



Taste

Soup of the day • 9

Labne • 9

strained yogurt, za'atar, olive oil

Fattoush Salad • 11

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

Spinach Date Salad • 11

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

Shirazi Salad • 8.5

tomato, Persian cucumber, onion, parsley, lemon vinaigrette

Mini Chicken Wraps • 12

ground chicken, roasted tomato, mint, red onion, cucumber yogurt, flatbread

Falafel • 11

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

Yogurt Trio • 10.5

Persian cucumber, sun dried shallot, spinach

Kashk Badenjoon • 11

fried eggplant, cream of whey, crispy onion, mint

Hummus • 8.5

ground chickpea with tahini, garlic & olive oil

Mirza Ghasemi • 12

smoked eggplant, tomato, garlic

Lamb Sliders • 14

ground lamb, roasted tomato, mint, pickled red onion, cucumber yogurt, flatbread

Grilled Shrimp • 12

garlic, black pepper, saffron, jalapeno feta cream sauce

Rumi's Wings • 12

grilled with spicy lemon saffron

Dolmeh • 10

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

Feast

Persian Vegetable Stew • 17

tomato, butternut squash, potato, persian spices, saffron basmati rice

Chinjeh Lubia Polo • 24

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

Chicken Barg • 26

saffron marinated chicken breast, saffron basmati rice

Chicken Kabob • 24

citrus & saffron brined chicken breast, saffron basmati rice

Joojeh Kabob • 23

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

Roasted Salmon • 29

salmon fillet, dill & fava bean basmati rice

Koobideh Kabob • 19

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

Lamb Shank • 28

Persian lime, turmeric, dill & fava bean saffron basmati rice

Lamb Kabob • 30

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

Vegetable Kabob • 19

mélange of produce roasted over live fire

Chicken Koobideh • 18

onion & ground chicken breast, fava bean & dill saffron basmati rice

Shish Kabob • 29

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

Soltani Kabob • 29

beef koobideh kabob, beef barg kabob, saffron basmati rice

Barg Kabob • 28

beef tenderloin, saffron basmati rice

Shrimp Kabob • 32

saffron, orange zest & pistachios basmati rice

Lamb Rack • 39

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

Chilean Sea Bass • 40

saffron, onion, dill & fava bean basmati rice

Badenjoon • 18

eggplant & tomato beef stew, saffron basmati rice

Ghormeh Sabzi • 18

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 • 3 | 7

lentil & raisin

Albaloo • 3 | 7

sour cherry

Baghali • 3 | 7

fava bean & dill

Zereshk • 3 | 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
Jean-Baptiste "Adam", Brut Rose, Creimant d'Alsace	15

Rose

Triennes, Provence, France '17	10
Chateau Castel des Maures, Cotes de Provence '17	12
Driopi Agiorgitiko, Peleponnese, Greece '16	13

Viognier & Mediterranean Whites

Two Arrowheads Viognier, Paso Robles '14	11
Buketo, White Blend, Greece '16	12
Domaine Douloufakis "Dafnios" Vidiano Crete, Greece '17	12
Anne Pichon Viognier, Vaucluse, France '16	13

Chardonnay

Chateau Ste Michelle "Mimi", Horse Heaven Hills '16	10
Bernardus, Monterey County '15	15
Chappellet, Napa Valley '16	20

Sauvignon Blanc

Villa Maria, New Zealand '17	10
Justin, Central Coast '17	11
Andrian "floreado", Alto Adige, Italy '15	15

Pinot Grigio & Pinot Bianco

Santa Cristina Pinot Grigio, Italy '16	10
Erath Pinot Gris, Oregon '16	12
St. Michael-Eppan "Weissburgunder" Pinot Bianco, Alto Adige, Italy '15	13

Interesting Whites

PJ Valckenberg Riesling, Germany '16	10
Le Jade Picpoul de Pinet, France '17	11
Nortico Albarihno, Portugal '16	12

Cocktails

Love & Poetry • 12
DSP CA 162 Vodka, peach, citrus, cranberry
Tehran Mule • 12
saffron infused vodka, ginger beer, lime
Cucumber Martini • 14
Hendricks 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 • 12
Absolut Ruby Red vodka, cardamom syrup, lemon, mint
Rumi's Manhattan • 13
J.Rieger's Kansas City Whiskey, creole bitters, maraschino
Passion Fruit Margarita • 12
Arette tequila, passion fruit, lime
Rumi's Old Fashioned • 12
1792 Small Batch bourbon, whiskey barrel bitters, lemon, orange

Pinot Noir

Jezebel, Oregon '16	12
Meiomi, California '16	13
Louis Chevallier Bourgogne, France '16	14
Colene Clemens "Adriane", Chehalem Mountain, Oregon '13	20

Merlot

Trig Point "Diamond Dust" Vineyard, California, '15	13
Chateau Carignan, Bordeaux, Cadillac '14	14

Malbec

Piatelli Vineyards Premium Reserve, Argentina '16	11
Alma Negra "M Blend", Mendoza, Argentina '16	13

Shiraz, Cab Franc, & Zinfandel

Small Gully Shiraz, South Australia '15	12
Artezin Zinfandel, Mendocino, Napa '16	12
Domaine de la Bergerie Cab Franc, Anjou, France '16	12

Mediterranean Inspired Reds

La Cartuja, Priorat, Spain '16	12
Allegriani "Palazzo della Torre", Veronese '14	13
Vizcarra Tempranillo, Ribera del Duero '16	13

Red Blends

Clos de los Siete, Argentina '14	13
Ryan Patrick "Rock Island Red", Columbia Valley '15	14

Cabernet Sauvignon

Storypoint Vineyards, Sonoma County '15	11
Calipaso Estate, Paso Robles '16	13
Napa Cellars, Napa Valley '15	15
Wagner Family "Quilt", Napa Valley '16	18

Beer

Terrapin Sound Czech Pilsner • 8

Terrapin Hopsecutioner • 8

Hoegaarden White Ale • 8

Homemade Sodas

Passion Fruit • 3.5

Mango • 3.5

Peach • 3.5

Berry • 3.5