

INDIAN CUISINE HAS VAST AND VARIED TRADITIONS. WITH MANY REGIONS AND CULTURES TO CONSIDER, WE HAVE CHOSEN TO EXPRESS THE FIVE MOST CELEBRATED ELEMENTS OF INDIA'S CUISINE HERE AT JUNOON.

TANDOOR— CLAY OVEN

TAWA— CAST IRON COOKING

HANDI— CURRY

SIGRI— OPEN FIRE PIT

PATTHAR— STONE COOKING

APPETIZERS

<i>TREE OF LIFE CAULIFLOWER</i> CRISPY CAULIFLOWER, HOUSE GARAM MASALA CRUST, GARLIC TOMATO CHUTNEY	\$10
<i>THREE LENTIL SHORBA</i> FRESH TURMERIC, CUMIN, CILANTRO	\$10
<i>KELE AUR MATAR KI GOLI</i> PLANTAIN, SHELL PEA, TARO NEST, FENUGREEK, TOMATO SAUCE	\$12
<i>ZAFRANI SALAD</i> MESCLUN, ROASTED BEET, CUMIN-SAFFRON VINAIGRETTE	\$10
<i>PALAK PATTE KI CHAAT</i> BABY SPINACH, SONTI CHUTNEY, SPICED YOGURT, TANDORI PINEAPPLE	\$11
<i>HYDERABADI PATTHAR PANEER</i> HOMEMADE CHEESE, TURMERIC, MINT LEAVES, LIME	\$12
<i>ADRABI BATER</i> QUAIL MARINATED IN GINGER JUICE, CUMIN, AND LIME JUICE	\$15
<i>PIRI-PIRI SHRIMP</i> GOAN SHRIMP, AVOCADO, JICAMA, MEYER LEMON VINAIGRETTE	\$14
<i>STAR ANISE SEA SCALLOP</i> CRACKED WHITE PEPPER CORN, CINNAMON ROASTED PEPPER CHUTNEY	\$15
<i>MURG TIKKA MIRZA HASNU</i> CHICKEN, JUNOON GARAM MASALA, HUNG YOGURT	\$12
<i>KAKORI KEBAB</i> FINELY MINCED LAMB, CARDAMOM, GREEN PAPAYA, SPICED YOGURT	\$14

FISH AND SHELLFISH

LOBSTER TANDOORI - <i>TANDOOR</i>	\$33
CUMIN, CAYENNE, LEMON, GROUND FENNEL	
MONKFISH TIKKA - <i>SIGRI</i>	\$26
HUNG YOGURT, SERRANO CHILIES, MUSTARD SEED	
SHRIMP GHASSI - <i>HANDI</i>	\$29
TAMARIND, ROASTED COCONUT, FENUGREEK SEEDS	
STRIPED BASS PISTAWALLI - <i>HANDI</i>	\$33
PISTACHIO CRUST, PISTACHIO CREAM, GREEN CARDAMOM	
STURGEON MOILY - <i>HANDI</i>	\$32
COCONUT MILK, TURMERIC, CURRY LEAVES, MUSTARD SEED	

POULTRY

MURG WAJID ALI - <i>TANDOOR / HANDI</i>	\$22
CHICKEN ROULADE, GINGER, CASHEW NUTS, PANDANUS FLOWER EXTRACT	
CORNISH HEN ANAR - <i>TANDOOR</i>	\$24
POMEGRANATE, ROASTED CUMIN, MACE	
CURRY PATTI CHICKEN - <i>SIGRI</i>	\$22
MARINATED IN A CURRY YOGURT WITH GARLIC AND BLACK PEPPER	
CHICKEN AWADHI KORMA - <i>HANDI</i>	\$21
ALMONDS, CARAMELIZED ONIONS, SAFFRON, YOGURT	
DUCK TELLICHERRY PEPPER - <i>HANDI</i>	\$26
TELLICHERRY PEPPERCORNS, GARLIC, CURRY LEAVES, TAMARIND	
CHICKEN MALVAN - <i>HANDI</i>	\$22
FRESH COCONUT, GREEN CHILIES, CILANTRO, BAY LEAF	

MEATS

LAMB CHOPS MASALEDAR - <i>TANDOOR</i> HUNG YOGURT, WHITE PEPPER, GREEN CARDAMOM, FRESH GINGER	\$36
LAMB SHOULDER - <i>PATTHAR</i> PAPAYA JUICE, GARAM MASALA, DRIED GINGER	\$28
METHI LAMB - <i>HANDI</i> TOMATO ONION REDUCTION WITH FRESH SPINACH AND FENUGREEK LEAVES	\$26
GOAT MATKE WALA - <i>HANDI</i> GARLIC, TOMATO, BAY LEAF, POMEGRANATE	\$26
LAMB SHANK - <i>HANDI</i> BRAISED WITH ONION, TOMATO, YOGURT, AND JUNOON SEVEN SPICE	\$26

VEGETABLE

BHARWAN BAINGAN - <i>TAWA</i> STUFFED EGGPLANT, CASHEW PASTE, MUSTARD SEED	\$16
SAAG AUR GOBI KE BHURJI - <i>TAWA</i> CAULIFLOWER, SPINACH, GROUND CORIANDER, FENUGREEK, GARLIC	\$16
AMRITSARI ALOO WADI - <i>HANDI</i> YUKON GOLD, SUNDRIED LENTIL DUMPLING, GINGER, KASHMIR CHILIES	\$16
PANEER AKBARI - <i>HANDI</i> HOMEMADE CHEESE, CASHEW NUTS, JUNOON GARAM MASALA, CREAM	\$18
NADRU KOFTE - <i>HANDI</i> KASHMIRI LOTUS ROOT, HOMEMADE CHEESE, CASHEW NUTS, CARDAMOM	\$17
PUNJABI KADI - <i>HANDI</i> VEGETABLE DUMPLINGS, BUTTERMILK, MUSTARD, ASAFETIDA	\$17

BREADS, RICE AND ACCOMPANIMENTS

<i>NAAN / ROTI</i>	\$5
<i>NAAN SPECIALTY</i> <i>PRUNE AND WALNUT / GARLIC</i>	\$7
<i>MISSI ROTI</i>	\$7
<i>PARATHA</i> <i>LACHA / MINT</i>	\$7
<i>BREAD BASKET</i> <i>GARLIC NAAN / MISSI ROTI / PARATHA</i>	\$14
<i>STEAMED BROWN RICE</i>	\$7
<i>PLAIN PULAO RICE</i>	\$6
<i>DAAL MAKHANI</i> <i>BLACK LENTILS, GINGER, ONIONS, SPICE BLEND</i>	\$12
<i>JUNOON YELLOW DAAL TADKA</i> <i>FIVE LENTILS, CUMIN, CILANTRO, GREEN GARLIC</i>	\$12
<i>MINT RAITA</i> <i>TANDOORI PINEAPPLE AND POMEGRANATE SEED</i>	\$6
<i>SEASONAL CHUTNEY TASTING</i>	\$8

"OUR COMMITMENT TO OUR GUEST IS TO ALWAYS PROVIDE ORGANIC SUSTAINABLE PRODUCTS AND NEVER SOURCE ENDANGERED SPECIES FOR OUR MENU." EXECUTIVE CHEF VIKAS KHANNA

CHEF DE CUISINE WALTER D'ROZARIO