



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 • 9

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 • 12

fried eggplant, cream of whey, crispy onion, mint

Hummus • 9

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

Beet & Za'taar / Butternut Squash & Tahini • 11

hazelnut, goats milk feta, evoo, cumin, date syrup, sesame

Feast

Persian Vegetable Stew • 18

okra, spinach, lentils, tomato, saffron basmati rice

Chinjeh Lubia Polo • 27

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

Chicken Barg • 27

saffron marinated chicken breast, saffron basmati rice

Chicken Kabob • 26

citrus & saffron brined chicken breast, saffron basmati rice

Joojeh Kabob • 25

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

Roasted Salmon • 30

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 • 31

lamb sirloin, mint, yogurt marination, lentil & raisin basmati rice*

Vegetable Kabob • 19

mélange of produce roasted over live fire

Chicken Koobideh • 19

onion & ground chicken breast, fava bean & dill saffron basmati rice

Shish Kabob • 31

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

Soltani Kabob • 31

beef koobideh kabob, beef barg kabob, saffron basmati rice

Barg Kabob • 30

beef tenderloin, saffron basmati rice

Shrimp Kabob • 33

saffron, orange zest & pistachios basmati rice

Lamb Rack • 41

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

Chilean Sea Bass • 42

saffron, onion, dill & fava bean basmati rice

Badenjoon • 19

eggplant & tomato beef stew, saffron basmati rice

Ghormeh Sabzi • 19

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 • 5 | 7

orange zest, barberry, pistachio, almond

Substitute | Side

Grilled Vegetables • 6 | 9

Pickled Vegetables (Torshi) • 4

Grilled Onion • 3

Green Chili Chutney • 4

Rumi's Yogurt • 5

* 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 Esmonin "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 Rutte vodka, citrus, jalapeño syrup
- Glimpse of Paradise • 12**
Absolut Ruby Red vodka, cardamom syrup, lemon, mint
- Black Rose • 13**
Illegal Mezcal Joven, zereskh (barberry), citrus, lemon bitters
- Gin Limu Amani • 14**
Gin Lane 1751 "Old Tom" Gin, dried lime, 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