



FOOD MENU

Quality Ingredients, Authentic Flavors

Our Story

Our journey began on December 9, 2024, when our little food truck rolled into Bowling Green, Kentucky. With sizzling spices, authentic Indian recipes, and a passion for quality, we served our very first plates to curious locals. One bite at a time, we began winning hearts with warmth and authenticity.

The incredible love and support from the Bowling Green community inspired us to grow. On October 2, 2025, we opened our very own Indian restaurant, where the same rich aromas and vibrant flavors now fill the air every day.

From a humble food truck to a full-fledged kitchen, our promise remains the same: to serve authentic Indian cuisine made with fresh ingredients, rich flavors, quality food, and a lot of heart. Every dish is a celebration of tradition, taste, and the joy of bringing people together.

VEG SNACKS

Bhel Puri \$7.95

A crunchy, tangy, and spicy street food snack made with puffed rice, chutneys, and fresh veggies.

Pani Puri \$7.95

India's most-loved street food; hollow crisp-fried balls filled with potatoes, chick-peas, onions and sprouts, mingled with tangy flavorful water

Dahi Batata Sev Puri (Spl)* \$8.95

Crisp-fried hollow pooris filled with boiled potatoes, chick-peas, onions, sprouts, yogurt and chutneys, and topped with fine sev.

Samosa Chaat: 2 Pcs \$8.95

Crisp-fried, conical dumplings served with chickpeas gravy, topped with chutneys and onions.

Aloo Tikki Chaat: 2 Pcs \$8.95

Deep-fried mashed potato cutlets served with chickpeas gravy, topped with chutneys and onions.

Samosa: 2 Pcs \$4.95

Crispy fried dumplings filled with spiced potatoes and peas served with chutney

Mix Veg Pakora \$8.95

Uthappam sprinkled with spicy lentil powder (podu) for extra flavor.

Paneer Pakora \$6.95

Soft, steamed rice cakes served with spicy sambar and coconut chutney.

Dahi Bhalla Papdi Chaat \$9.95

Crispy wafers layered with potato, cucumber, sprouts, yogurt, tomato, sev, onion, chutney, chickpeas and spices.

Pav Bhaji \$12.95

Consisting of a thick vegetable curry (bhaji) served with a soft bread roll (pav).

Amritsari Cholley Kulchey \$12.95

Authentic Punjabi chickpeas served with soft, buttery kulchas.

NON VEG SNACKS

Fish Pakora \$8.95

Boneless chicken is stir fried with lots of ginger, garlic, onions, bell peppers and sauces.

Chicken Pakora \$8.95

Juicy chicken pieces marinated in Indian spices and chickpea flour, deep-fried to golden perfection.

INDO-CHINESE

Veg Chowmein \$12.95

Classic stir-fried noodles with mixed vegetables (cabbage, carrots, capsicum, onions).

Chicken Chowmein \$12.95

Stir-fried noodles with succulent chicken strips, colorful vegetables, and Indian spices.

Gobhi Manchurian Dry/Gravy \$15.95

Uthappam topped with sautéed onions for a flavorful crunch.

Veg Manchurian Dry/Gravy \$15.95

Uthappam topped with onions and tomatoes, cooked to perfection.

Chilli Paneer \$11.95

The cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, and chilli sauce.

Chilli Chicken \$15.95

Juicy chicken pieces wok-tossed in a bold, spicy chili sauce.

SOUPS

Mix Veg Soup \$6.95

A hearty soup made with a medley of fresh vegetables and flavorful spices.

Chicken Soup \$6.95

A comforting soup with tender chicken pieces simmered in a flavorful broth.

Tomato Soup \$6.95

A classic soup made with ripe tomatoes, seasoned with herbs and spices.

TANDOORI SPECIAL

Tandoori Paneer Tikka \$15.95

Homemade cheese cubes marinated in yogurt and spices cooked in a tandoor oven.

Tandoori Chicken: \$17.95

Full chicken on bone marinated in hung yogurt, homemade spices, and mustard oil.

Chicken Tikka \$17.95

Boneless thigh chicken marinated in a yogurt and spicy sauce.

Tandoori Mix Grill \$23.95

A sizzling assortment of flavorful tandoori delights, grilled to perfection.

Lamb Seekh Kebab \$17.95

Minced lamb with onion, garlic, ginger, spices, and herbs.

Lamb Chops \$18.95

Tender, juicy lamb chops grilled to perfection and seasoned with aromatic herbs

Tandoori Fish Salmon \$21.95

Pieces of salmon fish marinated in herbs and spices cooked in our tandoor oven.

WRAP

Paneer Wrap \$12.95

Fresh homemade mashed cheese cooked with spices wrapped in plain p

Chicken Tikka Wrap \$14.95

Chicken tikka, lettuce, yogurt sauce and spicy sauce wrapped in naan.

SALAD

Mix Veg Salad \$15.95

A refreshing blend of crisp seasonal vegetables tossed with light seasoning for a healthy bite

Chicken Salad \$15.95

Tender chicken mixed with fresh vegetables and light seasoning for a wholesome, flavorful bowl.

KIDS SPECIAL

French Fries \$5.95

Golden, crispy potato fries served hot and perfectly seasoned.

Chicken Nuggets \$5.95

Crispy on the outside, tender on the inside, served with a side of dipping sauce.

VEG ENTREES

Dal Makhni \$12.95

Slow simmered low calorie protein-rich traditional black grams and red kidney beans tempered in butter with ginger, garlic, onion & Indian spices.

Tadka Dal \$12.95

Traditional rich moong and red lentils slow-cooked with onion, tomatoes, ginger, garlic, curry leaves and Indian spices.

Patiala Shahi Mix Veg \$14.95

A rich assorted farm fresh mixed vegetables dish cooked with ginger, garlic, tomatoes and spices.

Matar Paneer Lababdar \$14.95

Indian cottage cheese cubes & green peas simmered together in a luscious gravy made with tomatoes, onions and spices garnished with fresh coriander.

Kadai Paneer \$14.95

Indian cottage cheese sautéed with bell pepper and onion in a yogurt based traditional Indian curry.

Paneer Tikka Masala \$14.95

Cottage cheese cubes cooked with ginger, garlic, and creamy sauce.

Punjabi Rajmah \$14.95

Dish of red kidney beans in a thick gravy with spices.

Punjabi Saag \$14.95

Fresh spinach & mustard leaves cooked with ginger, garlic, onion, tomato and traditional Punjabi tempering.

Saag Paneer \$14.95

Cottage cheese cubes in a spinach-mustard gravy with Punjabi spices.

Shahi Paneer \$14.95

Cottage cheese in a rich, creamy royal gravy.

Paneer Bhurji \$14.95

Spiced scrambled cottage cheese with onions and tomatoes.

Baingan Bharta \$14.95

Smoky mashed eggplant cooked with onions, tomatoes, and spices.

Chana Masala \$14.95

Chickpeas cooked in a tangy, spiced tomato gravy.

Naurattan Korma \$14.95

Mixed vegetables (potatoes, carrots, peas, and green beans) in a mild, creamy Indian spiced gravy

Aloo Jeera Masala \$14.95

Potatoes cooked with roasted cumin seeds, onions, and mild spices.

Aloo Baingan Veg \$14.95

Potatoes and eggplant cooked with aromatic spices.

Curry Pakoda \$14.95

Vegetable fritters (pakoda) simmered in a yogurt-based curry with Indian spices and ginger.

Chana Saag \$14.95

Chickpeas cooked in a flavorful spinach gravy.

Aloo Mutter \$14.95

Potatoes and peas simmered in a spiced tomato gravy.

Bhindi Masala \$14.95

Okra cooked with onions, tomatoes, whole and ground spices, and herbs.

Methi Matar Malai \$14.95

Creamy North Indian curry with fenugreek leaves (methi) and green peas.

NON VEG ENTREES

(Halal Meat)

CHICKEN ENTREES

Chicken Tikka Masala \$15.95

Tandoori grilled chicken in fresh tomato, creamy gravy and spices.

Chicken Curry \$15.95

Tender pieces of chicken simmered in an onion sauce with a blend of spices.

Chicken Korma \$15.95

Chicken cooked in a gravy with traditional spices.

Kadai Chicken \$15.95

Tender chicken cooked with bell peppers, onions, and bold spices.

Butter Chicken \$15.95

Tender, marinated chicken simmered in a rich, mild, and creamy sauce made primarily from tomatoes, butter, and cream.

Chicken Saag \$15.95

Tender Chicken simmered in a thick, rich, flavorful green curry.

LAMB/GOAT ENTREES

Saffron Goat Curry \$18.95

Flavorful bone-in goat meat with fresh herbs and spices.

Goat Korma \$18.95

Flavorful bone-in goat meat simmered in a creamy gravy with traditional spices.

Saffron Lamb Curry \$18.95

Flavorful bone-in lamb meat with fresh herbs and spices.

Goat Rogan Josh \$18.95

A classic Kashmiri curry: tender goat slow-cooked in a red, aromatic sauce with fennel and dry ginger.

Lamb Rogan Josh \$18.95

Lamb Rogan Josh is a vibrant Kashmiri curry featuring tender, slow-cooked lamb in an aromatic red sauce, distinctively spiced with fennel and dry ginger.

Lamb Saag \$18.95

Flavorful bone-in lamb meat cooked with fresh spinach, tomatoes, onions, and a blend of spices.

Lamb Vindaloo \$18.95

Lamb cooked in a fiery, tangy, vinegar, Goan-style curry.

Lamb Korma \$18.95

Flavorful bone-in lamb meat cooked in a rich and creamy gravy with a blend of traditional spices.

SEA FOOD ENTREES

Shrimp or Fish Masala \$19.95

Fish or shrimp in a thick, spicy tomato-onion gravy with aromatic spices.

Shrimp or Fish Korma \$19.95

Fish or shrimp cooked in a rich, mildly spiced, and creamy curry, typically made with yogurt, cream, and ground nuts.

Shrimp or Fish Karahi \$19.95

Fish/shrimp in a thick, fragrant gravy with onions, tomatoes, bell peppers, and whole spices.

Shrimp or Fish Vindaloo \$19.95

Fish or shrimp in a hot, tangy Goan curry with vinegar, garlic, and red chilies.

BREAD

Plain Naan \$2.95

Leavened flour bread, baked in a charcoal fired clay oven

Butter Naan \$2.95

Leavened flour bread, baked in a charcoal fired clay oven and feathered with butter.

Tandoori Roti \$2.95

Bread baked in a clay oven

Garlic Naan \$3.95

Leavened soft flatbread, topped with chopped garlic and cilantro, baked in a charcoal fired clay oven.

Aloo Kulcha \$4.95

Type of leavened bread, stuffed with potatoes and made with wheat flour.

Paneer Kulcha \$4.95

Type of leavened bread, stuffed with Indian cheese and made with wheat flour.

Onion Kulcha \$4.95

Type of leavened bread, stuffed with onion and made with wheat flour.

Kashmiri naan \$4.95

A slightly sweet and fluffy flatbread stuffed with a mix of soft dried fruits and nuts

Keema Naan \$5.95

Soft naan stuffed with spiced minced meat, baked to perfection.

Pesto Naan \$5.95

Indian naan topped with Italian basil pesto—a savory fusion flatbread.

RICE

Mixed Veg Biryani \$15.95

Layers of aromatic long grain basmati rice, mixed vegetables, herbs and spices cooked together, served with cucumber raita.

Chicken Biryani \$15.95

Saffron flavored rice cooked with chicken, herbs and spices.

Lamb/Goat Biryani \$15.95

Saffron flavored rice cooked with mutton (lamb) goat, herbs and spices.

Jeera Rice \$5.95

Classic basmati rice tossed with cumin seeds.

Fried Rice \$5.95

Classic basmati rice tossed with cumin seeds.

DRINKS

Masala Chai \$3.95

A warm, aromatic brew of Indian tea infused with milk and fragrant spices.

Mango Lassi \$3.95

A sweet and creamy yogurt drink blended with ripe mangoes for a tropical delight.

Sweet Lassi \$3.95

A creamy, yogurt-based drink sweetened to perfection for a soothing, satisfying treat.

Rose Lassi \$3.95

A fragrant yogurt-based drink flavored with rose essence for sweet floral refreshment.

Mint Chaas \$3.95

A creamy, yogurt-based drink infused with mint and spices for a cooling taste.

Masala Soda \$2.95

Sarkling soda infused with tangy lemon, aromatic spices, and a hint of mint. Refreshingly zesty

SODA

Coke/Diet Coke/Coke
Zero/Fanta/Sprite/Dr Pepper

DESSERTS

SERVED HOT

Gulab Jamun \$5.95

Soft, spongy, deep-fried dumplings soaked in fragrant sugar syrup.

Gajar Halwa \$5.95

A classic Indian sweet made with grated carrots, milk, and nuts, simmered to perfection.

Moong Dal Halwa \$5.95

A rich, sweet Indian dessert made from slow-cooked moong dal, ghee, and sugar.

SERVED COLD

Ras Malai Saffron Spl \$5.95

Soft and spongy cottage cheese patties soaked in sweet, creamy saffron-flavored milk.

Kheer \$5.95

A creamy Indian rice pudding simmered in milk and delicately flavored with cardamoms and nuts

Brownie Ice Cream Sizzler \$12.95

A decadent dessert pairing rich, fudgy brownie with creamy vanilla ice cream.

Ice Cream Flavors \$12.95

ACCOMPANIMENT

Papadum \$3.95

Crisp, glossy, and crackling with cumin seeds, light-as-air papadum

Raita \$2.95

A cooling side dish of yogurt seasoned with spices, often mixed with chopped vegetables or fruit.

Onion and Achar \$2.95

Onions (Laccha Pyaaz) and spicy, preserved pickle (Achar).

Mint Chutney \$2.95

A vibrant green sauce of mint, cilantro, chilies, and lemon.

Sweet Chutney \$2.95

A rich, tangy, and sweet sauce made from tamarind and jaggery/sugar.

Buffet at Saffron Indian Cuisine

We serve a delicious buffet every day from 11:00 AM to 2:30 PM, featuring a variety of authentic Indian dishes made with fresh ingredients and rich flavors.

On Saturdays and Sundays, enjoy our Special Weekend Buffet, filled with even more flavorful dishes, exclusive specials, and traditional favorites to make your weekend truly memorable.



Thank
you!

We'd Love Your Google Review

Scan it



Follow Us for Offers and Specials



+1 270-796-0343

1625 Campbell Ln, Bowling Green, KY 42104

www.saffronrestaurantsky.com

