

Junoon

NEW YORK | DUBAI
RESTAURANT WEEK WINTER 2017

APPETIZER

EGGPLANT CHAAT

crispy eggplant, tamarind chutney, chaat masala

LAHSOONI GOBI

crispy cauliflower, tomato-garlic chili chutney

SALONI MACCHI

atlantic salmon, burnt cucumber, onion relish

GHOST CHILI MURGH TIKKA

tandoor chicken thigh, pistacho purée, spaghetti squash, sundried tomato

MAIN

served with basmati rice and naan

KALAUNJI ALOO BAINGAN

baby eggplant, onion seeds, tomato, ginger

NADRU MATAR MAKHANA

crispy lotus root, english peas, roasted tomato sauce, puffed lotus seed

PANEER PUKHTAN

paneer, pumpkin, tomato

MALABAR SHRIMP CURRY

roasted coconut, jaggery, curry leaf, mustard seed

MURG LABABDAR

tandoor grilled chicken, tomato sauce, fenugreek

LAL MAS

goat meat, red chili sauce, garlic, coriander, garam masala

DESSERT

SPICED CHOCOLATE

chai ice cream, masala streusel, poached pears

PHIRNI

saffron cardamom phirni, tri-star strawberries, mango creme, sesame crisp

Dinner Menu \$42

Wine Pairing \$27

Maximum party size up to 6

