

JUNOON LUNCH MENU

3 COURSE PRIX FIXE \$24

HANDI ITEMS SERVED WITH PULAO RICE AND NAAN

APPETIZER

GAJAR KA SHORBA

CARROT SOUP WITH ORANGE, GINGER, CLOVE AND ROASTED CUMIN

MIXED LETTUCE SALAD

*MIXED GREENS WITH SEASONAL VEGETABLES AND HONEY-LIME-CARDAMOM VINAIGRETTE
SERVED WITH HOMEMADE SPICED PANEER
ADD SHRIMP OR CHICKEN (SUPPLEMENT + \$3)*

PANEER PAKORAS

FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CILANTRO-MINT-YOGHURT CHUTNEY

PIRI-PIRI SHRIMP

SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND CITRUS SALAD

ENTRÉE

HANDI ITEMS SERVED WITH PULAO RICE AND NAAN

KERALA SHRIMP CURRY- **HANDI**

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

WILD STRIPED BASS MALVAN – **TAWA**

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

SHAKKARKANDI MURG KEBAB – **SIGRI**

*BONELESS CHICKEN THIGHS MARINATED WITH SWEET POTATO, CINNAMON AND GARAM MASALA
SERVED WITH AJWAIN-BUTTERNUT SQUASH PUREE, PICKLED DELICATA SQUASH, AND PUMPKIN SEED OIL*

MURG LABABDAR – **TAWA**

CHICKEN TIKKA IN A TOMATO AND ONION SAUCE FLAVORED WITH FENUGREEK AND GINGER

LAMB KOLHAPURI - **HANDI**

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

PUNJABI KADI - **HANDI**

VEGETABLE-CHICKPEA PAKORAS WITH YOGHURT, DRY RED CHILI AND JUNOON GARAM MASALA

NADRU KOFTE – **HANDI**

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

DESSERT

CARDAMOM KULFI

BROWN BUTTER BANANA TART

GIANDUJA CREAM, HAZELNUT CRAQUELINE, BRULEED BANANAS

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

MIXED LETTUCE SALAD	\$12
MIXED GREENS WITH SEASONAL VEGETABLES AND HONEY-LIME-CARDAMOM VINAIGRETTE SERVED WITH HOMEMADE SPICED PANEER ADD SHRIMP OR CHICKEN (SUPPLEMENT +\$3)	
PANEER PAKORAS	\$12
FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CILANTRO-MINT-YOGHURT CHUTNEY	
GAJAR KA SHORBA	\$12
CARROT SOUP WITH ORANGE, GINGER, CLOVE AND ROASTED CUMIN	
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 CITRUS SALAD	
MURG TIKKA MIRZA HASNU	\$14
CHICKEN THIGHS MARINATED IN HUNG YOGHURT, JUNOON GARAM MASALA, AND CHEDDAR CHEESE WITH CHOPPED TOMATO SALAD	
LAMB BOTI KEBAB	\$15
LAMB MARINATED WITH HUNG YOGHURT, GINGER, JUNOON GARAM MASALA, BLACK PEPPER, DEGGI MIRCH AND MUSTARD OIL	

JUNOON LUNCH MENU

FISH AND SHELLFISH

MONKFISH TIKKA - SIGRI MARINATED GRILLED MONKFISH WITH CHARRED BRUSSEL SPROUTS, PICKLED MUSTARD SEEDS AND APPLE CIDER FOAM	\$30
TANDOORI KING MACKEREL MOILEY- HANDI TANDOORI-MARINATED KING MACKEREL SERVED WITH A COCONUT-GINGER SAUCE	\$34
KERALA SHRIMP CURRY- HANDI SEARED SHRIMP WITH COCONUT MILK, CURRY LEAVES, MUSTARD SEEDS, GREEN CHILIES AND SMOKED KODAMPULI	\$32

POULTRY

HYDRABADI CHICKEN KORMA – HANDI TANDOOR-COOKED CHICKEN SIMMERED IN A SAUCE WITH CASHEW NUTS, WHITE POPPY SEEDS AND CREAM	\$28
MURG LABABDAR – TAWA CHICKEN TIKKA IN A TOMATO AND ONION SAUCE FLAVORED WITH FENUGREEK AND GINGER	\$28

MEATS

PATIALA SHAHI GOAT – HANDI SLOW-COOKED LOCAL GOAT IN A RICH SAUCE OF GREEN CHILIES, TOMATO, YOGHURT AND FRESH CILANTRO	\$32
LAMB KOLHAPURI - HANDI LAMB SIMMERED IN A SPICY CURRY OF RED CHILI, TOASTED COCONUT, STAR ANISE AND WHITE POPPY SEEDS	\$32

VEGETABLE

SAAG AUR GOBIKE BHURJI - TAWA CAULIFLOWER FLORETS SAUTÉED WITH SPINACH, ROASTED CUMIN, CHOPPED TOMATO AND FENUGREEK LEAVES	\$16
PANEER AUR MIRCHI KA SALAN- TAWA HOMEMADE, SPICED PANEER WITH LONG HOT GREEN PEPPERS IN A PEANUT-TAMARIND SAUCE	\$18
JAIPURI BHINDI – HANDI OKRA TOSSED WITH AMCHOOR, AJWAIN, BLACK SALT AND CHILI	\$18
PUNJABI KADI - HANDI VEGETABLE-CHICKPEA PAKORAS WITH YOGHURT, DRY RED CHILI AND JUNOON GARAM MASALA	\$17
CHANNA PINDI - HANDI STEWED CHICKPEAS WITH ONION, GINGER, GARAM MASALA, CORIANDER AND CUMIN	\$16

BREADS, RICE AND ACCOMPANIMENTS

NAAN / ROTI	\$5
NAAN SPECIALTY PRUNE AND WALNUT / GARLIC / ONION	\$7

JUNOON LUNCH MENU

<i>JUNOON SPICED NAAN</i> <i>STUFFED WITH MOZZARELLA AND GRUYERE CHEESES, TOPPED WITH A HOMEMADE SPICE BLEND AND ROASTED GARLIC</i>	<i>\$7</i>
<i>HYDERABADI CHICKEN NAAN</i> <i>STUFFED WITH MALAI CHICKEN, RED ONION, GREEN CHILI AND FRESH CILANTRO</i>	<i>\$8</i>
<i>MISSI ROTI</i>	<i>\$6</i>
<i>PARATHA</i> <i>LACCHA / MINT</i>	<i>\$6</i>
<i>ALOO PARATHA</i>	<i>\$7</i>
<i>RED BHUTANESE RICE</i>	<i>\$7</i>
<i>PLAIN PULAO RICE</i>	<i>\$6</i>
<i>DAAL MAKHNI</i> <i>BLACK LENTILS, RED KIDNEY BEANS, AND SPLIT CHICK PEAS SIMMERED WITH GINGER, TOMATO, CHILIES AND CREAM</i>	<i>\$12</i>
<i>JUNOON YELLOW DAAL TADKA</i> <i>MASOOR, CHANA, AND TOOR DAL'S SIMMERED WITH GREEN CHILIES, TURMERIC AND CUMIN</i>	<i>\$12</i>
<i>MINT RAITA</i> <i>YOGHURT WITH ROASTED CUMIN, FRESH MINT, FRESH MANGO, AND POMEGRANATE ARILS</i>	<i>\$6</i>
<i>CHUTNEY TASTING</i>	<i>\$8</i>

DESSERTS-\$12

<i>LEMON CREPE</i> <i>PASTRY CREAM, ROASTED APRICOT, BLUE CHEESE STREUSEL, RICOTTA ICE CREAM</i>	
<i>DATE FIG GATEAUX</i> <i>SALTY CARAMEL SAUCE, CLEMENTINES, MERINGUE, BLACK SESAME CRUMBLE, CINNAMON ICE CREAM</i>	
<i>COCONUT RICE PUDDING</i> <i>BRULEED BANANAS, DATES, RUM GLAZE, CANDIED ALMONDS, GINGER ICE CREAM</i>	
<i>CHOCOLATE CRÈME BRULEE</i> <i>POMEGRANATE FOAM, COCOA COCONUT REDUCTION, COCOA ESPRESSO CRUMBS, POMEGRANATE SORBET, PUMPKIN SEED BRITTLE</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