



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 • 15

lemon saffron chicken breast, cucumber, lemon vinaigrette

Salmon Salad • 17

seasonal greens, cucumber, lemon vinaigrette

Lamb Salad • 18

mint yogurt marinated lamb sirloin, spinach date salad

Feast

Lamb Koobideh Kabob • 14

ground lamb sirloin, saffron basmati rice*

Persian Vegetable Stew • 14

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 • 18

saffron salmon fillet, fava bean & dill basmati rice

Ghormeh Sabzi • 14

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

Badenjoon • 14

eggplant & tomato beef stew, saffron basmati rice

Koobideh Kabob • 16

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

Barg Kabob • 18

beef tenderloin, saffron basmati rice

Soltani Kabob • 20

koobideh kabob, barg kabob, saffron basmati rice

Chicken Barg • 17

savory saffron chicken breast, saffron basmati rice

Chicken Kabob • 16

citrus & saffron brined chicken breast, saffron basmati rice

Lamb Kabob • 20

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

Vegetable Kabob • 14

melange of produce roasted over live fire

Sandwich

Mini Chicken Wraps • 10.5

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

Falafel Sandwich • 11.5

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

Lamb Sliders • 12

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 • 14

lemon saffron chicken breast, house relish, seasonal greens

Salmon Sandwich • 16

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

Substitute | Side

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, 15

Whites

Txakoli: Bodegas Rezabal, Txakolina, Spain '17 13.5

Albarinho: Nortico, Portugal '16 12

Pinot Grigio: Angelini, Venezie '17 10

Vidiano: Domaine Douloufakis "Dafnios" Crete, Greece '17 12.5

Riesling: PJ Valckenberg, Germany '16 11

Pinot Bianco: St. Michael-Eppan "Weissburgunder" Alto Adige, Italy '15 13

Chardonnay: Ray's Creek Vineyards, California '16 10

Sauvignon Blanc: Better Half, New Zealand '17 10

Pinot Gris: Alexana Pinot Gris, Willamette Valley, Oregon '15 13

Viognier: Anne Pichon, Vaucluse, France '15 13

Sauvignon Blanc: Emmolo, Napa Valley 12

Chardonnay: Mer Soleil Reserve, Santa Lucia Highlands '16 13

Sauvignon Blanc: Andrian "Floreado" Alto Adige, Italy '15 15

Chardonnay: Mount Eden, Edna Valley '16 16

Rose

Provence: Triennes, 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 '17 12

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

Bordeaux: Chateau Grand Francais Bordeaux Superior, '15 15

Cabernet Sauvignon: Storypoint Vineyards, Sonoma County '15 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, California '14 15

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

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

Black Rose • 13
Illegal mezcal joven, zereshk (barberry), citrus, lemon bitters

Gin Limu Amani • 13
Gin Lane 1751 "Old Tom", Q tonic, citrus

Rumi's Old Fashioned • 12
1792 Small Batch bourbon, whiskey barrel bitters, lemon,

Beer

Creature Comforts Bibo Pilsner • 8

Allagash White • 8

Creature Comforts Tropicalia IPA • 8

Homemade Sodas

Passion Fruit • 3.5

Mango • 3.5

Peach • 3.5

