



## COLD APPETIZERS/SALADS

<b>Hummus</b>	Chickpea purée with tahini sauce, olive oil, garlic and lemon juice	<b>3.95</b>
<b>Mast-O-Moosir</b>	Persian natural yogurt mixed with wild shallots	<b>3.95</b>
<b>Mast-O-Khiyar</b>	Traditional homemade yogurt mixed with chopped cucumber and dried mint	<b>3.95</b>
<b>Panir Sabzi</b>	A platter of fresh herbs served with feta cheese, spring onion, radish and walnuts	<b>4.95</b>
<b>Olivieh Salad</b>	Potato salad made with diced chicken, gherkins, eggs and peas in a light coating of mayonnaise	<b>4.50</b>
<b>Shirazi Salad</b>	A side salad made with chopped cucumber, tomatoes and onions, with lemon and olive oil dressing and topped with dried mint	<b>4.50</b>

## WARM APPETIZERS

<b>Mirza Ghasemi</b>	Grilled aubergine with fried egg, tomato and garlic	<b>4.50</b>
<b>Kashk Bademjooon</b>	Crushed fried aubergines mixed with walnuts, mint and garlic and topped with whey yogurt	<b>4.50</b>
<b>Tadig + Stew</b>	Crispy crust saffron rice served with a stew from the menu	<b>5.90</b>
<b>Barley Soup</b>	Barley soup	<b>3.90</b>
<b>Ash-E-Reshteh</b>	Traditional Persian Soup made with Persian noodles, chickpeas, beans, fresh herbs topped with fried mint, onion and whey yogurt	<b>4.50</b>
<b>Sharing Platter</b>	A selection of two warm, and three cold appetizers (Mirza Ghasemi, Kashk Bademjooon, Hummus, Olivieh Salad, Mast-O-Moosir)	<b>17.95</b>
<b>Naan Bread</b>	Traditional Persian bread, freshly baked to order	<b>1.50</b>

## CHARCOAL GRILLED DISHES

### The Rumi Charcoal Grill Experience

All grilled dishes are served with grilled tomatoes and bell pepper, a choice of steamed saffron rice or naan bread, and a side salad

<b>Koobideh</b>	Two skewers of grilled minced lean lamb	<b>7.95</b>
<b>Barg</b>	Tender baby lamb filled grilled with saffron butter	<b>11.95</b>
<b>Makhsoos</b>	One skewer of grilled minced lean lamb and one skewer of tender baby lamb fillet, grilled with saffron butter	<b>13.90</b>
<b>Chenjeh</b>	One skewer of tender chunks of marinated lamb fillet	<b>11.95</b>
*	go special and add a skewer of grilled minced lean lamb for an extra	<b>2.50</b>
<b>Bareh</b>	Grilled marinated tender lamb chops	<b>11.95</b>
*	go special and add a skewer of grilled minced lean lamb for an extra	<b>2.50</b>
<b>Fillet Kebab</b>	One skewer of grilled marinated extra tender lean small lamb fillet, selected by our chef	<b>12.95</b>
*	go special and add a skewer of grilled minced lean lamb for an extra	<b>2.50</b>
<b>Joojeh</b>	One skewer of grilled boneless chicken fillet marinated in saffron sauce, lemon and onion	<b>8.90</b>
*	go special and add a skewer of grilled minced lean lamb for an extra	<b>2.50</b>
<b>Joojeh on the bone</b>	A whole poussin, portioned and marinated in saffron sauce, olive oil and lemon juice	<b>9.90</b>
*	go special and add a skewer of grilled minced lean lamb for an extra	<b>2.50</b>
<b>Rumi Special Kebab</b>	One mixed skewer of tender chunks of marinated lamb fillet & boneless chicken & One skewer of grilled minced lean lamb	<b>15.00</b>
<b>Mixed Grill for two people</b>	Two skewers of minced tender lamb, one skewer of tender lamb fillet and one skewer of boneless marinated chicken. Served with grilled tomatoes, bell pepper, a choice of steamed saffron rice or naan bread, and a side salad	<b>25.00</b>
<b>Mixed Grill for four people</b>	Four skewers of minced tender lamb, one skewer of tender lamb fillet, one skewer of boneless marinated chicken, and a whole portioned and marinated poussin chicken. Served with grilled tomatoes, bell pepper, a choice of steamed saffron rice or naan bread, and a side salad	<b>42.00</b>

## SEAFOOD

<b>Sabzi Polo Mahi (Salmon)</b>	<b>12.90</b>
Grilled fillet of salmon topped with saffron and lemon dressing, served with Persian herbed and garlic rice pilaf.	
<b>Sabzi Polo Mahi (Seabass)</b>	<b>12.90</b>
Sea bass marinated in an olive oil and saffron dressing, then charcoal grilled and served with Persian herbed and garlic rice pilaf.	

## TRADITIONAL RICE DISHES

<b>Zereshk Polo</b>	<b>9.90</b>
Braised chicken in tomato sauce served with traditional Persian rice mixed with a sprinkling of fried barberries and pistachio	
<b>Baghali Polo</b>	<b>12.95</b>
Slow cooked lamb shank served with traditional herbed rice mixed with broad beans	
<b>Lubia Polo</b>	<b>9.90</b>
Green beans and lamb slices cooked in tomato sauce, then mixed with rice with a hint of cinnamon and slowly steam cooked	

## STEWES

<b>Ghormeh Sabzi</b>	<b>8.90</b>
Made with lamb, red kidney beans, dried lemon and fried with mixed herbs. Served with steamed saffron rice	
<b>Gheimeh Bademjooon</b>	<b>8.90</b>
Made with lamb and lentils in mild tomato sauce and flavoured with cinnamon. Served with saffron rice and a choice of either fried aubergine or fried sliced potatoes	
<b>Khoreshte Bademjooon</b>	<b>8.90</b>
Chunks of tender lamb cooked in tomato sauce and topped with fried aubergine. Served with steamed saffron rice	

## VEGETARIAN DISHES

<b>Veggie Grill</b>	<b>8.90</b>
Aubergine, mushrooms, green papers and onion marinated in saffron, herbal sauce and olive oil then charcoal grilled and served with saffron steamed rice and grilled tomato	
<b>Veggie Ghormeh Sabzi</b>	<b>8.90</b>
A stew made with red kidney beans, dried lemon and mixed wild herbs. Served with steamed saffron rice	
<b>Veggie Khoreshte Bademjooon</b>	<b>8.90</b>
A stew made of herbs cooked in tomato sauce and topped with fried aubergine. Served with steamed saffron rice	

**SIDES** | Mixed Olives £3.00 | Mixed Pickles £3.00

A discretionary 12.5% service charge will be added to your bill

