

JOON

SMALL PLATES

LAMB & PISTACHIO | 19 ^{H, G, D*, N}

MEATBALLS
pomegranate, Aleppo chile, mast-o musir

MAST-O MUSIR | 14 ^{D, V}

labne, Persian dried shallot, dried mint

KASHK-E BADEMJAN | 14 ^{D, V}

grilled eggplant, nana dagh, crispy onions

HUMMUS | 12 ^V

olive oil, sumac

* Braised Lamb Shoulder +10 ^H

* Grilled Seasonal Vegetables +7 ^V

FALAFEL | 18 ^V

*tahina harra, salata, sumac onions,
pickled peppers*

CAULIFLOWER & SEASONAL VEGETABLES | 19 ^V

tahina, Urfa chile garlic crisp

SOUP

PISTACHIO SOUP | 16 ^N

barberries, crispy onions

SALAD

CUCUMBER SALAD | 16 ^{D*, V}

pomegranate, pistachio, feta, lime, mint

KASHK CAESAR SALAD | 16 ^{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*

CHEF'S SIGNATURES

LAMB CHOPS** | 55 ^{H, D, N*}

*two-day marinated lamb rib chops, labne, lime,
orange, turmeric, saffron, rose water*

GRILLED PRAWNS | 38 ^{D, G*, S}

harissa tomato sauce, lemon, sesame focaccia

LAMB SHOULDER PAVÉ | 44 ^{H, D}

*pickled garlic and tomato honey, lamb jus,
seasonal vegetables*

HARISSA ROASTED CHICKEN | 32 ^H

*half chicken, harissa, fingerling potato, kale,
lemon, toum*

SWORDFISH KABOB | 36 ^{D*, G*}

herb veloute, sabzi polow with tahdig

D Dairy H Halal G Gluten 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.

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.

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 | 32 *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*

saffron and labne marinated boneless chicken

ADDITIONS

SOUR CHERRY RICE WITH TAHDIG | 18 *D*

SABZI POLOW WITH TAHDIG | 16 *D*

FAVA BEAN & DILL RICE WITH TAHDIG | 16 *D*

CHELOW RICE WITH TAHDIG | 10 *D*

TORSHI (Pickled Vegetables) | 5

TOUM (Whipped Garlic) | 3

JOON HOT SAUCE | 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 found only at Joon.

PERSIAN CLASSICS

GHORMEH SABZI | 34 *H*

(beef and herb stew) sabzi, dried lime, chelow rice with tahdig

DUCK FESENJOON | 36 *N*

(confit duck leg stew) walnuts, pomegranate sauce, chelow rice with tahdig

CHICKEN FESENJOON | 30 *H, N*

(confit chicken leg stew) walnuts, pomegranate sauce, chelow rice with tahdig

PLATTERS

GILANI KABOB** PLATTER | 135 *H, D, G*, S*

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

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

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

WHOLE ROASTED BRANZINO | 65 *N*

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

**Item served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.