



Rūmī

Persian Cuisine

Rumi is a family owned restaurant. I use the leanest cuts of meat, the freshest vegetables from local markets and original authentic recipes to bring you a true taste of delicious Persian dishes.

Enjoy your time.

Khosro,
Head Chef

We are pleased to welcome you to host your special event at Rumi. Please do not hesitate to ask about our services.

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rumi.co.nz

Appetizers



Mezze Plater

Mixed plate of Kashk Bademjan, Kuku Sabzi and Dollma.

Kuku Sabzi

Persian herb frittata (combination of leafy vegetables parsley, chives, coriander, spinach & eggs).

Kashk Bademjan

Sautéed eggplant mixed with garlic, mint, onion, & Kashk (whey).

Paneer Sabzi

Colourful plate of feta cheese, walnuts & fresh herbs.

* All our Appetizers are vegetarian and served with bread.

Salad & Side



Rumi Salad

Lettuce, tomato, cucumbers, feta cheese, olives, walnut with virgin olive oil & fresh lime juice dressing.

Garden Salad

Lettuce, tomato, cucumbers with virgin olive oil & fresh lime juice dressing.

Shirazi Salad

Fresh chopped cucumbers, tomatoes, parsley & onion with virgin olive & fresh lime juice dressing.

Maust' Khia

Yogurt & chopped cucumber, with mint.

Maust' Mousier

Yogurt with shallots

Torshi (Homemade)

Combination of aged pickled fresh vegetables.

French Fries

for four 25

for two 15

15

10

8

10

8

5

5

5

5

8

Koobideh (gf. df)

Juicy strips of seasonal ground lamb served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Joojeh (gf)

Succulent chicken breast marinated & flame broiled to perfection served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Shishlik (gf.df)

Sweet meltingly tender Lamb eye fillet marinated & flame broiled to perfection served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Negindar (gf.df)

Juicy strips of charbroiled seasoned ground lamb with tender chicken breast on the top served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Shamshiri (gf)

Skewers of Kobideh & Joojeh served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Soltani (gf.df)

Skewers of Shishlik & Koobideh served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Momtaz (gf)

Skewers of Shishlik & Joojeh served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Rumi Special (gf)

Skewers of Shishlik, Joojeh & Koobideh served with charbroiled tomato, Persian saffron rice & a fresh seasonal salad.

Salmon (gf.df)

Fresh filet of salmon marinated with saffron and fresh lemon served with rice and seasonal salad.

Main



25

Baghali Polo (gf.df)

27

Basmati rice mixed with dill & lima beans served with fresh seasoned slow cooked lamb shank and Shirazi salad.

26

Zereshk Polo (gf.df)

22

Tender saffron chicken on Persian rice topped with barberries and served with a fresh seasonal salad & herbs.

30

Ghormeh Sabzi (gf)

23

Sautéed herbs (cilantro, green onion & parsley) cooked with dried limes, lamb, red kidney beans & special seasonings served alongside with Persian rice topped with saffron & a Maust Khiyar.

28

Classic Gheymeh (gf.df)

23

Thin cut potato fries with special tomato sauce, yellow peas & onion sauce & lamb served on side of rice topped with saffron and Shirazi salad.

27

Gheymeh Bademjan (gf.df)

23

Sautéed eggplant cooked in special tomato sauce, yellow peas & onion sauce & lamb served on side of rice topped with saffron and Shirazi salad.

27

Fesenjoon (gf.df)

32

Tender pieces of well cooked sweet and sour chicken breasts cooked with tangy pomegrante sauce and finely ground walnuts served on side of rice topped with saffron and fresh seasonal salad.

28

Gilaneh (veg.gf.df)

24

A traditional casserole of eggplant, potato, mushroom and capsicum served alongside Persian rice topped with saffron and a fresh seasonal salad.

30

*Minimum order of one main per person.

* One bill per table (for the group more than 8 people)