

PLANT-BASED

In harmony with the season, and inspired by the region, we are focused on fostering the finest ingredients and products of our land. Through thoughtful sourcing, a focus on sustainability, and careful intent behind every dish, Joni Restaurant exemplifies the best of Canadian Farm-to-Table cuisine.

Marinated Olives ① 11

chili, tangerine

Piedmont, IT

Fries 14

sundried tomato ketchup

Prince Edward Island

Fried Brussels Sprouts ① 19

fermented chili vinaigrette

Salinas, CA

Spicy Greens Salad ③ 16

miso vinaigrette

Mighty Harvest, ON

Kale Salad ① 24

*candied walnut, celery, apple,
mustard vinaigrette*

White Lily Farms, ON

① Gluten-free

Mushroom soup	23
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baby leek, black garlic

Marc's Mushrooms, ON

Cavatelli	34
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romesco sauce, braised leeks, confit tomato

100km Foods, ON

Charred Sweet Potato 🌱	39
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peanut miso, togarashi vinaigrette

100km Foods, ON

Roasted "Salmon"	42
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salt baked kohlrabi, pickled fennel,

cashew "beurre blanc"

New/School Foods, Toronto ON

DESSERTS

Raspberry Sorbet 🌱	9
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Coconut Lime Sorbet 🌱	9
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