

JOON

SMALL PLATES

GRILLED OCTOPUS | 23 *D, N, S*
zeytoun parvardeh, tomato harissa

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

MAKARONI | 20 *H, G, D*
beef and lamb bolognese, bucatini, feta

MAST-O MUSIR | 12 *D, V*
labne, Persian dried shallot, dried mint

KASHK-E BADEMJAN | 13 *D, V*
grilled eggplant, nana dagh, crispy onions

MIRZA GHASEMI | 21 *V*
whole grilled eggplant, tomato, turmeric, garlic, saffron cured egg yolk

HUMMUS | 11 *V*
olive oil, sumac
* Braised Lamb Shoulder +14 *H, N*
* Grilled Seasonal Vegetables +7 *D, N, V*

FALAFEL | 18 *V*
tahina harra, salata, sumac onions, pickled peppers

CAULIFLOWER & SQUASH | 19 *V*
tahina, Urfa chile garlic crisp

SOUP

PISTACHIO SOUP | 16 *N*
barberries, crispy onions

SALAD

CUCUMBER SALAD | 16 *D, N**
pomegranate, pistachio, feta, lime, mint

SABZI KHORDAN SALAD | 14 *V*
frisée, herbs, lime vinaigrette

CHEF'S SIGNATURES

LAMB CHOPS | 58** *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 | 32 *D, G*
herb veloute, sabzi polow with tahdig

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. Up to one additional chelow rice per kabob dish gladly provided upon request.

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.

CHENGEH KABOB | 45 ^{H, D}**
hand-cut beef tenderloin marinated with saffron, onion, and lemon

KUBIDEH KABOB | 28 ^{H, D}
ground beef tenderloin

CHICKEN KABOB | 27 ^{H, D}
saffron and labne marinated boneless chicken

BARG KABOB | 47 ^H**
marinated filet mignon

PERSIAN CLASSICS

GORMEH SABZI | 36 ^{H, D}
(beef and herb stew) sabzi, dried lime, chelow rice with tahdig

DUCK FESENJOON | 36 ^{H, D, N}
(confit duck leg stew) walnuts, pomegranate, chelow rice with tahdig

ADDITIONS

- SOUR CHERRY RICE WITH TAHDIG | 18 ^D**
- SABZI POLO RICE 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.

PLATTERS

GILANI KABOB PLATTER | 130 ^{H, D, S}**
prawns, swordfish, lamb chops, chicken kabob, chelow rice with tahdig (serves 3-4)

JOON KABOB PLATTER | 95 ^{H, D}
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.