

## **BREADS/NAAN**

### **Plain Naan - \$2.75**

Soft white Indian bread baked in tandoor.

### **Butter Naan - \$2.75**

Soft white Indian bread baked in tandoor with butter.

### **Garlic Naan - \$4.25**

Naan topped with cilantro & garlic.

### **Onion Kulcha - \$4.50**

Leavened Indian bread stuffed with spiced onion.

### **Kashmiri Naan - \$5.75**

Naan stuffed with mixed nuts & raisins.

### **Aloo Naan - \$ 5.25**

Naan stuffed with spiced potato topped with cilantro.

### **Cheese Naan - \$5.95**

Leavened Indian bread stuffed with cheese.

### **Rosemary Naan-\$4.50**

Leavened indian bread topped with rosemary & cilantro.

### **Basil Naan - \$4.50**

Leavened indian bread topped with basil sauce.

### **Methi paratha -\$4.75**

### **Ajwain paratha- \$4.75**

### **Pudina paratha -\$4.75**

### **Laccha paratha -\$4.95**

### **Bread basket**

**Combination of indian bread (laccha paratha, garlic naan, & butter naan) – \$9.85**

## **ACCOMPANIMENTS**

**Basmati Rice \$2.95**

**Zeera Rice \$4.95**

**Lemon Rice \$4.95**

**Tamarind Rice \$4.95**

**Raita \$3.50**

**Mango Chutney \$2.95**

**Tamarind Chutney \$2.50**

**Mint Chutney \$2.50**

*Thank  
You!*



***Catering Available***

**Website: [www.saffronpinecrest.com](http://www.saffronpinecrest.com)**

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**Welcome to the world of Indian cuisine...  
an Authentic Indian food in the heart of  
your city Pinecrest.**

**Ayesha**  
Saffron Fine Dining from India

**The Indian cuisine is as diverse as its culture, languages, regions and its climate. Every major region of India brings its own unique dishes and subtle variations to popular dishes. Understanding different spices is knowledge. Combining them skillfully with food is Art. Aromatic spices and herbs are the essence of Indian cuisine.**



***Ayesha Pine Crest***

**14151 S Dixie Hwy, Miami, FL 33156**

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**Web : [www.ayeshapinecrest.com](http://www.ayeshapinecrest.com)**

**All Chicken & Meat is Kosher HALAL**

## **APPETIZER**

### **Vegetable Samosa - \$5.25**

Crisp patties stuffed with potatoes & peas with a little Indian spice.

### **Chicken Samosa - \$6.95**

Crisp patties stuffed with chicken & peas with a little Indian spice.

### **Lamb Samosa - \$6.95**

Crisp patties stuffed with lamb & peas with a little Indian spice.

### **Spinach and Paneer Samosa - \$6.95**

Crisp patties stuffed with spinach & cottage cheese with a little Indian spice.

### **Saffron Lettuce Wrap - \$9.95**

Tender pieces of chicken sauté with tomato gravy vinegar & little Indian spices served with lettuce.

### **Stir Fried Green Beans - \$8.95**

Cut beans stir fried with onion, garlic & cumin seed.

### **Lamb Chops [appetizer] - \$19.95**

Lamb chops marinated with yoghurt, garlic, ginger & Indian spices.

### **Chicken Tikka [appetizer] - \$14.95**

Boneless chicken marinated with yoghurt, garlic, ginger & Indian spices & baked in tandoor.

### **Multani Shorba - \$6.95**

Chicken lentil soup with tomatoes & herbs

### **Lentil Soup - \$6.95**

Lentil soup with tomatoes & herbs.

### **Chicken Soup - \$7.95**

Chicken soup with tomatoes & herbs.

### **Ceaser Salad - \$7.95**

Garden fresh romaine lettuce with the choice of your dressing & croutons.

### **Lasooni gobi \$ 9.95**

Crispy cauliflower florets tossed in a tomato & garlic sauce.

### **Garlic prawn \$11.95**

Fresh prawns marinated with herbs and sautéed in garlic & cooked with tomatoes & coconut.

### **Samosa chat \$8.95**

Mildly spiced potatoes with green peas, cashew nuts & herbs, stuffed in a light pastry, deep fried & topped with chana masala, tomato, onion, cilantro & yoghurt.

### **Aloo tikki chat \$8.95**

Mildly spiced potatoes with green peas, herbs flavored tikki, deep fried and topped with chana masala, tomato, onion, cilantro and yoghurt.

### **Chana chat \$8.95**

Chick peas and potato, tossed with onion, tomato, mint and tamarind sauce garnished with fresh cilantro.

### **Chilli Paneer \$10.95**

Cubes of Indian cheese sautéed with onion, bell pepper, chilli with light soy sauce.

### **Cheese pakora \$8.95**

Homemade cheese coated with batter and deep fried.

### **Chicken pakora \$8.95**

Chicken marinated with ginger, garlic, yoghurt, coated with batter and deep fried.

## **VEGETABLES ENTRÉE**

### **Eggplant Bharta - \$15.95**

Whole eggplants are baked on open flame, mashed & seasoned with herbs & sautéed with onions.

### **Navratan Shahi Korma - \$15.95**

Fresh vegetables cooked with spice flavor sauce garnished with nuts & cream sauce.

### **Saffron Dal - \$14.95**

Lentils flavored with saffron & tempered with butter.

### **Dal Makhani - \$15.95**

Creamy lentil with tomatoes, ginger, garlic, onion & spices.

### **Palak Paneer - \$16.95**

Spinach & homemade cheese with a little curry sauce

### **Bombay Aloo - \$14.95**

Stir fried potatoes cooked with bell pepper, onion, tomatoes & Indian spices.

### **Aloo Gobi - \$16.95**

Cauliflower, potatoes & green peas cooked with herbs & spices.

### **Mutter Paneer - \$16.95**

Homemade cheese & peas with flavor curry sauce.

### **Mixed Vegetable curry - \$15.95**

Mixed vegetables with fresh tomato & flavor curry sauce.

### **Paneer Tikka Masala - \$18.95**

Cottage cheese cooked with onion, bell pepper & spice flavor cream sauce.

### **Paneer Makhani - \$18.95**

Cottage cheese cooked with spice flavor nuts & cream sauce.

### **Okra Bhindi - \$15.95**

Okra cooked with tomatoes, onions, ginger & spices.

### **Chana Masala - \$15.95**

Chic peas with spice flavor curry sauce.

## **CHICKEN ENTRÉE**

### **Chicken Tikka Masala - \$18.95**

Boneless chicken pieces cooked with cream, fresh tomato sauce, onion, green pepper & indian spices.

### **Chicken Rogan Josh - \$17.95**

Chicken pieces cooked with ginger, garlic, yoghurt, onion, tomato, & with Indian spices.

### **Chicken Apna Curry - \$17.95**

Chicken pieces cooked with ginger, garlic, tomato, onion & spiced flavor curry sauce.

### **Chicken Korma - \$18.95**

Tender pieces of boneless chicken cooked with cream sauce & nuts.

### **Chicken Vindaloo - \$18.95**

Chicken pieces cooked with spice flavored curry sauce with vinegar.

### **Chicken Spinach - \$18.95**

Tender boneless chicken pieces cooked with spinach, garlic, tomatoes & spicy flavor sauce & final touch with cream.

### **Chicken Madras - \$18.95**

Tender boneless chicken pieces cooked with tomatoes, coconut milk, & spiced flavor sauce in madras style.

### **Chicken Chili Masala - \$18.95**

Tender boneless chicken pieces cooked with garlic, onion, green pepper, & chili flakes along with tomato & soya sauce.

### **Chicken kali mirch -\$ 18.95**

## **DESSERT**

### **Mango Mousse \$5.95**

Ayesha special dessert made of mango pulp, sweetened milk & saffron extract.

### **Rasmalai \$5.95**

Homemade fresh cheese in sweetened milk cashews, almonds, pistachios & nuts.

### **Gulab Jamun \$5.50**

Sweet cheese ball with honey syrup & rose water.

### **Saffron kulfi -\$6.95**

Home made indian style icecream made of pistachio, almonds & rosewater.

## **LAMB ENTRÉE**

### **Lamb Tikka Masala - \$18.95**

Lamb cooked with cream, fresh tomato sauce, onion, green pepper & indian spices.

### **Lamb Apna Curry - \$19.95**

Lamb pieces cooked with ginger, garlic, tomato, onion & spiced flavor curry sauce.

### **Lamb Rogan Josh - \$19.95**

Lamb pieces cooked with ginger, garlic, yoghurt, onion, tomato, & with Indian spices.

### **Lamb Korma - \$19.95**

Tender pieces of boneless lamb cooked with cream sauce & nuts.

### **Lamb Vindaloo - \$19.95**

Lamb pieces cooked with spice flavored curry sauce with vinegar.

### **Lamb Spinach - \$20.95**

Tender boneless lamb pieces cooked with spinach, garlic, tomatoes & spicy flavor sauce & final touch with cream.

### **Bhuna Ghosh - \$19.95**

Lamb pieces cooked with ginger, garlic, onion, tomato, green pepper & Indian spices.

### **Lamb chop masala- \$29.95**

lamb chop cooked with onion, bell pepper, garlic, and with creamy tomato sauce along with indian spices.

## **SEA FOOD**

### **Shrimp Apna Curry - \$19.95**

Jumbo shrimp cooked with ginger, garlic, tomato, onion and spiced flavor curry sauce.

### **Shrimp Rogan Josh - \$19.95**

Jumbo shrimp cooked with ginger, garlic, yoghurt, onion, tomato, and with Indian spices.

### **Shrimp Madras - \$20.95**

Jumbo shrimp cooked with tomatoes, coconut milk, and spiced flavor sauce in madras style.

### **Shrimp Korma - \$20.95**

Jumbo shrimp cooked with cream sauce and nuts.

### **Shrimp vindaloo-\$20.95**

Shrimp cooked with potato, spiced flavored curry sauce and viniger.

### **Shrimp spinach-\$21.95**

Shrimp cooked with spinach, garlic, tomatoes and spicy flavor sauce and final touch with cream.

### **Saute Black Pepper Shrimp - \$20.95**

Jumbo shrimp cooked with ginger, garlic, onion, tomato, green pepper and crushed black pepper.

### **Fish Curry - \$20.95**

Fish cooked in garlic, tomato, and spiced flavor curry sauce.

### **Fish Madras - \$20.95**

Fish cooked with tomatoes, coconut milk, and spiced flavor sauce in madras style.

### **Fish moli -\$21.95**

Fish cooked with coconut milk and vinegar a kerela speciality.

### **Saffron Mussel Stew - \$19.95**

Black mussel cooked with spiced flavor creamy sauce with tomato and nuts.

## **TANDOORI DAWAT**

### **Tandoori Chicken - \$17.95**

Whole Chicken marinated in yogurt, ginger, garlic & freshly ground spices then cooked in clay oven.

### **Chicken Tikka - \$17.95**

Boneless chicken marinated in yogurt, garlic, ginger & spices & baked in Tandoor.

### **Tandoori Malai Chicken - \$18.95**

Boneless chicken marinated with yoghurt, garlic, ginger & herbs cooked in tandoor.

### **Tandoori Fish - \$21.95**

Fish marinated with yoghurt, garlic, ginger & Indian spices, cooked in tandoor.

### **Tandoori Shrimp - \$21.95**

Shrimp marinated in yogurt, garlic & spices & then cooked in clay oven.

### **Lamb Chops - \$25.95**

Lamb chops marinated with yoghurt, garlic, ginger & Indian spices, cooked in tandoor.

### **Seekh Kebab - \$19.95**

Minced lamb meat blended with special spices & herbs, cooked in tandoor.

### **Methi Salmon tikka -\$23.95**

Salmon lightly marinated in fenugreek, ginger, garlic & mint sauce.

### **Tandoori whole fish-\$24.95**

Whole red snapper marinated with yoghurt, garlic, ginger, & indian spices baked in tandoor.

### **Hariyali Chicken Tikka-\$18.95**

Boneless pieces of chicken marinated with yoghurt, ginger, garlic, & mint flavored green sauce, baked in tandoor.

### **Mix Tikka Sizzler-\$24.95**

Assorted chicken tikka, hariyali chicken, malai tikka baked in tandoor & served on sizzler with green sauce.

### **Saffron Mix Grill-29.95**

Assorted chicken tikka, tandoori chicken, shrimp, lamb chop, seekh kebab, served on sizzler with green sauce.

### **Paneer Tikka Bharwan-\$17.95**

Homemade cottage cheese filled with mint & coriander chutney, marinated with sour cream black pepper & baked in tandoor with onion & pepper.

## **RICE DISH**

### **Saffron special biryani-\$24.95**

Shrimp, chicken, lamb & potato cooked with nuts,raisins, tomatoes & garnished with korma sauce.

### **Chicken Biryani - \$ 17.95**

Tender pieces of chicken, cooked with spices, nuts & flavored sauce, garnished with korma sauce.

### **Lamb Biryani – \$ 19.95**

Tender pieces of lamb, cooked with spices, nuts & flavored sauce, garnished with korma sauce.

### **Shrimp Biryani - \$ 20.95**

Tender pieces of Shrimp, cooked with spices, nuts & flavored sauce, garnished with korma sauce.

### **Vegetable Biryani - \$ 16.95**

Vegetables as prepared in royal Indian palaces with nuts & flavored sauce, garnished with korma sauce.

### **Kashmiri pillaw - \$ 11.95**

Basmati rice sautéed with almonds, cashews, green peas & raisins.