

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

THREE COURSE TASTING MENU

VADOUVAN SCALLOP

SEARED SCALLOPS WITH A VADOUVAN-BROWN BUTTER SAUCE

AJWAINI MUSHROOM

MIXED WILD MUSHROOMS SEASONED WITH AJWAIN OVER CARAMELIZED ONIONS

DUCK TELLICHERRY PEPPER

CRISP, FARM-RAISED DUCK BREAST WITH A TELLICHERRY PEPPERCORN SAUCE

COCONUT RICE PUDDING

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

\$65 PER PERSON

WINE PAIRING- ADDITIONAL \$35

FIVE COURSE TASTING MENU

LANGOUSTINE

SEARED LANGOUSTINE WITH GARLIC BUTTER AND CRUSTACEAN CURRY EMULSION

AJWAINI MUSHROOM

MIXED WILD MUSHROOMS SEASONED WITH AJWAIN OVER CARAMELIZED ONIONS

WILD STRIPED BASS MALVAN

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

MASALENDAR LAMB CHOPS

TANDOORI-MARINATED LOCAL LAMB CHOP SERVED WITH CURRY-CONFIT POTATOES AND ANARDANA-BROWN BUTTER SAUCE

DUCK TELLICHERRY PEPPER

CRISP, FARM-RAISED DUCK BREAST WITH A TELLICHERRY PEPPERCORN SAUCE

GIANDUIA PARFAIT

CHOCOLATE SHORTBREAD, HAZELNUT BRITTLE, CHILI FOAM, CHOCOLATE SORBET

\$85 PER PERSON

WINE PAIRING- ADDITIONAL \$55

TASTING MENU REQUIRES PARTICIPATION OF ENTIRE TABLE

APPETIZERS

SPICED PANEER SALAD <i>HOUSEMADE SEARED, SPICED INDIAN FRESH CHEESE WITH MIXED GREENS, ROASTED GRAPE TOMATOES, FRENCH BREAKFAST RADISHES AND PINE NUTS</i>	\$12
PANEER PAKORAS <i>FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CHILI JAM</i>	\$12
HARE MATAR KA SHORBA <i>CHILLED PEA SOUP WITH GINGER, GREEN CHILI & MINT</i>	\$12
LAHSOONI GOBI <i>CRISPY FLORETS OF CAULIFLOWER WITH CHILI FLAKES AND GARLIC TOMATO CHUTNEY</i>	\$12
VEGETABLE SEEKH KEBAB <i>KEBAB OF MIXED VEGETABLES INCLUDING POTATO, CARROT, CAULIFLOWER AND BROCCOLI SEASONED WITH ROASTED CUMIN AND JUNOON GARAM MASALA</i>	\$13
EGGPLANT CHAAT <i>CRISPY SLICED BABY EGGPLANT WITH YOGHURT, TAMARIND AND RED ONION</i>	\$12
VADOUVAN SCALLOP <i>SEARED SCALLOPS WITH VADOUVAN-BROWN BUTTER SAUCE</i>	\$14
PIRI-PIRI SHRIMP <i>SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND JICAMA SALAD</i>	\$15
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

FISH AND SHELLFISH

LOBSTER TANDOORI – TANDOOR <i>LOBSTER TAILS SEASONED WITH A TANDOORI SPICE BLEND, SERVED WITH RHUBARB PURÉE, CHARRED-PICKLED RHUBARB AND PLAIN TAIN CHIPS</i>	\$36
MONKFISH TIKKA - SIGRI <i>MARINATED GRILLED MONKFISH WITH A SHAVED RADISH-ASPARAGUS SALAD, LEMON-OLIVE OIL FOAM AND MONKFISH CRACKLINGS</i>	\$29
WILD STRIPED BASS MALVAN – TAWA <i>SEARED WILD STRIPED BASS WITH A SAUCE OF FRESH COCONUT, GREEN CHILIES, AND CILANTRO</i>	\$34
SHOLAPURI HALIBUT – HANDI <i>SEARED HALIBUT SIMMERED IN A RICH STEW WITH DRIED RED CHILIES, CURRY LEAVES AND KOKUM</i>	\$34
KERALA SHRIMP CURRY- HANDI <i>SEARED SHRIMP WITH COCONUT MILK, CURRY LEAVES, MUSTARD SEEDS, GREEN CHILIES AND SMOKED KODAMPULI</i>	\$32

POULTRY

TANDOORI POUSSIN – TANDOOR <i>JUNOON'S VERSION OF TANDOORI CHICKEN WITH WHITE PEPPER, FENUGREEK, GREEN CARDAMOM AND CILANTRO, SERVED A BUTTERMILK-MINT SAUCE AND GRAPEFRUIT</i>	\$26
KESARI MURG KEBAB – SIGRI <i>BONELESS CHICKEN THIGHS MARINATED WITH SAFFRON, ALMOND PASTE AND HUNG YOGHURT, SERVED WITH CUCUMBER AND RADISH SALAD</i>	\$24
CHICKEN TAWA MASALA – TAWA <i>BONELESS CHICKEN IN A RICH SAUCE WITH GARLIC, CHILI, CUMIN AND TOMATO</i>	\$25
HYDRABADI CHICKEN KORMA – HANDI <i>TANDOOR-COOKED CHICKEN SIMMERED IN A SAUCE WITH CASHEW NUTS, WHITE POPPY SEEDS AND CREAM</i>	\$26
DUCK TELLICHERRY PEPPER – HANDI <i>CRISP, FARM-RAISED DUCK BREAST WITH A TELLICHERRY PEPPERCORN SAUCE</i>	\$30

MEATS

MASALENDAR LAMB CHOPS - TANDOOR <i>TANDOORI-MARINATED LOCAL LAMB CHOP SERVED WITH CURRY-CONFIT POTATOES AND ANARDANA-BROWN BUTTER SAUCE</i>	\$36
SLOW-BRAISED LAMB SHANK – HANDI <i>LAMB SHANK BRAISED FOR 5 HOURS IN A STEW OF CARAMELIZED ONIONS, CLOVE, STAR ANISE, AND CARDAMOM</i>	\$32
PATIALA SHAHI GOAT – HANDI <i>SLOW-COOKED LOCAL GOAT IN A RICH SAUCE OF GREEN CHILIES, TOMATO, YOGHURT AND FRESH CILANTRO</i>	\$28
LAMB KOLHAPURI – HANDI <i>LAMB SIMMERED IN A SPICY CURRY OF RED CHILI, TOASTED COCONUT, STAR ANISE AND WHITE POPPY SEEDS</i>	\$30

VEGETABLE

SAAG AUR GOBIKE BHURJI – TAWA CAULIFLOWER FLORETS SAUTÉED WITH SPINACH, ROASTED CUMIN, CHOPPED TOMATO AND FENUGREEK LEAVES	\$17
PANEER AKBARI– TAWA FRESH INDIAN CHEESE BATONS IN A SAUCE WITH PEANUTS, JUNOON GARAM MASALA, COCONUT MILK AND CREAM	\$18
JAIPURI BHINDI – HANDI CRISPY OKRA TOSSED WITH AMCHHOOR, AJWAIN, BLACK SALT AND CHILI	\$16
SOOKHI SUBZI – TAWA SEASONAL VEGETABLES LIGHTLY SAUTÉED WITH GARLIC, ONIONS, AND TOMATOES, FINISHED WITH FRESH CILANTRO	\$16
CHANNA PINDI – HANDI STEWED CHICKPEAS WITH ONION, GINGER, GARAM MASALA, CORIANDER AND CUMIN	\$16
AMRITSARI ALOO WADI - HANDI SUNDRIED BLACK LENTIL DUMPLINGS SIMMERED WITH POTATOES, TURMERIC AND CHILI	\$16
NADRU KOFTE – HANDI DUMPLINGS OF KASHMIRI LOTUS ROOT AND HOMEMADE FRESH INDIAN CHEESE IN A SAUCE OF FENNEL, FENUGREEK AND CREAM	\$18
PUNJABI KADI – HANDI VEGETABLE-CHICKPEA PAKORAS WITH YOGHURT, DRY RED CHILI AND JUNOON GARAM MASALA	\$17
BAGAREY BAIGAN – HANDI BABY EGGPLANT SIMMERED WITH DRIED COCONUT, CURRY LEAVES, PEANUTS AND TAMARIND	\$18

BREADS, RICE AND ACCOMPANIMENTS

NAAN	\$5	NAAN SPECIALTY PRUNE AND WALNUT / GARLIC / ONION	\$7
ROTI	\$5	MISSI ROTI	\$6
PARATHA LACCHA / MINT	\$6	ALOO PARATHA	\$7
PLAIN PULAO RICE	\$6	CHUTNEY TASTING	\$8
DAAL MAKHNI BLACK LENTILS, RED KIDNEY BEANS, AND SPLIT CHICK PEAS SIMMERED WITH GINGER, TOMATO, CHILIES AND CREAM	\$12	RED BHUTANESE RICE	\$7
JUNOON YELLOW DAAL TADKA MASOOR, CHANA, AND TOOR DALS SIMMERED WITH GREEN CHILIES, TURMERIC AND CUMIN	\$12	MINT RAITA YOGHURT WITH ROASTED CUMIN, FRESH MINT, FRESH MANGO, AND POMEGRANATE ARILS	\$6

“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