

Junoon

*The team at Junoon are happy to welcome you back.
Our mission is to present authentic Indian food through the lens of
New York City by utilizing local produce and sourcing ethically.*

HAPPY MOTHER'S DAY

3 COURSE PRIX FIXE

*choice of small plate, main, dessert, including rice, daal and naan
\$59 per person | \$45 wine pairing (optional)*

SMALL PLATE

WATERMELON & BURRATA CHAAT

watermelon, honeydew, chaat masala, burrata, tamarind gastrique

OR

TUNA & CAVIAR PUCHKA

black salt seasoned tuna, caviar, semolina puff, cilantro jaljeera

MAIN

ASPARAGUS & TRUFFLE SAAG

*spinach, kale, & mustard green sauce, white asparagus, ramps, black
truffles*

OR

COD & SMOKED TROUT ROE MOILEE

*zucchini wrapped cod, tamarind coconut moilee sauce, smoked trout
roe*

DESSERT

MADISON SQUARE PARK

milk chocolate ganache, dark cocoa nib cake & vintage chai kulfi

OR

STICKY TOFFEE PUDDING

jaggery caramel, dates, ginger & orange blossom whip



LUNCH PRIX FIXE

served with basmati rice and naan

3 COURSE PRESTIGE MENU \$53 PER PERSON

(Whole table participation required)

SMALL PLATE

EGGPLANT CHAAT

crispy eggplant, raita, tamarind chutney, red onion

TANDOORI PANEER

garam masala marinated paneer, grape chutney, mango glass, endive salad

PALAK SHAMMI KEBAB

*spiced spinach patty, walnut radish chutney, watermelon radish,
pickled red onion*

KURKURI BHINDI CHAAT

*crispy okra, raspberry chutney, mint-cilantro chutney,
raita, mango*

MIRCH PAKORA

*shishito peppers, whipped paneer and goat cheese, mint chutney,
strawberry chutney*

TUNA PUCHKA

cilantro jaljeera, puri puff, onions, chaat masala, caviar

GHOST CHILI MURGH TIKKA

*tandoor chicken thigh, smoked carrot-coconut puree, carrot & orange
salad*

SMOKED MASALA RIBS

charcoal smoked pork ribs, vindaloo spice rub, watermelon radish



MAIN

ASPARAGUS SAAG

spinach, kale, & mustard green sauce, white asparagus, ramps

MUSHROOM XACUTTI

morel mushroom, maitake mushroom, royal trumpet mushroom, coconut & poppy seed sauce

NADRU GHOST CHILI KOFTA

lotus root dumplings, saffron almond & ghost chili sauce, cashew cranberry crumble

ACHARI PANEER

mustard marinated paneer, delicata squash, panch phoron tomato sauce

CHICKEN GASSI

boneless chicken, coconut, tamarind, byadgi chili sauce

SHRIMP MOILEE

coconut milk, turmeric, heirloom tomato

MALVANI MAACHI

seasonal fish, cilantro, green chili, coconut curry, zucchini

LAL MAAS

baby goat, mathania chili, mustard, and yogurt sauce

CONSUMING UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGG MAY INCREASE THE RISK OF FOOD BORNE

ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGY / DIETARY RESTRICTIONS.

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



DESSERTS \$16

MA'S RICE PUDDING
candied almonds, caramelized banana

MANGO POPSICLE
Alphonso mango, magic shell & aam papad

THE MUMBAI BAR
white chocolate-coconut mousse, pistachio kataifi, jamun plum sorbet

SEASONAL SORBET TASTING
Alphonso mango, coconut-cardamom & pink guava

ACCOMPANIMENTS (LENTILS – BREADS)

YELLOW DAAL TADKA 18
masoor, chana, toor daal, green chili

DAAL MAKHANI 18
kidney beans, urad daal, butter, garlic

GUCCHI PULAO 12
basmati rice, gucchi mushroom, green and black chickpeas, yogurt

SPICED BASMATI RICE 7

NAAN *or* ROTI 6

MISSI ROTI 7

HARA PARATHA 7
spinach, kale

GARLIC NAAN 7
garlic, cilantro

JUNOON SPICED NAAN 8
za'atar spice, paneer, gruyere cheese

MINT RAITA 8

AKSHAY BHARDWAJ - SR. EXECUTIVE CHEF
PRASANJIT SINGH - EXECUTIVE CHEF
GUSTAVO TZOC - EXECUTIVE PASTRY CHEF

