



Taste

Soup of the day • 8

Labne • 10

strained yogurt, za'atar, olive oil

Fattoush Salad • 13

heirloom tomato, herbs, romaine heart, toasted flatbread, buttermilk dressing

Spinach Date Salad • 13

baby spinach, date, red onion, almond, toasted naan, date dressing

Shirazi Salad • 10

tomato, Persian cucumber, onion, parsley, lemon vinaigrette

Falafel • 12

blended chickpeas, herbs & spices, relish, red onions, tahini sauce, flatbread

Yogurt Trio • 12

Persian cucumber, sun dried shallot, spinach

Kashk Badenjoon • 13

fried eggplant, cream of whey, crispy onion, mint

Hummus • 10

ground chickpea with tahini, garlic & olive oil

Mirza Ghasemi • 13

smoked eggplant, tomato, garlic

Grilled Shrimp • 14

garlic, black pepper, & saffron with a creamy jalapeno feta sauce

Rumi's Wings • 14

grilled with spicy lemon saffron

Dolmeh • 12

minced beef, rice, mild herbs, grape leaves, sweet & sour pomegranate sauce

Feast

Persian Vegetable Stew • 19

okra, spinach, lentils, tomato, saffron basmati rice

Chinjeh Lubia Polo • 26

beef sirloin kabob, garlic yogurt, braised green bean & tomato basmati rice

Chicken Barg • 27

saffron marinated chicken breast, saffron basmati rice

Chicken Kabob • 25

citrus & saffron brined chicken breast, saffron basmati rice

Joojeh Kabob • 25

charbroiled Cornish hen, lemon, lime and saffron, saffron basmati rice

Roasted Salmon • 30

salmon fillet, dill & fava bean basmati rice

Koobideh Kabob • 21

*seasoned chuck, hanger & brisket ground beef blend, saffron basmati rice**

Lamb Shank • 29

Persian lime, turmeric, dill fava bean saffron basmati rice

Lamb Kabob • 31

*lamb sirloin, mint yogurt marination, lentil & raisin basmati rice**

Vegetable Kabob • 20

mélange of produce roasted over live fire

Shish Kabob • 29

*filet mignon, bell pepper, onion, saffron basmati rice**

Soltani Kabob • 30

beef koobideh kabob, beef barg kabob, saffron basmati rice

Barg Kabob • 29

beef tenderloin, saffron basmati rice, roasted tomato

Shrimp Kabob • 33

saffron, almond orange zest basmati rice

Lamb Rack • 40

*saffron, rosemary, garlic, lentil & raisin basmati rice**

Chilean Sea Bass • 40

roasted tomato, dill & fava bean basmati rice

Badenjoon • 20

eggplant & tomato beef stew, saffron basmati rice

Ghormeh Sabzi • 20

scallion & beef stew, red kidney bean, dry lime, saffron basmati rice

Rice & Sides

Substitute / Side

Lubia • 3 | 7

braised green bean, tomato, beef tips

Adas • 2 | 6

lentil & raisin

Albaloo • 2 | 6

sour cherry

Baghali • 2 | 6

fava bean & dill

Zereshk • 2 | 7

dried barberry

Shirin • 3 | 7

orange zest, Barberry, pistachio, almond

Grilled Vegetables • 5 | 8

Pickled Vegetables (Torshi) • 4

Grilled Onion • 3

Green Chili Chutney • 4

Rumi's Yogurt • 4

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness



Wine by the Glass

Sparkling

Barcino Brut Cava, Spain NV	10
Scharffenberger, Brut Rose, Mendocino County NV	14
Louis Roederer Brut Premier", Champagne NV	20

Rose

Triennes, Provence, France '16	10
Chateau Castel des Maures, Cotes de Provence '16	12

Viognier & Vidiano

Domaine Douloufakis "Dafnios" Vidiano Crete, Greece '15	12
Anne Pichon, Vaucluse, France '15	13

Chardonnay

Chateau Ste Michelle "Mimi", Horse Heaven Hills '15	10
Saintsbury, Carneros, Napa Valley '14	13
Newton Unfiltered, Napa Valley '14	20

Sauvignon Blanc

Villa Maria, New Zealand '16	10
Justin, Central Coast '16	11
Lahn, Alto Adige, Italy '15	15

Pinot Grigio

Santa Cristina Pinot Grigio, Italy '16	10
Erath Pinot Gris, Oregon '15	12
Terlano Pinot Bianco, Alto Adige '15	13

Interesting Whites

St. Gabriel Riesling, Germany '14	10
Le Jade Picpoul De Pinet, France '16	11
Nortico Albarihno, Portugal '15	12

Pinot Noir

Jezebel, Oregon '15	12
Meiomi, California '15	13
Louis Chevallier Bourgogne, France '14	14

Malbec

Piatelli Vineyards Premium Reserve, Argentina '15	11
Alma Negra "M Blend", Mendoza, Argentina '14	13

Shiraz, Cab Franc, & Zinfandel

Small Gully "Mr. Black's Little Book" Shiraz, South Australia '14	12
Artezin Zinfandel, Mendocino, Napa '14	12
Domaine de la Bergerie Cab Franc, Anjou, France '15	12

Mediterranean Inspired Reds

La Cartuja, Priorat, Spain '15	12
Brancaia "Tre", Tuscany '13	13
Vizcarra Tempranillo, Ribera del Duero '16	13

Red Blends

Ryan Patrick "Rock Island Red", Columbia Valley '14	14
Chateau Carignan, Bordeaux, Cadillac '12	14

Merlot

Trig Point "Diamond Dust Vineryard", California, '14	13
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Cabernet Sauvignon

Lagar de Bezana, Alto Cachapoal, Chile '14	11
Napa Cellars, Napa Valley '14	15
Wagner Family "Quilt", Napa Valley '14	18

Cocktails

- Cyrus • 13**
Rittenhouse rye whiskey, bitters, anise, clove, cinnamon
- Tehran Mule • 13**
saffron infused vodka, ginger beer, lime
- Cucumber Martini • 13**
Uncle Val's gin, persian cucumber, citrus
- Persian Sunset • 13**
Eagle Rare 10yr bourbon, fresh ginger, apricot jam, ginger beer
- Spice Mist • 13**
basil infused Aylesbury Duck vodka, citrus, jalapeño syrup
- Glimpse of Paradise • 13**
Absolut Ruby Red vodka, cardamom syrup, lemon, mint
- Rumi's Manhattan • 13**
J. Rieger's Kansas City whiskey, creole bitters, maraschino
- Passion Fruit Margarita • 13**
Arette tequila, passion fruit, lime
- Rumi's Old Fashioned • 13**
1792 Small Batch bourbon, whiskey barrel bitters, lemon, orange

Beer

- Stella Artois • 7
- Terrapin Hopsecutioner • 8
- Southbound Brewing Scattered Sun Witbier • 8
- Foundation Brewing People's Porter • 8

Homemade Sodas

- Passion Fruit • 3.5
- Mango • 3.5
- Peach • 3.5
- Berry • 3.5