

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.

<i>TANDOOR</i>		<i>TAWA</i>
CLAY OVEN		CAST IRON COOKING
	<i>HANDI</i>	
	CURRY	
<i>SIGRI</i>		<i>PATTHAR</i>
OPEN FIRE PIT		STONE COOKING

### **APPETIZERS**

<b>SEASONAL PAKORAS</b>	<b>\$11</b>
<i>TRADITIONAL SOUTH ASIAN FRITTERS OF SEASONAL VEGETABLES: CORN WITH COCONUT &amp; GREEN CHILIES &amp; SQUASH BLOSSOMS WITH AJWAIN SERVED WITH CILANTRO-YOGHURT CHUTNEY</i>	
<b>LAHSOONI GOBI</b>	<b>\$12</b>
<i>CRISPY FLORETS OF CAULIFLOWER WITH CHILI FLAKES &amp; GARLIC TOMATO CHUTNEY</i>	
<b>ADRAKI BATER</b>	<b>\$15</b>
<i>BONE-IN QUAILS MARINATED IN GINGER JUICE, CUMIN &amp; LIME SERVED WITH A SAFFRON-ORANGE SALAD</i>	
<b>PIRI-PIRI SHRIMP</b>	<b>\$14</b>
<i>SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO &amp; JICAMA SALAD</i>	
<b>FALL VEGETABLE SEEKH KEBAB</b>	<b>\$12</b>
<i>FALL VEGETABLES INCLUDING POTATO, CARROT, &amp; CAULIFLOWER SEASONED WITH ROASTED CUMIN &amp; JUNOON GARAM MASALA</i>	
<b>MURG TIKKA MIRZA HASNU</b>	<b>\$12</b>
<i>CHICKEN THIGHS MARINATED IN HUNG YOGURT, JUNOON GARAM MASALA, &amp; CHEDDAR CHEESE WITH A QUENELLE OF CHOPPED TOMATO SALAD</i>	
<b>DUCK GUSHTABA</b>	<b>\$12</b>
<i>FRESHLY GROUND DUCK MEATBALLS WITH GREEN CHILIES &amp; MINT, SIMMERED IN A SAFFRON-ALMOND-CASHEW SAUCE</i>	
<b>KAKORI KEBAB</b>	<b>\$14</b>
<i>FINELY MINCED LAMB KEBAB, CLOVE-SMOKED, WITH PIPPALI PEPPER, DRIED ROSE PETALS &amp; GREEN CARDAMOM SERVED WITH CILANTRO-MINT CHUTNEY &amp; SEASONED RED ONIONS</i>	
<b>GOLD PLATE</b>	<b>\$20</b>
<i>CHEF'S SELECTION OF OUR MOST POPULAR APPETIZERS</i>	<i>PER PERSON</i>

## **FISH AND SHELLFISH**

<b>LOBSTER TANDOORI - <i>TANDOOR</i></b>	\$36
LOBSTER TAILS SEASONED WITH A TANDOORI SPICE BLEND & SERVED WITH A SWEET TOMATO AND FENUGREEK LEAF CHUTNEY	
<b>MONKFISH TIKKA - <i>SIGRI</i></b>	\$28
TENDER PIECES OF MONKFISH MARINATED IN HUNG YOGHURT, CHILI, LEMON & MUSTARD OIL, GRILLED ON SKEWERS AND SERVED WITH A MANGO & MUSTARD CHUTNEY	
<b>BLACK BASS RECHEADO - <i>TAWA</i></b>	\$34
BLACK SEA BASS SEASONED WITH A CLOVE-CHILI PASTE OVER SAUTEED SEASONAL VEGETABLES	
<b>SCALLOP KALIMIRCH - <i>PATTHAR</i></b>	\$29
COARSELY GROUND BLACK PEPPER, BLACK CARDAMOM, NILGIRI SAUCE, RADISH & CUCUMBER SALAD	

## **POULTRY**

<b>TANDOORI POUSSIN - <i>TANDOOR</i></b>	\$26
JUNOON'S VERSION OF TANDOORI CHICKEN USING A YOUNG CHICKEN WITH WHITE PEPPER, FENUGREEK LEAVES, GREEN CARDAMOM & CILANTRO	
<b>CHUQUANDRI MURG KABAB - <i>SIGRI</i></b>	\$23
CHICKEN THIGHS MARINATED WITH BLACK PEPPER, BEET ROOT & HUNG YOGHURT AND SERVED WITH CILANTRO-MINT & TAMARIND CHUTNEYS	
<b>CHICKEN TAWA MASALA - <i>TAWA</i></b>	\$22
BONELESS CHICKEN IN A THICK SAUCE WITH GARLIC, CHILI, CUMIN & TOMATO	
<b>DUCK TELlichERRY PEPPER - <i>HANDI</i></b>	\$28
SLICED CRISP, FARM-RAISED DUCK BREAST WITH A SAUCE OF TELlichERRY PEPPERCORNS, CURRY LEAVES, TAMARIND PULP AND COCONUT MILK	

## **MEATS**

<b>DAHI WALE LAMB CHOPS - <i>TANDOOR</i></b>	\$36
LOCAL LAMB CHOP MARINATED IN YOGHURT, LEMON JUICE, JUNOON GARAM MASALA & BLACK PEPPER SERVED WITH A YAM CAKE & YELLOW BELL PEPPER & AJWAIN CHUTNEY	
<b>PATTHAR KA GOSHT - <i>PATTHAR</i></b>	\$29
ESCALOPE OF LAMB SEASONED WITH JUNOON GARAM MASALA SERVED WITH A YAM CAKE & YELLOW BELL PEPPER & AJWAIN CHUTNEY	
<b>VENISON BOTI KEBAB - <i>SIGRI</i></b>	\$28
CUBES OF VENISON FINISHED ON THE GRILL AFTER A MARINADE OF HUNG YOGHURT, FRESH LIME JUICE, GROUND FENNEL & MUSTARD OIL	

## **VEGETABLE**

<b>SAAG AUR GOBI KE BHURJI - <i>Tawa</i></b>	\$16
CAULIFLOWER FLORETS STIR FRIED WITH SPINACH, ROASTED CUMIN, CHOPPED TOMATO & FENUGREEK LEAVES	
<b>BAGAREY BAIGAN - <i>Sigri / Handi</i></b>	\$18
BABY EGGPLANT SIMMERED IN A SAUCE WITH DRIED COCONUT, CURRY LEAVES, PEANUTS & TAMARIND	
<b>SOOKHI SUBZI- <i>Tawa</i></b>	\$16
SEASONAL VEGETABLES LIGHTLY SAUTÉED WITH GARLIC, TOMATOES, & CIDER VINEGAR	

## **BREADS, RICE AND ACCOMPANIMENTS**

<b>NAAN / ROTI</b>	\$5
<b>NAAN SPECIALTY</b>	\$7
PRUNE AND WALNUT / GARLIC	
<b>MISSI ROTI</b>	\$6
<b>PARATHA</b>	\$6
LACHA / MINT	
<b>BREAD BASKET</b>	\$14
NAAN / GARLIC NAAN / PARATHA	
<b>PLAIN PALOU RICE</b>	\$6
<b>RED BHUTANESE RICE</b>	\$7
<b>CHUTNEY TASTING</b>	\$8

*“AT JUNOON WE ALWAYS SOURCE AND UTILIZE  
ORGANIC SUSTAINABLE PRODUCTS  
AND NEVER SOURCE ENDANGERED SPECIES FOR OUR MENU.”*

*CHEF DE CUISINE WALTER D'ROZARIO*

*EXECUTIVE CHEF VIKAS KHANNA*