

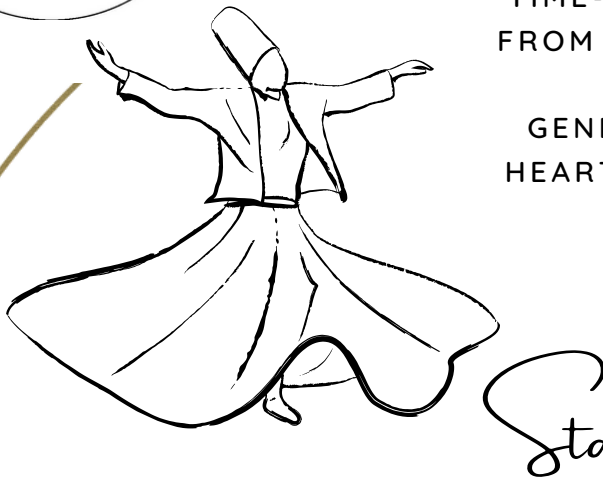
VIEW MENU



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RUMI PERSIAN CUISINE

PROUDLY SERVING AUTHENTIC,
TIME-HONORED DISHES CRAFTED
FROM CHERISHED FAMILY RECIPES
PASSED DOWN FROM
GENERATION, REFLECTING THE
HEART AND SOUL OF A LOVINGLY
OWNED, FAMILY-RUN
ESTABLISHMENT.



Starters

MEZZE PLATTER (FOR TWO 18\$, FOR FOUR 35\$)

MIXED PLATTER OF KASHK BADEMJAN, KUKU
SABZI AND DOLLMA
VEG/DF/NAG

KUKU SABZI FOR TWO 18\$

PERSIAN HERB AND LEEK FRITTATA SERVED
WITH SALAD
VEG/DF/NAG

KASHK BADEMJAN FOR TWO 18\$

SAUTÉED EGGPLANT MIXED WITH GARLIC,
ONION, DRIED MINT, WALNUT & KASHK
(WHEY)
VEG/DF/NAG

PERSIAN CHICKEN NIBBLES (FOR TWO 18\$, FOR FOUR 35\$)

CHICKEN NIBBLES MARINATED IN A
SAFFRON SAUCE WITH GARLIC AND SPICES
SERVED WITH A SPICY POMEGRANATE SAUCE
NAG



“WHEN YOU DO THINGS FROM YOUR SOUL, YOU FEEL A RIVER
MOVING IN YOU, A JOY.”

— RUMI



Salads and Sides

SHIRAZI SALAD 15\$

A SIMPLE YET FLAVORFUL SALAD MADE WITH DICED CUCUMBERS, TOMATOES, ONIONS, AND FRESH HERBS

TORSHI 6\$

PERSIAN STYLE VINEGAR BASED VEGETABLES PICKLE

MAUST KHIYAR 6\$

PERSIAN YOGURT MIXED WITH DICED CUCUMBER AND MINT

MAUST MOUSIER 6\$

PERSIAN YOGURT MIXED WITH DICED WILD-HARVESTED SHALLOTS FROM IRAN

GARDEN SALAD 10\$

FRENCH FRIES 10\$

PERSIAN BREAD (BARBARI) 5\$

Add Ons

ADDITIONAL SKEWERS

KOOBIDEH 15\$

JOOJEH 15\$

CHENJEH 16\$

SHISHLIK 34\$

SPECIALTY RICE

BAGHALI POLO +6\$

ZERESHK POLO +6\$

EXTRA RICE 5\$

RICE AND SALAD 8\$





Mains

PERSIAN KABABS SERVED WITH SAFFRON RICE AND SALAD

DF/NAG

KOOBIDEH KABAB 38\$

COOKED WITH GROUND LAMB, ONIONS, SPICES AND SAFFRON, THIS IS ONE OF THE MOST POPULAR KABABS YOU CAN FIND ON THE STREETS OF IRAN.

JOOJEH KABAB 38\$

SUCCULENT GRILLED PIECES OF CHICKEN TENDERS AND BREAST MARINATED WITH PERSIAN SPICES AND FLAME BROILED TO PERFECTION.

CHENJEH KABAB 40\$

TENDER BEEF EYE FILLET PIECES MARINATED OVERNIGHT IN SLICED ONIONS, SALT, PERSIAN SPICES AND FLAME BROILED TO PERFECTION.

SHISHLIK KABAB 42\$

GRILLED PIECES OF LAMB RACK MARINATED IN PERSIAN SPICES AND FLAME BROILED TO PERFECTION.

SALMON KABAB 42\$

GRILLED NEW ZEALAND FRESH KING SALMON FILLET MARINATED WITH EXTRA VIRGIN OLIVE OIL, SAFFRON, LIME & FINELY CHOPPED ONIONS.

NEGINDAR KABAB 42\$

AN EXQUISITE RENDITION OF OUR BELOVED KOOBIDEH; THIS RENDITION FEATURES SUCCULENT PIECES OF CHICKEN TENDER, DELICATELY MARINATED WITH SAFFRON, METICULOUSLY ARRANGED ATOP OUR SIGNATURE BLEND. (SUBJECT TO AVAILABILITY)

SHAMSHIRI 38\$

SKEWERS OF KOOBIDEH & JOOJEH

MOMTAZ 39\$

SKEWERS OF CHENJEH & JOOJEH

RUMI SPECIAL 45\$

SKEWERS OF KOOBIDEH, JOOJEH & CHENJEH. OUR MOST POLULAR DISH!

SOLTANI 39\$

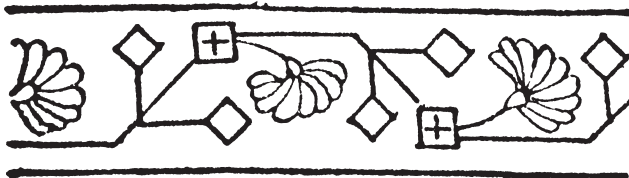
SKEWERS OF CHENJEH & KOOBIDEH



RECOMMENDED

SERVING SIZE: ONE MAIN PER PERSON





SERVING SIZE: ONE MAIN PER PERSON

Persian Favourites

SERVED WITH SAFFRON RICE AND SALAD

DF/NAG

BAGHALI POLO 40\$

SLOW COOKED PREMIUM LAMB SHANK SEASONED LIGHTLY WITH PERSIAN SPICES AND TOPPED WITH DILL AND BROAD BEANS RICE.

FESENJOON 38\$

TENDER PIECES OF SLOW COOKED SWEET & SOUR CHICKEN BREAST IN A TANGY POMEGRANATE SAUCE, FINELY GROUND WALNUTS & AROMATIC PERSIAN SPICES.

ZERESHK POLO 39\$

ZERESHK POLO IS ONE OF THE MOST FAMOUS DISHES IN PERSIAN CUISINE. IT'S FULL OF WONDERFUL FLAVORS SUCH AS SAFFRON, TURMERIC, PISTACHIOS AND BARBERRY. THIS IS PERSIAN ART ON A PLATE!

CLASSIC GHEYMEH 37\$

LEAN DICED LAMB WITH YELLOW PEAS AND CARAMELIZED ONION IN A PATIENTLY COOKED TOMATO SAUCE TOPPED WITH FRIED POTATO AND FINISHED WITH DRIED LIMES AND A TOUCH OF EXOTIC PERSIAN SPICES.

GHORMEH SABZI 37\$

EXOTIC MIX OF SAUTÉED HERBS (CILANTRO, SPINACH & PARSLEY) SLOW COOKED WITH LEAN DICED LAMB AND, RED KIDNEY BEANS, DRIED LIMES AND PERSIAN SPICES.

GHEYMEH BADEMJAN 37\$

LEAN DICED LAMB WITH YELLOW PEAS AND CARAMELIZED ONION IN A PATIENTLY COOKED TOMATO SAUCE TOPPED WITH SAUTÉED EGGPLANTS AND FINISHED WITH DRIED LIMES AND A TOUCH OF EXOTIC PERSIAN SPICES



Vegan

VEG/DF/NAG

GILANEH 35\$

A TRADITIONAL CASSEROLE OF EGGPLANT, POTATO, MUSHROOM, GREEN PEAS, CARROTS AND PERSIAN SPICES.

SABZINEH 35\$

EXOTIC MIX OF SAUTÉED HERBS (CILANTRO, SPINACH & PARSLEY) SLOW COOKED WITH MUSHROOM, DRIED LIMES, RED KIDNEY BEANS AND PERSIAN SPICES.



Desserts

PERSIAN ICE CREAM 18\$

3 SCOOPS OF TRADITIONAL SAFFRON ICE CREAM FLAVOURED WITH ROSE WATER, CARDAMOM, CREAM & PISTACHIOS

CHAI O BAGHLAVA 18\$

POT OF TEA SERVED WITH 2 BAGHLAVA.



CHAI O KOLOUCHEH 18\$

POT OF TEA SERVED WITH 2 TRADITIONAL PERSIAN COOKIES.

BAGHLAVA BASTANI 12\$

BAGHLAVA TOPPED WITH A SCOOP OF SAFFRON ICE CREAM

SHOLEH ZARD 12\$

PERSIAN SAFFRON RICE PUDDING FLAVOURED WITH ROSEWATER.

BAGHLAVA 6\$

SWEET PASTRY MADE OF LAYERS OF FILO FILLED WITH CHOPPED NUTS.

CAKEAGE 5\$ PP

Hot Drinks



PERSIAN TEA POT 8\$

PEPPERMINT TEA 8\$

CINNAMON AND

CARDAMOM TEA 8\$

PERSIAN COFFEE 8\$

Fruit Juice



APPLE ORANGE & MANGO 6\$

APPLE AND PEACH 6\$

SPARKLING APPLE AND

BLACKCURRANT 6\$

Soft Drinks



COKE 5\$

COKE ZERO 5\$

SPRITE 5\$

GINGER BEER 6\$

PERSIAN DOUGH (FERMENTED YOGURT DRINK)

GLASS 7\$, JUG 18\$

SPARKLING WATER 10\$

Alcohol-free Cocktails



DARK AND STORMY 12\$

MARGARITA 12\$

APERIO SPRITZ 12\$

GIN&TONIC 12\$

THESE ALCOHOL-FREE COCKTAILS CONTAIN AFTERGLOW, A 100% NATURAL BOTANICAL HEAT EXTRACT THAT MIMICS THE PLEASANT WARMTH OF DRINKING ALCOHOL - WITHOUT THE ALCOHOL.



Wines & Beers



Champagne & Sparkling

MOET
DEUTZ
LINDAUER

G B
130
70
15



Sauvignon Blanc

THE GREYLING
KOPIKO BAY
CLOUDY BAY

G B
15 60
15 60
79

Chardonnay

CHURCH ROAD
ESK VALLEY
MAIN DIVIDE

G B
15 60
15 60
69

Shiraz

RED KNOT
SHOT IN THE DARK
MILLSREEF
JOHNER ESTATE SYRAH
CRAGGY RANGE

G B
15 60
15 60
75
75
89

Pinot Noir

ST CLAIR
VILLA MARIA
WILD GRACE
JOHNER ESTATE
MT DIFFICULTY

G B
15 60
69
75
75
89

Merlot

THORNBURY
GREYROCK
TE MATA AWATEA

G B
15 60
15 60
89

Pinot Gris

CHURCH ROAD
JULES TAYLOR

G B
15 60
75

Rosé

CHURCH ROAD
MATEUS ROSÉ

G B
15 60
75

Beer



HEINEKEN LIGHT 10
HEINEKEN ZERO 10
STEINLAGER PURE 10
IPA 15
APA 15
APPLE CIDER 10

International

REGIO CANTINA DONPA ITALY 90
CAMPO VIEJO SPAIN 80
TEELEKI VILLÁNYI CABERNET 70
TEELEKI VILLÁNYI FRANC 70

SPIRITS AVAILABLE