

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 🌱	11
<i>chili, tangerine</i> Piedmont, Italy	
Fries	14
<i>sundried tomato ketchup</i> Prince Edward Island	
Fried Brussels Sprouts 🌱	19
<i>fermented chili vinaigrette</i> Salinas, California	
Spicy Green Salad 🌱	24
<i>lemon dressing, pickled onions</i> White Lily Farms, Ontario	
Butter Leaf Salad 🌱	24
<i>spring herbs, baby vegetable, miso vinaigrette</i> Vallea Farms, Ontario	

🌱 *Gluten-free*



Pea Soup 23

charred peas, garden herbs

100KM Foods, Ontario

Cavatelli 34

english peas, sunflower seed miso

100KM Foods, Ontario

Charred Cabbage 🌱 39

cauliflower cream, kombu, mushrooms

100KM Foods, Ontario

Roasted “Salmon” 42

*salt baked kohlrabi, pickled fennel,
cashew “beurre blanc”*

New/School Foods, Toronto Ontario

DESSERTS

Raspberry Sorbet 🌱 9

Coconut Lime Sorbet 🌱 9