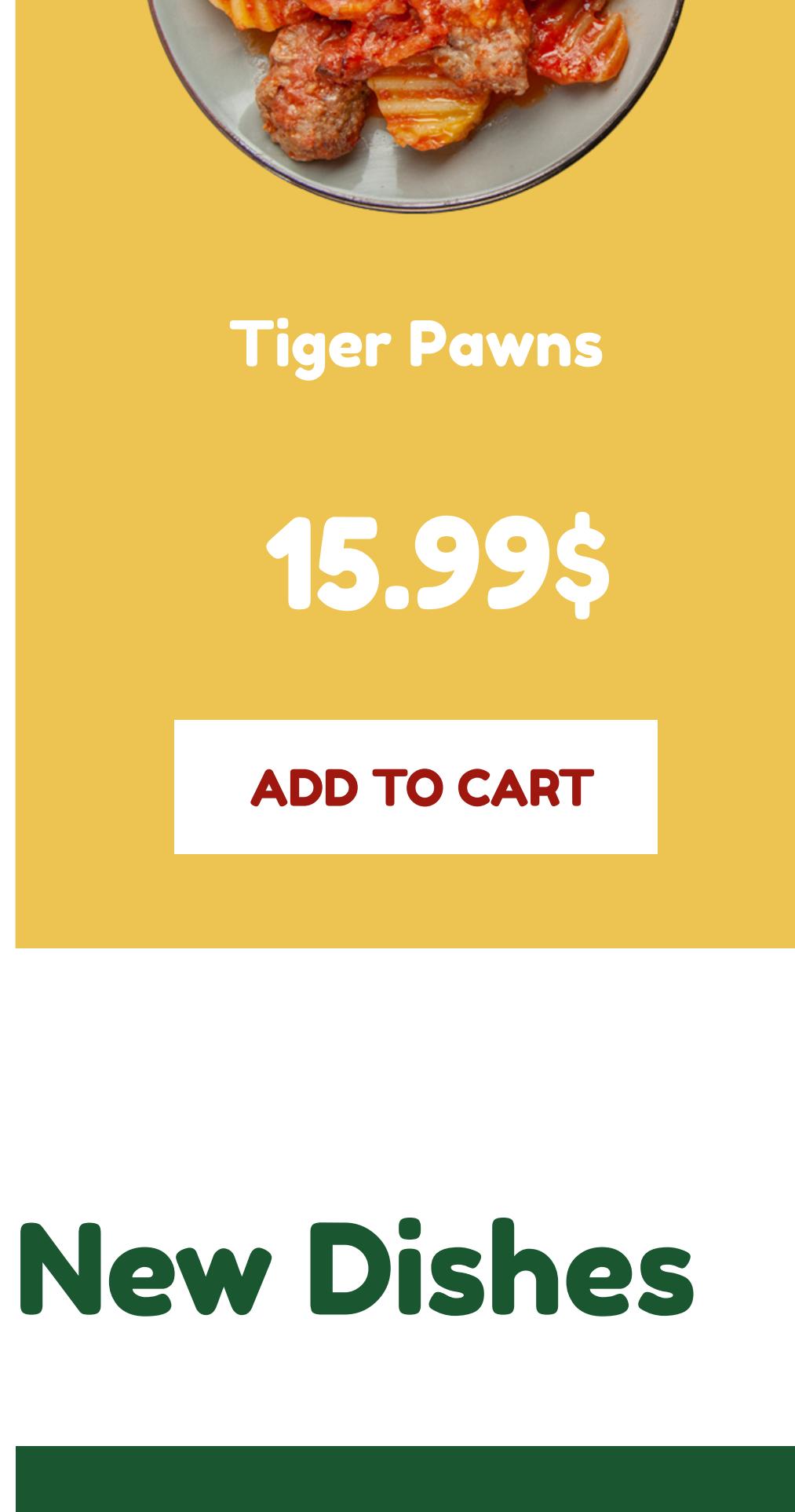


Welcome to **SAFFRON'S RESTAURANTS**

Experience the best non-vegetarian and vegan food
with patio and dine-in facility.

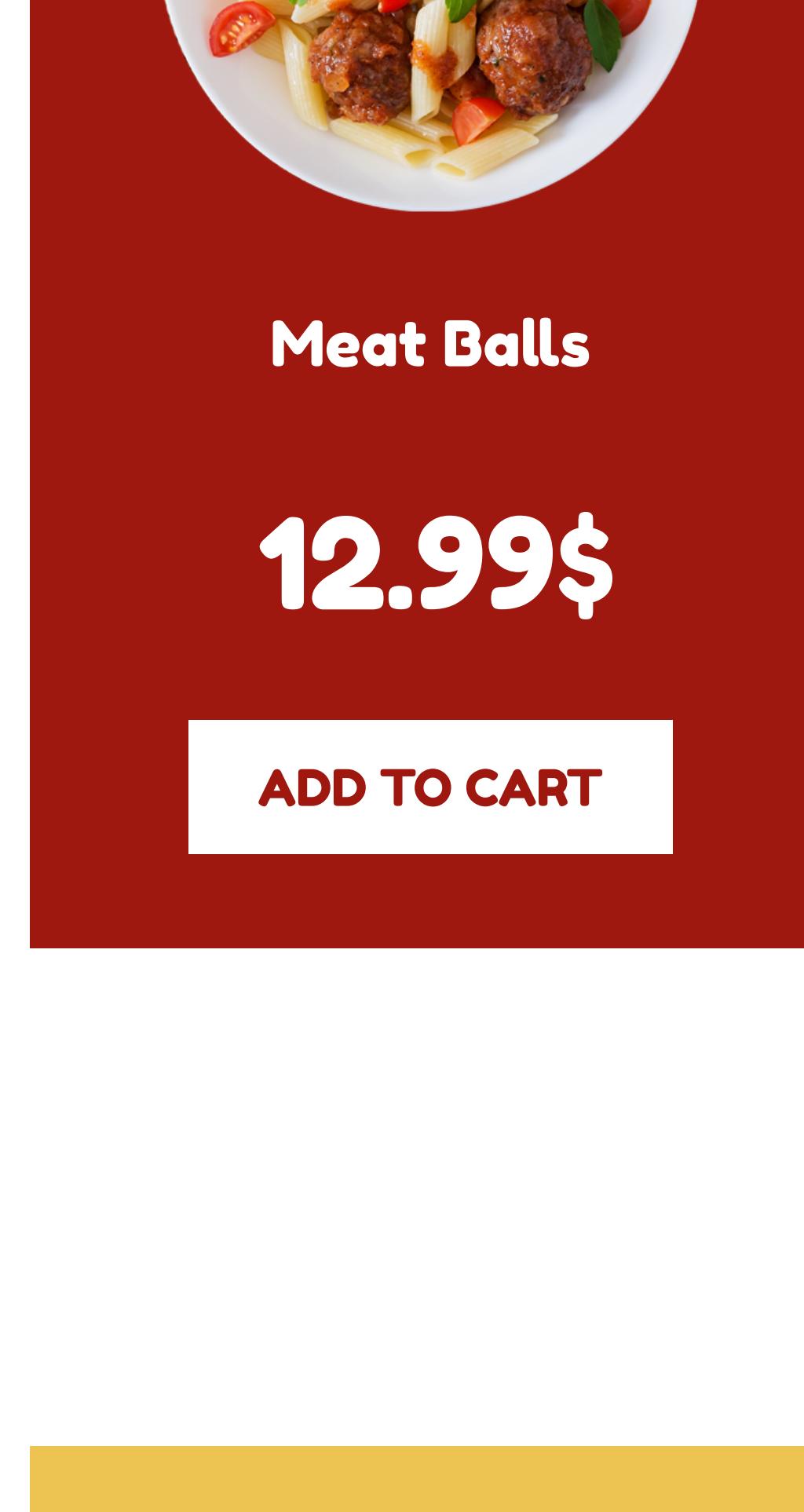
[ORDER ONLINE](#)[RESERVE TABLE](#)

Popular Dishes



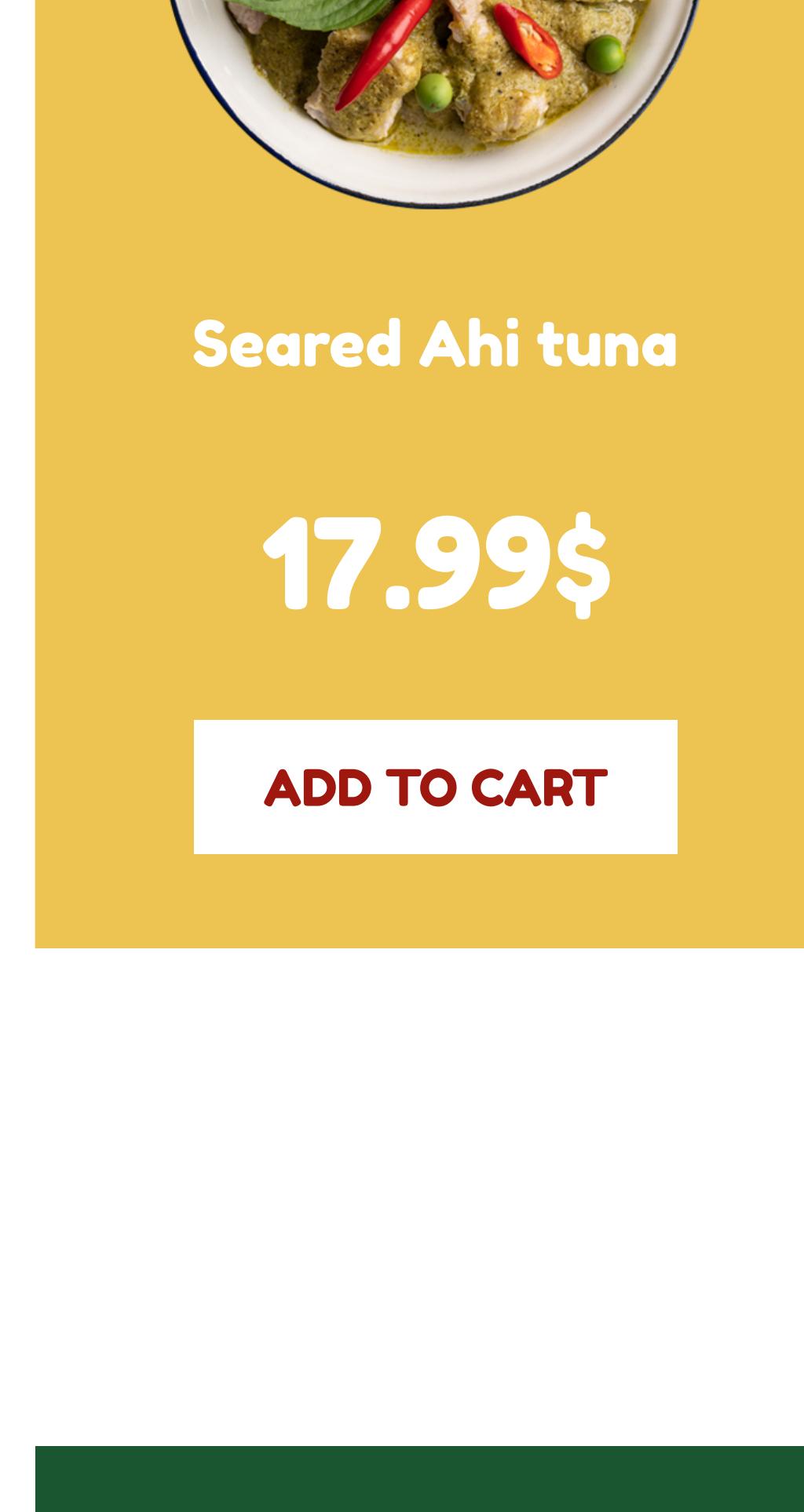
Tiger Pawns

15.99\$

[ADD TO CART](#)

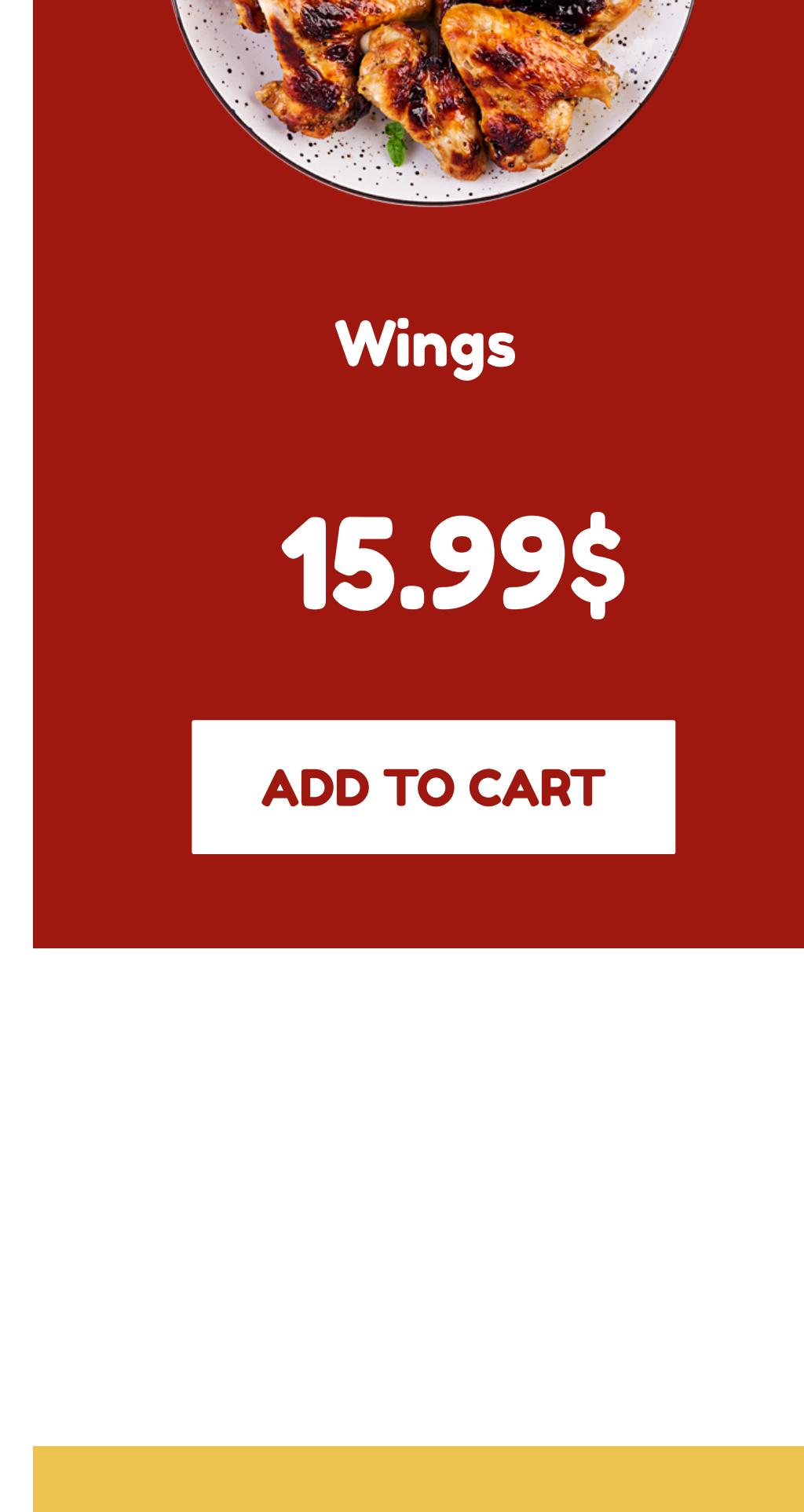
Meat Balls

12.99\$

[ADD TO CART](#)

Seared Ahi tuna

17.99\$

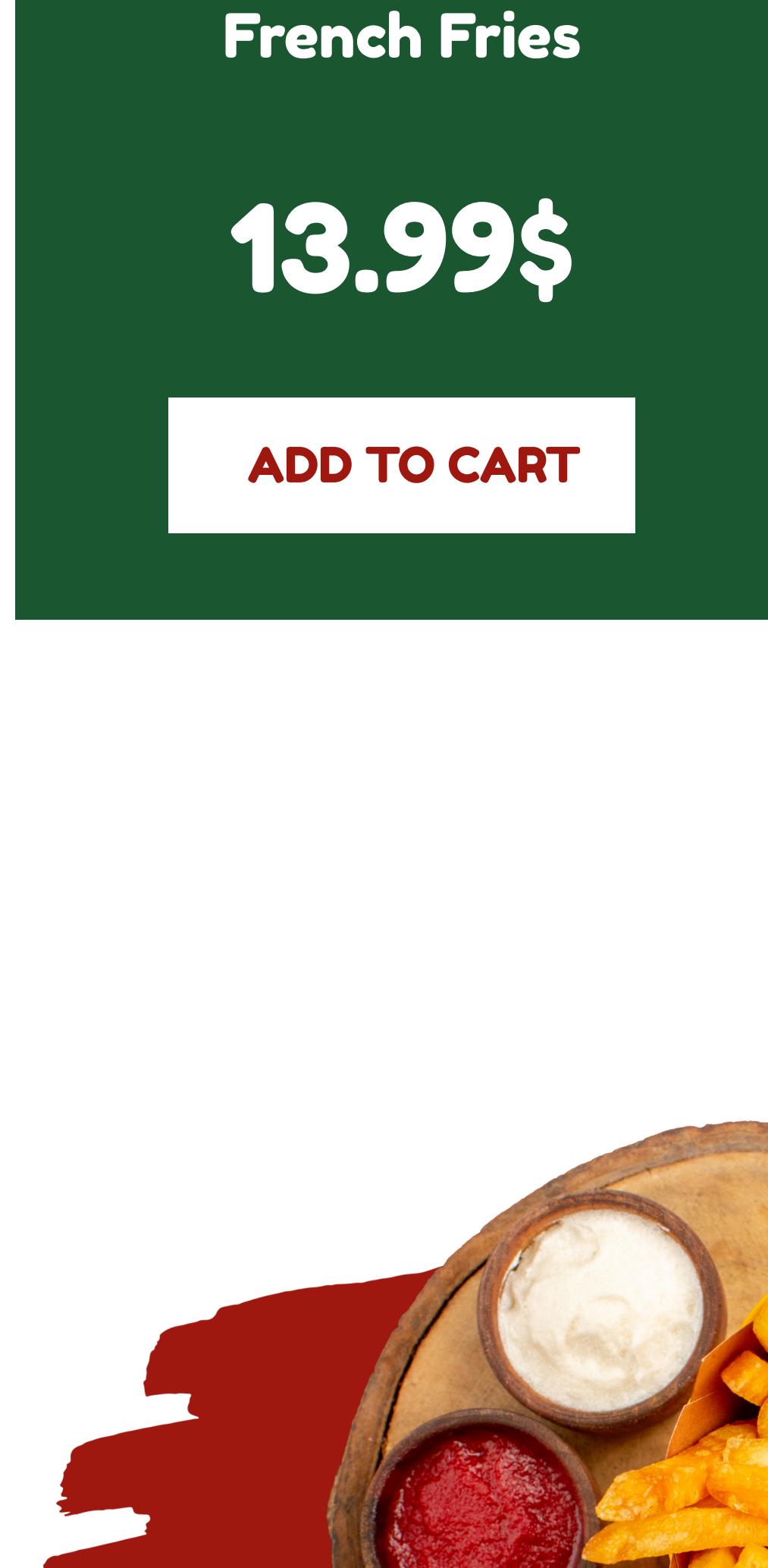
[ADD TO CART](#)

Wings

15.99\$

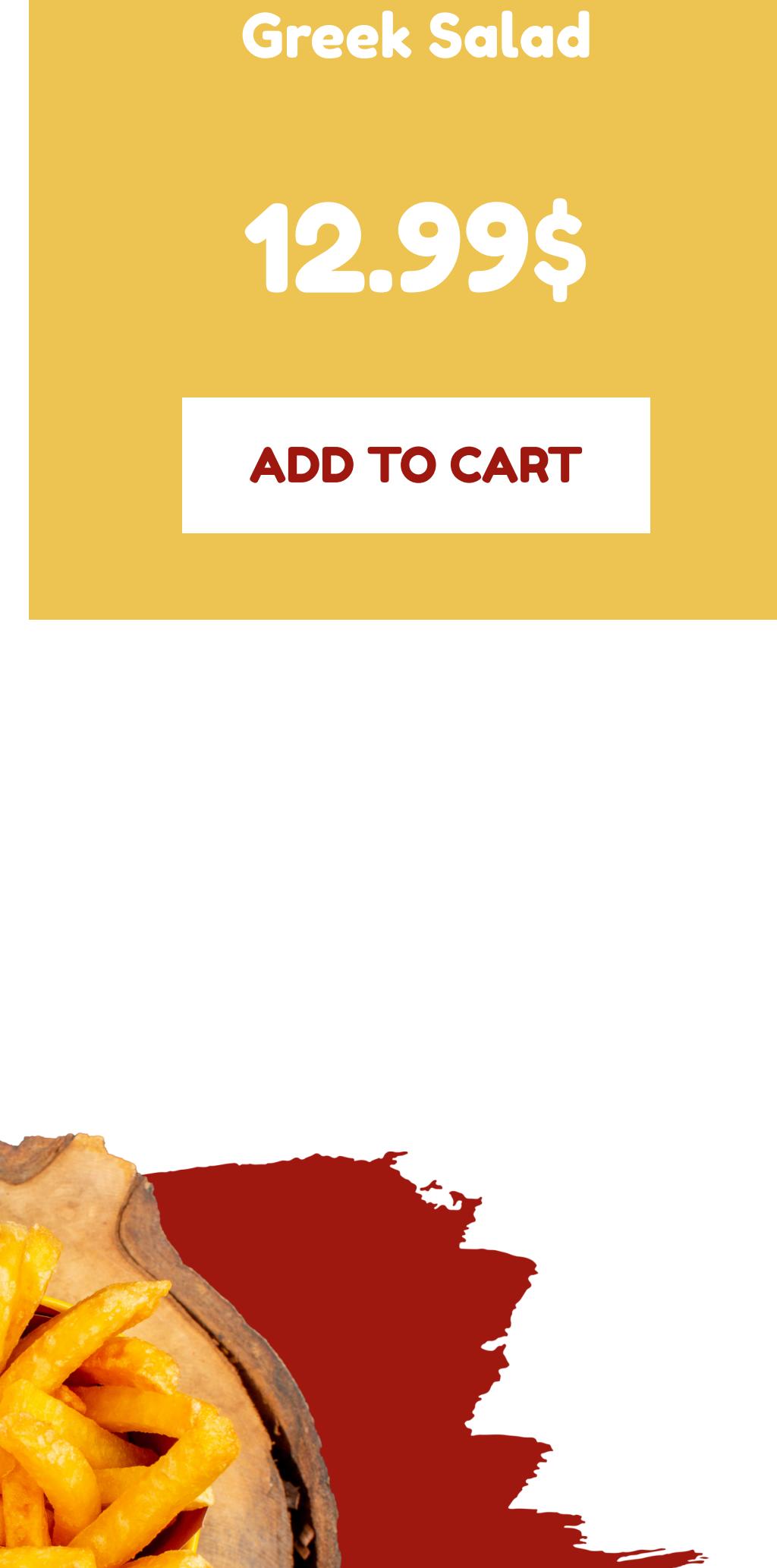
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New Dishes



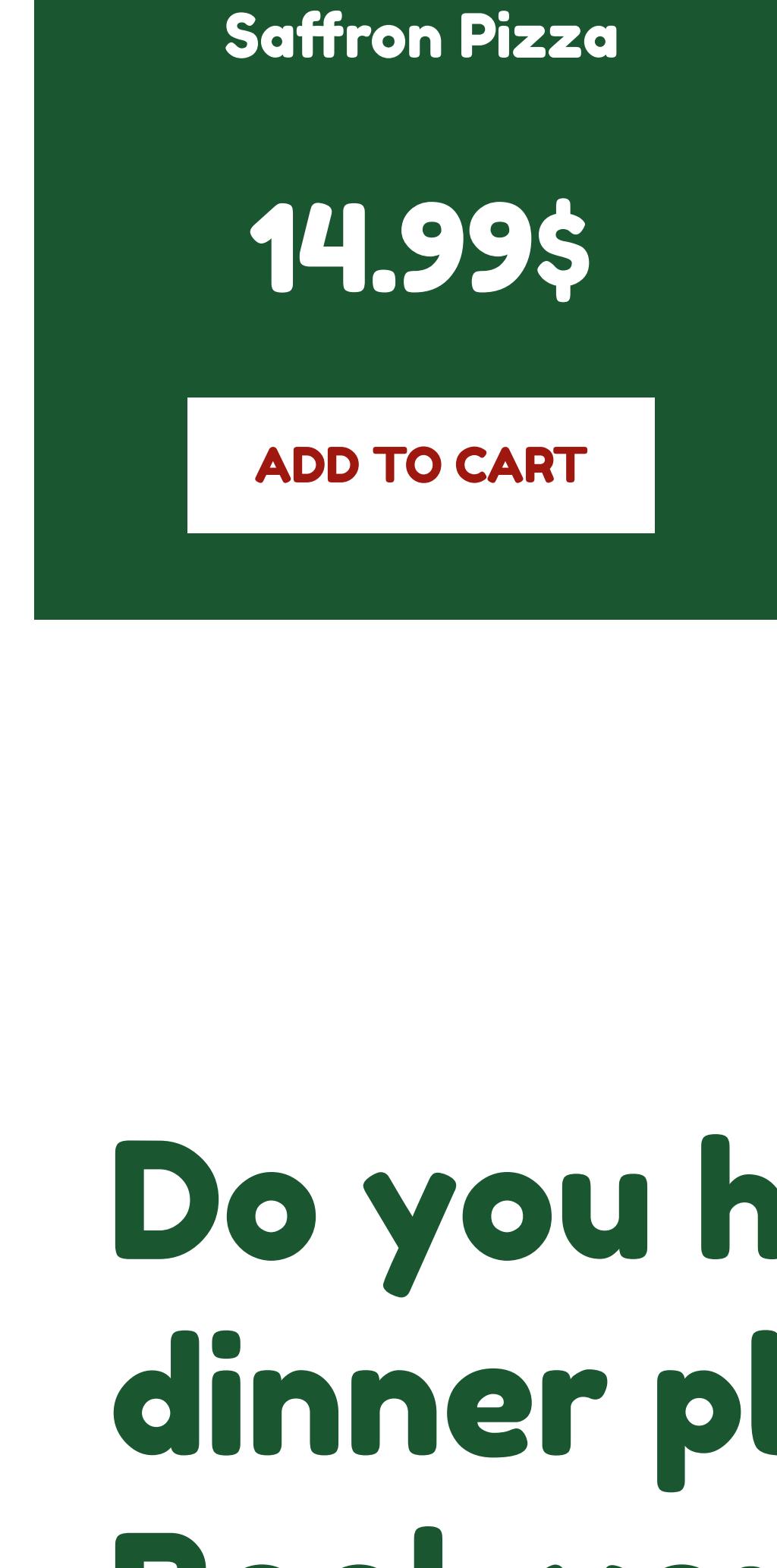
French Fries

13.99\$

[ADD TO CART](#)

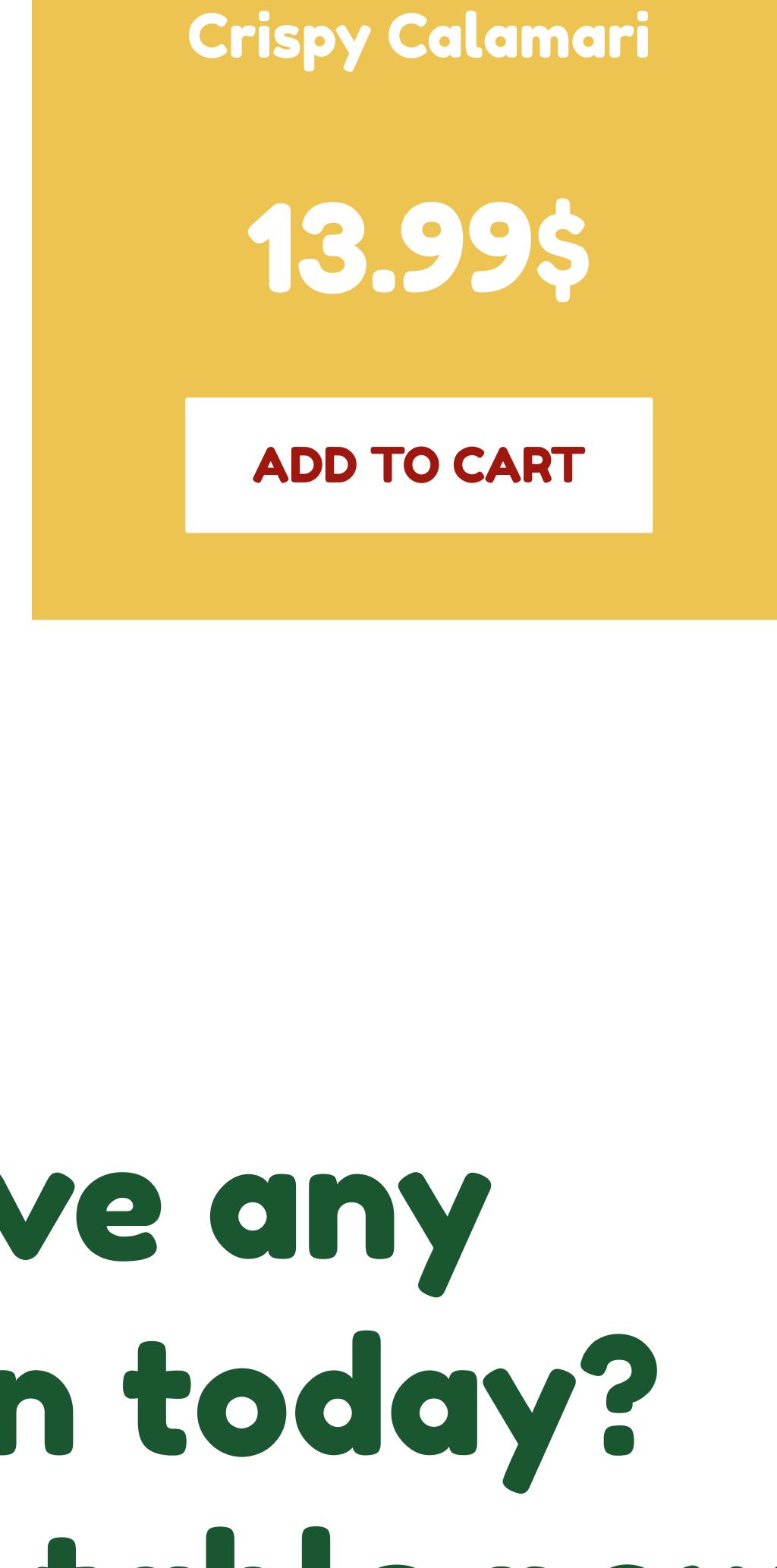
Greek Salad

12.99\$

[ADD TO CART](#)

Saffron Pizza

14.99\$

[ADD TO CART](#)

Crispy Calamari

13.99\$

[ADD TO CART](#)

Do you have any dinner plan today? Book your table now

[BOOK TABLE](#)

What our customer wants to say!

“Everyone had a wonderful time at Saffron's Restaurant last night. As expected, the food was delicious and our servers were so friendly and helpful – we loved them! It was a delightful experience all round. Thank you so much for hosting us. We hope we can come back again soon.”

MENU

APPETIZERS

Crispy Calamari \$14

Lightly breaded calamari served with pita bread, tzatziki and a lemon wedge.

Seared Ahi Tuna \$15

Rolled in sesame seeds then seared sliced and served with house made cilantro lime slaw, soy sauce and wasabi mayo. (Gluten friendly)

Steamed Mussels \$14

P.E.I. mussels steamed in a garlic tomato and white wine broth. (Gluten free)

Tiger Prawns (8 Prawns) \$16

Tiger prawns pan-fried with garlic, lemon butter, and white wine, served with a slice of garlic toast.

SALADS

Caprese Salad \$14

Gluten-friendly. Roma tomatoes, bocconcini cheese, spring mixed greens, and fresh basil, drizzled with extra-virgin olive oil and balsamic.

Mixed Greens Salad \$17

Gluten-friendly. Spring mixed, cherry tomatoes, red onions, cucumbers, goat cheese, and toasted almonds drizzled with our sweet house made red wine vinaigrette.

Caesar Salad \$18

Romaine lettuce, seasoned croutons, and Parmesan cheese in Caesar dressing.

Greek Salad \$16

Gluten-friendly. Romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese, tossed in Greek dressing.

SPECIALS

Deluxe Nachos \$18

Layered marble cheese, jalapeno peppers, tomatoes, and green onions, served with sour cream and salsa.

Cheese Toast \$16

Garlic toast, melted marble cheese, Parmesan and green onions.

Yam Fries \$09

Served in a basket.

Deep-Fried Pickles (6 pcs) \$10

Six pieces of deep-fried pickles served with tzatziki.

PIZZA

12" Margarita Pizza \$12

House made pizza sauce, sliced cherry tomatoes, boccaccino and mozzarella cheese and finished with freshly chopped basil.

12" Saffron Pizza \$14

Ham, onions, mushrooms, green peppers, and pepperoni with homemade tomato sauce and mozzarella cheese.

12" Santa Fe Pizza \$14

Sliced chicken, sun-dried tomatoes, and red peppers with basil pesto sauce and mozzarella cheese.

12" Neapolitan Pizza \$16

Sausage, red peppers, caramelized onions, mushrooms, goat cheese, and arugula with homemade tomato sauce and mozzarella cheese.

BURGER

Classic Burger (6 oz) \$10

Six-ounce homemade beef patty seared to perfection, then topped with orange cheddar cheese, tomatoes, pickles, creamy dijon, and mayonnaise.

Vegetarian Burger (6 oz) \$10

Vegan. Six ounces seasoned vegetable blend patty seared and then topped off with arugula, cucumbers, caramelized onions, and sweet chili sauce.

Giant Burger (12 oz) \$18

Twelve-ounce homemade beef patty seared to perfection, then topped with orange cheddar cheese, tomatoes, pickles, creamy dijon, and mayonnaise.

Special Burger (6 oz) \$12

Chicken patty seared to perfection and then topped with cheddar cheese, red onions, tomatoes

PASTA

Fettuccine Alfredo \$16

Garlic, white wine, heavy cream and parmesan all reduced down to a rich and creamy sauce, then tossed with fettuccine noodles and finished with more fresh parmesan cheese.

Mac and Cheese \$17

Delicious rich and creamy mac and cheese with tiger prawns and baked with more cheese and panko crumbs.

Penne Bomb \$16

Sliced chicken breast in a spicy sundried tomato white wine cream sauce, tossed with penne and finished with freshly grated parmesan.

Penne Carbonara \$18

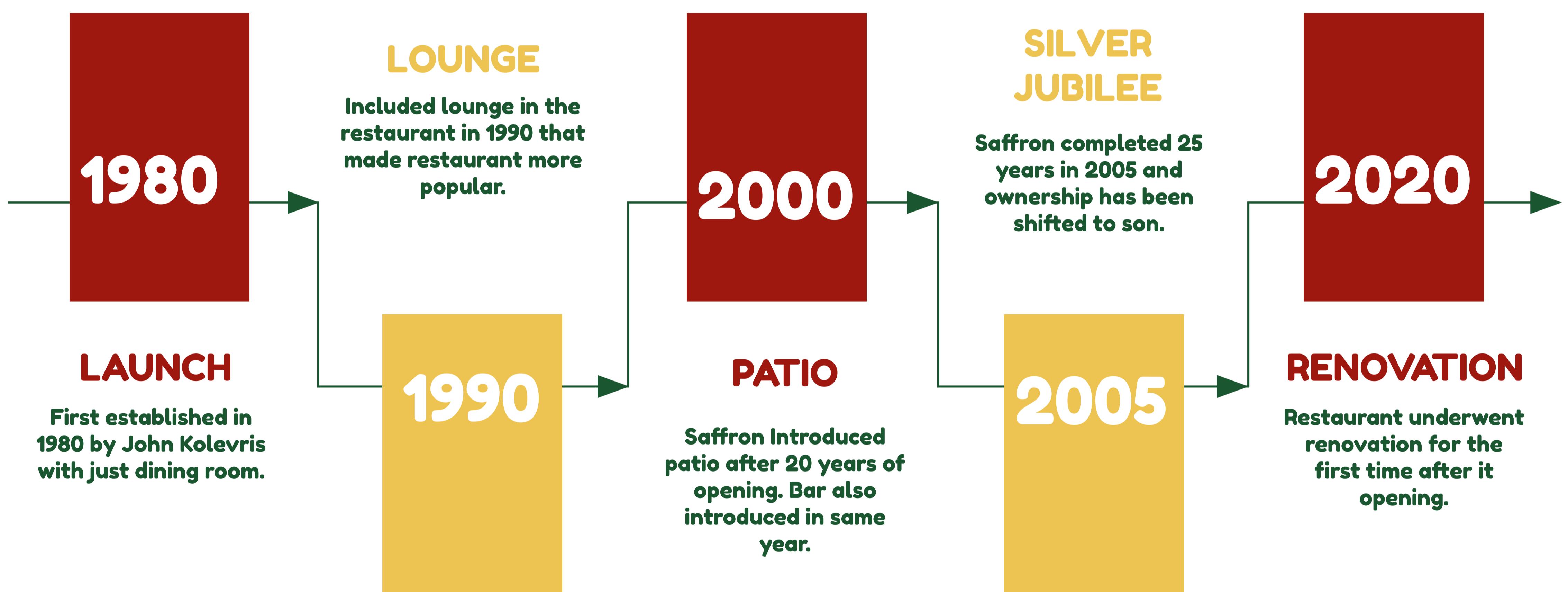
Smokey bacon, green onions, garlic, white wine and heavy cream reduced and tossed with penne noodles and one egg yolk, then finished with freshly grated parmesan.

ABOUT US



Our Story

Saffron's was created by John Kolevris in 1980, he started with just the dining room and added on a lounge, and the famous patio that is so popular today. Saffron's was named after one of the most expensive spices in the world, and there are a few signature menu items that have the ingredient saffron in them such as our chicken saffron and our saffron mussels. We specialize in Mediterranean cuisine and offer our dining room or lounge for private parties with no booking charge, please contact to book your private party today situated in the heart of Corydon "Little Italy" and one of very few restaurants left on the strip that are under the same name or ownership, Saffron's has become famous for the patio, usually there is a waiting list on a hot summer night. The location alone is worth wait to find a nice spot on the patio to enjoy a glass of sangria and some appetizers or dinner. Saffron's is open seven days a week and all year around, and we have featured DJ's on specific nights. We are proud to offer a menu that shares our commitment to sustainable beef sourcing. We are the first national restaurant in Canada with a CRSB certified mass balance mark on all of our beef!



Our Chef

Chef Julio Gomez has always loved the culinary arts, a talent he inherited from his family, who already succeeded in the restaurant business. While Chef Julio initially went to college for business, he quickly decided that he had to pursue what he was naturally gifted at. He knew the work would be hard, but he felt he couldn't lose – he knew his daughter Shelly, his "north star," was depending on him so armed with determination and passion, he went on and enrolled at the Institute of Culinary Education in New York City. After Chef Julio graduated with a degree in culinary arts, his life was about to change forever. He met his mentor, Chef Greg Smith of Koko Restaurant. He credits Chef Greg for the guidance he provided that had everything to do with making him the success he is today. Chef Julio has worked at many fine restaurants, including Spago and Eleven Madison Park. He has also made several media appearances as an expert chef, including Michael Colameco's "Real Food" and NBC New York. Always excited about the goodness of food, both in nutrients and taste, Chef Julio volunteers his time cooking dinner at local food banks. He also supports the National MS Society.

