



## 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 Cornish hen, 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 NV 15

## Whites

**Txakoli:** Bodegas Rezabal, Txakolina, Spain '18 13.5

**Albarinho:** Nortico, Portugal '17 12

**Pinot Grigio:** Angelini, Venezie '17 10

**Vidiano:** Domaine Douloufakis "Dafnios"  
Crete, Greece '18 12.5

**Riesling:** PJ Valckenberg, Germany '17 11

**Pinot Bianco:** St. Michael-Eppan "Weissburgunder"  
Alto Adige, Italy '17 13

**White Blend:** Buketo, Greece '17 12

**Sauvignon Blanc:** Better Half, New Zealand '17 10

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

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

**Viognier:** Anne Pichon, Vaucluse, France '16 13

**Sauvignon Blanc:** Emmolo, Napa Valley '16 13

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

**Sauvignon Blanc:** Andrian "Floreado"  
Alto Adige, Italy '17 15

**Chardonnay:** Mount Eden, Edna Valley '16 16

## Rose

**Provence:** Triennes, Provence, France '17 10

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

**Agiorgitiko:** Driopi, Peleponnese, Greece '17 13

## Reds

**Pinot Noir:** Louis Chevallier,  
Bourgogne, France '17 14

**Pinot Noir:** Jezebel, Oregon '17 12

**Gamay:** Henri Marionnet de la Charmoise '17 14

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

**Merlot:** Trig Point "Diamond Dust" Vineyard,  
California, '16 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 '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 '15 13

**Tempranillo:** Vizcarra, Ribera del Duero '17 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

## 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

*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

Dogfish Head Midas Touch Ancient Ale • 8

Anchor Porter • 8

Creature Comforts Tropicalia IPA • 8

## Homemade Sodas

Passion Fruit • 3.5

Mango • 3.5

Peach • 3.5

Berry • 3.5