

RUMI

RUMI DAL SOUP • | 7

Indian and Turkey fusion. Red lentils with Indian curry, cumin, ginger, coconut milk & fresh coriander

MEZZES

Mezzes are eaten like Spanish tapas, you can take several to taste different recipes, they are very easy to share and bring lots of color to the table. **Accompany them with a fatouche salad, soup and naan, you will have a complete meal!**

COLD MEZZES

Add a naan for 3\$

10\$ each

LABNEH

Pressed yogurt, Lebanese olive oil, mint, zaatar

MARINATED MUSHROOMS

Lebanese olive oil, garlic, smoked paprika

HUMMUS

Chickpea puree with tahini, lemon juice, garlic, Lebanese olive oil

EGGPLANT CAVIAR

Eggplant, garlic, red pepper, Lebanese olive oil, cumin, coriander

MUHAMARA

Red peppers puree, pomegranate paste, walnut (gluten)

BABA GANOUSH

Eggplant, cow yogurt, tahini, lemon, smoked paprika, Lebanese olive oil

BATINGEN

Marinated eggplant stuffed with walnuts and garlic, green shallots

CACIK

Yogurt, cucumbers, garlic, fresh mint, olive oil

FATOUSH SALAD • | 17

Lebanese must-have salad!

Roman salad, cucumbers, cherry tomatoes, pita chips with zaatar, radish, green shallots, mint, parsley & house pomegranate paste dressing.

HOT MEZES

Accompany your hot mezzes with basmati rice, naan and harissa

BATATA • | 9

Sauted potatoes, garlic, coriander,
lemon, Aleppo pepper

MERGUEZ • | 14

Grilled sausages, red peppers, onions,
Lebanese olive oil, Aleppo spice

PASTILLA • | 16

Puff pastry filled with chicken, almonds,
eggs and coriander. Saffron organic maple
syrup (gluten)

GRILLED SQUID | 17

Eggplant caviar, herb, lemon and olive oil
emulsion

VEGGIE KIBBEH | 12

Bulgur and pumpkin kibbeh stuffed with
vegetables, served with humus (gluten)

ARNABITE | 14

Roasted cauliflowers served with tarator
(tahini and lemon juice sauce)

HALLOUMI RUMI • | 16

Grilled cheese, black olive crumble,
smoked paprika

SIDES

HARISSA • 0.50

Tunisian hot sauce

NAAN | 3

Traditional Indian bread

BASMATI RICE | 5

Saffron Iranian style basmati rice

MIXED RICE | 7

Iranian style basmati rice, raisins, almonds
and pistachios

SIGNATURE DISHES

The 3 signature dishes are served with basmati rice cooked Iranian style with saffron butter

SULEYMAN | 25

Chicken thigh, recipe of the moment, roasted pistachios and almonds

DJAJ MESHWY | 28

Grilled marinated chicken, fresh lemon, olive oil, oregano, roasted pistachios and almonds

FEZ | 43

7 hours braised lamb shank, fig and organic honey sauce, pistachios and almonds

MAIN DISHES

MOUJJADARA | 22

Lentils, bulgur, caramelized onions, marinated eggplant stuffed with walnuts

ALEPPO KEFTA | 28

Minced lamb meat kefta with spices, cherry sauce, Aleppo pepper, organic honey and pomegranate molasses (gluten)

SAMKE | 32

White fish cooked in oven, marinated eggplants, walnuts, lemon tahini sauce

MUHAMARA CRUSTED SALMON | 34

Cooked in the oven, mango and lemon emulsion, olive oil, saffron (gluten)

GRILLED STRIP LOIN | 39

Pomegranate paste, Oriental spices, maple syrup, soya (gluten)

DESSERTS

SORBET | 7

BAKLAWA | 6

Flavor the moment

AFGHAN PUDDING | 9

A must-have dessert from the Middle-East
Milk, rose water, cardamom (gluten)

KOUNAFFEH | 12

Melted cheese, crusted wheat semolina,
saffron orange water blossom

Traditional pastries to enjoy with Moroccan
or Persian tea

ASHTA | 10

Ricotta, organic honey, Angel's hair,
orange water blossom

HOT DRINKS

MOROCCAN TEA S/ M/ L | 6/ 7/ 9

Green tea, fresh mint & organic sugar.

IRANIAN TEA S/M | 5/ 6

Ceylan black tea, cardamom seeds

GREEN TEAS | 4.25

Genmaicha/ bocha. Japan.
Dragon pearls (jasmin). China
Scented Hojicha (lemongrass, ginger)

WULONG TEAS | 4.50

Shui Hsien. China

BLACK TEAS | 4.25

Dajeerling/ Earl Grey
Scented Ceylan (pomme-granate,
hibiscus, rose, berries)

HERBAL | 4

Chamomile/ verbena/

fresh mint, raspberry

Roiboos "youth elixir"

Lemon, ginger, organic honey | **5.50**

COFFE (Cafés Détour)

Espresso

Simple/Double | **3.25/ 3.75**

Cappuccino/ Latte | **4.50**

Turkish | **4.50**

Spicy | **5**

HOT CHOCOLATE | 4.50

100% Extra raw cocoa from Barry

HOMEMADE JUICE AND SOFT DRINKS

HOMEMADE JUICES

MANGO LASSI | 7

Yogurt, mango puree and orange
blossom

GINGER JUICE | 8

Fresh ginger, nutmeg, fresh lemon &
orange juice

BISAP | 8

Hibiscus infusion, nutmeg, orange
blossom and fresh mint

ICED MINT LEMONADE | 7

Homemade lemonade and fresh mint

HOMEMADE MOCKTAIL

RUMI | 7

Pomegranate juice, mint, orange
blossom

HAFEZ | 8

Green tea, mango, lime, organic honey,
fresh mint

KARKADE | 8

Ceylan tea, raspberry, lemon, vanilla
syrup, mint

BOTTLE JUICE | 5 Mango, orange, cherry, pomegranate

BOYLAN COLA OU GINGER ALE | 6 Cane sugar soda

ESKA WATER • Sparkling or still 750ml | 6, Sparkling 355ml | 2.75