JUNOON

MENU

NASHTA

POPADAM BASKET (V) — 4
with seasonal chutney

PANEER BITES (V) (D) — 5
bite size paneer coated with a light batter of green chillies, ginger, garlic, coriander & spices

'GUNPOWDER' CRISPY BHINDI (V) — 5
sliced okra coated with spices, topped with fresh coriander and 'gun-powder masala'

MASALA PEANUT MIX (V) (N) — 4
roasted peanuts, fresh green chillies, indian onion, tomato, lime juice

BHAJIYAS (V) — 5
onion, potatoes and seasonal vegetables served with Mint Chutney

VEGETABLE SAMOSA (V) - 5
punjabi samosa's served with tamarind chutney

SMALL PLATES

PAPDI CHAAT (V) (D) (G) — 6
papdi topped with potato, sweet yoghurt, mixed chutney, sev

DELHI SAMOSA CHAAT (V) (D) (G) — 6
samosa, spiced chickpeas topped in sweet yogurt and tamarind chutney

HARA BHARA KEBAB (V) — 6
seasonal green vegetables & potato patties served with tamarind chutney

CHICKEN LOLLIPOP — 8
chicken tulips with chilli chutney

PUCHARA JHINGA (SF) — 8
prawns in a spiced batter served with chilli chutney

FISH AMRITSARI (F) — 7
crispy seasonal white fish with mint chutney

TANDOOR

we recommend dishes from the Tandoor as starters

CHICKEN TIKKA (D) — 9
served with fresh mint & cucumber kuchumber

LAMB CHOPS (D) — 14
served with laccha pyaaz

GILAFI SEEKH KEBAB (D) — 11
served with mint chutney

TIGER PRAWNS (SF) — 14
served with chilli chutney

PANEER TIKKA (V) (D) — 9
served with pepper onions & mint chutney

WHOLE SEABASS (F) (D) — 14
on the bone served with kuchumber

CURRIES

CHICKEN XACUTI — 11
chicken thigh, dry red chillies, coconut

BUTTER CHICKEN (D) (N) — 12
chicken tikka, tomato cashew

LAAL MAAS — 13
rajasthani spices, red chillies lamb leg

PRAWN MASALA (SF) — 14
tiger prawns, onion tomato masala

ACHARI ALOO BAINGAN (V) — 9
baby aubergine, potato & pickling spices

PANEER TIKKA MASALA (V) (D) (N)— 10
cottage cheese, tomato & cashew gravy

ALLERGENS
(D) - Dairy (N) - Nut (SF) - Shellfish (F) - Fish (G) - Gluten
(V) - Vegetarian
For Vegan options please ask your server.
For further information on allergies please ask your server. Dishes may contain traces of allergens/nuts despite our persistent efforts.

SABZI

BHINDI MASALA (V) — 7

CHANNA MASALA (V) — 6

DAL MAKHANI (V) (D) — 6

DAL TADKA (V) — 6

BIRYANI

all served with cucumber raita

CHICKEN BIRYANI (D) — 14

LAMB BIRYANI (D) — 16

PRAWN BIRYANI (D) — 18

MUSHROOM AND PEAS PULAO (V) (D) — 12

CONDIMENTS

STEAMED RICE — 4

PULAO RICE — 5

NAAN (PLAIN/BUTTER) (D) — 3

GARLIC NAAN (D) — 4

CHILLI NAAN (D) — 4

CHEESE NAAN (D) — 5

PESHWARI NAAN — 5

ROTI — 3

INDIAN ONIONS AND CHILLI (V) — 3

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