



THE COSMOS

Saffron Roots is an Artisanal Indian Restaurant offering royal cuisines from all four corners of India. Taking inspiration from the country's ancient cooking methods, the restaurant celebrates the culinary heritage of India with an emphasis on an evolving seasonal menu with market-fresh produce.

With a vision of bringing the heart of India to the center of Riyadh, Saffron Roots has been designed as a place of gathering, celebration, business conversations and leisure. Discover traditions, cultures, and connections through our epicurean stories, encapsulating modern adaptations of traditional dining experiences, in a space where uncertainty dissolves and time stands still.

Welcome to SAFFRON ROOTS







SHORBAS

• SULTANI DAL SHORBA

سلطاني دال شوربة

SAR 25/-*

A hearty and flavorful lentil soup that will warm your soul with its rich and robust flavors served with focaccia bread. 139 CAL

• ZAFRANI MURGH SHORBA SAR 30/-*

زعفراني مورغ شورب

A nourishing and flavorsome chicken soup flavored with saffron, topped with Almond shavings that will warm your soul with its rich and aromatic Indian essence. 200 CAL

SALAD

• WARM APPLE & ONION SALAD

SAR 30/-*

سلطة التفاح والبصل الدافئة

This salad gets its heartiness from the grilled rosy apple on a bed of salad leaves, goat cheese, roasted walnuts, caramelized onions, pomegranate and balsamic glaze. 139 CAL

• WATERMELON FETA & NUTS

SAR 30/-*

بطيخ بالجبن الفيتا والمكسرات

A treat featuring chilled fresh watermelon, creamy feta cheese, marinated olives, chopped basil, roasted pinenuts and a balsamic glaze for the perfect sweet-savory balance. A burst of sunshine in every bite. 169 CAL

• GRILLED CHICKEN MANDARIN SALAD SAR 30/-*

سلطة الدجاج المشوي باليوسفي

Assorted greens, crunchy cabbage, honey roasted almonds, herb tossed chicken, roasted sesame, gherkins, malta orange, cranberry, marinated olives, roasted peanuts, and served with in-house salad dressing. 169 CAL





CHAAT STREET

• AJMERI SAMOSA KADHI

SAR 30/-*

أجميري ساموسا كادي

A mouth-watering Indian pastry bursting with flavors, dunked in sweet and tangy yogurt sauce offering a delightful medley to your palette. 139 CAL

• PALAK PATTA CHAAT

SAR 30/-*

شات بالاك باتا

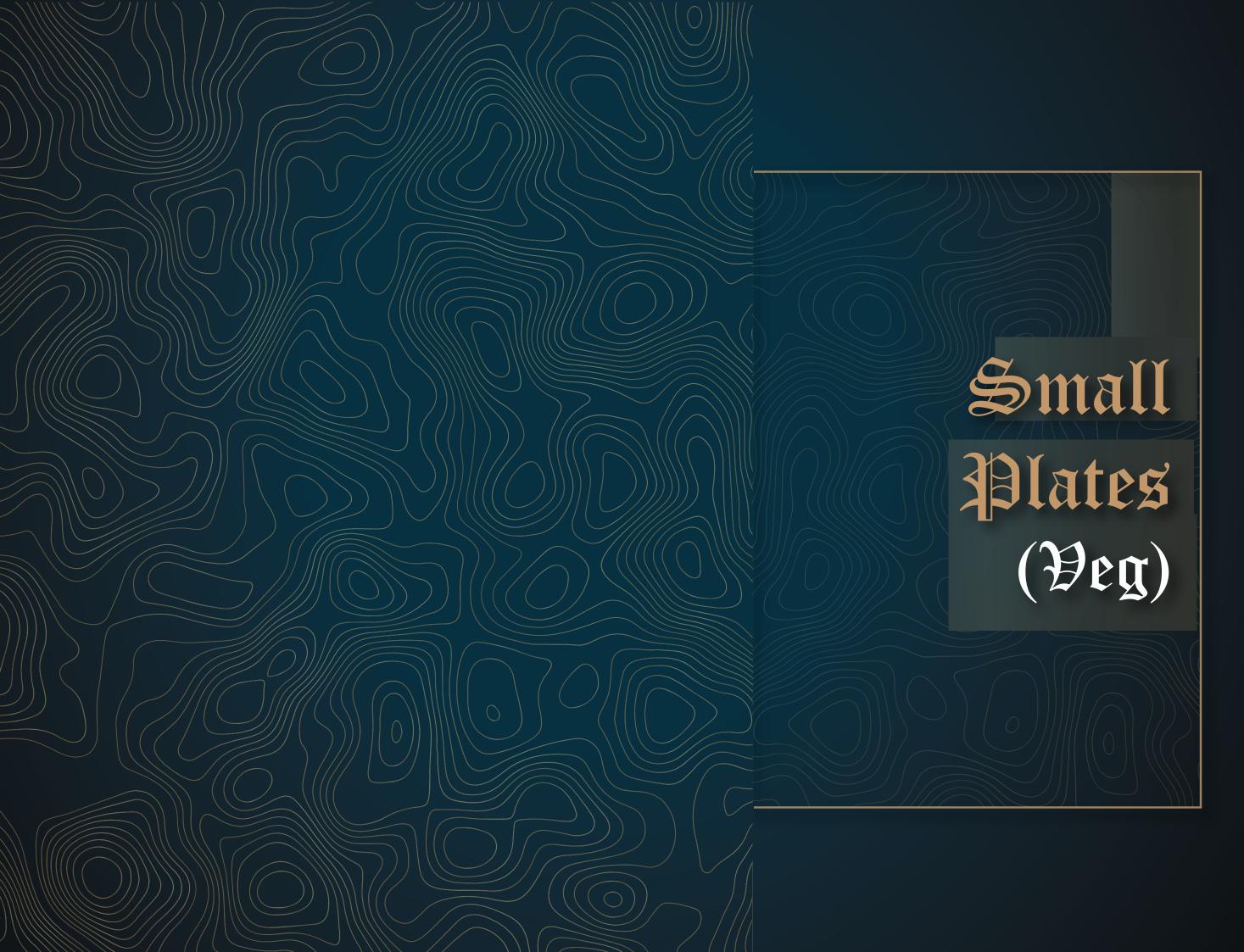
Delightfully tangy and flavorful chaat that combines a variety of crunchy textures in every bite. Crispy spinach leaves coated with gram flour and layered with mango salsa and sweet Pomogrenate yogurt topped with sev. 200 CAL

• AVOCADO PAPDI CHAAT

SAR 35/-*

تشات بابدي الأفوكادو

A khao gali favorite, made of papdi, avocado filling, sweetened yogurt, mint coriander chutney & sweet date chutney. 139 CAL



NACHOS KI TOKRI ناتشوز کی توکري

SAR 35/-*

A unique dish from the house of saffron roots. Tortilla basket essential loaded with salsa, sour cream and cheese sauce. Break into the basket and savor the crispy, creamy textures and tangy flavors.

256 CAL

SMALL PLATES (VEG)

• GRILLED KASUNDI BROCCOLI

SAR 35/-*

بروكلي كاسوندي المشوي

A rich concoction of broccoli florets drenched in a smoky mustard and cheese marination, cooked over coal, grilled to perfection. Garnished with almond shavings. 139 CAL

• STUFFED PANEER TIKKA WITH KHUBANI CHUTNEY

SAR 40/-*

تيكا بانير محشوة بصلصة خوبانى

A dish of the royals. Pillowy cottage cheese chunks sandwiched with delicate flavors of the apricot permeated with piquant pickling spices & roasted on skewers. 200 CAL

• DESI CHEESE FONDUE

SAR 45/-*

فوندو جبن ديسي

The Swiss chalet; creamy, velvety and irresistibly indulgent. Served with roasted vegetables, nachos, French fries, garlic pops/breads.

139 CAL

Small Plates (Chicken & Hutton)

AFGHANI MALAI CHICKEN TIKKA SAR 45/-*

دجاج تيكا أفغاني مالاي

Boneless chicken cubes delicately marinated with cashew paste, slowly cooked to perfection, sautéed with cream & golden butter. A saffron roots speciality. 256 CAL

SAR 45/-* FIRANGI CHICKEN TIKKA

دجاج تيكا أفغاني مالاي

A mouth-watering serving of aromatic fresh chicken chunks marinated overnight with yogurt and Indian spices, skewered with roasted pineapple and grilled over charcoal in hand made oven. 256 CAL

*Incl of VAT *Kindly inform your Captain of any food allergies or specific requests that you may have

ZAITOONI CHURRASCO CHICKEN TIKKA SAR 45/-* دجاج تيكا زيتوني تشوراسكو

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Flame grilled olive marinated chicken morsels served with sour cream straight from the streets of Rajasthan. Perfect for kicking off your meal with a burst of deliciousness. 256 CAL



SMALL PLATES (CHICKEN)

TANDOORI CHICKEN ZUCCHINI ALMOND INVOLTIN

SAR 45/-*

SAR 45/-*

دجاج تندوري مع الكوسة واللوز

Char grilled zucchini ribbons rolled with tandoori chicken shreds, herbed ricotta cheese, toasty almonds and roasted bell peppers with a balsamic glaze finish. 200 CAL

SR SPECIAL CHICKEN POPCORN فشار دجاج خاص SR

Dive into the addictive crunch of our panko fried chicken bites, deep-fried to golden glory, and topped with our specially crafted twin signature peanut sauce. 139 CAL

SMALL PLATES (MUTTON)

• KASHMIRI MUTTON KANTI

SAR 40/-*

An exquisite and flavorful delicacy that is sure to tantalize your taste buds. 139 CAL

• LUCKNOWI KAKORI KEBAB SAR 55/-*

كباب كاكوري لوكناوي

كانتى لحم ضأن كشميري

Soft melt-in-the-mouth mutton kakori kebabs made with a delicate blend of timeless awadhi spices, grilled to perfection in a tandoor. 200 CAL

• GILAFI SEEKH KEBAB

SAR 55/-*

سيخ كباب جيلافي

Succulent minced mutton skewers coated with colorful peppers and onion, char-grilled to perfection, and served with a caramelized dip and mint coriander chutney for a delightful burst of flavors. 139 CAL



BALCHAO PRAWN SKEWERS SAR 70/-* أسياخ الروبيان

A classic from the legendary village of Aldona - Goa is a

sweet and sour tiger prawns served with a portion of French fried and house salad for an unrivalled combination of flavours.

139 CAL

SMALL PLATES (SEAFOOD)

FISH KOLIWADA کولیوادا السمك

SAR 40/-*

Inspired from the kitchens of kolis - fishermen of Maharashtra comes a tantalizing preparation of fresh fish marinated in a traditional koliwada spice blend and deep-fried to a crispy perfection, served with fermented green chilli thecha offering a taste of coastal cuisine. 139 CAL

• AMRITSARI FISH TIKKA

SAR 45/-*

تيكا سمك أمريتساري

Savor the flavors of tender, marinated boneless chunks of basa grilled to perfection. A rich and flavorful delicacy showcasing tender fish marinated to perfection and cooked to bring out its true essence 200 CAL

• SUGARCANE GRILLED PRAWNS SAR 70/-*

روبيان مشوى بقصب السكر

Fresh tiger prawns marinated in a classic charmoula herb blend topped with a spiced lemon curry butter cream sauce. Satisfy your cravings with this captivating symphony of flavors and textures. 139 CAL





LARGE PLATES (VEG)

• DAL MUGHLAI

SAR 35/-*

دال موغلای

SAR 40/-*

SAR 45/-*

A royal dal from the kitchens of nawab, promises a burst of flavors and a comforting culinary experience that delights the palate. 139 CAL

MANGALOREAN VEG GASSI

مانجالور فيج غاسي

A signature dish from the coastal town of Mangalore. This creamy, delicately spiced, and intensely flavorful dish, with its coconut based red curry, is utterly delicious, not to say addictive. Goes great with flaky Malabar paratha. 139 CAL

• PANEER MAKHANI ROULADE

رولاد بانير ماخاني

Straight from the Mughal durbar, with a SR twist to the popular Paneer makhani. Soft cottage cheese delicately rolled in a rich, creamy, tomato gravy slow cooked to perfection. Offering a delightful vegetarian dish fit for royalty. 200 CAL

• NAWABI KAJU MAKHANA

SAR 50/-*

نوابى كاجو ماخانا

Indulge in the aromatic goodness of our in-house speciality, where cashews fried in ghee along with makhana are cooked in a rich white gravy, bursting with flavors. 139 CAL

Large Plates Obicken & Seafood)

LARGE PLATES (SEAFOOD)

MANGALOREAN PRAWN GASSI SAR 70/-*

جمبري مانجالور

A signature dish from the coastal town of Mangalore. This creamy, delicately spiced, and intensely flavorful dish, with its coconut based red curry, is utterly delicious, not to say addictive. Goes great with Flaky Malabar Paratha. 139 CAL

LARGE PLATES (CHICKEN)

• KERALA CHICKEN STEW

SAR 50/-*

SAR 55/-*

يخنة دجاج كيرالا

A staple cuisine rom Kerala where The Chicken Is Deliciously Cooked In Creamy Coconut Milk Making It Absolutely Flavourful And Cooked Up Further With Flavourful Spices And Seasonings. Kicking Up A Notch! 139 CAL

• DHABA WALLA BUTTER CHICKEN

دجاج بالزبدة دهابا والا

A creamy and rich Indian dish, where succulent chicken pieces are simmered in a creamy cashew-tomato and butter-based gravy, flavoured with aromatic spices, finished off with smoke and herbaceous fenugreek with a hug, bite and kick rolled into one.

139 CAL

DUNGARE CHICKEN MAHARANI

SAR 55/-*

دجاج دونجاري رارا

Experience the indulgence of Dungare chicken, where succulent chicken chunks is simmered in a rich and creamy pistaschio gravy, infused with bold flavors and spiced up with a touch of dungare for a smoky taste. This dish promises a perfect balance of richness and spice, offering a delightful culinary journey with every bite. 200 CAL

AWADHI BADAMI CHICKEN

دجاج أوادي بادامي

Dawaton ki shaan! Soft and flavorsome chunks of chicken simmered in a rich, mildly spiced, creamy cashew white gravy with freshly grounded Indian spices. An absolute treat for the palate.

139 CAL

• PATIALA CHICKEN

SAR 60/-*

SAR 60/-*

دجاج باتيالا

Indulge in the aromatic goodness of our in-house speciality, where shreds of chicken are wrapped in a pappad pocket roll and cooked in a rich brown gravy, bursting with flavors.



WAZWAN TRAMI

SAR 70/-*

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وازوان ترامى

The Quintessential Wazwan spread – a traditional meal tailor made for 1 person; Khawa + Rice + Methi Maaz + Tabak Maaz + Maaz Seekh Kebab + Rogan Josh + Rishta

- + Dhaniwal Korma
- + Gushtaba
- 139 CAL

KASHMIRI SIGNATURE DISHES

• METHI MAAZ

SAR 55/-*

میثی ماز

Flavorful stew made of tiny bits of lamb tripe infused with natural aroma and distinct flavour of fenugreek. Creating a velvety and indulgent dish that melts

in the mouth with every spoonful.

139 CAL

• MAAZ SEEKH KEBAB

SAR 55/-*

کباب سیخ ماز

Spiced minced lamb skewers, grilled on coal to perfection for a juicy, flavorful bite. 139 CAL

ROGAN JOSH

SAR 55/-*

روغان جوش

Indulge in the timeless favorite rogan josh with tender chunks of lamb, cooked in a thick gravy made with onions, tomatoes, yogurt, and infused with traditional spices. A symphony of flavors capturing the essence of Kashmiri cuisine in every savory spoonful. 139 CAL

RISHTA

SAR 55/-*

ريشتا مع الأرز

Finely hand-pounded, velvety-textured lamb meatballs cooked in a fragrant, mildly spiced gravy with a melange of Kashmiri spices. This traditional dish captures the essence of Kashmiri cuisine with its tender meatballs and aromatic flavors. 200 CAL

• DHANIWAL KORMA

SAR 55/-*

دانيوال كورما

A dish that showcases the rich flavors of coriander in an aromatic gravy. Tender pieces of lamb are cooked with a blend of spices, onions, yogurt, and fresh coriander leaves. The result is a flavorful and comforting dish with a vibrant green color. 200 CAL

• TABAK MAAZ

تاىك ماز

SAR 55/-*

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Crispy tender mutton ribs slow-cooked until tender, then deep fried in pure ghee with a blend of spices that add crispiness to the delicacy. 139 CAL

KASHMIRI SIGNATURE DISHES

• TAMATAR CHAMAN SAR 35/-* تاماتار شامان

Cottage cheese simmered with red tomato gravy and finished with Kashmiri herbs. Served with Kashmiri condiments 139 CAL

PALAK WITH BABY RISTA

Spinach cooked with small meatballs. Served with Kashmiri condiments. 200 CAL

• AB GOSHT

بالاك مع بيبي ريستا

SAR 55/-*

أَب غوشت

SAR 55/-*

Tender pieces of lamb, slow cooked in milk infused with fennel seeds. The gravy has a tinge of sweetness that makes it unique in wazwan. 139 CAL

MARCHWANGAN KORMA SAR 55/-*

مارتشوانجان كورما

Delight in the flavorful marchwangan korma or mirchi korma with tender lamb chunks, cooked in a fiery hot Kashmiri red chilli and aromatic spices-based gravy. The chilli peppers are typically stuffed with a spiced filling and then simmered in a rich sauce made with yogurt, onions, and a blend of aromatic spices. The dish strikes a balance between the heat of the chillies and the creamy texture of the gravy. 139 CAL

• GUSHTABA

SAR 55/-*

غوشتابا

Finely pounded meat dumplings cooked in a fragrant gravy made of yoghurt. The dumplings absorb the thick gravy and spices and remains moist & juicy. The white gravy has a unique taste of cardamom and ginger, garnished with mint powder. 200 CAL





CHEF'S SIGNATURE DISHES

• SR SPECIAL POTLI CHICKEN BIRYANI SAR 60/-*

SR برياني دجاج/لحم ضأن بوتلي خاص من

Savor the rich flavors of this traditional Malabar chicken dum biryani, steamed & served in a banana leaf potli, giving it an exotic aroma and taking your taste buds to gourmet heaven. 139 CAL

• SR SPECIAL PAN SEARED FISH FILLET SAR 60/-*

SR شرائح سمك القاروص المقرمشة من

Delight in our rendition of the classic Fish steak, with tender sea bas fish cooked with sesame nuts and spices, served on a bed of tomato pilaf, tossed greens and a creamy basil, rosemary, thyme herbed cheese sauce. 139 CAL

• ASSAMESE FISH AMOK

SAR 70/-*

سمك آسامي أموك

The Rooyal Amok trei marinated with the fragrant yellow coconut kroeung, steamed and served along with Basil Rice and tangy raw mango salad. A feast for the senses. 200 CAL

• SURATI PRAWN KHAVSA

SAR 70/-*

خافسا الروبيان الكريمي

Inspired from the streets of Surat, Immerse yourself in the fragrant world of Khavsa, a surti noodle dish, served with a blend of aromatic coconut sauce textured with a mix of Glass Noodles & Rice Noodles. Served with with eight different contrasting condiments for a new unique flavor melting in each bite. 139 CAL

The Perfect Accompaniments

FLAVORED RICE

• GHEE RICE أرز بالسمن

SAR 25/-*

Aromatic rice made with cashews, raisins, onions, generous amount of ghee and whole spices. The perfect accompaniment. 139 CAL

• JEERA RICE

موتر بولاو

SAR 25/-*

A popular north Indian dish made of extra-long grain basmati rice and cumin seeds tadka that can be complemented with every curry. 200 CAL

MUTTER PULAO SAR 25/-*

A flavorful combination of extra-long grain basmati rice, dollops of ghee & fresh green peas. 139 CAL

• KASHMIRI PULAO SAR 35/-* بولاو کشمیری

Fragrant basmati rice cooked with dry fruits, toasted nuts, and aromatic spices, offering a delightful burst of sweetness and flavor. 139 CAL

INDIAN BREADS

• BUTTER TANDOORI ROTI(WHEAT) SAR 4/-* خبز تندوري بالزبدة

Indian whole wheat bread cooked on the sides of a tandoor, topped with butter. Crisp on the edges and soft in the centre. 139 CAL

LACCHA PARATHA(WHEAT) SAR 5/-*

لاتشا ىارااتا

Crispy flaky layered paratha prepared with whole wheat flour and butter. An close cousin to the popular roti & chapatti.

200 CAL

PUDINA LACCHA PARATHA(WHEAT) SAR 6/-* بودينا لاتشا باراثا

A charred, crispy, flaky refined flour Indian bread with an undertone of mint leaves. 139 CAL

• GARLIC BUTTER NAAN SAR 7/-*

خبز نان بالثوم والزبدة

Tossed with butter, leavened Indian flatbread made using all-purpose flour. Drizzled with a generous amount of garlic and butter. 139 CAL

MALABAR PAROTTA

SAR 7/-*

خبز باروتا مالابار

Almost as popular as the backwaters, the elephants and the lush greenery of Kerala, is the Malabar parotta which is sub continental layered flatbread made from refined flour, salt, sugar milk and oil and baked till it's soft and flaky. 139CAL

BUTTER KULCHA

Indian flat bread made from maida, cooked in an ethnic style in a clay oven and garnished with carrot and coriander leaves shavings. Brushed with butter. 200 CAL

KESARI NAAN خبز نان بالزعفران

خبز كولشا بالزبدة

SAR 9/-*

SAR 7/-*

One of the pillars of a great Indian meal. Flavour our naan with saffron, finishing with a lavish drizzle of saffron butter for a luxurious twist to your favourite flatbread. 200 CAL

• CHEESE NAAN

SAR 10/-*

خبز النان بالجين

Soft and fluffy Indian bread made with refined flour and stuffed with a generous amount of melted cheese, adding a delightful richness to the meal. 139 CAL

*Incl of VAT *Kindly inform your Captain of any food allergies or specific requests that you may have



THE DESSERT COLLECTIVE

• KESARI PHIRNI

SAR 25/-*

کيساري فيرني

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A classic, creamy sweet indian pudding made with powdered rice, saffron flavored milk and a rich addition of almonds, saffron and cardamom to instantly satisfy your sweet tooth. 200 CAL

• KULFI WITH THANDAI DRIZZLE

كولفي مع رذاذ ثانداي

SAR 30/-*

A classic that cannot be missed. Our malai kulfi offers a taste of tradition with its creamy and luscious texture. Made from rich evaporated full fat cream, layered and drizzled with thandai, aromatic spices and dry fruits, this kulfi is a delightful dessert that melts instantly, providing a refreshing and indulgent experience. 139 CAL

POACHED PEAR & MASCARPONE MOUSSE SAR 40/-*

موس الكمثرى المسلوقة والماسكربوني

A centrepiece dessert from the house of saffron roots. Fresh pears poached for two days, cooked with spices, centre filled with mascarpone cheese and served along with a scoop of vanilla ice cream. 139 CAL

• CHOCOLATE FONDUE

SAR 40/-*

فوندو الشوكولاتة

Silky, creamy, and downright delicious! A combination of three different types of chocolates, our chocolate fondue is a family and kids favorite. 139 CAL

