

UNLIMITED PLATES

A curated three-course prix fixe menu, followed by unlimited plates. After the third course, you're invited to return to and enjoy the dishes you loved most.

The tasting experience is required for the entire table and is subject to a two-hour dining limit.

Mindful Dining: In an effort to minimize food waste, we ask that you order only what you can finish. Leftovers cannot be packaged to go.

ROYAL FEAST | 55

Everything from the Classic Feast plus unlimited kabobs (*served during the 2nd course*).

KUBIDEH KABOB ^{H, D}

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

PERSIAN CHICKEN KABOB ^{H, D}

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

CLASSIC FEAST | 38

All the following items with the 1st course served as a mazzeh plate

1st COURSE

FALAFEL ^V

sumac onions, tahina harra

HUMMUS ^V

olive oil, sumac

KASHK-E BADEMJAN ^{V, D}

nana dagh, crispy onions

MAST-O MUSIR ^{V, D}

labne, Persian dried shallots, dried mint

DANGO ^{V, D}

chickpeas, garlic, Aleppo chile, tahina, lime

2nd COURSE

LAMB & POTATO HASH ^H

Aleppo aioli, poached egg**

PERSIAN SPINACH & FETA OMELETTE ^{D, V}

feta, goat cheese, dill, chives

3rd COURSE

JOON FRENCH TOAST ^{G, D, N*, V}

house-made sour dough focaccia, raspberry, lemon curd whipped cream, maple syrup, candied walnuts

^H Halal ^G Gluten ^N Nut ^D Dairy ^V Vegetarian

**Item served raw or undercooked.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that our food may contain or come into contact with common allergens, including nuts, tree nuts, peanuts, soy, dairy, eggs, wheat, and shellfish. While we take every precaution to minimize the risk of cross-contamination, our kitchen is not nut-free, and we cannot guarantee that any menu items is completely free of allergens. If you have a food allergy or dietary restriction, please inform your server before ordering.

JOON

A LA CARTE

BARG & EGGS | 55 ^{D, H}**
filet mignon** kabob, two fried eggs**,
Joon fries, torshi remoulade

NARGESI ESFENAJ | 17 ^{D, V}
**PERSIAN SPINACH AND
FETA OMELETTE**
eggs**, feta, goat cheese, garlic, dill, fingerling potatoes

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

BREAKFAST SMASH BURGER | 22 ^{H, D, G}
5oz. kubideh burger, fried egg**, white American cheese,
fried onions, shredded romaine, pickles, Joon fries,
torshi remoulade

LAMB & POTATO HASH | 22 ^{H, D, G}
braised lamb shoulder, do piazeh aloo, poached egg**,
Aleppo aioli

DO PIAZEH ALOO | 11 ^V
crispy fingerling potatoes, caramelized onions, golpar,
Aleppo chile, toum

CUCUMBER SALAD | 16 ^{D*, V}
pomegranate, pistachio, feta, lime, mint

KASHK CAESAR SALAD | 14 ^{D*, G*, V}
charred romaine lettuce, kashk caesar dressing, sourdough
croutons, radish, aged pecorino

SHIRAZI SALAD | 17 ^V
diced Persian cucumber and tomato, onion, mint, fresh
lime

DANGO | 14 ^{V, D}
chickpeas, garlic, Aleppo chile, tahina, lime

LAMB & PISTACHIO | 19 ^{D, G, H, N}
MEATBALLS
pomegranate, Aleppo chile, mast-o musir

ADDITIONS

SOUR CHERRY RICE | 18 ^D
WITH TAHDIG

SABZI POLOW | 16 ^D
WITH TAHDIG

FAVA BEAN & DILL RICE | 16 ^D
WITH TAHDIG

CHELOW RICE | 10 ^D
WITH TAHDIG

TORSHI (Pickled Vegetables) | 5

TOUM (Whipped Garlic) | 3

JOON HOT SAUCE | 3

KABOBS

BARG KABOB | 48 ^{H, D*}**
thinly sliced beef tenderloin marinated in saffron, onion and
lime, served with chelow with tahdig

TORSH KABOB | 47 ^{H, N}**
chargrilled beef tenderloin marinated in tangy sour plum
molasses and crushed walnuts

CHENGHEH KABOB | 46 ^H**
hand-cut beef tenderloin marinated with saffron, onion, and
lemon

ADANA KABOB | 36 ^{H, D}
minced lamb, Aleppo peppers, turmeric, and red peppers

KUBIDEH KABOB | 28 ^{H, D}
ground Wagyu beef with Persian spices

CHICKEN KABOB | 27 ^{H, D}
boneless chicken, sumac onions, roasted tomato, sabzi

SWORDFISH KABOB | 36 ^{D*, G*}
herb veloute, sabzi polow with tahdig

Except for the Barg & Eggs, All kabobs are served with
saffron chelow rice with tahdig for the table

BRUNCH BAR

MIMOSA | 12
choose from mango, pomegranate, orange, pineapple, cranberry,
grapefruit, or peach

MIMOSA TOWER | 100
12 glass assortment of your choice

BELLINI | 14
choose from peach or mango

BLOODY MARY | 15
vodka, signature spiced tomato juice, pickled pepper brine, Joon
hot sauce

VIRGIN BLOODY MARY | 10
Persian house blend, pickled pepper brine, Joon hot sauce

SELECT FRUIT JUICES | 6
pomegranate, orange, pineapple, cranberry, or grapefruit