

ENTRÉES

Cold Mézés

BABA GHANOUSH : pureed eggplants grilled with tahini, lemon, pomegranate, garlic and olive oil	6 \$
HUMMUS : traditional pureed chick peas from Aleppo with tahini, lemon, garlic and olive oil	5 \$
MOUSAQA : eggplants, zucchinis, peppers, tomato sauce and tomatoes	6 \$
LABNEH : fresh cheese with zaatar and olive oil	5 \$
CACIK : (Tzatziki) thick yogurt with cucumber, garlic and mint	5,5 \$
MOUHAMMARA : pureed Aleppo pepper, walnuts, pomegranate with spices and pine nuts	5,5 \$
ZAYTUN : olives marinated with olive oil, lemon and Aleppo pepper	4 \$
MÉZÉS OF THE SULTAN : choice of 3 cold mézés	15 \$

Hot Mézés

FALAFEL : home made chick peas & fine herbs falafel with tahini sauce	5 \$
HUMMUS & KAWARMA : hummus with lamb haché confit and pine nuts	7,5 \$
FOUL MUDAMMAS : fava beans with tomatoes, onions, parsley, garlic and olive oil	5 \$
MARMARA : shrimps grilled on charcoal with garlic, olive oil and lemon	7 \$

Traditional hot breads

BALADI : Flat hand made whole wheat bread	2 \$
DAMAS : baladi bread stuffed with cheese Akawi & Najilla	6 \$
JERUSALEM : baladi bread stuffed with cheese Akawi and Zaatar	6 \$

Soup - served with pita bread

DAL RUMI : red lentils, cari, home spices recipe, ginger, coconut milk and fresh coriander	3 / 5 \$
---	----------

salads

DAGESTAN : cucumbers and tomatoes salad mixed with fresh coriander oriental style	6 / 8 \$
FATTOUCHE : romaine lettuce, cucumbers, tomatoes, peppers, radishes, onions, grilled pita, mint & parsley	7 / 10 \$
BISTAM : fattouche salad & grilled chicken	13 \$

SANDWICHES & GRILLED PITAS

Pitas grilled meat & fish - topped with pickles, tomatoes, parsley & sauce

SAFRAN : chicken breast marinated with yogurt, lemon & saffron with garlic sauce	7 \$
KEFTA : ground beef and lamb with onions and spices with hummus sauce	7 \$
SHISH : lamb leg cubes with hummus sauce	8,5 \$
CARAVAN : AA beef filet mignon with hummus sauce	9 \$
GALILÉE : salmon marinated with terbyelli with Aleppo pepper sauce	8,5 \$

Vegetarians Arayes - baladi bread stuffed and grilled on charcoal

SALAM : grilled vegetables, baba ghanoush, pickles, tomatoes, mint	9 \$
BARAKA : Akawi cheese, grilled vegetables, tomatoes, mint and olives	9 \$

Falafel pitas - topped with tomatoes, mint, parsley, pickles and tahini sauce

FALAFEL : chick peas and fines herbs home made falafel (spicy serrano sauce available)	6 \$
---	------

PLATES

Grilled meat and fish

	PLATES	1/2 KG
SAFRAN : chicken breast marinated with yogurt, saffron & garlic	13 \$	26 \$
KEFTA : ground beef and lamb with onions and spices	13 \$	26 \$
SHISH : lamb leg cubes	18 \$	34 \$
CARAVAN : AA beef filet mignon	20 \$	38 \$
SULTAN : Mixte of kefta, chicken, lamb and filet mignon		30 \$
GALILÉE : salmon marinated with terbyelli	18 \$	32 \$
BOSPHORE : shrimps marinated with lemon, olive oil and garlic (6)	18 \$	32 \$

- The **Plate** is served with choice of rice or fries and grilled tomatoes

- The **1/2 Kilo** is served with choice of rice or fries, baladi bread, sauce and pickles

Falafel plate

- Plate served with baladi bread, tomatoes, mint, parsley, pickles and tahini sauce

NAZARETH : chick peas and fines herbs home made falafel (spicy serrano sauce available)	9 \$
--	------

SIDES

HOME MADE FRIES : home made fries - eco potatoes fried in sunflower oil	Moy / Grd 2,75 / 5 \$
BASMATI RICE : with saffron	3 / 5 \$
GRILLED VEGETABLES : season vegetables grilled on charcoal	7 \$

RUMI SAUCES

ALEP : Terbyelli sauce with Aleppo pepper & coriander	1,5 \$
TUM : Garlic mayo	0,75 \$
TAHINI : Tahini with lemon, olive oil	0,75 \$
SAMURAI : Mayo & harissa	0,5 \$
SERRANO : green hot pepper, garlic, coriander, olive oil and spices	0,5 \$
HARISSA : red hot pepper sauce, olive oil and lemon	0,5 \$

DRINKS

Bubles of pleasure - Sparkling drinks

Elderberry flower	2,5 \$
Ginger & lemongrass	2,5 \$
Organic cherries	2,75 \$
Vanilla Soda	2,5 \$
Sparkling apple	3 \$
Sparkling apple with blueberry	3 \$
Coke/Diet Coke/Sprite	1,5 \$
San Pellegrino	2 \$

Symphony of Nature

Home made ginger juice	3 \$
Home made Hibiscus flower juice	3 \$
Sour cherry juice	2,75 \$
Rumi Lemonade - Lemon & Basil	2,75 \$
Pomegranate juice	2,5 \$
Nectar of mango	2,5 \$

TEAS & COFFEES

Home specialitea

Moroccan mint tea, infused with fresh mint and organic cane sugar sm / grd
4 / 6 \$

Herbals & white tea

Ginger lemongrass & tropical fruits 2,75 \$
Egyptian camomile & citrus 2,75 \$
Organic mint from Atlas mountains 2,75 \$
White tea from China with melon & peach 2,75 \$

Green teas & Oolong

Organic Hojicha from Japan 2,75 \$
Organic green Dragon from China 2,75 \$
Jasmin flower of Arabia and green tea from China 2,75 \$
Oolong orchid from China 2,75 \$

Black teas

Organic Earl grey 2,75 \$
Dargeeling from the 7th Hymalayan valley 2,75 \$
Chai with cinnamon, pepper, cardamom, ginger, star anis & cloves 2,75 \$

COFFEES - Rumi's blend - Organic & equitable

Espresso 2,75 \$
Allongé 2,75 \$
Latté 3 \$
Cappucino 3 \$

ORIENTAL SWEETS

Honey & Maple

Brownie choco-Cardamon 3,5 \$
Oriental Pudding (muhallabiya) : milk, cream, cardamom, rose water, pistachio 3,25 \$
Baklava 3 \$
Mamoul Pistachio : cookie stuffed with pistachios flavoured with orange blossom water 3 \$
Halawi : Roll stuffed with kashka cheese with orange blossom syrup and pistachio * 4,5 \$
(* Halawi available from Friday to Sunday only)