



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
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
okra, spinach, lentils, tomato, saffron basmati rice

Chinjeh Lubia Polo • 24
beef sirloin kabob, garlic yogurt, braised green bean & tomato basmati rice

Chicken Barg • 25
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 • 27
Persian lime, turmeric, dill & fava bean saffron basmati rice

Lamb Kabob • 29
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 • 28
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 • 30
saffron, orange zest & pistachios basmati rice

Lamb Rack • 38
saffron, rosemary, garlic, lentil & raisin basmati rice*

Chilean Sea Bass • 39
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 BOURNE 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, Moneterey County '15	15
Sauvignon Blanc: Andrian "floreado" Alto Adige, Italy '15	15
Chardonnay: Chappellet, Napa Valley '15	20

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 • 12
Eagle Rare 10yr bourbon, fresh ginger, apricot jam, ginger beer
Spice Mist • 12
basil infused Aylesbury Duck vodka, citrus, jalapeño syrup
Glimpse of Paradise • 12
Absolut Ruby Red vodka, cardamom syrup, lemon, mint
Black Rose • 13
llegal Mezcal Joven, zereshk (barberry), citrus, lemon bitters
Passion Fruit Margarita • 12
Arette tequila, passion fruit, lime
Rumi's Old Fashioned • 12
1792 Small Batch bourbon, whiskey barrel bitters, lemon, orange

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 Witbier • 8
Scofflaw Double Jeopardy IPA • 8

Homemade Sodas

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