

ENTRÉES

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| ONION & POTATO BHAJI | \$10 |
| Chopped onion & potato parcels dipped in chickpea flour and deep fried | |
| VEGETABLE SAMOSA | \$12 |
| Pyramid of Indian pastry stuffed with diced potato, peas & spices | |
| CRUMBED VEGE PANEER KEBAB | \$15 |
| Spicy potato & paneer kebab served with tamarind chutney | |
| NAWABI MUSHROOMS | \$18 |
| Mushrooms stuffed with two cheeses potato, capsicum, spices and batter fried served. | |
| CHICKEN TANDOORI TIKKA | \$18 |
| Boneless chicken marinated in Indian spices, cooked to perfection in tandoor | |
| CHICKEN MALAI TIKKA | \$18 |
| Chicken marinated overnight in yogurt ginger garlic & spices cooked in tandoor | |
| LAMB SHEEKH KEBAB | \$18 |
| Minced lamb with onion, coriander & spices cooked in tandoor | |
| LAMB BARRAH KEBAB | \$20 |
| Lamb cutlets marinated in spices and cooked to perfection in tandoor | |
| AMRITSARI FISH | \$20 |
| Lightly fried fish in chickpea batter with spices, ginger & garlic. Crispy & light with a spicy & tangy flavour | |
| CHILLI PRAWNS Sml / Lge | \$18 / \$32 |
| Shelled prawns in chilli, garlic, onion & capsicum | |
| PLATTERS | |
| Vegetarian | \$13 pp |
| (Onion Bhaji, Samosa, Paneer kebab, Tandoori mushroom) | |
| Mixed Platter | \$16 pp |
| (Chicken Tikka, Lamb kebab, Onion bhaji, Vege samosa) | |

MAINS

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| CHICKEN TIKKA MASALA | \$28 |
| Popular north Indian dish that ironically originated in Great Britain. Chicken marinated in yogurt and spices, roasted in clay oven then cooked in tomato gravy with ginger garlic onions spices and a touch of fresh cream. | |

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| BUTTER CHICKEN | \$28 |
| Chicken simmered in delicious creamy tomato and cashew gravy | |
| CHICKEN CHETTINAD | \$28 |
| A hot and spicy speciality of South India. Great blend of yoghurt, tomato, fresh coconut, herbs & spices | |
| CHICKEN JHALFRAZEE | \$28 |
| Cooked with capsicum, coconut cream, tomato, spring onion & spices | |
| JUNOON SPECIAL CHICKEN | \$28 |
| Cooked with poppy seeds, ginger, garlic, tomato, coconut milk & spices | |
| CHICKEN CURRY | \$28 |
| Chicken cooked home style in brown onion gravy with spices - finished with coriander | |
| CHICKEN LAMB KORMA | \$28 \$30 |
| Cooked in creamy cashew & almond gravy with light spices. Mild & savoury | |
| CHICKEN LAMB METHI | \$28 \$30 |
| Classic dish cooked to perfection with fenugreek & spices in traditional fashion | |
| CHICKEN LAMB SAAGWALA | \$28 \$30 |
| Cooked in spinach, ginger, garlic, spices and finished with cream | |
| BEEF LAMB VINDALOO | \$28 \$30 |
| Originally from Goa - served hot. Cooked in vindaloo paste with potatoes & whole spices | |
| BEEF LAMB ROGAN JOSH | \$28 \$30 |
| Popular traditional Kashmiri dish in brown onion gravy enhanced with aromatic Indian spices | |
| GOAT CURRY | \$30 |
| Most popular mutton curry from Indian sub-continent. Goat cooked in intense spices in brown onion gravy with ginger, garlic, cloves, cardamom, cinnamon, spices tomato & yogurt. | |
| GOAN FISH CURRY | \$28 |
| Dish from Southern India. Cooked with tamarind, tomato, onion, coconut & spices. | |
| PRAWN MALABARI | \$28 |
| Cooked with onion, ginger, garlic, coconut cream, tomato & spices | |

VEGETARIAN

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| PALAK PANEER | \$25 |
| Cottage cheese in a creamy spinach gravy delicately flavoured with spices | |
| KADAI PANEER | \$25 |
| Paneer cooked with onions, tomato & capsicum with a touch of cream & coriander | |
| MALAI METHI PANEER | \$25 |
| Classic dish cooked to perfection with fenugreek, cream & spices in a traditional fashion | |
| BUTTER PANEER MASALA | \$25 |
| Paneer simmered in delicious creamy tomato and cashew gravy | |
| VEGETABLE KORMA | \$24 |
| Fresh seasonal vegetables cooked in ginger, garlic & mix of spices | |
| DAL TADKA | \$22 |
| Also commonly known as yellow lentils. Cooked with tomato & onion gravy | |
| DAL MAKHANI | \$22 |
| Lentils simmered overnight and cooked in traditional style with cream and spices | |
| MUSHROOM MATTAR | \$22 |
| Mushroom and peas cooked in thick traditional Indian gravy | |
| CHANNA MASALA | \$22 |
| Chickpeas cooked in thick onion gravy | |
| ALOO GOBI MATTAR | \$22 |
| Cauliflower, potato & peas cooked in rich spices | |

SIDES

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| KACHUMBER SALAD | \$8 |
| Diced onion, tomato, cucumber & coriander with lemon & spices | |
| RED ONION SALAD | \$6 |
| Sliced onion & coriander with lemon & spices | |
| RAITA | \$6 |
| Delightful blend of homemade yoghurt, cucumber, and spices. | |
| ALOO ZEERA Sml / Lge | \$12 \$18 |
| Potatoes tossed with cumin & Indian spices | |

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| Poppadom (4 pcs.) Sweet Mango Chutney Tamarind Chutney Mix Pickles Junoon Chilli Paste | \$4.5 Ea. |
| Zeera Pulao Mattar Pulao | \$8 Ea. |

SELECTION OF BREADS

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| PLAIN NAAN | \$5 |
| TANDOORI ROTI | \$5 |
| GARLIC BUTTER NAAN | \$6 |
| LACHHA PARATHA | \$6 |
| Multilayered and buttered tandoori wholemeal bread - delicious! | |
| STUFFED NAAN BREAD | |
| Cheese Cheese & Garlic Aloo Paneer Keema | \$8 Ea. |
| MISSI ROTI | \$6 |
| Traditional bread made with a blend of chickpea & wholemeal flour | |

BIRYANI

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| VEGETABLE | \$22 |
| CHICKEN | \$24 |
| LAMB | \$26 |
| Cooked with basmati rice, spices, fresh coriander & onions. Complete meal served with raita & poppadom | |

KIDS

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| BUTTER CHICKEN & RICE | \$16 |
| CHICKEN NUGGETS & FRIES | \$14 |
| KIDS COMBO | \$20 |
| Comes with soft drink and ice cream | |

Sat Sri Akal

Welcome to Junoon

Here at Junoon, we make every effort to offer our customers a true Indian cuisine experience. All our food is prepared from the freshest produce. Curry bases and gravies are made in house from natural ingredients and spices. We also make our own natural yoghurt and cottage cheese right here. We do not use any artificial colouring or MSG in any of our dishes.