

*INDIAN CUISINE HAS VAST AND VARIED TRADITIONS. WITH MANY REGIONS AND CULTURES TO CONSIDER, WE HAVE CHOSEN TO FEATURE THE FIVE MOST CELEBRATED COOKING ELEMENTS, AND A VARIETY OF THE COUNTRY'S REGIONAL SPECIALTIES.*

*TANDOOR—CLAY OVEN*

*HANDI—CURRY*

*TAWA—CAST IRON COOKING*

*SIGRI—OPEN FIRE PIT*

*PATTHAR—STONE COOKING*

### ***THREE COURSE TASTING MENU***

#### ***VADOUVAN SCALLOP***

*SEARED SCALLOPS WITH A VADOUVAN-BROWN BUTTER SAUCE*

#### ***AJWAINI MUSHROOM***

*MIXED WILD MUSHROOMS SEASONED WITH AJWAIN OVER CARAMELIZED ONIONS*

#### ***DUCK TELlichERRY PEPPER***

*CRISPY FARM-RAISED DUCK BREAST WITH A TELlichERRY PEPPERCORN SAUCE*

#### ***COCONUT RICE PUDDING***

*BRULÉED BANANAS, DATES, RUM GLAZE, CANDIED ALMONDS, GINGER ICE CREAM*

***\$65 PER PERSON***

***WINE PAIRING- ADDITIONAL \$35***

### ***FIVE COURSE TASTING MENU***

#### ***LANGOUSTINE***

*SEARED LANGOUSTINE WITH GARLIC BUTTER AND CRUSTACEAN CURRY EMULSION*

#### ***AJWAINI MUSHROOM***

*MIXED WILD MUSHROOMS SEASONED WITH AJWAIN OVER CARAMELIZED ONIONS*

#### ***WILD STRIPED BASS MALVAN***

*SEARED WILD STRIPED BASS WITH A SAUCE OF FRESH COCONUT, GREEN CHILIES, AND CILANTRO*

#### ***MASALENDAR LAMB CHOPS***

*TANDOORI-MARINATED LOCAL LAMB CHOP SERVED WITH CURRY-CONFIT POTATOES AND ANARDANA-BROWN BUTTER SAUCE*

#### ***DUCK TELlichERRY PEPPER***

*CRISPY FARM-RAISED DUCK BREAST WITH A TELlichERRY PEPPERCORN SAUCE*

#### ***GIANDUIA PARFAIT***

*CHOCOLATE SHORTBREAD, HAZELNUT BRITTLE, CHILI FOAM, CHOCOLATE SORBET*

***\$85 PER PERSON***

***WINE PAIRING- ADDITIONAL \$55***

***TASTING MENU REQUIRES PARTICIPATION OF ENTIRE TABLE***

## **APPETIZERS**

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| <b>SPICED PANEER SALAD</b><br><i>HOUSEMADE SEARED, SPICED INDIAN FRESH CHEESE WITH MIXED GREENS,<br/>ROASTED GRAPE TOMATOES, FRENCH BREAKFAST RADISHES AND PINE NUTS</i>    | \$12                  |
| <b>PANEER PAKORAS</b><br><i>FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CHILI JAM</i>  | \$12                  |
| <b>HARE MATAR KA SHORBA</b><br><i>CHILLED PEA SOUP WITH GINGER, GREEN CHILI &amp; MINT</i>  | \$12                  |
| <b>LAHSOONI GOBI</b><br><i>CRISPY FLORETS OF CAULIFLOWER WITH CHILI FLAKES AND GARLIC TOMATO CHUTNEY</i>  | \$12                  |
| <b>VEGETABLE SEEKH KEBAB</b><br><i>KEBAB OF MIXED VEGETABLES INCLUDING POTATO, CARROT, CAULIFLOWER AND BROCCOLI<br/>SEASONED WITH ROASTED CUMIN AND JUNOON GARAM MASALA</i> | \$13                  |
| <b>EGGPLANT CHAAT</b><br><i>CRISPY SLICED BABY EGGPLANT WITH YOGHURT, TAMARIND AND RED ONION</i>  | \$12                  |
| <b>ADRABI BATER</b><br><i>BONE-IN QUAILS MARINATED IN GINGER JUICE, CUMIN &amp; LIME SERVED WITH A SAFFRON-ORANGE SALAD</i>   | \$15                  |
| <b>VADOUVAN SCALLOP</b><br><i>SEARED SCALLOPS WITH VADOUVAN-BROWN BUTTER SAUCE</i>  | \$14                  |
| <b>PIRI-PIRI SHRIMP</b><br><i>SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND JICAMA SALAD</i>  | \$15                  |
| <b>LAMB BOTI KEBAB</b><br><i>LAMB MARINATED WITH HUNG YOGHURT, GINGER, JUNOON GARAM MASALA, BLACK PEPPER, DEGGI MIRCH AND MUSTARD OIL</i>                                   | \$15                  |
| <b>MURG TIKKA MIRZA HASNU</b><br><i>CHICKEN THIGHS MARINATED IN HUNG YOGHURT, JUNOON GARAM MASALA,<br/>AND CHEDDAR CHEESE WITH CHOPPED TOMATO SALAD</i>                     | \$14                  |
| <b>DUCK GUSHTABA</b><br><i>FRESHLY GROUND DUCK MEATBALLS WITH GREEN CHILIES AND MINT, SIMMERED IN A SAFFRON-ALMOND-CASHEW SAUCE</i>   | \$13                  |
| <b>NOORANI KEBAB</b><br><i>TWO-LAYER KEBAB OF MINCED LAMB AND CHICKEN WITH JUNOON GARAM MASALA, CHILI AND FRESH CILANTRO</i>  | \$15                  |
| <b>GOLD PLATE</b><br><i>CHEF'S SELECTION OF OUR MOST POPULAR APPETIZERS</i>   | \$21<br>PER<br>PERSON |

## **FISH AND SHELLFISH**

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| <b>LOBSTER TANDOORI – TANDOOR</b><br><i>LOBSTER TAILS SEASONED WITH A TANDOORI SPICE BLEND, SERVED WITH RHUBARB PURÉE,<br/>CHARRED-PICKLED RHUBARB AND PLAIN TAIN CHIPS</i> | \$36 |
| <b>MONKFISH TIKKA - SIGRI</b><br><i>MARINATED GRILLED MONKFISH WITH A SHAVED RADISH-ASPARAGUS SALAD,<br/>LEMON-OLIVE OIL FOAM AND MONKFISH CRACKLINGS</i>                   | \$29 |
| <b>WILD STRIPED BASS MALVAN– TAWA</b><br><i>SEARED WILD STRIPED BASS WITH A SAUCE OF FRESH COCONUT, GREEN CHILIES, AND CILANTRO</i>   | \$34 |
| <b>SHOLAPURI HALIBUT – HANDI</b><br><i>CHICK PEA FLOUR-CRUSTED HALIBUT SIMMERED IN A ONION, TOMATO AND KOKUM SAUCE</i>  | \$34 |
| <b>KERALA SHRIMP CURRY- HANDI</b><br><i>SEARED SHRIMP WITH COCONUT MILK, CURRY LEAVES, MUSTARD SEEDS, GREEN CHILIES AND SMOKED KODAMPULLI</i>                               | \$32 |

## **POULTRY**

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| <b>TANDOORI POUSSIN – TANDOOR</b><br><i>JUNOON'S VERSION OF TANDOORI CHICKEN WITH WHITE PEPPER, FENUGREEK, GREEN CARDAMOM<br/>AND CILANTRO, SERVED WITH GRAPEFRUIT AND A BUTTER MILK SAUCE</i> | \$26 |
| <b>KESARI MURG KEBAB – SIGRI</b><br><i>BONELESS CHICKEN THIGHS MARINATED WITH SAFFRON, ALMOND PASTE AND HUNG YOGHURT,<br/>SERVED WITH CUCUMBER AND RADISH SALAD</i>                            | \$24 |
| <b>CHICKEN TAWA MASALA – TAWA</b><br><i>BONELESS CHICKEN IN A RICH SAUCE WITH GARLIC, CHILI, CUMIN AND TOMATO</i>  | \$25 |
| <b>HYDRABADI CHICKEN KORMA – HANDI</b><br><i>TANDOOR-COOKED CHICKEN SIMMERED IN A SAUCE WITH CASHEW NUTS, WHITE POPPY SEEDS AND CREAM</i>  | \$26 |
| <b>DUCK TELLICHERRY PEPPER – HANDI</b><br><i>CRISPY FARM-RAISED DUCK BREAST WITH A TELLICHERRY PEPPERCORN SAUCE</i>  | \$30 |

## **MEATS**

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| <b>MASALENDAR LAMB CHOPS - TANDOOR</b><br><i>TANDOORI-MARINATED LOCAL LAMB CHOP SERVED WITH CURRY-CONFIT POTATOES AND ANARDANA-BROWN BUTTER SAUCE</i> | \$36 |
| <b>SLOW-BRAISED LAMB SHANK – HANDI</b><br><i>LAMB SHANK BRAISED FOR 5 HOURS IN A STEW OF CARAMELIZED ONIONS, CLOVE, STAR ANISE, AND CARDAMOM</i>      | \$32 |
| <b>PATIALA SHAHI GOAT – HANDI</b><br><i>SLOW-COOKED LOCAL GOAT IN A RICH SAUCE OF GREEN CHILIES, TOMATO, YOGHURT AND FRESH CILANTRO</i>               | \$28 |
| <b>LAMB KOLHAPURI – HANDI</b><br><i>LAMB SIMMERED IN A SPICY CURRY OF RED CHILI, TOASTED COCONUT, STAR ANISE AND WHITE POPPY SEEDS</i>                | \$30 |

## **VEGETABLE**

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| <b>SAAG AUR GOBIKE BHURJI – TAWA</b><br><i>CAULIFLOWER FLORETS SAUTÉED WITH SPINACH, ROASTED CUMIN, CHOPPED TOMATO AND FENUGREEK LEAVES</i>          | \$17 |
| <b>PANEER AKBARI– TAWA</b><br><i>FRESH INDIAN CHEESE BATONS IN A SAUCE WITH PEANUTS, JUNOON GARAM MASALA, COCONUT MILK AND CREAM</i>                 | \$18 |
| <b>JAIPURI BHINDI – HANDI</b><br><i>CRISPY OKRA TOSSED WITH AMCHOOR, AJWAIN, BLACK SALT AND CHILI</i>  | \$16 |
| <b>SOOKHI SUBZI – TAWA</b><br><i>SEASONAL VEGETABLES LIGHTLY SAUTÉED WITH GARLIC, ONIONS, AND TOMATOES, FINISHED WITH FRESH CILANTRO</i>             | \$16 |
| <b>CHANNA PINDI – HANDI</b><br><i>STEWED CHICKPEAS WITH ONION, GINGER, GARAM MASALA, CORIANDER AND CUMIN</i>   | \$16 |
| <b>AMRITSARI ALOO WADI - HANDI</b><br><i>SUNDRIED BLACK LENTIL DUMPLINGS SIMMERED WITH POTATOES, TURMERIC AND CHILI</i>                              | \$16 |
| <b>NADRU KOFTE – HANDI</b><br><i>DUMPLINGS OF KASHMIRI LOTUS ROOT AND HOMEMADE FRESH INDIAN CHEESE<br/>IN A SAUCE OF FENNEL, FENUGREEK AND CREAM</i> | \$18 |
| <b>PUNJABI KADI – HANDI</b><br><i>VEGETABLE-CHICKPEA PAKORAS WITH YOGHURT, DRY RED CHILI AND JUNOON GARAM MASALA</i>                                 | \$17 |
| <b>BAGAREY BAIGAN – HANDI</b><br><i>BABY EGGPLANT SIMMERED WITH DRIED COCONUT, CURRY LEAVES, PEANUTS AND TAMARIND</i>                                | \$18 |

## **BREADS, RICE AND ACCOMPANIMENTS**

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| <b>NAAN</b>  | \$5  | <b>NAAN SPECIALTY</b><br><i>PRUNE AND WALNUT / GARLIC / ONION</i>  | \$7 |
| <b>ROTI</b>  | \$5  | <b>MISSI ROTI</b>  | \$6 |
| <b>PARATHA</b><br><i>LACCHA / MINT</i>   | \$6  | <b>ALOO PARATHA</b>  | \$7 |
| <b>PLAIN PULAO RICE</b>  | \$6  | <b>CHUTNEY TASTING</b>   | \$8 |
| <b>DAAL MAKHNI</b><br><i>BLACK LENTILS, RED KIDNEY BEANS, AND SPLIT CHICK PEAS<br/>SIMMERED WITH GINGER, TOMATO, CHILIES AND CREAM</i> | \$12 | <b>RED BHUTANESE RICE</b>  | \$7 |
| <b>JUNOON YELLOW DAAL TADKA</b><br><i>MASOOR, CHANA, AND TOOR DALS SIMMERED WITH GREEN<br/>CHILIES, TURMERIC AND CUMIN</i>             | \$12 | <b>MINT RAITA</b><br><i>YOGHURT WITH ROASTED CUMIN, FRESH MINT, FRESH<br/>MANGO, AND POMEGRANATE ARILS</i> | \$6 |

“AT JUNOON WE ALWAYS SOURCE AND UTILIZE ORGANIC SUSTAINABLE PRODUCTS  
AND NEVER SOURCE ENDANGERED SPECIES FOR OUR MENU.”

CULINARY CREATIVE DIRECTOR / CHEF ALIYA LEEKONG

EXECUTIVE CHEF VIKAS KHANNA