



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 • 12.5

falafel, torshi, pickled beets, shredded romaine, tahini sauce

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

okra, spinach, lentils, tomato, saffron basmati rice

Chinjeh Lubia Polo • 26

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

Chicken Barg • 26

saffron marinated chicken breast, saffron basmati rice

Chicken Kabob • 25

citrus & saffron brined chicken breast, saffron basmati rice

Joojeh Kabob • 24

charbroiled poussin, lemon, lime, saffron, saffron basmati rice

Roasted Salmon • 29

salmon fillet, dill & fava bean basmati rice

Koobideh Kabob • 20

*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 • 30

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

Soltani Kabob • 30

beef koobideh kabob, beef barg kabob, saffron basmati rice

Barg Kabob • 29

beef tenderloin, saffron basmati rice

Shrimp Kabob • 32

saffron, orange zest & pistachios basmati rice

Lamb Rack • 40

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

Chilean Sea Bass • 41

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

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 • 14

Gin Lane 1751 "Old Tom", Q tonic, citrus

Rumi's Old Fashioned • 12

1792 Small Batch bourbon, whiskey barrel bitters, lemon, orange

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