

PRIVATE DINING AT

RUMI'S KITCHEN

Host your next group event or special occasion in one of our spacious private dining areas at Rumi's Kitchen in Sandy Springs or Rumi's Kitchen at the Avalon.

For more information or to book an event please contact:



PRIVATE DINING AT RUMI'S KITCHEN

AVALON

(January through November)

	Meal Period	Time	F&B Minimum Private Space
Monday	Lunch	11:30 am - 4:00 pm	\$800
	Dinner	4:00 pm – 10:00 pm	\$2000
Tuesday	Lunch	11:30 am - 4:00 pm	\$800
	Dinner	4:00 pm – 10:00 pm	\$2000
Wednesday	Lunch	11:30 am - 4:00 pm	\$800
	Dinner	4:00 pm – 10:00 pm	\$2200
Thursday	Lunch	11:30 am - 4:00 pm	\$800
	Dinner	4:00 pm – 10:00 pm	\$2200
Friday	Lunch	11:30 am - 4:00 pm	\$1000
	Dinner	4:00 pm – 10:00 pm	\$5000
Saturday	Lunch	11:30 am - 4:00 pm	\$1000
	Dinner	4:00 pm - 11:00 pm	\$5000
Sunday	Lunch	11:30 am - 4:00 pm	\$1000
	Dinner	4:00 pm – 10:00 pm	\$2500





PRIVATE DINING AT RUMI'S KITCHEN

SANDY SPRINGS

(January through November)

	Meal Period	Time	F&B Minimum Private Space	F&B Minimum Semi-Private Space
Monday	Lunch	11:30 am - 4:00 pm	\$500	\$400
	Dinner	4:00 pm – 10:00 pm	\$1500	\$1250
Tuesday	Lunch	11:30 am - 4:00 pm	\$500	\$400
	Dinner	4:00 pm – 10:00 pm	\$1500	\$1250
Wednesday	Lunch	11:30 am - 4:00 pm	\$500	\$400
	Dinner	4:00 pm – 10:00 pm	\$1500	\$1250
Thursday	Lunch	11:30 am - 4:00 pm	\$500	\$400
	Dinner	4:00 pm – 10:00 pm	\$1500	\$1250
Friday	Lunch	11:30 am - 4:00 pm	\$650	\$500
	Dinner	4:00 pm – 10:00 pm	\$5000	\$4000
Saturday	Lunch	12:00 pm - 4:00 pm	\$800	\$650
	Dinner	4:00 pm – 11:00 pm	\$5000	\$4000
Sunday	Lunch	12:00 pm - 4:00 pm	\$800	\$650
	Dinner	4:00 pm – 10:00 pm	\$1800	\$1500







MENU ONE \$40 PER PERSON

APPETIZERS (all included)

Hummus chickpea and tahini blended with cumin

Salad Shirazi diced onion, tomato, & cucumber salad

Kashk Badenjoon fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Yogurt Trio Persian cucumber, dried shallot, spinach

Dolmeh grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

ENTREES all included

Koobideh seasoned ground chuck, brisket, shortrib

Chicken Kabob citrus and saffron brined chicken

Chinjeh beef sirloin, yogurt marinade

STEWS choose one

Badenjoon eggplant, tomato, beef

Persian Vegetable Stew

RICE & SALADS Choose up to three

Saffron Basmati Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice add \$1 per person

Orange peel, almond, pistachio, & barberry Rice add \$2 per person

Green Salad

Spinach Date Salad add \$2 per person

Please Note:

* All of our set menus are accompanied by fresh baked bread and sabzi

- (Walnuts, feta cheese, tarragon, mint, watercress, radishes and olives) * Entrees can be served family-style on platters or ordered individually by
- each guest * Vegetarian entree substitutions available upon request at no
- additional charge.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:





MENU TWO \$45 PER PERSON

APPETIZERS (all included)

Hummus chickpea and tahini blended with cumin

Salad Shirazi diced onion, tomato, & cucumber salad

Kashk Badenjoon fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Yogurt Trio Persian cucumber, dried shallot, spinach

Dolmeh grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi Smoked eggplant sautéed with tomato and garlic

ENTREES all included

Chicken Barg Saffron marinated chicken breast

Barg Beef tenderloin, saffron onion marinade

Koobideh seasoned ground chuck, brisket, shortrib

Roasted Salmon Onion and saffron marinated filets

STFWS choose two

Badenjoon eggplant, tomato, beef

Persian Vegetable Stew

Ghormeh Sabzi Herb, lime, kidney bean, beef

RICE & SALADS Choose up to three

Saffron Basmati Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice add \$1 per person

Orange peel, almond, pistachio, & barberry Rice add \$2 per person

Green Salad

Spinach Date Salad add \$2 per person

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MENU THREE \$50 PER PERSON

APPETIZERS (all included)

Hummus chickpea and tahini blended with cumin

Salad Shirazi diced onion, tomato, & cucumber salad

Kashk Badenjoon fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Yogurt Trio Persian cucumber, dried shallot, spinach

Dolmeh grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi Smoked eggplant sautéed with tomato and garlic

ENTREES all included

Soltani Beef barg (tenderloin) and beef koobideh (seasoned ground chuck, brisket, shortrib)

Chicken Barg Saffron marinated chicken breast

Roasted Salmon Onion and saffron marinated filets

Lamb Kabob Lamb sirloin, mint yogurt marinade

STFWS



Badenjoon eggplant, tomato, beef

Persian Vegetable Stew

Ghormeh Sabzi Herb, lime, kidney bean, beef

RICE & SALADS Choose up to three

Saffron Basmati Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice add \$1 per person

Orange peel, almond, pistachio, & barberry Rice add \$2 per person

Green Salad

Spinach Date Salad add \$2 per person

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MENU FOUR \$60 PER PERSON

APPETIZERS (all included)

Hummus chickpea and tahini blended with cumin

Salad Shirazi diced onion, tomato, & cucumber salad

Kashk Badenjoon fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Yogurt Trio Persian cucumber, dried shallot, spinach

Grilled Chicken Wings Chicken wings marinated in saffron and onion, grilled

Dolmeh grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi Smoked eggplant sautéed with tomato and garlic

ENTREES Choose up to four

Chicken Barg Saffron marinated chicken breast

Chilean Sea Bass

Soltani Beef barg (tenderloin) and beef koobideh (seasoned ground chuck, brisket, shortrib)

Rack of Lamb saffron, rosemary, garlic marinade

Shrimp Kabob (add \$5 per person)

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STEWS Choose two

Badenjoon eggplant, tomato, beef

Persian Vegetable Stew

Ghormeh Sabzi Herb, lime, kidney bean, beef

RICE & SALADS Choose up to four

Saffron Basmati Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice add \$1 per person

Orange peel, almond, pistachio, & barberry Rice add \$2 per person

Green Salad

Spinach Date Salad add \$2 per person

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RUMI'S KITCHEN



7-COURSE CHEF'S TASTING (Requires minimum one week advance booking)

COURSE ONE (all served to share)

Mezze Trio:

Mirza Ghasemi Smoked eggplant, tomato, garlic

Borani Spinach Yogurt & spinach, crispy onions

Kashk Badenjoon Sautéed eggplant, cream of whey, mint oil, onion

COURSE TWO choose for your group

Seasonal Soup

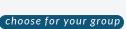
Our chef will give you an option of two seasonal soups

COURSE THREE (each guest choose one)

Lamb Slider yogurt, sumac pickled onions, relish, tomato

Grilled Shrimp Radish & cucumber salad, jalapeno-feta sauce

COURSE FOUR Choose for your group



Seasonal Salad

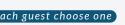
Our chef will give you an option of two seasonal salads

Please Note:

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COURSE FIVE (each guest choose one)



Chicken Barg saffron basmati rice

Lamb Kabob lentil & raisin basmati rice

Chilean Sea Bass fava bean & dill basmati rice

Soltani saffron basmati rice

COURSE SIX (both served to share)

Goat Cheese and Pistachio Preserves

Savory Cheese Plate

COURSE SEVEN (served to share)

Persian Ice Cream Sandwich

For more information or to book an event please contact:



RUMI'S KITCHEN Lunch Dine-In Set Menus



LUNCH MENU ONE \$30 PER PERSON

APPETIZERS (all included)

Hummus chickpea and tahini blended with cumin

Salad Shirazi diced onion, tomato, & cucumber salad

Kashk Badenjoon fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Mast Khiyar Yogurt and Persian cucumber

Dolmeh grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

ENTREES all included

Koobideh seasoned ground chuck, brisket, shortrib

Chicken Kabob citrus and saffron brined chicken

Chinjeh beef sirloin, yogurt marinade

STEWS all included

Badenjoon eggplant, tomato, beef

Ghormeh Sabzi Herb, lime, kidney bean, beef

RICE & SALADS Choose up to three



Saffron Basmati Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice add \$1 per person

Orange peel, almond, pistachio, & barberry Rice add \$2 per person

Green Salad

Spinach Date Salad add \$2 per person

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LUNCH MENU TWO \$35 PER PERSON

APPETIZERS (all included)

Hummus chickpea and tahini blended with cumin

Salad Shirazi diced onion, tomato, & cucumber salad

Kashk Badenjoon fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Yogurt Trio Persian cucumber, dried shallot, spinach

Dolmeh grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi Smoked eggplant sautéed with tomato and garlic

ENTREES all included

Chicken Barg Saffron marinated chicken breast

Barg Beef tenderloin, saffron onion marinade

Koobideh seasoned ground chuck, brisket, shortrib

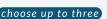
Roasted Salmon Onion and saffron marinated filets

STFWS all included

Badenjoon eggplant, tomato, beef

Ghormeh Sabzi Herb, lime, kidney bean, beef

RICE & SALADS Choose up to three



Saffron Basmati Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice add \$1 per person

Orange peel, almond, pistachio, & barberry Rice add \$2 per person

Green Salad

Spinach Date Salad add \$2 per person

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LUNCH MENU THREE \$40 PER PERSON

APPETIZERS all included

Hummus chickpea and tahini blended with cumin

Salad Shirazi diced onion, tomato, & cucumber salad

Kashk Badenjoon fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions

Yogurt Trio Persian cucumber, dried shallot, spinach

Dolmeh grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

Mirza Ghasemi Smoked eggplant sautéed with tomato and garlic

ENTREES all included

Soltani Beef barg (tenderloin) and beef koobideh (seasoned ground chuck, brisket, shortrib)

Chicken Barg Saffron marinated chicken breast

Roasted Salmon Onion and saffron marinated filets

Lamb Kabob Lamb sirloin, mint yogurt marinade

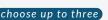
STFWS



Badenjoon eggplant, tomato, beef

Ghormeh Sabzi Herb, lime, kidney bean, beef

RICF & SALADS choose up to three



Saffron Basmati Rice

Lentil & Raisin Rice

Sour Cherry Rice

Fava Bean & Dill Rice

Barberry Rice add \$1 per person

Orange peel, almond, pistachio, & barberry Rice add \$2 per person

Green Salad

Spinach Date Salad add \$2 per person

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