



Rumi's Kitchen Hors D'oeuvres Menu

Dips and Spreads

Choose 3- \$12/person

Choose 4- \$15/person

Choose 5- \$18/person

Served with fresh baked bread and Sabzi

(walnuts, feta cheese, tarragon, mint, radishes and olives)

Hummus- Chickpeas and tahini blended with cumin

Kashk Badenjoon- Fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Salad Shirazi- Diced onion, tomato, and cucumber salad with citrus vinaigrette

Mirza Ghasemi- Smoked eggplant sautéed with tomato and garlic

Mast Khiyar- Yogurt with Persian cucumber

Mast Mousir- Yogurt with dried Persian shallots

Borani Spinach- Yogurt with spinach and crispy onions

Olovie- Potato Salad with chicken, carrots, peas, boiled egg

A La Carte Items

All a la carte items are served two pieces per person

Falafel- Ground chickpeas mixed with Mediterranean spices, served on flatbread
\$7/person

Shrimp Skewers-Grilled shrimp marinated in Persian spices on bamboo skewers)
\$6/person

Lamb Sliders- Ground lamb kabob served on flat bread with sumac pickled onion,
yogurt, grilled tomato, and Persian pickles \$7/person

Ground Chicken Sliders- Ground chicken served on flat bread with sumac pickled
onion, yogurt, grilled tomato, and Persian pickles \$7/person

Chicken Wings- Grilled chicken wings marinated in saffron and onion \$4/person

Dolmeh- Grape leaves stuffed with ground beef, rice, and raisins, cooked with
pomegranate\$5/person

Mini Chicken Kabob- Saffron marinated chicken breast skewered with bell pepper
and onion \$4/person

Mini Shish Kabob- Beef tenderloin skewered with peppers and onions
\$5.5/person

Lamb Lollipops- Grilled lamb chops served with cucumber and radish salad
\$10/person

Pomegranate Braised Short Rib- Bonless short rib in pomegranate glaze
\$8/person

Lamb Ribs- Roasted lamb ribs with za'atar and grape molasses \$9/person

For more information or to book an event please contact:

Stephen Kaplan- 404.374.2120 or email catering@rumiskitchen.com