

# MENU BRUNCH

## RUMI DAL SOUP 7

Corail lentils with indian curry, coconut, milk, ginger, cumin and tumeric.

## COLD MEZZES 10\$ each

### LABNEH

Cow yogurt, olive oil, zaatar, mint.

### MARINATED MUSHROOMS

Lebanese olive oil and smoked paprika.

### HUMMUS

Chickpeas puree, tahini, garlic and lemon juice.

### EGGPLANT CAVIAR

Eggplant, red peppers, garlic, cumin, coriander.

### MUHAMARA

Red peppers, garlic, walnuts, pomegranate paste. (gluten)

### BABA GANOUSH

Eggplant, cow yogurt, tahini, lemon juice, smoked paprika.

### BATINGEN

Marinated eggplant stuffed with walnut, garlic

## SALADS

### FATOUSH

Cucumbers, cherry tomatoes, green scallots, zaatar pita chips, red radish, parsley, mint, home dressing.

17

## HOT MEZZES

### BATATA

Sauteed potatoes, garlic, coriander, lemon, Aleppo pepper.

9

### VEGGIES KIBBEH

Boulgur pumpkin patties stuffed with vegetables, hummus

12

### YAFFA

Seasonal roasted vegetables served with creamy tahini and lemon juice

14

### MERGUEZ

Grilled beef sausages, peppers, onions, garlic, harissa.

14

### PASTILLA

Pastry filled with chicken, almonds, coriander. Saffron maple syrup.

16

### GRILLED HALLOUMI

Grilled cheese, black olive crumble and smoked paprika.

16

## EXTRA

### HARISSA

0.50

### GLUTEN FREE BREAD

2

### TRADITIONNAL NAAN BREAD

3



**PLATS SIGNATURES**

Djaj meshwy	28
Grilled marinated chicken, lemon, origano, pistachios, almonds	
Fez	43
7 hours braised lamb, fig and honey sauce, almonds, pistachios (gluten)	

**RUMI'S TRADITIONNAL BREAKFAST**

<b>MOROCCAN BREAKFAST</b>	20
Delicious chakchouka, 2 eggs, labneh, zaatar naan, homemade jam.	
Extra merguez or kawarma.	5
<b>MIDDLE-EAST TRADITIONNAL BREAKFAST</b>	
Served with cucumbers, cherry tomatoes, olives, pickled turnip and naan.	

<b>EJJEH</b>	21
Fresh herbs and dill omelette served with sauted potatoes.	
<b>FATTEH</b>	21
Warm chik peas, yogurt, tahini, garlic, olive oil, pita chips.	
<b>THE LEVANT</b>	21
3 mirror eggs and kawarma.	

<b>SWEET BREAKFAST</b>	14
Kounaffeh sevred with kaake (sesame seeds pita).	
Melted cheese, wheat semolina crust, orange blossom and saffron syrup	

**RUMI'S CHAKCHOUKAS**

<b>CHAKCHOUKA</b>	14
Traditionnal Maghreb sauce with red peppers and onions. 2 eggs.	
<b>MERGUEZ CHAKCHOUKA</b>	17
<b>FÊTA CHAKCHOUKA</b> (Vache et brebis)	17
<b>KAWARMA CHAKCHOUKA</b> (Viandes de boeuf et agneau hachées)	17

**RUMI'S NAAN**

<b>ZAATAR</b>	7
<b>HALLOUMI</b>	10
<b>HALLOUMI AND EGG</b>	13
<b>HALLOUMI AND MERGUEZ</b>	13
<b>HALLOUMI, EGG AND MERGUEZ</b>	16

