

A Saffron Thread

Full Week Menu: asaffronthread.com/goldman

Monday, October 7, 2019

Entrees

Chicken Tikka Masala

Grilled boneless chicken simmered in fenugreek flavored plum tomato sauce (Gluten-Free) (350cal).

Chili Chicken

Tender pieces of chicken prepared with fresh herbs and chili peppers (Gluten-Free) (370cal).

Channa Masala

Chickpeas cooked with traditional homemade spices (Vegan) (Gluten-Free) (220cal).

Palak Paneer

Homemade cubes of cheese smothered in fresh ground spinach (Gluten-Free) (340cal).

Pick 1 Meat + 1 Veg: \$11.90 | Pick 2 Meats: \$13.90

All Entrees are served with Rice and Kachumber Salad.

Side

Price

Naan

\$2.00

Tandoor baked light bread (220cal).

Samosa (1 Piece)

\$2.00

Cumin flavored potatoes and peas filled in a hot and fresh flaky pastry (Vegan) (260cal).

Samosa Chaat

\$8.00

Samosa topped with channa, onions, tomatoes and chutney (Vegan) (570cal).

Organic Mango Lassi

\$4.00

Freshly blended smoothie made with mangos, organic low fat milk and yogurt (Gluten-Free) (290cal).

Gulab Jamun

\$4.00

Evaporated milk balls served in a natural honey syrup (Gluten-Free) (200cal).

The Saffron Difference

Our naans were tandoor-baked, samosas were stuffed, hand-rolled, then cooked and entrees were prepared from scratch this morning just for you.

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Full Week Menu: asaffronthread.com/goldman

Tuesday, October 8, 2019

Entrees

Chicken Tikka Masala

Grilled boneless chicken simmered in fenugreek flavored plum tomato sauce (Gluten-Free) (350cal).

Methi Chicken

Tender chicken breast simmered in fenugreek leaves, tomatoes, ginger and other spices (Gluten-Free) (320cal).

Channa Masala

Chickpeas cooked with traditional homemade spices (Vegan) (Gluten-Free) (220cal).

Alu Gobi Matar

Potatoes, cauliflower & green peas seasoned with masala (Vegan) (Gluten-Free) (190cal).

Pick 1 Meat + 1 Veg: **\$11.90** | Pick 2 Meats: **\$13.90**

All Entrees are served with Rice and Kachumber Salad.

Side

Price

Naan

Tandoor baked light bread (220cal).

\$2.00

Samosa (1 Piece)

Cumin flavored potatoes and peas filled in a hot and fresh flaky pastry (Vegan) (260cal).

\$2.00

Samosa Chaat

Samosa topped with channa, onions, tomatoes and chutney (Vegan) (570cal).

\$8.00

Organic Mango Lassi

Freshly blended smoothie made with mangos, organic low fat milk and yogurt (Gluten-Free) (290cal).

\$4.00

Gulab Jamun

Evaporated milk balls served in a natural honey syrup (Gluten-Free) (200cal).

\$4.00

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Wednesday, October 9, 2019

Entrees

Chili Chicken

Tender pieces of chicken prepared with fresh herbs and chili peppers (Gluten-Free) (370cal).

Basil Ginger Chicken

Sautéed chicken breast prepared with garlic sauce and basil (Gluten-Free) (370cal).

Stir Fried Vegetables

Fresh vegetables in a savory soy based sauce. (Vegan) (Gluten-Free) (320cal).

Vegetable Manchurian

Round vegetable dumpling balls in a savory Manchurian sauce (Vegan) (340cal).

Pick 1: \$11.90 | Pick 2: \$14.90

All Entrees are served with Vegetable Hakka Noodles (V) or Vegetable Fried Rice (V, GF).

Side

Kheer

Rice pudding (Gluten-Free) (280cal).

Price

\$4.00

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Thursday, October 10, 2019

Entrees

Chicken Tikka Masala

Grilled boneless chicken simmered in fenugreek flavored plum tomato sauce (Gluten-Free) (350cal).

Kadai Chicken

Chicken sautéed with onion, tomatoes & green pepper (Gluten-Free) (320cal).

Channa Masala

Chickpeas cooked with traditional homemade spices (Vegan) (Gluten-Free) (220cal).

Vegetable Jalfrazie

Fresh sautéed mixed vegetables cooked with exotic spices (Vegan) (Gluten-Free) (180cal).

Pick 1 Meat + 1 Veg: \$11.90 | Pick 2 Meats: \$13.90

All Entrees are served with Rice and Kachumber Salad.

Side

Price

Naan

\$2.00

Tandoor baked light bread (220cal).

Samosa (1 Piece)

\$2.00

Cumin flavored potatoes and peas filled in a hot and fresh flaky pastry (Vegan) (260cal).

Samosa Chaat

\$8.00

Samosa topped with channa, onions, tomatoes and chutney (Vegan) (570cal).

Organic Mango Lassi

\$4.00

Freshly blended smoothie made with mangos, organic low fat milk and yogurt (Gluten-Free) (290cal).

Gulab Jamun

\$4.00

Evaporated milk balls served in a natural honey syrup (Gluten-Free) (200cal).

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Friday, October 11, 2019

Entrees

Chicken Tikka Masala

Grilled boneless chicken simmered in fenugreek flavored plum tomato sauce (Gluten-Free) (350cal).

Hot Garlic Chicken

Sautéed chicken breast in a spicy garlic sauce (Gluten-Free) (370cal).

Channa Masala

Chickpeas cooked with traditional homemade spices (Vegan) (Gluten-Free) (220cal).

Palak Paneer

Homemade cubes of cheese smothered in fresh ground spinach (Gluten-Free) (340cal).

Pick 1 Meat + 1 Veg: \$11.90 | Pick 2 Meats: \$13.90

All Entrees are served with Rice and Kachumber Salad.

Side

Price

Naan

\$2.00

Tandoor baked light bread (220cal).

Samosa (1 Piece)

\$2.00

Cumin flavored potatoes and peas filled in a hot and fresh flaky pastry (Vegan) (260cal).

Samosa Chaat

\$8.00

Samosa topped with channa, onions, tomatoes and chutney (Vegan) (570cal).

Organic Mango Lassi

\$4.00

Freshly blended smoothie made with mangos, organic low fat milk and yogurt (Gluten-Free) (290cal).

Gulab Jamun

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Evaporated milk balls served in a natural honey syrup (Gluten-Free) (200cal).

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