



KABOBS

All of our beef and chicken kabobs are served with fresh sabzi (herbs), roasted tomatoes, sumac onions, and saffron chelow rice with tahdig for the table. One additional complimentary rice provided upon request per two kabobs.

Each kabob is hand-cut and hand-formed daily, prepared in limited quantities to ensure peak freshness and quality. Availability is first come, first served. Chelow rice contains dairy.

BARG KABOB** H, D* 48

thinly sliced beef tenderloin marinated in saffron, onion and lime

TORSH KABOB** H, N 47

chargrilled beef tenderloin marinated in tangy sour plum molasses and crushed walnuts

CHENGHEH KABOB** H, D, E 46

hand-cut beef tenderloin marinated with saffron, onion, and lemon

ADANA KABOB H, D 32

minced lamb, Aleppo peppers, turmeric, and red peppers

KUBIDEH KABOB H, D 28

ground beef with Persian spices

CHICKEN KABOB H, D, E 27

saffron and labne marinated boneless chicken

ADDITIONS

SOUR CHERRY RICE WITH TAHDIG D 18

SABZI POLOW WITH TAHDIG D 16

CHELOW RICE WITH TAHDIG D 10

TORSHI Pickled Vegetables V 5

TOUM Whipped Garlic E, V 3

JOON HOT SAUCE House made V 3

Joon's menu is Iranian at its core -- primarily Persian, yet shaped by the diverse regional cuisines of Iran and the Middle East. Using organic, local, and seasonal ingredients whenever possible, our chefs reimagine traditional dishes into creative, contemporary expressions that evolve with the seasons and can be found only at Joon.

PERSIAN CLASSICS

All khoresh served with chelow and tahdig D

GHORMEH SABZI H 34

Persian herb stew - slow-braised beef, dried lime, red kidney beans

FESENJOON N Duck 36, Chicken 32

confit leg in walnuts and pomegranate molasses, slow-reduced to a dark, sweet-sour sauce

EGGPLANT KHORESH H, V* 32

eggplant stew with confit chicken leg, split peas in a rich saffron tomato sauce, finished the traditional way with shoestring fries

PLATTERS

GILANI KABOB** PLATTER H, D, G*, S, E, N 135

prawns, swordfish, lamb chops, chicken kabob, chelow rice with tahdig (serves 3-4)

JOON KABOB** PLATTER H, D, G*, E 95

kubideh kabob, chengeh kabob, and chicken kabob, grilled tomato, onion, saffron butter, chelow rice with tahdig (serves 2-3)

WHOLE ROASTED BRANZINO N, D* 65

pistachio, herb, barberry, sour orange, lime, chelow rice with tahdig (serves 1-2)



DINNER

SMALL PLATES

LAMB & PISTACHIO MEATBALLS H, G, D, N, E	20
pomegranate, Aleppo chile, mast-o musir	
MAST-O MUSIR D, V	14
labne, Persian dried shallots, dried mint	
KASHK-E BADEMJAN D, V	14
grilled eggplant, nana dagh, crispy onions	
HUMMUS V	12
olive oil, sumac	
* Braised Lamb Shoulder +10 H	
* Grilled Seasonal Vegetables +7 V	
FALAFEL V	18
tahina harra, salata, sumac onions, pickled peppers	
CAULIFLOWER & SEASONAL VEGETABLES V	19
tahina, Urfa chile garlic crisp	

SOUP

PISTACHIO SOUP N, V	16
barberries, crispy onions	

SALADS

CUCUMBER SALAD D*, V, N	16	KASHK CAESAR SALAD D, G*, V*, E	16	SHIRAZI SALAD V	17
pomegranate, pistachio, feta, lime, mint		charred romaine lettuce, kashk caesar dressing, sourdough croutons, radish, aged pecorino		diced Persian cucumber and tomato, onion, mint, fresh lime	

SIGNATURES

LAMB CHOPS** H, D, N	55
two-day marinated lamb rib chops, labne, lime, orange, turmeric, saffron, rose water	
GRILLED PRAWNS D*, G*, S	38
harissa tomato sauce, lemon, sesame focaccia	
LAMB SHOULDER PAVÉ H, D	45
pickled garlic and tomato honey, lamb jus, seasonal vegetables	
HARISSA ROASTED CHICKEN H, E*	32
half chicken, harissa, fingerling potato, kale, lemon, toum	
SWORDFISH KABOB D*, G*	36
herb veloute, sabzi polow with tahdig	

D Dairy E Egg G Gluten H Halal N Nuts S Shellfish V Vegetarian

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 item is completely free of allergens despite our best efforts. If you have a food allergy or dietary restriction, please inform your server before ordering.

A 20% gratuity will be added to parties of 5 or more.

This helps us take care of the team that takes care of you. Thank you for choosing Joon.