

Junoon

Summer Restaurant Week 2026

2-COURSE LUNCH \$45 | 3-COURSE DINNER \$60

Small Plates

LAL MIRCH KA PANEER

red chili marinated paneer, endive & arugula salad, grape chutney, mango glass

SQUASH BLOSSOM PAKORA

crispy squash blossoms, whipped paneer & goat cheese mousse, stone fruit chutney

TUNA PUCHKA

*tuna seasoned with chaat masala, onions, tomato, cilantro, stuffed in a semolina puff,
mint cilantro jaljeera*

VINDALOO SMOKED CHICKEN TIKKA

*vindaloo marinated chicken, smoked with charcoal and apple wood,
corn pureé, grilled zucchini*

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Large Plates

(served with naan & pulao rice)

HARA PANEER KOFTA

crispy paneer dumpling, spinach, kale, mustard green "saag", kale chips

SUMMER KORMA

carrots, corn, berries, saffron almond sauce,, caramelized onions

SHRIMP MOILEE

shrimp tempered with mustard seed & curry leaf, served in a coconut - turmeric sauce

CHICKEN GASSI

chicken thigh, tempered in byadgi chili & coconut sauce

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DESSERT

MA'S RICE PUDDING

candied almonds, caramelized banana

THE MUMBAI BAR

white chocolate-coconut mousse, pistachio kataifi, jamun plum sorbet

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE

Consuming undercooked meat, poultry, seafood, shellfish, and egg may increase the risk of food borne illness.

