



## 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\*

**Chilean Sea Bass • 20**

saffron fillet, fava bean & dill 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, rosewater

**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, France 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, Venetie '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: Meurgey-Croses, Macon-Uchizy  
Burgundy, France '16 15

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

Chardonnay: Mount Eden, Edna Valley '16 16

## Cocktails

### Love & Poetry • 12

DSP CA 162 Vodka, peach, citrus, cranberry

### Tehran Mule • 12

saffron infused vodka, ginger beer, lime

### Sharbat • 14

Gin Lane 1751 "Old Tom" Gin, rosewater, citrus, cherry

### 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" Gin, Q tonic, dried lime, citrus

### 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, Peloponnese, Greece '17 13

## Reds

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

Pinot Noir: Jezebel, Oregon '17 12

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

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

Bordeaux: Chateau Grand Francais Bordeaux  
Superior, '15 15

Tinto: Fitapreta, Alentejo, Portugal '16 14.5

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: Slight of Hand Cellars "Spellbinder"  
Columbia Valley '16 16

Cabernet Sauvignon: Obsidian Ridge,  
Red Hills Lake County '16 20

## 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

