



MENU ONE \$60 per person

APPETIZERS

Corn Ribs

black seed dukkah, jalapeño butter

Kashk Badenjoon

fried eggplant, cream of whey, crispy onion, mint

Hummus *choose one*

Green Tahini

Lamb Merguez

Roasted Crimini & Oyster Mushroom

Short Smoked Salmon

Zeytoon Parvardeh

castelvetrano olives, pomegranate, walnut

Charred Tomato Labneh

cucumber, chimichurri, olive oil, sumac

ENTREES

Chicken Kabob

citrus and saffron brined chicken

Soltani Kabob

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

Roasted Salmon

onion and saffron marinated filets, yogurt marinade

SIDES

Grilled Vegetables

live-fired grilled seasonal produce

Shirazi Salad

diced onion, tomato & cucumber salad

Rice *choose one*

Adas

Baghali

Zereshk

Shirin

DESSERT *choose one*

White Chocolate Cardamom Cake

tarragon strawberry sauce, sarshir ice cream

Chocolate Budino

olive oil, lemon salt

Please Note:

* All of our set menus are accompanied by fresh baked bread and sabzi (Walnuts, feta cheese, basil, mint, watercress, radishes)

* Entrees/Stews and Rices/Salads can be served family-style or ordered individually by each guest for groups of 20 or less.

* Substitutions may require an adjustment in price.

For more information or to book an event
please contact:

(404) 666-4785 option 1

Privatedining@rumiskitchen.com



MENU TWO \$70 per person

APPETIZERS

Lamb Ribs

grape molasses glaze, kohlrabi salad

Mirza Ghasemi

smoked eggplant, tomato, garlic

Hummus choose one

Green Tahini

Lamb Merguez

Roasted Crimini & Oyster Mushroom

Short Smoked Salmon

Falafel

falafel, torshi, pickled beets, hummus, tabbouli, tahini sauce

Charred Tomato Labneh

cucumber, chimichurri, olive oil, sumac

Lahmacun choose one

lamb, parsley, sumac onion

harissa chicken, parsley, sumac onion

ENTREES

Chicken Barg

saffron marinated chicken breast

Duck Fesenjoon

braised duck, pomegranate walnut stew

Lamb Kabob

lamb sirloin, mint yogurt marinade

Chilean Sea Bass

Pomegranate Short Rib

three-bone short rib, pomegranate glaze
(add \$15 per person)

SIDES

Crispy Potatoes with Raddichio

yogurt sauce, green chiles

Corn Ribs

black seed dukkah, jalapeño butter

Fattoush Salad

heirloom tomato, herbs, romaine hearts, toasted flatbread, lemon buttermilk

Rice choose one

Adas

Baghali

Zereshk

Shirin

DESSERT choose one

Kunefe

crispy shredded filo, sweet cheese

White Chocolate Cardamom Cake

tarragon strawberry sauce, sarshir ice cream

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MENU THREE \$80 per person

APPETIZERS

Lamb Ribs

grape molasses glaze, kohlrabi salad

Kibbe Nayyeh

lamb & bulgur tartare, minced herbs, egg yolk

Hummus *choose one*

Green Tahini

Lamb Merguez

Roasted Crimini & Oyster Mushroom

Short Smoked Salmon

Zeytoon Parvardeh

castelvetrano olives, pomegranate, walnut

Charred Tomato Labneh

cucumber, chimichurri, olive oil, sumac

Chermoula Eggplant

roasted eggplant, date molasses

ENTREES

Chicken Barg

saffron marinated chicken breast

Soltani Kabob

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

Duck Fesenjoon

braised duck, pomegranate walnut stew

Rack of Lamb

saffron, rosemary, garlic marinade

Pomegranate Short Rib

three-bone short rib, pomegranate glaze
(add \$15 per person)

SIDES

Crispy Potatoes with Raddichio

yogurt sauce, green chiles

Roasted Cauliflower

urfa chili, shallot torshi

Corn Ribs

black seed dukkah, jalapeño butter

Rice *choose one*

Adas

Baghali

Zereshk

Shirin

Salad *choose one*

fattoush

shirazi salad

spinach & date

DESSERT

Kunefe

crispy shredded filo, sweet cheese

White Chocolate Cardamom Cake

tarragon strawberry sauce, sarshir ice cream

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