



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
Cremant 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: Emmolo, Napa Valley '16	13
Chardonnay: Mer Soleil Reserve, Santa Lucia Highlands '16	13
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
Gamay: Henri Marionnet de la Charmoise '16	14
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
Bordeaux: Chateau Grand Francais Bordeaux Superior, '15	15
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
Cabernet Sauvignon: Lady of the Mandrake, Paso Robles, '14	15
Red Blend: Sleight of Hand Cellars "Spellbinder" Columbia Valley '16	16
Cabernet Sauvignon: Obsidian Ridge, Red Hills Lake County '16	20
Petit Sirah: Caymus-Suisun, Suisun Valley Grand Durif '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