



“music is the meat of all who love... we listen and are fed with joy and peace”

Lunch Menu

appetizers

Marinated Olives & Feta 5

House Made Flatbread w/trio of dips 7

bread basket only 4

eggplant, walnut & garlic dip 3, butter bean, cilantro & feta dip 3, roasted red pepper & goat cheese dip 3

soup, salads & pizza

Soup of the Day
cup 4 / bowl 6

Rumi Salad 6

baby lettuces, vanilla marinated pears, toasted almonds, pomegranate vinaigrette
...add blue cheese to Rumi salad 2

Sweet Gem Salad 6

sweet gem lettuce, creamy caesar dressing, toasted bread, Vella dry jack cheese

Beet & Goat Cheese Salad 8

roasted red beets, arugula, Laura Chenel goat cheese, pistachios, oranges segments, white balsamic & roasted garlic vinaigrette

Shaved Apple & Blue Cheese Salad 9

shaved to order apple, fennel, sweet gem lettuce, blue cheese, toasted walnuts & cider vinaigrette

add on to any Salad

Fulton Valley chicken breast 6
steel pan seared Petrale Sole 7
grilled New York steak medallions 9
grilled Aleppo pepper prawns 7

House Made Flatbread Pizza 11

melted leeks, roasted garlic, bacon, Bellwether pecorino & fresh mozzarella, chili flake, tomato sauce

sandwiches

served with small Rumi side salad or garlic fries

Niman Ranch Beef Cheeseburger 10

all natural beef, choice of carmody, white cheddar, or blue cheese served on a brioche bun with house made pickles, onions, & fries

Croque Monsieur 10

classic sandwich Rumi style with Niman apple smoked ham & melted Bravo Farm white cheddar, purple honey mustard, balsamic onions on sourdough bread

Pan Seared Fresh Petrale Sole Sandwich 12

steel pan seared fresh Sole, house made cole slaw, house made aioli

Short Rib Sandwich 11

slow braised short rib of beef in a house made espresso cocoa bbq glaze, caramelized onion, Vella dry jack cheese, sweet gem lettuce

Fulton Valley Chicken 10

butter braised & grilled chicken breast, crisp Niman bacon, house made aioli, sweet gem lettuce, avocado, balsamic onions

Grilled Veggie Sandwich w/ Eggplant & Cheese 9

grilled eggplant, Bellwether carmody cheese, oven roasted tomato, butter bean cilantro puree, sweet gem lettuce, house made aioli

BLTA 9

Niman bacon, sweet gem lettuce, oven roasted tomato, avocado, house made aioli

Niman Ranch Shredded Pork Sliders 11

three mini pulled pork sliders with BBQ sauce, cole slaw, salt & peppered garlic fries

entrees

Pan Seared Fresh Local Petrale Sole 15

steel pan seared sole, faro with melted leeks, snow peas, cara cara & blood orange segments, cara cara vinaigrette

House Made Gnocchi 13

hand rolled russet potato gnocchi, Fulton Valley chicken, Bloomsdale spinach Bellwether San Andreas pecorino breadcrumbs

Grilled 10oz New York Steak & Fries 19

grilled NY steak, balsamic reduction, hand cut fries, chipotle ketchup

Pasta with Merguez Sausage 13

Rustichella Rigatoncini with basil-lemon tomato sauce, house made Merguez sausage, roasted Gypsy peppers & Castelvatrano olives finished with feta & basil

Seafood Pasta 16

Rustichella Rigatoncini with scallops, mussels, clams & prawns in a lemon infused tomato sauce

Rumi is committed to using local and sustain-ably raised foods whenever possible

Lunch Mon - Fri 11:30 - 2:30, Brunch Sat & Sun 11 - 2:30, Dinner Sun - Thurs 5:00 - 9:00, Fri & Sat 5:00 - 9:30

corkage 15 - 18% gratuity on parties of 6 or more

1179 Laurel Street, San Carlos • 650-593-8500 • www.rumisanarlos.com

please inform us right away if you have special food needs and allergies

10-26-10B