

# 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*

**Lunch Menu \$29**

**Wine Pairing \$22**

**Maximum party size up to 6**

