

# 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](http://www.centralbysaffronvalley.com)

# PRE-STARTERS: EARLY SIGNALS

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

**Mini Poppadoms & Chutneys.....\$8.00 V**

Crispy mini poppadoms 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.

<b>Kati Rolls</b>	<b>Paneer – \$13.00 Veg   Chicken – \$15.00</b>
Grilled paneer or chicken wrapped in flaky paratha with peppers & mint chutney.	
<b>Chicken Tikka Kebab</b>	<b>\$18.00 GF</b>
Tender tandoori chicken, smoky & spiced.	
<b>Paneer Apricot Kebab</b>	<b>\$17.00 VEG GF</b>
Paneer stuffed with apricot chutney—grilled, sweet & savory.	
<b>Burrata Street Chaat</b>	<b>\$17.00 VEG</b>
Creamy burrata meets tangy tamarind chaat & crisp sev.	
<b>Amritsari Fish &amp; Chips</b>	<b>\$17.00</b>
Spiced fried fish with curried tartar & sweet potato fries.	
<b>Tandoori Lamb Chops</b>	<b>\$28.00 GF</b>
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.*

<b>Vegan Malai Kofta</b>	<b>\$19.00 V</b>
Lentil-potato dumplings in cashew cream curry.	
<b>Saag Paneer</b>	<b>\$19.00 VEG GF</b>
Grilled paneer in velvety spiced spinach.	
<b>Paneer Butter Masala</b>	<b>\$19.00 VEG GF</b>
Paneer in creamy tomato-fenugreek curry.	
<b>Kolhapuri Sabzi</b>	<b>\$19.00 V</b>
Veggies in fiery coconut-ginger curry.	
<b>Chicken Tikka Masala</b>	<b>\$20.00 GF</b>
Charred chicken in creamy tomato masala.	
<b>Old Delhi Butter Chicken</b>	<b>\$21.00</b>
Slow-simmered chicken in silky garam masala sauce.	
<b>Malabar Fish Curry</b>	<b>\$25.00 GF</b>
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

**Chili Cheese Naan** ..... \$6.00

**Garlic Naan** ..... \$4.00

**Sweet Nutty Naan** ..... \$6.00

**Garlic Cheese 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 Brûlée.....\$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.

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

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