

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>baby vegetable, miso vinaigrette</i> Vallea Farms, Ontario	



🌱 *Gluten-free*

Tomato Soup	25
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black olive, basil

White Lily Farms, Ontario

Cavatelli	43
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English peas, sunflower seed miso

100KM Foods, Ontario

Grilled Carrots	39
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cashew, spelt, buckwheat

100KM Foods, Ontario

Roasted “Salmon”	42
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salt baked kohlrabi, pickled fennel,

cashew “beurre blanc”

New/School Foods, Toronto, Ontario

DESSERTS

Raspberry Sorbet 🌱	9
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Coconut Lime Sorbet 🌱	9
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