



Appetizers

Hummus

A Mediterranean favorite!

Topped with fresh diced tomatoes & kalamata olives, served with warm pita \$6.95

Zaalouk

Traditional Moroccan style eggplant spread served with warm pita \$7.95

Bakoula

Classic Moroccan spinach spread served with warm pita \$6.95

Antipasto Plate

A sampling of Hummus, Zaalouk & Bakoula garnished with feta cheese, kalamata olives, tomato, cucumber & artichoke hearts served with warm pita \$12.95

Falafel

Moroccan-seasoned, deep-fried patties of ground chickpea & sesame served with cucumber yogurt sauce for dipping \$6.95

Bastilla

A traditional Moroccan delicacy...

Crisp honeyed phyllo stuffed with chicken & cinnamon roasted almonds \$12.95

Saffron Mussels

One pound of fresh steamed mussels prepared in a rich & creamy saffron sauce with garlic & sweet basil served with warm bread for dipping \$16.95

Pilpil

Stewed shrimp & scallops in a zesty cilantro pesto, served with warm bread \$12.95

Moroccan Crabcakes

Blue crab lightly dusted in Moroccan-seasoned semolina, then pan-seared & drizzled with fresh cilantro-mustard seed pesto \$15.95

Mozzarella Plate

Fresh mozzarella slices drizzled with olive oil & balsamic vinegar served with artichoke hearts, kalamata olives, tomatoes & cucumbers, finished with capers. Served with warm bread \$10.95

Soups

Chicken Shorba

A hearty saffron & ginger soup made with slow-roasted chicken, fresh tomatoes, onions, garlic, carrots & potatoes \$6.95

Harrira

Traditional Moroccan tomato soup with fresh cilantro, saffron rice & chickpeas \$5.95

Salads

House Salad

Crisp romaine tossed with fresh diced tomatoes & cucumbers in our house lemon-oregano red wine vinaigrette dressing \$5.95

Avocado & Citrus Salad (seasonal)

Fresh sliced avocado, tiger shrimp & kalamata olives drizzled with olive oil, fresh squeezed lemon & lime \$9.95

Greek Salad

Fresh diced tomatoes, cucumbers, feta cheese, chickpeas & kalamata olives atop a bed of crisp romaine lettuce tossed with our house lemon-oregano red wine vinaigrette dressing \$8.95

Chef's Signature Salad

Crisp romaine lettuce topped with fresh tomato, cucumber, broccoli, carrots, raisins, chickpeas, artichoke hearts, & kalamata olives tossed with our house lemon-oregano red wine vinaigrette dressing \$9.95

Create your own salad ...

Add grilled Chicken strips \$4.50

Add grilled Ahi Tuna \$8.50

Add grilled Shawarma \$6.50

Add grilled Alaskan Salmon \$9.50

Add grilled Shrimp \$4.50

Add Moroccan Crabcake \$8.50

House Salad and Soup \$10.95

Sandwiches

Shawarma Sandwich Plate

Traditional Moroccan-style lamb-beef Gyros served open-faced on warm pita with pickled onions, diced cucumber & tomatoes, accompanied by sides of spicy Harissa & cucumber yogurt sauces \$14.95

Grilled Chicken Sandwich Plate

Char-grilled chicken breast marinated in Chef Sentissi's signature Ras el Hanout served open-faced on warm pita with pickled onions, diced cucumber & tomatoes, accompanied by sides of spicy Harissa & cucumber yogurt sauces \$12.95

Falafel Sandwich Plate

Our traditionally spiced falafel served open-faced on warm pita with pickled onions, diced cucumber & tomatoes, accompanied by sides of spicy Harissa & cucumber yogurt sauces \$12.95

Sandwiches are plated with a Greek Salad

Tajines

Ginger Chicken Tajine

A tender slow-roasted half chicken prepared in a light saffron-ginger-garlic sauce with onions, peas & carrots, garnished with a slice of pickled lemon \$17.95

Almond Chicken Tajine

Tender, slow-roasted half chicken with almonds, onions & raisins in a mildly sweet, rich & savory saffron-almond sauce \$18.95

Cumin Chicken Tajine

A tender slow-roasted half chicken with tomatoes & roasted potatoes in a bold & flavorful saffron-cumin sauce, garnished with a slice of pickled lemon \$17.95

Honeyed Cornish Hen Tajine

Very tender slow-roasted Cornish hen accompanied by roasted red potatoes, poached pear halves, prunes & apricots simmered in a sweet & savory honey-cinnamon-saffron sauce, sprinkled with sesame seeds \$21.95

Lamb Tajine

Tender, slow-stewed, boneless leg of lamb in a rich saffron-garlic-ginger lamb sauce with peas & artichoke hearts, garnished with a slice of pickled lemon \$23.95

Tajine Lamberel

One of our award winning dishes... Voted one of Indy's Top 10 Recipes!

Tender, slow-stewed boneless leg of lamb with Moroccan-style eggplant in tasty saffron-cumin-paprika-ginger sauce, garnished with a slice of pickled lemon \$24.95

Kafta Tajine

A hearty & flavorful dish of slow-stewed Moroccan seasoned beef meatballs prepared with traditional herbs & spices, then sauteed with peas, potatoes & poached eggs, garnished with a slice of pickled lemon \$17.95

Tilapia Tajine

Baked tilapia with roasted potatoes simmered with fresh carrots & tomatoes in our classic Moroccan cilantro pesto, garnished with a slice of pickled lemon \$19.95

Tajine Lamb Honey

Tender, slow-stewed boneless leg of lamb accompanied by roasted potatoes simmered with poached pear halves, prunes & apricots in a sweet & savory honey-cinnamon-saffron sauce, sprinkled with sesame seeds \$24.95

Tajine Tanjiya

Tender, boneless leg of lamb slow-stewed with roasted red potatoes in seven bold, traditional Moroccan herbs & spices, garnished with a slice of pickled lemon \$23.95

All Tajines are served with warm bread.



Tajines are traditional & hearty Moroccan stews, slow cooked in the decorative conical ceramic pots for which they are named. The Tajine lid captures the steam, juices & rich flavors of the Moroccan herbs & spices along with all of the tender simmering ingredients, to produce a tasty sauce perfect for dipping warm bread... The taste of Authentic Maroc!

Kabbabs

Lamb Kabbab

Boneless leg of lamb marinated in Chef Sentissi's signature Ras el Hanout seasoning & char-grilled to perfection \$16.95

Chicken Kabbab

Chicken breast marinated in Chef Sentissi's signature Ras el Hanout seasoning & char-grilled to perfection \$13.95

Kafta Kabbab

A traditional Moroccan favorite!

Fresh ground beef meatballs seasoned with the essential Moroccan flavors of ginger, paprika, cumin, coriander & a dash of cinnamon \$14.95

Fish Kabbab

Wild Alaskan Salmon, Mahi Mahi, Cod & Grouper marinated in Chef Sentissi's signature Ras el Hanout seasoning & char-grilled to perfection \$25.95

Kabbabs are served with your choice of saffron rice, couscous, or roasted red potatoes along with sautéed mixed vegetables.

Please note, a 20% gratuity will be added to parties of 6 or more.

Pasta

Saffron Fettuccini Alfredo

Voted Indianapolis's best Fettuccini Alfredo!

Our rich, creamy & very savory saffron alfredo sauce with sweet basil served atop fettuccini pasta \$13.95

Add grilled Chicken \$3.50

Add grilled Shrimp \$4.50

Chef's Parmagiana

Lightly Breaded Chicken Breast - or - Lightly Breaded & Seasoned Eggplant... Smothered with freshly grated Parmesan cheese & served over fettuccini pasta tossed in our homemade marinara sauce \$15.95

Penne Royale

Penne pasta tossed in a light sauce of extra virgin olive oil, basil, oregano & fresh diced tomatoes along with fresh sautéed broccoli, zucchini, peas & carrots.

Finished with freshly grated parmesan cheese \$13.95

Add Kafta \$4.50

Add grilled Chicken \$3.50

Add grilled Shrimp \$4.50

Coconut Shrimp Pasta

Grilled Tiger Shrimp in creamy coconut & sweet basil sauce served over fettuccini finished with Pecorino Romano cheese \$17.95

Couscous

Couscous Tfaya

Traditional Moroccan comfort food at its best!

Sautéed onions, raisins & chickpeas in a sweet honey-cinnamon-saffron broth over saffron couscous \$12.95

Add slow-stewed Lamb \$9.50

Add slow-stewed Chicken \$5.50

Couscous Royale

A colorful medley of fresh slow-stewed vegetables:

Carrots, zucchini, tomatoes, green peppers, turnips, red potatoes & cabbage tossed with Moroccan herbs & spices served atop saffron couscous with a side of all-vegetarian saffron broth spiced with Harissa \$13.95

Create your own Couscous Royale...

Add slow-stewed Lamb \$9.50

Add slow-stewed Chicken \$5.50

Add extra vegetables \$2.50

Add grilled Kafta \$4.50

Add grilled Chicken \$3.50

Add grilled Shrimp \$4.50

Signature Entrees

Chef Sentissi's Traditional Lamb M'Rosia

There's a saying around Saffron Café, "Mmmmm... M'Rosiaaaa!"

And for a wonderfully delicious reason:

A 16 ounce bone-in New Zealand lamb shank slow-roasted for 5 hours in a rich & hearty vegetable purée sauce of onions, potatoes, carrots & garlic prepared with the sweet flavors of honey, nutmeg, & cinnamon along with the deeper flavors of ginger & clove - all balanced with lots of saffron & just a touch of cayenne...

Sweet & spicy perfection!

Served atop your choice of saffron rice, couscous, or roasted red potatoes along with sautéed mixed vegetables \$36.95

Moroccan Paella

A hands-down Saffron Café favorite!

A classic Moroccan-style Paella dish of boneless leg of Lamb, Chicken breast, Tiger Shrimp, wild Alaskan Salmon & Mussels simmered in a delicious saffron-ginger lamb sauce with Charmoula served over our saffron rice with peas & carrots \$29.95

Moroccan Seafood Paella

Chef Sentissi's signature Paella prepared with all fresh wild-caught Alaskan fish!

Fresh Salmon, Mahi Mahi, Cod & Grouper simmered along with Tiger Shrimp, Bay Scallops, & Mussels in a delicious saffron-ginger & Charmoula sauce.

Served over our saffron rice with peas & carrots \$38.95

Meshwiat Grill Platter

You asked and we delivered... Char-grilled perfection:

A hearty variety of marinated meats with Chef Sentissi's Ras el Hanout includes Shawarma, Kafta, Chicken & Lamb Kabbabs, served with Moroccan Zaalouk & Bakoula, our very popular eggplant & spinach spreads. Accompanied by sides of spicy Harissa, Cucumber Yogurt sauce & warm Pita bread \$44.95

Wild Alaskan Salmon with Charmoula

Oven baked and topped with a zesty, traditional Moroccan cilantro pesto, served with your choice of saffron rice, couscous, or roasted red potatoes along with sautéed mixed vegetables \$26.95

Ahi Tuna with Charmoula

Char-grilled Ahi Tuna seared rare and drizzled with a zesty, traditional Moroccan cilantro pesto, served with your choice of saffron rice, couscous, or roasted red potatoes along with sautéed mixed vegetables \$24.95

Chicken Marsala

Tender baked half chicken simmered in Chef's Marsala wine sauce made with fresh onions, mushrooms, ginger & rosemary served over your choice of saffron rice, couscous, or roasted red potatoes along with sautéed mixed vegetables \$19.95

A la Carte Sides

Couscous \$3.50

Saffron Rice \$3.50

Roasted Red Potatoes \$3.50

Sautéed Mixed Vegetables \$3.50

Fresh Cut Raw Vegetables \$2.50

Kalamata Olives \$2.50

Feta Cheese \$2.50

Artichoke Hearts \$3.50

Grilled Kafta \$4.50

Grilled Shrimp \$4.50

Grilled Shawarma \$5.50

Grilled Chicken strips \$3.50

Slow-stewed quarter Chicken \$5.50

Char-grilled Chicken Kabbab \$6.50

Slow-stewed boneless Lamb \$9.50

Char-grilled Lamb Kabbab \$8.50

Beverages

Atay

Sweet Moroccan green tea with mint presented in a traditional Moroccan teapot

Atay for one \$3.95

Atay for two \$5.95

Family Size Atay \$7.95

Atay Glace

Moroccan sweet iced tea, ask your server for today's flavor \$2.95

Honeyed Lemonade

Made with fresh squeezed lemons! \$2.95

Hot Tea

Ask your server about our collection of flavors \$1.95

Saffron-infused hot tea \$2.95

Kahwa

Traditional Moroccan coffee, roasted & ground with Cinnamon \$1.95

Canned Sodas

Coke, Diet Coke, & Sprite \$1.75

What is Saffron ???

Saffron is the most precious and expensive spice in the world. The Saffron threads are actually the dried stigmas of the saffron flower, "Crocus Sativus Linneaus". Each flower contains only three stigmas. These threads must be picked from each flower by hand, and more than 75,000 of these flowers are needed to produce just one pound of Saffron threads. Saffron is used for its bright orange-yellow color, strong and distinctive flavor and aroma, and its therapeutic properties.

Desserts

Homemade Tiramisu

The best in town!

A generations-old recipe \$7.95

Moroccan Baklava

Two pieces of our famous Baklava, sprinkled with powdered sugar...

Crisp, lightly honeyed phyllo dough layers stuffed with almonds, pistachios, & toasted sesame seeds \$4.50

Mascarpone Layer Cake

Decadent wedges of moist cake with light Mascarpone layers, your choice:

French Vanilla with Strawberry sauce, Lemon with Raspberry sauce, or Chocolate Tuxedo with Chocolate sauce \$8.95

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