

# Junoon

## GALA MENU

*(minimum 2 people participation)*

**AED 260 PER PERSON**

**AED 390 PER PERSON (WITH WINE PAIRING)**

### FIRST COURSE

2015 FIANO CHARDONNAY 'APULO', SALENTO, ITALY

**EGGPLANT CHAAT**  
crispy eggplant, tamarind chutney, chaat masala

**KADAK SEEKH**  
crispy lamb kebab, green chili paneer, smoked tamarind raita, red chili chutney

### SECOND COURSE

2015 MUSAR JEUNE, CHATEAU MUSAR, BEKAA VALLEY, LEBANON

**MURGH TIKKA MIRZA HASNU**  
chicken tikka, broccoli puree, broccoli heart salad

**SQUID PEPPER FRY**  
curry leaf, black pepper, fennel, semolina

### THIRD COURSE

2014 SHIRAZ, FALSE BAY, STELLENBOSCH, SOUTH AFRICA

**SHRIMP MALAI CURRY**  
coconut, onion, pommery mustard

**MURGH LABABDAR**  
chicken tikka, tomato onion sauce

**JUNOON BLACK LENTIL**  
tomato cream sauce, red chili, fenugreek

**RICE & BREAD**

**CHUTNEY & ACHAR TASTINGS**

### DESSERT

NV MUSCAT DE MIREVAL, LANGUEDOC, FRANCE

**COTTON CANDY MELTDOWN**  
Lemon kulfi, citrus peel, vinalla sponge, meringue

**FALOODA**  
chocolate matka, saffron, pistachio kulfi

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## GALA MENU-VEGETARIAN

*(minimum 2 people participation)*

**AED 220 PER PERSON**

**AED 350 PER PERSON (WITH WINE PAIRING)**

### FIRST COURSE

2012 RIESLING, CHATEAU STE MICHELLE, WASHINGTON, USA

**EGGPLANT CHAAT**  
crispy eggplant, tamarind chutney, chaat masala

**ALOO TIKKI CHOLE CHAAT**  
kabuli channa, mint chutney, raita, red chili chutney

### SECOND COURSE

2015 MUSAR JEUNE, CHATEAU MUSAR, BEKAA VALLEY, LEBANON

**SOYA CHAAP**  
baby corn, bell pepper, pineapple chutney, wheat crisp

**PESHAWARI KHUMB**  
crimini mushroom, pistachio yogurt, crispy shitake, enoki salad

### THIRD COURSE

2015 MALBEC, ARGENTO, MENDOZA, ARGENTINA

**PANEER BUTTER MASALA**  
spiced paneer, onion, tomato, cashew

**GOBIAUR SAAG KI BHURJI**  
cauliflower, spinach, tomato

**JUNOON BLACK LENTIL**  
tomato cream sauce, red chili, fenugreek

**RICE & BREAD**

**CHUTNEY & ACHAR TASTINGS**

### DESSERT

NV MUSCAT DE MIREVAL, LANGUEDOC, FRANCE

**COTTON CANDY MELTDOWN**  
Lemon kulfi, citrus peel, vinalla sponge, meringue

**FALOODA**  
chocolate matka, saffron, pistachio kulfi

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY TAX

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## TASTING

## SIGNATURE

### APPETIZER & KEBAB

40	<b>TOFU BLACK KALE SALAD</b> rocca leaves, broccoli, green beans, sundried tomatoes, balsamic dressing	65
45	<b>BUTTER POACHED SHRIMPS</b> rocca leaves, broccoli, sundried tomatoes, balsamic dressing	80
45	<b>EGGPLANT CHAAT</b> crispy eggplant, tamarind chutney, chaat masala	85
35	<b>CUCUMBER CURD RICE</b> avocado, asparagus, mango, cauliflower apricot chutney, wasabi raita	75
40	<b>ALOO TIKKI CHOLE CHAAT</b> kabuli channa, mint chutney, raita, red chili chutney	75
35	<b>LAHSONI GOBI</b> crispy cauliflower, tomato garlic chutney	65
45	<b>SQUID PEPPER FRY</b> curry leaf, black pepper, fennel, semolina	80
50	<b>PIRI PIRI SHRIMP</b> black tiger shrimp, coconut puree, shrimp oil powder	95
45	<b>PESHAWARI KHUMB</b> crimini mushroom, pistachio yogurt, crispy shitake, enoki salad	80
45	<b>BHATTI PANEER</b> spiced paneer, crushed black pepper, roasted bell pepper chutney	80
45	<b>SOYA CHAAP</b> baby corn, bell pepper, pineapple chutney, wheat crisp	85
50	<b>SALONI MACCHI</b> ocean trout tikka, beet korma, sea foam, raw beet	95
50	<b>MURGH TIKKA MIRZA HASNU</b> chicken tikka, broccoli puree, broccoli heart salad	90
50	<b>MURGH TIKKA ANGAR</b> tandoori garlic chicken, turmeric puree, arbi chaat, crispy kale	90
55	<b>KADAK SEEKH</b> crispy lamb kebab, green chili paneer, smoked tamarind raita, red chili chutney	100
80	<b>BURRAH KEBAB</b> tandoori lamb chop, sprouted daal, bosc pear chutney, pear achar	150

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## FISH

<b>TAMILIAN FISH CURRY</b> halibut, green mango, curry leaf, mustard seed	150
<b>SHRIMP MALAI CURRY</b> coconut, onion, pommery mustard	195
<b>LOBSTER KHICHDI</b> oven roasted lobster, khichdi, saffron chili yogurt	210

## POULTRY

<b>MURGH KOLHAPURI</b> dry chili smoked chicken, coconut, sesame seed, kolhapuri masala, fried egg	155
<b>CHETTINAD CURRY</b> chicken breast, red chili tomato sauce, coconut, fennel seed	155
<b>MURGH LABABDAR</b> chicken tikka, tomato onion sauce, fenugreek	160

## MEAT

<b>GOSHT AWADHI KORMA</b> lamb leg, caramelized onion, cashewnut, saffron, kewra water	155
<b>SHAHI LAMB SHANK</b> black cumin rose curry, saffron honey foam	175
<b>KASHMIRI NALI GOSHT</b> braised nali goat, kashmiri chili, ginger, green cardamom	170

## BIRYANI

<b>BLACK CHANNA-SOYA BIRYANI</b> pickled chili, fennel seed, mint, saffron	105
<b>SHRIMP BIRYANI</b> ajwain, kewra water, cardamom, saffron	175
<b>MURGH BIRYANI</b> chicken, pistachio, apricot, saffron, green cardamom	150
<b>LAMB SHANK BIRYANI</b> saffron, mint, rose	155

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## VEGETABLE & DAAL

SUKHI ARBI crispy colocasia, ajwain seed, ginger, preserved lemon, coriander leaf	105
GOBI AUR SAAG KI BHURJI cauliflower, spinach, tomato, cumin seed	95
PALAK PANEER LUKHMEE spinach, spiced paneer, gruyere cheese	105
NADRU MATAR MAKHANA nadru kofta, green peas, tomato, lotus seed	100
BHARWAN PEPPERS stuffed tandoori capsicum, green chili, pomegranate, chaat masala, ginger	110
PANEER BUTTER MASALA spiced paneer, onion, tomato, cashew	110
GATTHA CURRY gram flour, turmeric, yogurt, coriander, ginger	95
AJWAINI BHINDI crispy okra, carom seed, onion, ginger	110
JUNOON BLACK LENTIL tomato cream sauce, red chili, fenugreek	70
YELLOW DAAL TADKA masoor, channa, and toor daal, green chili, turmeric, cumin	65

## BREADS & RICE

JUNOON SPICED NAAN za'atar, paneer, gruyere	20
AMRITSARI KULCHA green peas, roasted coriander, black salt, red chili, amchur, anardana powder	20
PALAK BESAN ROTI spinach, wheat flour, coriander	20
BAJRA ROTI pearl millet, coriander seed, potato, green chili, ginger	20
CORIANDER LEAF GARLIC NAAN	20
NAAN/ROTI/PARATHA/ROOMALI ROTI	15
BASMATI RICE	20

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