

JUNG LII

AUTHENTIC INDIAN KITCHEN
FAIT MAISON
FRESH INGREDIENTS
HEALTHY & GOURMAND

ENTRÉES

DAHI BOOMS ❶ ♦ ♦ ♦ ♦

Crisp puffed wheat shells filled with chickpeas, spiced yogurt, tamarind chutney, garnished with savories & pomegranate (6 pièces) // 7.9

PANI PURI ❶

Puffed wheat shells garnished with spiced potatoes, black chickpeas served with mint, cumin & tamarind based shot (6 pièces) // 8

SAMOSAS CHAAT ❶

Ultimate roadside snack – veggie samosas topped with sweet yogurt, chick pea savories, tamarind mint dressing // 8

CHICKEN ROLLA

Crispy fried roll, filled with chicken, potatoes, home spices, served with a selection of homemade chutney // 8.5

VADA PAAV ❶

Brioche stuffed with a bombay style potato fritter, sprinkled with smoked garlic masala // 7.5

PLATS Classics

JUNG LII BUTTER CHICKEN ♦ ♦ ♦ ♦

Tandoori chicken pieces simmered in a rich, spiced tomato, cashew & cream sauce finished with almond flakes // 15

DAAL TARKA ❶

Yellow gram lentil simmered with toasted cumin, coriander & home spice mix // 14

PANEER MAKHANI ❶ ♦ ♦ ♦ ♦

Tender cubes of soft home paneer cheese simmered with onions, spiced tomato based sauce, garnish with coriander // 15

PRAWNS MASALA

Prawns prepared in tangy tomato sauce rich in home spice mix - cinnamon, fennel, mustard & fragrant curry leaves // 16

MUSHROOM MASALA ❶

Mushroom grilled in tandoor oven tossed in spice rich onion based sauce, fresh herbs & fenugreek // 15

SIDES

JUNG LII BASMATI RICE 4,5

Steamed with green cardamom & cumin

SLAW HOUSE 5,5

House red cabbage slaw with beetroot, carrot & mint dressing.

GREEN SUMMER 6,0

Mixed green salad, radish, cherry tomato, cucumber & pine nuts.

PLATS Streets

CHICKEN TIKKA SALAD

charred tandoori chicken marinated with spices & herbs, served with quinoa, red slaw, greens & mint chutney // 19

PAAV BHABI ❶ ♦ ♦ ♦ ♦

Bombay style spice rich curry made from a mixture of seasonal vegetables served with two buttered buns // 18

KHEEMA PAAV

Fragrant minced lamb curry with garden peas & potatoes served with two buttered buns // 19

NAANS

CHEESE 4,5

PLAIN 4,0

CHILLY CHEESE 4,9

GARLIC & CORIANDER 4,5

SESAME 4,5

Since 2019

JunglII is the first & authentic Indian street food restaurant in France.

Our dishes are 100% homemade with best quality and fresh ingredients; made with a lot of love. ♥♥♥

BOISSONS

LASSI 6

Rose & cardamom
Mango

MASALA CHAAS 6

Buttermilk, cumin, Himalayan salt and coriander.

COCA / ZERO 33 cl 5

EVIAN 50 cl 4

SAN PELLEGRINO 50 cl 4

ICE TEA 33 cl 6

CAFE EXPRESSO / LONG..... 3

DESSERTS

MOUSSE AU CHOCOLAT PRALINÉ // 7

Mousse made with dark chocolate & praline.

ROSE KHEER // 7

Home style rice pudding made with rose petal extracts & cardamom.

NAAN NUTELLA PISTACHE // 7,5

Nutella naan garnished with pistachio.

DESSERT OF THE DAY

Surprise !!!!

♦ ♦ ♦ Best Seller

Taxes & service included, prices in euros including tax

COCKTAILS

MONKEY BREEZE

single malt whiskey, orange liqueur and ginger ale. 15cl // 13

CHILLI MANGO FIZZ ♦♦♦

tequila muddled with mango juice, dash of lime, lemonade & aromatic bitters with a touch of warm chilli. 20cl // 12

BOMBAY NEGRONI

bombay sapphire gin, campari milano, martini rosso. 15cl // 13

RUM BUM

white rum with cranberry juice, lemonade, fresh mint & lime. 25cl // 12

DISARONNO SOUR

amaretto, fresh lime juice & lemonade. 12cl // 12

PASSION FRUIT DAIQUIRI

spiced rum, passion fruit juice, lime juice, aromatic bitters. 20cl // 12

BLOOD ORANGE GIN SPRITZ

blood orange london gin with Indian tonic. 20cl // 12

ROSE G & T ♦♦♦

fruity & floral gin, tumbled with rose petals & tonic water. 20cl // 12

BIÈRES 33cl // 7

INDIAN PALE ALE (IPA) LBF

COBRA BLONDE INDIAN

DUBBEL (AMBRÉE) LBF

MOCKTAILS *Sans Alcool*

JUNGLII TWISTER

pineapple juice, raspberry puree, fresh mint leaves & lime. 25cl // 9

GINGER COLA

ginger ale, lime and cinnamon extract. 20cl // 10

MANGO COOLER ♦♦♦

mango juice, dash of lime, lemonade, fresh mint leaves & lime. 20cl // 9

CRODINO

blond Italian aperitif, orangy & fruity 17,5 cl // 8

DIGESTIVE 5cl // 7

DISARONNO AMARETTO

LIMONCELLO

DAARU INDIAN

Rose / Cardamom / Mango

VINS 12,5cl / 75cl

SULA SHIRAZ

intense fruity, smoky, woody, India. 7/32

DIVERSO ROSSO PUGLIA IGT

balanced and fruity, Italy. 7 / 32

CHÂTEAU DE CORCELLES - BROUILLY

elegant, velvety and slightly woody, France. 8 / 36

SAINT-CHINIAN AOP LES METAIERIES

light peated notes, beautiful structure, France. 7 / 32

SULA SAUVIGNON

fruity, semi-dry, beautiful structure, India. 7/32

CHARDONNAY IGP D'OC LE SUDISTE

lively, dry, lovely freshness, France. 7/32

PINOT GRIGIO CANTINA DI VERONA

fruity, tender and full, Italy. 8/36

SULA ZINFANDEL

intense fruity, fresh, India. 7/32

LE VERSANT GRENACHE D'OC IGP

fruity, aromatic, lively and dry, France. 7 / 32

WHISKEYS 4cl // 10

NIKKA DAYS / GLENLIVET 12 ANS / HAIG CLUB / GENTLEMAN JACK