



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:

(404) 666-4785

Privatedining@rumiskitchen.com



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 Duo

persian cucumber, dried shallot

Dolmeh

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

ENTREES *all included*

Koobideh

seasoned ground chuck, brisket, and hanger

Chicken Kabob

citrus and saffron brined chicken

Chinjeh

beef sirloin, yogurt marinade

STEWES *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

Seasonal Salad

Our chef will give you an option of two seasonal salads - 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/Stews and Rices/Salads can be served family-style or ordered individually by each guest.

* Vegetarian entree substitutions available upon request at no additional charge.

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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 Duo

persian cucumber, dried shallot

Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

Dolmeh

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

ENTREES *all included*

Chicken Barg

saffron marinated chicken breast

Barg

beef tenderloin, saffron onion marinade

Koobideh

seasoned ground chuck, brisket, and hanger

Roasted Salmon

onion and saffron marinated filets, yogurt marinade

STEWES *choose one*

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

Seasonal Salad

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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 Duo

persian cucumber, dried shallot

Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

Dolmeh

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

ENTREES *all included*

Soltani

beef barg (tenderloin) and beef koobideh (seasoned ground chuck, brisket, and hanger)

Chicken Barg

Saffron marinated chicken breast

Roasted Salmon

onion and saffron marinated filets

Lamb Kabob

lamb sirloin, mint yogurt marinade

STEWES *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

Seasonal Salad

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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 Duo

persian cucumber, dried shallot

Grilled Chicken Wings

chicken wings marinated in saffron and onion, grilled

Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

Dolmeh

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

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)

STEWES *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

Seasonal Salad

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7-COURSE CHEF'S TASTING \$85 per person (Requires minimum one week advance booking)

COURSE ONE *all served to share*

Mezze Trio:

Mirza Ghasemi

smoked eggplant, tomato, garlic

Mast Moosir

yogurt & sun dried shallot

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

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

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