



# Menu

## Rumi Restaurant

5198 Rue Hutchison, Outremont QC H2V 4A9, Canada | (514) 490-1999

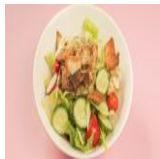
### Most Ordered



#### Djaj Meshwy

CA\$28.00

Grillade de poulet mariné et émulsion de jus de citron frais à l'huile d'olive du Liban et safran. Servi avec riz basmati façon iranienne. / Grilled marinated chicken, emulsion of fresh lemon juice with Lebanese olive oil and saffron. Served with Iranian style saffron basmati rice



#### Fattouche / Fattoush

CA\$18.00

Salade romaine, concombre, tomates cerises, croûtons de pita au zaatar, oignons verts, persil, radis rouge et vinaigrette de pomme grenade maison. / Roman salad, cucumbers, cherry tomatoes, pita chips with zaatar, green onions, red radish and pomegranate dressing.



#### Halloumi Rumi

CA\$16.00

Fromage grillé de vache, pesto d'olives noires et paprika fumé. / Grilled cow cheese, black olive pesto and smoked paprika.



#### Muhammara

CA\$14.00

Contient du gluten. Poivrons rouges rôtis, ail, pomme grenade et noix de Grenoble. / Contains gluten. Roasted red peppers, garlic, pomegranate, and walnuts.



#### Pastilla

CA\$18.00

Feuille de brick (pâte filo) garnie de poulet, amandes, oufs et coriandre et sirop d'érable safrané. / Pastry paste filled with chicken, almonds, eggs, and coriander and saffron maple syrup.



#### Hummus

CA\$12.00

Purée de pois chiches, tahini, jus de citron, ail et huile d'olive. / Chickpeas purée, tahini, lemon juice, garlic and olive oil.



#### Batata

CA\$10.00

Sans gluten, végétalien. Pomme de terre sautées, ail confit, coriandre, citron et piment d'Alep. / Gluten-free, vegan. Sautéed potatoes with garlic, coriander, lemon and Aleppo spice.

# Menu Rumi Restaurant

## Fez

CA\$43.00

Jarret d'agneau braisé, sauce aux figues et miel bio, pistaches et amandes. / Braised lamb shank, fig and organic honey sauce, pistachios and almonds.

## Soupe dal/Dal soup

CA\$9.00

Lentille rouge, lait de coco, gingembre, ail, oignons, cumin. curcuma/Red lentils, coconut milk, onions, garlic, cumin, turmeric.

## Kefta Karez

CA\$30.00

Kafta de viande d'agneau hachée aux épices, sauce cerise, piment d'Alep, miel bio et mélasse de grenade (gluten). / Minced lamb meat kafta with spices, cherry sauce, Aleppo pepper, organic honey and pomegranate molasses (gluten).

## Mezes froids / Cold Mezes



### Labneh

CA\$12.00

Yogourt, tomates raisins, huile du Liban, crumble d'olives et zaatar. / Yogourt, grape tomatoes, Lebanese olive oil, olive crumble and zaatar.



### Hummus

CA\$12.00

Purée de pois chiches, tahini, jus de citron, ail et huile d'olive. / Chickpeas purée, tahini, lemon juice, garlic and olive oil.



### Baba ganoush / Eggplant Mutabal

CA\$12.00

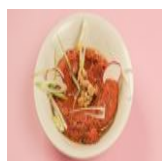
Sans gluten. Aubergine fumée, yogourt de chèvre ou vache, tahini, paprika fumé, citron et huile d'olive. / Gluten-free. Smoked eggplant, goat or cow yogourt, smoked paprika, lemon, olive oil.



### Batingen

CA\$14.00

Aubergines marinées, farcies aux noix de Grenoble et ail et échalotes vertes. / Marinated eggplant stuffed with walnuts and garlic, and green shallots.

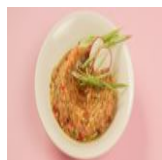


### Muhammara

CA\$14.00

Contient du gluten. Poivrons rouges rôtis, ail, pomme grenade et noix de Grenoble. / Contains gluten. Roasted red peppers, garlic, pomegranate, and walnuts.

## Menu Rumi Restaurant



### Caviar d'aubergine / Eggplant Caviar

CA\$12.00

Aubergines, ail, poivrons rouges, cumin et coriandre. / Eggplant, garlic, red pepper, cumin and coriander.

## Mezes chauds / Hot Mezes



### Halloumi Rumi

CA\$16.00

Fromage grillé de vache, pesto d'olives noires et paprika fumé. / Grilled cow cheese, black olive pesto and smoked paprika.



### Pastilla

CA\$18.00

Feuille de brick (pâte filo) garnie de poulet, amandes, oufs et coriandre et sirop d'érable safrané. / Pastry paste filled with chicken, almonds, eggs, and coriander and saffron maple syrup.



### Kibbeh végété / Veggie Kibbeh

CA\$14.00

Végétarien, contient du gluten. Boulettes de boulgour et citrouille farcies aux légumes, servies avec hummus. / Vegetarian, contains gluten. Bulgur and pumpkin kibbeh stuffed with vegetables, served with hummus.



### Batata

CA\$10.00

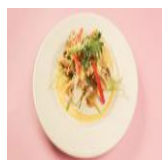
Sans gluten, végétalien. Pomme de terre sautées, ail confit, coriandre, citron et piment d'Alep. / Gluten-free, vegan. Sautéed potatoes with garlic, coriander, lemon and Aleppo spice.



### Merguez

CA\$16.00

Saucisses d'agneau et bouf grillées, oignons, ail confit, tomates cerises, huile d'olive et harissa. / Lamb and beef grilled sausages, onions, garlic confit, cherry tomatoes, olive oil and harissa.

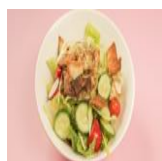


### Calmars grillés / Grilled Squid

CA\$18.00

Sans gluten. Calmar grillé, caviar d'aubergine, tomates cerises, basilic et citron. / Gluten-free. Grilled calmar, eggplant caviar, cherry tomatoes, basil and lemon.

## Soupe et salades maison / Soup and House Salads



### Fattouche / Fattoush

CA\$18.00

Salade romaine, concombre, tomates cerises, croûtons de pita au zaatar, oignons verts, persil, radis rouge et vinaigrette de pomme grenade maison. / Roman salad, cucumbers, cherry tomatoes, pita chips with zaatar, green onions, red radish and pomegranate dressing.

# Menu Rumi Restaurant

## Soupe dal/Dal soup

CA\$9.00

Lentille rouge, lait de coco, gingembre, ail, oignons, cumin. curcuma/Red lentells, coconut milk, onions, garlic, cumin, turmeric.

## Plats principaux / Main Dishes

### Kefta agneau / lamb kefta

CA\$32.00

Boulettes d'agneau aux épices, sauce pesto coriandre, émulsion citron et origan (gluten) / Lamb patties with spices, coriander pesto sauce and lemon oriagano emulsion, (gluten)

### Kefta Karez

CA\$30.00

Kafta de viande d'agneau hachée aux épices, sauce cerise, piment d'Alep, miel bio et mélasse de grenade (gluten). / Minced lamb meat kafta with spices, cherry sauce, Aleppo pepper, organic honey and pomegranate molasses (gluten).

### Suleyman

CA\$28.00

Tagine de haut de cuisse de poulet, citron confit, olives vertes, riz iranien, beurre et safran / High thigh chicken tagine, preserved lemon, green olives, iranian rice, butter, saffron

### moujjadara

CA\$24.00

Lentille brune, boulgours, oignons croustillants, mini aubergines marinées et faciews de noix de grenoble et poivrons rouges / Brown lentel, bulgur, crispy onions, mine eggplant marinated and stuffed with walnuts and red pepper



### saumon en croute de muhamara / salmon with crusted muhamara CA\$36.00

cuit au four, émulsion de mangue et citron, huile d'olive safranée / cooked into the oven, lemon and mango salsa, saffron olive oil

### Moussaka végété / Vegetarian moussaka

CA\$25.00

Aubergines, tomates, oignons, yogourt, oignons croustillant / Eggplant, tomatoes, crispy onions, yogurt



### Djaj Meshwy

CA\$28.00

Grillade de poulet mariné et émulsion de jus de citron frais à l'huile d'olive du Liban et safran. Servi avec riz basmati façon iranienne. / Grilled marinated chicken, emulsion of fresh lemon juice with Lebanese olive oil and saffron. Served with Iranian style saffron basmati rice

# Menu Rumi Restaurant

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## Fez

CA\$43.00

Jarret d'agneau braisé, sauce aux figues et miel bio, pistaches et amandes. / Braised lamb shank, fig and organic honey sauce, pistachios and almonds.

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## À-côtés / Sides

### Riz basmati / Basmati Rice

CA\$5.00

Fer en style, safran et raisins secs. / Iron in style, saffron and raisins.

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### Harissa

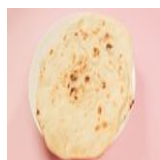
CA\$2.00

Sauce piquante tunisienne. / Tunisian hot sauce.

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### Naan

CA\$3.00



Pain plat cuit au four tandoor. / Flat bread baked in a tandoor oven.

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### Riz mixte basmati / Basmati Mixed Rice

CA\$7.00

Safran de style iranien, pistaches, amandes et raisins secs. / Iranian style saffron, pistachios, almonds and raisins.

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## Boissons / Beverages

### Jus de gingembre / Ginger Juice

CA\$9.00

Gingembre frais, citron, orange et muscade. / Fresh ginger, lemon, orange and nutmeg.

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### Jus de mangue / Mango Juice

CA\$6.00



Smooth, refreshing mango juice made from ripe mangoes, offering a naturally sweet and fruity flavor profile.

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### Soda au gingembre Boylan / Ginger Ale Boylan

CA\$7.00



Savoureuse bière au gingembre sucrée au sucre de canne. / Tasty ginger ale sweetened with cane sugar.

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## Boylan Cola

CA\$7.00

Cola au sucre de canne. / Sugar cane cola.



## Jus de cerise / Cherry Juice

CA\$6.00

Rich cherry juice made from ripe cherries, offering a naturally sweet and tangy flavor.



## Jus de pomegranate / Pomegranate Juice

CA\$6.00

Rich, vibrant pomegranate juice offering a refreshing taste with a hint of natural sweetness.

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## Jus de grenade Rumi / Rumi Pomegranate Juice

CA\$8.00

Jus de grenade à l'eau de fleur d'oranger et menthe fraîche. / Pomegranate juice with orange blossom water and fresh mint.

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## Bissap

CA\$9.00

Jus de fleur d'hibiscus, menthe et eau de fleur d'oranger. / Hibiscus flower juice, mint and orange blossom water.

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