

Junoon

SUMMER RESTAURANT WEEK 2017

3 COURSE PRIX FIXE \$42

WINE PAIRING \$27

APPETIZER

EGGPLANT CHAAT

crispy eggplant, tamarind chutney, chaat masala

LAL MIRCH KA PANEER

house made cheese, tandoori pepper coulis, confit peppers

SALONI MACCHI

atlantic salmon, cauliflower puree, asparagus

GHOST CHILI MURGH TIKKA

tandoori chicken thigh, cabbage slaw, cashew puree, cashew crumble

MAIN

served with basmati rice or naan

METHI ALOO PALAK

fingerling potato, fenugreek, spinach, yogurt

NADRU MATAR MAKHANA

crispy lotus root, English peas, roasted tomato sauce, puffed lotus seeds

GOBI AUR MIRCH KA KHEEMA

cauliflower, baby peppers, tomato, ginger

MALABARI SHRIMP CURRY

roasted coconut, jaggery, curry leaf, mustard seed

MURG LABABDAR

tandoor grilled chicken, tomato sauce, fenugreek

LAMB ROGAN JOSH

lamb leg, yogurt, kashmiri red chili, saffron

DESSERT

CARDAMOM SPONGE CAKE

milk jam, pomegranate shrikhand, candied almonds

DUO KULFI

MAXIMUM PARTY SIZE UP TO 6