



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



Private Dining at
Rumi's Kitchen

MENU ONE \$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

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

Chinjah

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com



MENU TWO \$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

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

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com



MENU THREE \$55 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

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com



MENU FOUR \$70 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

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com



Private Dining at
Rumi's Kitchen

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

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com



Private Dining at
Rumi's Kitchen

LUNCH MENU ONE \$30 per person

Available Monday through Friday for events ending by 4:00pm

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

ENTREES all included

Koobideh

seasoned ground chuck, brisket, and hanger

Chicken Kabob

citrus and saffron brined chicken

Chinjeh

beef sirloin, yogurt marinade

STEWES 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

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com



Private Dining at
Rumi's Kitchen

LUNCH MENU TWO \$35 per person

Available Monday through Friday for events ending by 4:00pm

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

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

STEWES 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

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com



Private Dining at
Rumi's Kitchen

LUNCH MENU THREE \$40 per person

Available Monday through Friday for events ending by 4:00pm

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

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 *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

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.

* Other substitutions may require an adjustment in price.

For more information or to book an event please contact:

(404) 666-4785

Privatedining@rumiskitchen.com