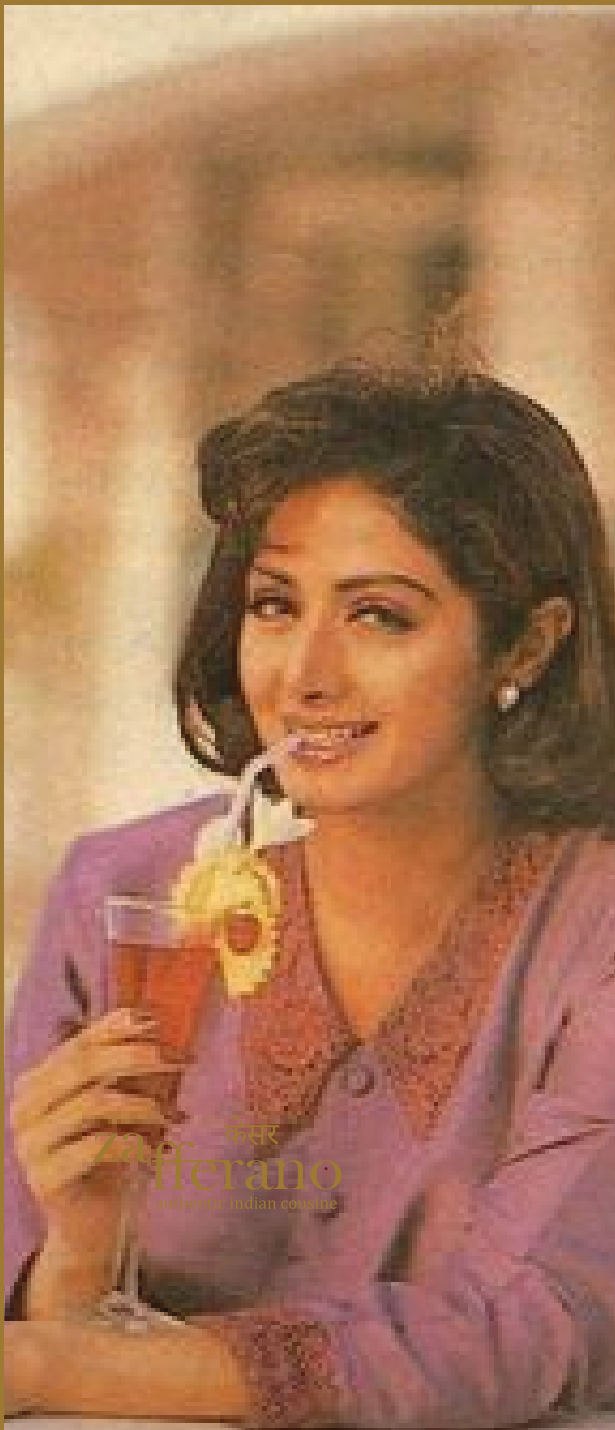
Rum

bacardi	4,90 €
captain morgan	4,90 €
old monk	5,50 €

Whiskey

jameson	5,00 €
jack daniel's	5,50 €
jw black label	5,50 €
dewar crabian smooth	4,50 €

◆ ◆ Classic Cocktails ◆ ◆



punjabi tarka <i>Tequila, lemon juice, triple sec.</i>	8,00 €
himachal wali <i>Vodka, peach, shnaps, cranberry juice, lemon drops</i>	8,50 €
bollywood divas <i>Bombay saphire, lemon juice, egg white, coentros.</i>	9,00 €
goa ki galiyan <i>Old monk, preach juice, touch of coco syrup.</i>	10,00 €
zafferano masti <i>TTequila, pomegranate juice, spices, egg white..</i>	9,50 €





*Zafferano's is first of its kind Indian casual dining brand, where age-old recipes are tweaked into modern Indian food and sharing plates that pair perfectly with Indian inspired craft cocktails. Turning the humble starters into sophisticated nibbles and converting the pervasive thali into hearty platters. Zafferano's food reflects a community eating spirit. **Our story is deeply rooted in traditions and culinary legacies, but our language is contemporary** In the few years of our existence, We have created a community of customers that love our food.*

*Our Guests feedback really matter to us. We hope you enjoyed your visit to Zafferano, and we'd love to hear your thoughts about it. **Would you mind taking a moment to leave us a review on Google?** Your feedback helps us improve our business and provide better service to Guests like you.*

Thank you for your time and support!

See You Next Time!

Até Próxima!

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