

JUNOON RESTAURANT WEEK DINNER MENU

3 COURSE PRIX FIXE \$38

ALL ENTRÉES SERVED WITH PULAO RICE AND NAAN

APPETIZER

GAJAR KA SHORBA

CARROT SOUP WITH ORANGE, GINGER, CLOVE AND ROASTED CUMIN

LAHSOONI GOBI

CRISPY FLORETS OF CAULIFLOWER WITH CHILI FLAKES AND GARLIC TOMATO CHUTNEY

MURG TIKKA MIRZA HASNU

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

PIRI-PIRI SHRIMP

SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND JICAMA SALAD

ENTRÉE

HANDI ITEMS SERVED WITH PULAO RICE AND NAAN

KERALA SHRIMP CURRY

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

MURG LABABDAR

CHICKEN TIKKA IN A RICH SAUCE WITH TOMATO, ONION AND FENUGREEK

LAMB KOLHAPURI

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

PANEER AUR MIRCHI KA SALAN

HOMEMADE, SPICED PANEER WITH LONG HOT GREEN PEPPERS IN A PEANUT-TAMARIND SAUCE

CHANNA PINDI

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

DESSERT

COCONUT RICE PUDDING

BRULEED BANANAS, DATES, RUM GLAZE, CANDIED ALMONDS, GINGER ICE CREAM

CHOCOLATE CARAMEL TART

CANDIED WALNUTS, CARAMEL, CHANTILLY CREAM