

RUMI

... APPETIZER ...

- Vegetable Samosa (2 Pcs)** 5.99
Flaky pastry made with all - purpose flour, stuffed with spiced potato and peas. Deep fried serve with tamarind and mint chutney
- Hummus** 7.99
Creamy chickpeas puree, tahini, lemon, olive oil, Served with Pita Bread
- Baba Ghanush** 8.99
Charcoal smoked eggplant, tahina, lemon zest, Served with Pita Bread
- Dahi Kabob (4 Pcs)** 5.99
Hung curd, besan, onions, ginger, chilies and spices. Served with tamarind and mint chutney
- Chicken Tenders (4 Pcs)** 11.99
Breaded tenders fried and served with French Fries
- Mozzarella sticks (4 Pcs)** 8.99
Breaded mozzarella stick fried, served with Marinara Sause
- French Fries** 3.99

... BIRYANI ...

- Chicken Biryani** 16.99
Aromatic basmati rice layered with tender chicken, fragrant spices, and saffron, cooked to perfection in a traditional dum style.

... PLATTER ...

- Falafel Platter** 13.99
Crispy falafel, hummus, pita bread, and fresh salad, offering a healthy and flavorful fusion experience.

... CHAAT ...

- Papri Chaat** 8.99
Crispy papri topped with tangy tamarind chutney, spicy yogurt, and a medley of fresh herbs and spices.
- Samosa Chaat** 9.99
Crispy fried dumplings filled with potatoes, served with chickpeas, chopped onions, cilantro, and tamarind chutney.
- Aloo Tikki Chaat** 9.99
Crispy potato patties topped with tangy tamarind chutney, yogurt, fresh coriander.

... SALAD ...

- Mediterranean Salad** 11.99
Fresh Salad with Green and Black olives, cucumber, tomatoes, and Fata Cheese, served with House Dressing.
- Garden Salad** 10.99
Fresh Salad with cucumber, tomatoes, and onion, served with House Dressing.

... FIRE GRILL ...

- Chicken Kobidah Kabab** 18.99
Two skewer of minced kabab, served with rice and salad
- Lamb Kobidah Kabab** 18.99
Two skewer of minced kabab, served with rice and salad
- Chicken Tikka** 17.99
Boneless chicken pieces marinated in yogurt and spices, grilled to a smoky perfection, served with tangy chutney for a flavorful bite.

RUMI

VEGETARIAN COURSE

All Entree Served with Rice

Kadai Paneer	16.99
Fresh homemade cottage cheese cubes cooked in mildly spices creamy tomato, onions sauce and chefs special masala.	
Panner Tikka Masala	15.99
Marinated and lightly sauteed cubes in rich creamy onion based gravy with red peppers	
Palak Paneer	15.99
Fresh cottage cheese cubes cooked with spinach with mixture of chefs special masala.	
Malai Kofta	15.99
Spongy homemade cheese balls and vegetables cooked in a mild special gravy	
Chana Masala	14.99
Chick peas cooked with tomatoes, onions and exotic spices.	
Dal Makhani	14.99
Black (Lentils) gram, kidney beans, cream and garam masala	
Mixed Vegetable Curry	14.99
Mixed vegetables cooked in a gravy.	

MEAT COURSE

Chicken Tikka Masala	15.99
Grilled chicken pieces simmered in a creamy tomato-based sauce, rich in spices and bursting with flavor.	
Butter Chicken	15.99
Tender chicken cooked in a velvety tomato and butter sauce, enriched with aromatic spices and a touch of cream.	
Palak Chicken	16.99
Succulent chicken pieces simmered in a spiced spinach gravy, creating a healthy and flavorful combination.	

NAAN

Garlic Naan	3.49
Sesame Naan	3.49
Plain Naan	2.99
Cheese Naan	5.99

DRINKS

Mango Lassi	4.99
A refreshing yogurt-based drink blended with ripe mangoes and a touch of cardamom, perfect for cooling down spicy dishes.	
Sweet or Salty Lassi	4.99
A smooth and creamy yogurt drink	
Masala Chai (Tea)	3.99
Traditional Indian spiced tea brewed with aromatic spices, including cardamom, cinnamon, and ginger, served hot and comforting.	

DESSERTS

Mango Ice Cream	4.99
Creamy and smooth ice cream bursting with the sweet, tropical flavor of ripe mangoes, a perfect way to cool down and indulge.	
Gulab Jamun (3 Pcs)	4.99
Soft, syrup-soaked milk dumplings, deep-fried to golden perfection and drenched in a fragrant rose and cardamom syrup.	
Gajar Halwa	7.99
Indian dessert made with grated carrots, milk, sugar, ghee, and nuts.	