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**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 MEZES***

Add a naan for 3$

**10$** each

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| **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**

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| **BATATA** •| **9**Sauted potatoes, garlic, coriander, lemon, Aleppo pepper | **VEGGIE KIBBEH | 12**Bulgur and pumpkin kibbeh stuffed with vegetables, served with humus (gluten) |
| **MERGUEZ** • | **14**Grilled sausages, red peppers, onions, Lebanese olive oil, Aleppo spice | **ARNABITE | 14**Roasted cauliflowers served with tarator (tahini and lemon juice sauce) |
| **PASTILLA** •| **16**Puff pastry filled with chicken, almonds, eggs and coriander. Saffron organic maple syrup (gluten) | **HALLOUMI RUMI** ​• | **16**Grilled cheese, black olive crumble, smoked paprika |
| **GRILLED SQUID |17**Eggplant caviar, herb, lemon and olive oil emulsion |  |
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**SIDES**

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| **HARISSA** •**0.50** Tunisian hot sauce | **BASMATI RICE** | **5** Saffron Iranian style basmati rice |
| **NAAN**  | **3** Traditional Indian bread | **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**

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| **SORBET | 7**Flavor the moment | **BAKLAWA | 6**Traditional pastries to enjoy with Moroccan or Persian tea |
| **AFGHAN PUDDING** | **9**A must-have dessert from the Middle-EastMilk, rose water, cardamom (gluten) | **ASHTA | 10**Ricotta, organic honey, Angel’s hair, orange water blossom |
| **KOUNAFFEH | 12**Melted cheese, crusted wheat semolina, saffron orange water blossom |  |

**HOT DRINKS**

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| **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). ChinaScented Hojicha (lemongrass, ginger)**WULONG TEAS** | **4.50**Shui Hsien. China**BLACK TEAS** | **4.25**Dajeerling/ Earl GreyScented 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**