

Lunch Menu

Served Monday - Friday 11:00 AM - 2:00 PM

All Lunches Served with a Side of Naan, Rice, and Choice of House Salad or Soup of the Day

First Course Selections

Chaat Of The Day: A Daily Changing Offering Of Street Foods Of India		7
Rajwadi Samosa: Spiced Potatoes Filled In Crisp Turnovers	(V)	7
Gobhi Manchurian: Cauliflower Florets In A Zesty Soy Tomato Glaze With Garlic	(V) (GF)	10
Papad & Assorted Condiments: Lentil Wafers, House Chutney Pairing	(V) (GF)	9
Ancho Chili Mango Shrimp: Tandoor Grilled Shrimp, Mango, Ginger, Ancho Chili	(GF)	14
Azafran's Kabab Sampler: Trio Of Tandoor Roasted Kababs; Shrimp, Chicken, & Lamb	(GF)	14

The Classics

Please Choose Your Choice of Protein and Sauce

Curry: Traditional Curry Sauce, Earthy Aromatics	(V) (GF)	
Korma: Delicate Cream Sauce with Cardamom and Cashew	(GF)	
Kozhambu: Southern Indian Spiced Curry With Black Peppercorns And Coconut Milk	(V) (GF)	
Saag: Spinach, Herbs with Fenugreek	(GF)	
Tikka Masala: Creamed Tomato-Fenugreek Sauce	(GF)	
Vindaloo: Southern Indian Hot and Spicy Sauce	(V) (GF)	
Vegetables 12 // Paneer 13 // Chicken 13 // Lamb 16 // Goat 16 // Fish 16 // Shrimp 17		

Regional Classics

Dal Makhni: Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	12
Dal Tadka: Yellow Lentils, Cumin, Ginger, Onion, Tomatoes	(V) (GF)	12
Kofta Anarkali: Vegetable Croquettes, Creamed Cashew-Garlic Sauce, Pomegranate Seeds		13
Tofu Achari Tadka: Tofu, Mughlai Cashew Sauce, Achari Seasoning, Punjabi Tadka	(V) (GF)	13
Butter Chicken: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	14
Seafood Kerala Curry: Shrimp, Scallops, & Fish, Southern Indian Style Coconut Curry Sauce	(GF)	20
Biryani: Basmati Rice, Saffron, Delicate Spices, Braised Protein of Your Choice	(GF)	
Vegetable 12 // Chicken 13 // Lamb 16 // Goat - On Bone 16 // Shrimp 17		

Azafran's Specialties

Tandoori Chicken Tikka: Classic Chicken Tikka, Makhni Sauce, Seasonal Vegetables	(GF)	15
Shrimp & Chicken Khurmani: Tendori Grilled Chicken Breast and Shrimp, Apricot Creme	(GF)	18
Crab Masala: Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	(GF)	22
Lamb Malai Tadka: Tender Lamb, Creamy Mughlai Cashew Sauce, Punjabi Tadka	(GF)	16
Lamb Pepper Fry: Sliced Lamb, Chili Sear, Peppercorns, Bell Peppers, Onions	(GF)	16
Azafran's Mixed Grill: Tandoor-Roasted Salmon, Chicken, and Lamb	(GF)	22
Surf and Turf Malabari: Lamb, Tandoori Wild Salmon, Prawn, Coconut, Curry Leaves	(GF)	22
Short Rib: Slow Cooked Beef Short Ribs, Caramelized Onions and Red Wine Reduction, Garam Masala	(GF)	22

Specialty Breads

Naan		3
Roti	(V)	3
Garlic Naan		4
Amritsari Kulcha		5
Rosemary Blue Cheese Kulcha		7
Chili Garlic Naan		4
Onion Kulcha		5
Lamb Chilly Mango Kulcha		10
Butter Chicken Kulcha		8

Beverages

Mango Lassi // Iced Chai		4
Azafran's Cardamom Tea // Masala Chai		4
Mighty Leaf Tea Selection // Espresso	(V)	4
Mango Fizz: Sparkling Water, Mango, Fresh Mint and Lime	(V)	6
Tamarind Coconut Twist: Tamarind, Pineapple Juice, Coconut	(V)	6
Turmeric Latte: Almond Milk, Honey and Turmeric		6
Glass Of Wine: Cabernet Sauvignon // Chenin Blanc Merlot // Pinot Grigio // Rosé		8
Seasonal Craft Beer: Avery // Dry Dock		6

Vegan (V), Gluten-Free (GF)

20% Service Charge will be Added to Parties of 5 or More

Other Beverages, Beers, Wine and Full Bar Also Available, Please Ask Your Server

T: 303-465-4444 | www.Azafran.Restaurant