

Junoon

WINTER RESTAURANT WEEK 2025

CHOICE OF SMALL PLATE, MAIN & DESSERT

DINNER \$60

SMALL PLATE

EGGPLANT CHAAT

crispy eggplant, raita, tamarind chutney, red onion, chaat masala

TULSI LASUNI PANEER TIKKA

*basil & garlic marinated paneer, grape chutney, chaat masala
peppers, mango relish*

TUNA PUCHKA

cilantro jaljeera, pani puri, onions, chaat masala

GHOST CHILI MURGH TIKKA

tandoor chicken thigh, smoked carrot-coconut puree, carrot salad

MAIN

served with basmati rice and naan

MUSHROOM GHOST CHILI KORMA

*royal trumpet mushroom, maitake mushroom, cashew ghost chili
sauce*

ACHARI PANEER

*mustard marinated paneer, panch phoran spice, roasted delicata
squash*

SHRIMP MOILEE

*coconut milk, turmeric, mustard seed, heirloom tomato,
hearts of palm*

MURGH PASANDA

tandoor grilled chicken, saffron walnut sauce

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



DESSERT

SEASONAL KULFI
mango, ube-malai

MA'S RICE PUDDING
candied almonds, brûlée banana, pomegranate

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