

Junoon

THALI - AED 120

EGGPLANT CHAAT

crispy eggplant, tamarind chutney, chaat masala

served with yellow daal tadka, methi pulao, bhurhani raita & bread

NON-VEGETARIAN

ACHARI MURG

pickle sauce, fennel, carom seed

LAMB ROGAN JOSH

lamb leg, kashmiri chili, cardamom

AJWAINI MACCHI

coriander, ginger, tomato

VEGETARIAN

PALAK PANEER

spiced paneer, spinach, garlic

GOBHI MATAR

cauliflower, green peas, coriander

KADI PAKORA

vegetable dumpling, yogurt, curry leaf

PINEAPPLE COCONUT PANNA COTTA

pomegranate seeds, pineapple green chili sorbet, rose caviar

BUSINESS LUNCH

2 COURSE LUNCH AED 90

3 COURSE LUNCH AED 108

APPETIZER

TOFU BLACK KALE SALAD

rocca leaves, broccoli, green beans, sundried tomatoes,
balsamic dressing

ALOO TIKKI CHOLE CHAAT

kabuli channa, mint chutney, raita, red chili chutney

MURGH TIKKA MIRZA HASNU

chicken tikka, broccoli puree, broccoli heart salad

KADAK SEEKH

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

ENTREE

served with Junoon black lentil, rice or bread

GOBI AUR SAAG KI BHURJI

cauliflower, spinach, tomato, cumin seed

AJWAINI BHINDI

crispy okra, carom seed, onion, ginger

PALAK PANEER LUKHMEE

spinach, spiced paneer, gruyere cheese

MURGH LABABDAR

chicken tikka, tomato onion sauce, fenugreek

TAMILIAN FISH CURRY

turbot, green mango, curry leaf, mustard seed

KASHMIRI NALI GOSHT

braised nali goat, kashmiri chili, ginger, green cardamom

DESSERT

CHOCOLATE COCONUT

coconut fennel mousse, milk chocolate, sandalwood parfait, basil, barfi

FALOODA

chocolate matka, saffron, red currant jelly, rose, pistachio kulfi

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY TAX

Junoon

TASTING

SIGNATURE

APPETIZER & KEBAB

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

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY TAX

Junoon

FISH

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

POULTRY

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

MEAT

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

BIRYANI

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

Junoon

VEGETABLE & DAAL

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

BREADS & RICE

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