



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](mailto: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.

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## 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

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## 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

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## 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

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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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