



## 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

**Albarinho:** Nortico, Portugal '16 12

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

**Riesling:** C.H. Berres Estate, Mosel, Germany '16 11

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

**Chardonnay:** Golden, Monterey County '18 10

**Pinot Gris:** Alexana Pinot Gris, Willamette Valley, Oregon '16 13

**Viognier:** Anne Pichon, Vaucluse, France '18 13

**Sauvignon Blanc:** Long Meadow Ranch Napa Valley '18 13

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

**Chardonnay:** Mount Eden, Edna Valley '16 14

## Rose

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

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

## Reds

**Pinot Noir:** Frederic Esmonih "Les Genevrieres", Bourgogne, France '17 14

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

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

**Bordeaux:** Cru Monplaisir '17 15

**Cabernet Sauvignon:** Storypoint Vineyards, Sonoma County '15 11

**Malbec:** Alma Negra "M Blend", Mendoza, Argentina '16 13

**Shiraz:** Mount Langi Ghiran "Billi Billi", Australia, '16 11

**Baby Amarone:** Allegrini "Palazzo della Torre", Veronese '14 13

**Tempranillo:** Vizcarra, Ribera del Duero '16 13

**Red Blend:** Chateau Musar Jeune Rouge Bekaa Valley, Lebanon '16 14

**Cabernet Sauvignon:** Criss Cross, Clarksburg, California '16 13

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

**Cabernet Sauvignon:** Obsidian Ridge, Red Hills Lake County '17 20

## 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 • 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" Gin, dried lime, 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