



Taste

Soup of the day • 6.5

Labne • 6.5

strained yogurt, za'atar, olive oil

Yogurt Trio • 7.5

persian cucumber, sun-dried shallot, spinach

Kashk Badenjoon • 7.5

fried eggplant, cream of whey, crispy onion, mint

Hummus • 7

ground chickpea with tahini, garlic & olive oil

Mirza Ghasemi • 8.5

smoked eggplant, tomato, garlic

Rumi's Wings • 9

grilled with spicy lemon saffron

Grilled Shrimp • 12

garlic, black pepper & saffron with a creamy feta sauce

Dolmeh • 8

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

Salad

Fattoush Salad • 8

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

Spinach Date Salad • 8

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

Shirazi Salad • 6.5

tomato, persian cucumber, onion, parsley, lemon vinaigrette

Chicken Salad • 14.5

lemon saffron chicken breast, cucumber, lemon vinaigrette

Salmon Salad • 16

seasonal greens, cucumber, lemon vinaigrette

Lamb Salad • 17

mint yogurt marinated lamb sirloin, spinach date salad

Feast

Lamb Koobideh Kabob • 13.5

*ground lamb sirloin, saffron basmati rice**

Persian Vegetable Stew • 13

okra, spinach, lentils, tomato, saffron basmati rice

Chinjeh Lubia Polo • 16

beef sirloin kabob, braised green bean & tomato basmati rice

Chicken Koobideh • 13.5

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

Roasted Salmon • 17

saffron salmon fillet, fava bean & dill basmati rice

Ghormeh Sabzi • 13

scallion & braised beef stew, kidney beans, Persian lime, saffron basmati rice

Badenjoon • 13

eggplant & tomato beef stew, saffron basmati rice

Koobideh Kabob • 15

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

Barg Kabob • 17

*beef tenderloin, saffron basmati rice**

Soltani Kabob • 18

*koobideh kabob, barg kabob, saffron basmati rice**

Chicken Barg • 16

savory saffron chicken breast, saffron basmati rice

Chicken Kabob • 15.5

citrus & saffron brined chicken breast, saffron basmati rice

Lamb Kabob • 19

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

Chilean Sea Bass • 19

saffron fillet, fava bean & dill basmati rice

Sandwich

Mini Chicken Wraps • 10.5

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

Falafel Sandwich • 11

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

Lamb Sliders • 11

*ground lamb, roasted tomato, mint, sumac red onion, cucumber yogurt, flatbread **

Koobideh Sandwich • 13

*seasoned chuck, hanger & brisket ground beef blend, seasonal greens **

Chicken Sandwich • 13.5

lemon saffron chicken breast, house relish, seasonal greens

Salmon Sandwich • 15

dill remoulade, house relish, seasonal greens

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

Cremant de Loire: Charles Bove, Fance NV	11
Creimant d'Alsace: Jean-Baptiste "Adam", Brut Rose NV	15

Whites

Txakoli: Bodegas Rezabal, Txakolina, Spain '17	13.5
Albarinho: Nortico, Portugal '16	12
Pinot Grigio : Santa Cristina, Italy '16	10
Vidiano: Domaine Douloufakis "Dafnios" Crete, Greece '16	12.5
Riesling: PJ Valckenberg, Germany '16	11
Pinot Bianco: St. Michael-Eppan "Weissburgunder" Alto Adige, Italy '15	13
White Blend: Buketo, Greece '16	12
Sauvignon Blanc: Villa Maria, New Zealand '17	10
Pinot Gris: Erath, Oregon '16	12
Chardonnay: Ray's Creek Vineyards, California '16	10
Viognier: Anne Pichon, Vaucluse, France '15	13
Sauvignon Blanc: Duckhorn, Napa Valley '17	14
Chardonnay: Bernardus, Monterey County '15	15
Sauvignon Blanc: Andrian "floreado" Alto Adige, Italy '15	15
Chardonnay: Chappellet, Napa Valley '15	20

Cocktails

Love & Poetry • 12 <i>DSP CA 162 Vodka, peach, citrus, cranberry</i>
Tehran Mule • 12 <i>saffron infused vodka, ginger beer, lime</i>
Cucumber Martini • 14 <i>Hendricks gin, persian cucumber, citrus</i>
Persian Sunset • 12 <i>Eagle Rare 10yr bourbon, fresh ginger, apricot jam, ginger beer</i>
Spice Mist • 12 <i>basil infused Aylesbury Duck vodka, citrus, jalapeño syrup</i>
Glimpse of Paradise • 12 <i>Absolut Ruby Red vodka, cardamom syrup, lemon, mint</i>
Black Rose • 13 <i>Illegal Mezcal Joven, zereshk (barberry), citrus, lemon bitters</i>
Passion Fruit Margarita • 12 <i>Arette tequila, passion fruit, lime</i>
Rumi's Old Fashioned • 12 <i>1792 Small Batch bourbon, whiskey barrel bitters, lemon, orange</i>

Rose

Provence: Triennes, Provence, France '17 10

Provence: Chateau Castel des Maures, Cotes de Provence '17 12

Agiorgitiko: Driopi, Peleponnese, Greece '16 13

Reds

Pinot Noir: Louis Chevallier, Bourgogne, France '16 14

Pinot Noir: Jezebel, Oregon '16 12

Cotes du Rhone: Pic and Chapoutier, Rhone Valley '16 11.5

Merlot: Trig Point "Diamond Dust" Vineyard, California, '15 13

Mencia: Raul Perez "Gus", Spain '14 14.5

Cabernet Sauvignon: Lagar de Bezana, Alto Cachapoal, Chile '14 11

Syrah: Gramercy Cellars "Lower East", Columbia Valley, Washington '15 15.5

Malbec: Alma Negra "M Blend", Mendoza, Argentina '16 13

Baby Amarone: Allegrini "Palazzo della Torre", Veronese '14 13

Tempranillo: Vizcarra, Ribera del Duero '16 13

Gamay: Henri Marionnet de la Charmoise '16 14

Cabernet Sauvignon: Napa Cellars, Napa Valley '15 16

Red Blend: Sleight of Hand Cellars "Spellbinder" Columbia Valley '16 16

Cabernet Sauvignon: Obsidian Ridge, Red Hills Lake County '16 20

Beer

Stella Artois • 8

Dogfish Head Midas Touch Ancient Ale • 8

Southbound Brewing Scattered Sun • 8

Scofflaw "Double Jeopardy" Double IPA • 10

Homemade Sodas

Passion Fruit • 3.5

Mango • 3.5

Peach • 3.5

Berry • 3.5