

## *JUNOON LUNCH MENU*

### *3 COURSE PRIX FIXE \$24*

*HANDI ITEMS SERVED WITH PULAO RICE AND NAAN*

#### ***APPETIZER***

##### *HARE MATAR KA SHORBA*

*COLD, SPRING PEA SOUP WITH GINGER, GREEN CHILI & MINT*

##### *SPICED PANEER SALAD*

*HOUSEMADE SEARED, SPICED INDIAN FRESH CHEESE WITH MIXED GREENS, ROASTED GRAPE TOMATOES, FRENCH BREAKFAST RADISHES AND PINE NUTS*

##### *PANEER PAKORAS*

*FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CHILI JAM*

##### *PIRI-PIRI SHRIMP*

*SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND JICAMA SALAD*

#### ***ENTRÉE***

*HANDI ITEMS SERVED WITH PULAO RICE AND NAAN*

##### *SPICED LAMB BURGER - **Sigri***

*FRESHLY GROUND LAMB BURGER SPICED WITH BLACK CARDAMOM SERVED WITH MINT-CHILI PICKLED CUCUMBERS, CHILI JAM, & ONION BHAJI RINGS*

##### *SUBZI SANDWICH – **TAWA***

*MIXED GRILLED VEGETABLE SANDWICH WITH ROASTED SHIITAKE MUSHROOMS, SEASONAL SQUASH, MARINATED ASPARAGUS AND HOUSEMADE SPICED FRESH INDIAN CHEESE & ONION BHAJI RINGS*

##### *SPRING LOBSTER ROLL*

*FRESH HAND-PICKED LOBSTER IN A SPICED ROASTED GARLIC AIOLI WITH JICAMA, DILL, CILANTRO & ONION BHAJI RINGS*

##### *TANDOORI CHICKEN ROLL*

*PULLED TANDOORI CHICKEN ON A WHOLE WHEAT PARATHA WITH PICKLED RED ONIONS & ONION BHAJI RINGS*

##### *WILD STRIPED BASS MALVAN – **TAWA***

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

##### *CHICKEN TAWA MASALA - **TAWA***

*BONELESS CHICKEN IN A RICH SAUCE WITH GARLIC, CHILI, CUMIN AND TOMATO*

##### *NADRU KOFTE – **HANDI***

*DUMPLINGS OF KASHMIRI LOTUS ROOT AND HOMEMADE FRESH INDIAN CHEESE IN A SAUCE OF FENNEL, FENUGREEK AND CREAM*

#### ***DESSERT***

##### *CARDAMOM KULFI*

##### *CHOCOLATE CARAMEL TART*

*CANDIED WALNUTS, CARAMEL, CHANTILLY CREAM*

## JUNOON LUNCH MENU

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

### APPETIZERS

#### SPICED PANEER SALAD

\$12

HOUSEMADE SEARED, SPICED INDIAN FRESH CHEESE WITH MIXED GREENS, ROASTED GRAPE TOMATOES, FRENCH BREAKFAST RADISHES AND PINE NUTS

#### PANEER PAKORAS

\$12

FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CHILI JAM

#### HARE MATAR KA SHORBA

\$12

COLD, SPRING PEA SOUP WITH GINGER, GREEN CHILI & MINT

#### LAHSOONI GOBI

\$12

CRISPY FLORETS OF CAULIFLOWER WITH CHILI FLAKES AND GARLIC TOMATO CHUTNEY

#### EGGPLANT CHAAT

\$12

CRISPY SLICED BABY EGGPLANT WITH YOGHURT, TAMARIND AND RED ONION

#### PIRI-PIRI SHRIMP

\$15

SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND JICAMA SALAD

#### MURG TIKKA MIRZA HASNU

\$14

CHICKEN THIGHS MARINATED IN HUNG YOGHURT, JUNOON GARAM MASALA, AND CHEDDAR CHEESE WITH CHOPPED TOMATO SALAD

## JUNOON LUNCH MENU

### **FISH AND SHELLFISH**

- MONKFISH TIKKA - SIGRI** \$29  
MARINATED GRILLED MONKFISH WITH A SHAVED RADISH-ASPARAGUS SALAD,  
LEMON-OLIVE OIL FOAM AND MONKFISH CRACKLINGS
- SHOLAPURI HALIBUT – HANDI** \$34  
CHICK PEA FLOUR-CRUSTED HALIBUT SIMMERED IN A ONION, TOMATO AND KOKUM SAUCE
- KERALA SHRIMP CURRY- HANDI** \$32  
SEARED SHRIMP WITH COCONUT MILK, CURRY LEAVES, MUSTARD SEEDS, GREEN CHILIES AND SMOKED KODAMPULI

### **POULTRY**

- HYDRABADI CHICKEN KORMA – HANDI** \$26  
TANDOOR-COOKED CHICKEN SIMMERED IN A SAUCE WITH CASHEW NUTS, WHITE POPPY SEEDS AND CREAM
- CHICKEN TAWA MASALA – TAWA** \$25  
BONELESS CHICKEN IN A RICH SAUCE WITH GARLIC, CHILI, CUMIN AND TOMATO

### **MEATS**

- LAMB BOTI KEBAB** \$29  
LAMB MARINATED WITH HUNG YOGHURT, GINGER, JUNOON GARAM MASALA, BLACK PEPPER, DEGGI MIRCH AND MUSTARD OIL
- LAMB KOLHAPURI - HANDI** \$29  
LAMB SIMMERED IN A SPICY CURRY OF RED CHILI, TOASTED COCONUT, STAR ANISE AND WHITE POPPY SEEDS

### **VEGETABLE**

- SAAG AUR GOBI KE BHURJI - TAWA** \$16  
CAULIFLOWER FLORETS SAUTÉED WITH SPINACH, ROASTED CUMIN, CHOPPED TOMATO AND FENUGREEK LEAVES
- PANEER AKBARI - TAWA** \$18  
FRESH INDIAN CHEESE BATONS IN A SAUCE WITH PEANUTS, JUNOON GARAM MASALA, COCONUT MILK AND CREAM
- JAIPURI BHINDI – HANDI** \$16  
CRISPY OKRA TOSSED WITH AMCHOR, AJWAIN, BLACK SALT AND CHILI
- PUNJABI KADI - HANDI** \$17  
VEGETABLE-CHICKPEA PAKORAS WITH YOGHURT, DRY RED CHILI AND JUNOON GARAM MASALA
- CHANNA PINDI - HANDI** \$16  
STEWED CHICKPEAS WITH ONION, GINGER, GARAM MASALA, CORIANDER AND CUMIN

## JUNOON LUNCH MENU

### **BREADS, RICE AND ACCOMPANIMENTS**

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

### **DESSERTS-\$12**

<i>LEMON CREPE</i> <i>PASTRY CREAM, ROASTED APRICOT, BLUE CHEESE STREUSEL, RICOTTA ICE CREAM</i>
<i>APPLE TARTE TATIN</i> <i>SALTED CARAMEL, PISTACHIO STREUSEL, FENNEL ICE CREAM</i>
<i>COCONUT RICE PUDDING</i> <i>BRULEED BANANAS, DATES, RUM GLAZE, CANDIED ALMONDS, GINGER ICE CREAM</i>
<i>GIANDUIA PARFAIT</i> <i>CHOCOLATE SHORTBREAD, HAZELNUT BRITTLE, CHILI FOAM, CHOCOLATE SORBET</i>
<i>SEASONAL TRIO OF KULFI</i>
<i>SORBET SELECTION</i>

*“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*

# Junoon

## **THALI PLATTER**

*A TRADITION IN INDIA OF SERVING GUESTS, A THALI PLATTER FEATURES A VARIETY OF DISHES TO SAMPLE.*

*(SERVED WITH YELLOW DAAL, RICE, RAITA, AND ROTI)*

**NON-VEGETARIAN—\$25**

**KERALA SHRIMP CURRY- *HANDI***

*SEARED SHRIMP WITH COCONUT MILK, CURRY LEAVES, MUSTARD SEEDS, GREEN CHILIES AND SMOKED KODAMPULI*

**CHICKEN TAWA MASALA – *TAWA***

*BONELESS CHICKEN IN A RICH SAUCE WITH GARLIC, CHILI, CUMIN AND TOMATO*

**LAMB KOLHAPURI - *HANDI***

*LAMB SIMMERED IN A SPICY CURRY OF RED CHILI, TOASTED COCONUT, STAR ANISE AND WHITE POPPY SEEDS*

**VEGETARIAN—\$21**

**SAAG AUR GOBI KE BHURJI - *TAWA***

*CAULIFLOWER FLORETS SAUTÉED WITH SPINACH, ROASTED CUMIN, CHOPPED TOMATO AND FENUGREEK LEAVES*

**PANEER AKBARI - *TAWA***

*FRESH INDIAN CHEESE BATONS IN A SAUCE WITH PEANUTS, JUNOON GARAM MASALA, COCONUT MILK AND CREAM*

**CHANNA PINDI - *HANDI***

*STEWED CHICKPEAS WITH ONION, GINGER, GARAM MASALA, CORIANDER AND CUMIN*