

CENTRAL

BY SAFFRON VALLEY

*A Journey of Flavor, Story & Soul
Inspired by India's Railways*

**YOUR TICKET TO INDIA
BEGINS HERE**



454 E 300 S, Salt Lake City, UT-84111



(385) 267-1949



central.by.saffron.valley



www.centralbysaffronvalley.com

PRE-STARTERS: EARLY SIGNALS

First bites, full of crunch and color—small signals of the feast ahead.

Mini Poppadams & Chutneys \$8.00 V

Crispy mini poppadams with mint and mango chutneys.

Paani Puri \$9.00 V

Crisp semolina shells filled with spiced potato, sprouts, cucumber & onion—bursting with tangy tamarind-mint water.

Dahi Puri \$10.00 VEG

Crunchy puris topped with potato, sprouts, sweet yogurt, chutneys & sev—a sweet-spicy explosion.

Samosas Vegetable – \$9.00

..... Lamb Kheema – \$12.00

Golden pastry pockets with spiced potato or minced lamb, served with chutneys.

STARTERS: SIGNALS

Hearty street food favorites & small plates—share or savor solo.

Naan & Dips \$13.00 VEG

Tandoor naan with beet hummus, cucumber raita & kachumber salsa.

Samosa Chaat \$12.00 VEG

Crisp samosas draped in yogurt, chutneys & crunchy sev.

Railway Veg Cutlets \$12.00 VEG

Golden beet & veggie patties with tangy chutneys.

Chilli Cheese Toast \$11.00 VEG

Buttery toast topped with melty cheese, peppers & chili flakes.

Cauliflower Manchurian \$15.00 V

Crispy cauliflower tossed in fiery Indo-Chinese garlic-chili sauce.

Chicken 65 \$16.00

Crisp South Indian chicken with curry leaves & chilies.

Tandoori Cheese Broccoli \$15.00 VEG GF

Charred broccoli in spiced yogurt, finished with cheesy drizzle.

- Kati Rolls.....

Paneer – \$13.00 Veg | Chicken – \$15.00

Grilled paneer or chicken wrapped in flaky paratha with peppers & mint chutney.
- Chicken Tikka Kebab

\$18.00 GF

Tender tandoori chicken, smoky & spiced.
- Paneer Apricot Kebab

\$17.00 VEG GF

Paneer stuffed with apricot chutney—grilled, sweet & savory.
- Burrata Street Chaat

\$17.00 VEG

Creamy burrata meets tangy tamarind chaat & crisp sev.
- Amritsari Fish & Chips.....

\$17.00

Spiced fried fish with curried tartar & sweet potato fries.
- Tandoori Lamb Chops.....

\$28.00 GF

Juicy lamb chops layered with smoky spice.

DINING CAR MAINS

The heart of the journey—regional classics and modern signatures, cooked with soul.

CURRIES FROM THE ROUTE

Timeless curries from across India—each rich with spice and story.

- Vegan Malai Kofta

\$19.00 V

Lentil-potato dumplings in cashew cream curry.
- Saag Paneer.....

\$19.00 VEG GF

Grilled paneer in velvety spiced spinach.
- Paneer Butter Masala

\$19.00 VEG GF

Paneer in creamy tomato-fenugreek curry.
- Kolhapuri Sabzi

\$19.00 V

Veggies in fiery coconut-ginger curry.
- Chicken Tikka Masala

\$20.00 GF

Charred chicken in creamy tomato masala.
- Old Delhi Butter Chicken

\$21.00

Slow-simmered chicken in silky garam masala sauce.
- Malabar Fish Curry

\$25.00 GF

Coastal curry with tamarind, coconut & curry leaves.

- Bengali Shrimp Curry

\$26.00 GF

Prawns in mustard-fenugreek gravy with chili heat.
- Lamb Shank Rogan Josh

\$29.00 GF

Tender lamb shank in Kashmiri chili-saffron curry.

SOUTHBOUND SPECIALTIES

Crisp, spiced favorites from the griddles and coasts of South India.

- Classic Masala Dosa

\$16.00 GF

Crisp rice-lentil crepe with turmeric potatoes, chutneys & sambar.
- Chicken Tikka Dosa

\$18.00 GF

Tandoori chicken wrapped in golden dosa with cooling chutney.
- Asparagus Uthappam

\$16.00 GF

Savory rice pancake with asparagus, onion & chilies.

THE BIRYANI EXPRESS

*Fragrant rice slow-steamed in sealed pots
layered with flavor and history. Served with yogurt raita.*

- Saffron Fruit & Nut Biryani

\$19.00 VEG

Veggies with saffron basmati, raisins & cashews.
- Hyderabadi Chicken Biryani

\$21.00

Charred chicken, masala rice, fried onions & saffron.
- Nawabi Lamb Biryani

\$24.00

Slow-cooked lamb sealed with spiced rice & caramelized onions.

THE BREAD BOX

Fresh from the tandoor—pillowy, charred, and perfect for sharing.

- Classic Naan

\$3.00

Garlic Naan

\$4.00

Garlic Cheese Naan

\$6.00
- Chili Cheese Naan.....

\$6.00

Sweet Nutty Naan.....

\$6.00

Bread Flight

\$13.00

Choice of any 3 breads—perfect for pairing and sharing

SWEET DEPARTURES

Fusion sweets and classic indulgences—the perfect finale to your journey.

Gulab Jamun Cheesecake..... \$10.00

Creamy cheesecake with biscoff crust, crowned with gulab jamun & ice cream. Our Signature Dessert.

Falooda..... \$10.00

Layered rose milk, vermicelli, basil seeds & ice cream.

Chai Crème Brulee..... \$9.00

Silky custard with chai spice, caramel top.

Mango Coconut Panna Cotta..... \$9.00

Mango-coconut panna cotta topped with berries & candied almonds.

Sweet Ending Flight (for 2)..... \$20.00

Any 2 desserts, paired with masala chai or coffee—made for sharing.

THE CHAI STOP

*Slow-brewed, spice-kissed, and made to linger
nostalgic sips for every traveler.*

Ginger Cardamom Chai..... \$5.00

Spiced, bold, soul-soothing.

Madras Filter Coffee..... \$5.00

Strong South Indian frothy brew.

Mango Lassi..... \$6.00

Sweet mango yogurt smoothie.

Rose Lassi..... \$6.00

Floral yogurt drink with rose & cardamom.

Chai Flight (for 2)..... \$11.00

A duo of chai and filter coffee, served with Parle-G biscuits for dipping.

Add Sweet Lassi Float..... +\$3.00

Top any lassi with vanilla ice cream.

THANK YOU FOR DINING AT

CENTRAL

BY SAFFRON VALLEY

Your journey means the world to us.
Every plate you enjoyed was inspired
by the soulful flavors, stories,
and spirit of India's railways.

Until Your Next Stop...
YOUR TICKET TO INDIA AWAITS.

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