UNLIMITED PLATES

everyone at the table must partake in the same feast option 2-hour time-limit | not available for take-out

ROYAL FEAST | 55

Unlimited Kabobs & Everything from the Classic Feast

Kubideh Kabob | D, H

ground beef tenderloin, sumac onions, grilled tomato, herbs, chelow rice with tahdig

Persian Chicken Kabob | D, H

bonless chicken breast, sumac onions, grilled tomato, herbs, chelow rice with tahdig

CLASSIC FEAST | 35

Nargesi Esfenaj | Persian Spinach and Feta Omelette D*, V | 16 eggs**, feta, goat cheese, dill, chives

Lamb and Potato Hash | H

braised lamb shoulder, dopiazeh aloo, poached egg**, Calabrian aioli

Sosis Bandari Sandwich | G, H

beef sausage, potatoes, tomato, onion, Duke's mayo, sub roll

Ful Medames | V

warm fava beans, garlic, olive oil, cumin, seranno peppers, shepherd salad

Joon French Toast | D, G*, V

raspberry, lemon curd whipped cream, maple syrup, candied walnuts

Falafel | V

tahina harra, pickled peppers, sumac onions, herbs, a bed of hummus

Mast-o Musir | D,V

yogurt, Persian shallots, mint, rose petals

Kashk-e Bademjan | D,V

eggplant, kashk, garlic, crispy onions, mint

Hummus | V

chickpeas, garlic, lemon, olive oil, sumac

Do Piazeh Aloo | v

crispy fingerling potatoes, caramelized onions, golpar, Aleppo chile, toum

Chelow Rice with Tahdig | D, V

tahdig crispy rice with saffron and butter - add fried egg** upon request

Man'oushe | D, G, V

mozzarella, Z&Z za'atar, pickled peppers



Nargesi Esfenaj | Persian Spinach and Feta Omelette | 16 D*, V

eggs **,feta, goat cheese, garlic, dill, mustard greens salad

Beef Sausage and Cheese "Omelette" | 18 D*, H

eggs**, mozzarella, parmesan, tomato, caramelized onion, mustard greens salad

Breakfast Smash Burger | 19 D,G, H

5oz kubideh burger, fried egg**, white American cheese, torshi remoulade, pickles, Joon Fries

Sosis Bandari Sandwich | 16 D, H, G*

beef sausage, potatoes, tomato, onion, Duke's mayo, sub roll

Joon French Toast | 18 D, G, N*, V

a guest favorite, made with our house-made focaccia bread, raspberry, fresh lemon curd whipped cream, maple syrup, candied walnuts

Lamb and Potato Hash | 22 H

braised lamb shoulder, do piazeh aloo, poached egg**, Calabrian aioli

Barg and Eggs | 45 D*,H

filet mignon** kabob, two fried eggs**, shoe string potatoes, torshi remoulade

Chicken Kabob | 27 D, H

boneless chicken, sumac onions, grilled tomato and onions, herbs, chelow rice with tahdig

Kubideh Kabob | 28 D,H

ground beef tenderloin, sumac onions, grilled tomato and Onions, herbs, chelow rice with tahdig

Barg Kabob | 40 D,H

filet mignon**, onion, black pepper, saffron, lime, chelow rice with tahdig

Do Piazeh Aloo | 11 V

crispy fingerling potatoes, caramelized onions, golpar, Aleppo chile, toum

Baghrir (Semolina Pancakes) | 16 D, G, N*, V

orange blossom honey, strawberry preserve, lemon, pistachio

H = Halal G = Gluten N = Nuts D = Dairy V = Vegetarian

^{**}Item served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness