

## **JUNOON COCKTAILS**

<b>SPARKLING SAFFRON</b> <i>AN ELEGANT CHAMPAGNE COCKTAIL WITH THE LOVELY AROMATICS OF SAFFRON.</i>	12.
<b>MOON WALK (CLASSIC)</b> <i>CHAMPAGNE COCKTAIL OF GRAND MARNIER, PINK GRAPEFRUIT AND ROSE WATER</i>	14.
<b>OM SHAANTI</b> <i>CHAMOMILE INFUSED VODKA, MARASCHINO LIQUEUR WITH LAVENDER, MINT AND EGG WHITE</i>	14.
<b>CARAWAY COOLER</b> <i>A REFRESHING COCKTAIL OF AQUAVIT, APEROL, CUCUMBER AND LEMON JUICE</i>	12.
<b>OLD THYME FIZZ</b> <i>AGRICOLE RUM VSOP, GIN, COINTREAU LIME AND MUDDLED THYME</i>	13.
<b>TANDOORI TEQUILA</b> <i>A SPICY COCKTAIL OF SILVER TEQUILA, LIME MUDDLED TANDOORI PINEAPPLE, CURRY LEAF, AND PIPPALI PEPPER</i>	14.
<b>EAST SIDE DESI</b> <i>GIN, MUDDLED MINT AND CILANTRO, CRÈME DE PECHE</i>	13.
<b>PROXY SOUR (VARIATION)</b> <i>A SPICY VARIATION OF PISCO LEMON, SIMPLE SYRUP AND EGG WHITE, MUDDLED WITH GREEN CHILI, HERBS, AND PERUVIAN BITTERS</i>	13.
<b>BOURBON AND PÊCHE</b> <i>A CUMIN LOVERS COCKTAIL OF BOURBON, PEACH LIQUEUR, PINK GRAPEFRUIT AND LEMON - WITH A TOUCH OF CUMIN TO SPICE THINGS UP</i>	15.
<b>HIGHLAND COOLER (CLASSIC)</b> <i>SCOTCH WHISKEY, LIME, SIMPLE SYRUP, ANGOSTURA BITTERS, GINGER BEER</i>	14.
<b>SPICE TRAIL</b> <i>A MARTINI DRINKER'S MARTINI. GIN OR VODKA STIRRED WITH GARAM MASALA—INFUSED DRY VERMOUTH &amp; ORANGE BITTERS</i>	14.

## **NON ALCOHOLIC MOCKTAILS**

*JUICES ARE FRESH SQUEEZED AND EXTRACTED EVERY MORNING*

<b>POMEGRANATE MAI TAI</b> <i>POMEGRANATE, ORANGE AND LEMON JUICE, ORGEAT SYRUP, AND SODA.</i>	10.
<b>JASWAL</b> <i>CUCUMBER AND LYCHEE JUICE WITH FRESH LIME, TOPPED WITH GINGER BEER.</i>	8.
<b>HANJI</b> <i>MINT, LAVENDER AND FRESH LIME, WITH A TOUCH OF SPARKLING SWEETNESS</i>	8.
<b>SAFRON SODA</b>	8.

## **SPECIALTY JUICES**

8.

*CUCUMBER ORGEAT BLOSSOM ROAST PINEAPPLE      FRESH ORANGE & GRAPEFRUIT*

## **BEER & CIDER**

KINGFISHER ( <i>INDIA – BREWED IN NY</i> )	350ML / 650ML	8. / 15.
1947 ( <i>INDIA – BREWED IN PA</i> )	355ML	8.
LAGUNITAS IPA ( <i>CALIFORNIA</i> )	355ML	9.
PETRUS – ( <i>BELGIUM</i> )	330ML	11.
DUVEL ( <i>BELGIUM</i> )	330ML	12.
SCHNEIDERWEISSE ( <i>GERMANY</i> )	500ML	13.
HITACHINO NEST ( <i>JAPAN</i> )	330ML	14.
EINBECKER NON-ALCOHOLIC ( <i>GERMANY</i> )	330ML	8.
ESTRELLA DAMM ‘INEDIT’ ( <i>SPAIN</i> )	750ML	28.
FARNUM HILL CIDER EXTRA DRY ( <i>NEW HAMPSHIRE</i> )	750ML	28.
FARNUM HILL CIDER SEMI-DRY ( <i>NEW HAMPSHIRE</i> )	750ML	28.
ERIC BORDELET POIRÉ ‘GRANIT’ 2009 ( <i>NORMANDY</i> )	750ML	51.

## **WINES BY THE GLASS**

### **CHAMPAGNE & SPARKLING**

TURBULLENCES, BOUYER-LANDRON – LOIRE VALLEY	FRANCE	NV	12.
CHAMPAGNE TAITTINGER, <i>BRUT CUVÉE CLASSIQUE</i>	FRANCE	NV	18.
CHAMPAGNE ROSE, MOUTARD	FRANCE	NV	24.

### **WHITE WINE**

CHENIN BLANC, VOUVRAY, <i>DEMI SEC</i> , B. TUFIER - LOIRE	FRANCE	2009	11.
GRÜNER VELTLINER, WINZER KREMS - KREMSTAL	AUSTRIA	2011	12.
RIESLING TROCKEN, BATTENFELD-SPANIER – RHEINHESSEN	GERMANY	2008	13.
PINOT GRIS, BRANDBOG – UMPQUA VALLEY	OREGON	2009	14.
SAUVIGNON BLANC, CHATEAU LAMOTHE- BORDEAUX	FRANCE	2010	15.
CHARDONNAY, LANGHE, LORENZO ALUTTO - PIEDMONT	ITALY	2010	16.
CHARDONNAY, GARY FARRELL - SONOMA VALLEY	USA	2008	21.

### **ROSÉ WINE**

PINOT NOIR, BOURGOGNE, GROS FRERE - BURGUNDY	FRANCE	2009	14.
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### **RED WINE**

TEMPRANILLO, HACIENDA URBION - RIOJA	SPAIN	2009	9.
MALBEC, AMANCAY - MENDOZA	ARGENTINA	2007	12.
SYRAH/GRENACHE, MAS DE L’ECRITURE - LANGUEDOC	FRANCE	2005	14.
PINOT NOIR, BOURGOGNE, GROS FRERE - BURGUNDY	FRANCE	2008	15.
CABERNET SAUVIGNON, SEAN MINOR – NAPA VALLEY	CALIFORNIA	2008	16.
PINOT NOIR, MOUNTFORD ESTATE – WAIPARA VALLEY	NEW ZEALAND	2008	19.

## ***SMALL BITES***

EGGPLANT CHAAT <i>CRISPY SLICED BABY EGGPLANT WITH YOGHURT, TAMARIND AND RED ONION</i>	12.
LAHSOONI GOBI <i>CRISPY FLORETS OF CAULIFLOWER WITH CHILI FLAKES AND GARLIC TOMATO CHUTNEY</i>	12.
PANEER PAKORAS <i>FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CHILI JAM</i>	13
PIRI-PIRI SHRIMP <i>SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND JICAMA SALAD</i>	15.
VEGETABLE SEEKH KEBAB <i>KEBAB OF MIXED VEGETABLES INCLUDING POTATO, CARROT, CAULIFLOWER AND BROCCOLI SEASONED WITH ROASTED CUMIN AND JUNOON GARAM MASALA</i>	13.
LAMB BOTI KEBAB <i>LAMB MARINATED WITH HUNG YOGHURT, GINGER, JUNOON GARAM MASALA, BLACK PEPPER, DEGGI MIRCH AND MUSTARD OIL</i>	15.
MURG TIKKA MIRZA HASNU <i>CHICKEN THIGHS MARINATED IN HUNG YOGHURT, JUNOON GARAM MASALA, AND CHEDDAR CHEESE WITH CHOPPED TOMATO SALAD</i>	14.
DUCK GUSHTABA <i>FRESHLY GROUND DUCK MEATBALLS WITH GREEN CHILIES AND MINT, SIMMERED IN A SAFFRON-ALMOND-CASHEW SAUCE</i>	13.
NOORANI KEBAB <i>TWO-LAYER KEBAB OF MINCED LAMB AND CHICKEN WITH JUNOON GARAM MASALA, CHILI AND FRESH CILANTRO</i>	15.
GOLD PLATE <i>CHEF'S SELECTION OF OUR MOST POPULAR APPETIZERS</i>	21. PER PERSON

## ***JUNOON BREADS***

JUNOON SPICED NAAN <i>STUFFED WITH MOZZARELLA AND GRUYERE CHEESES, TOPPED WITH A HOMEMADE SPICE BLEND AND ROASTED GARLIC</i>	7.
HYDERABADI CHICKEN NAAN <i>STUFFED WITH MALAI CHICKEN, RED ONION, GREEN CHILI AND FRESH CILANTRO</i>	8.
ALOO PARATHA	7.