

SPICE FINCH

RESTAURANT WEEK DINNER MENU



\$45 per person

tax, gratuity and beverages not included

TO START

chef's selection of mezze for the table

FIRST COURSE

choose one:

BLISTERED PEPPERS

shishitos, tahina, harissa

FATTOUSH

*roasted squash, apple,
pumpkin seed vinaigrette*

BROCCOLI TABBOULEH

quinoa, tomato, garlic tahina

MEDITERRANEAN OLIVES

marinated & served warm

CHICKPEA WEDGES

*chermoula, garlic yogurt,
za'atar*

SECOND COURSE

choose one:

CHILI-CHICKEN KEBAB

*chicken thighs, sesame
yogurt, pickled crudites*

SHAKSHUKA

*spiced tomato, peppers,
nigella, eggs*

LITTLE NECK CLAMS

*merguez, tomato,
white wine, flatbread*

WHOLE ROASTED FISH

*leek vinaigrette, rice,
preserved lemon*

MOROCCAN STEAK FRITES

*shabazi fries, cucumbers,
chermoula, spiced cashews*

DESSERT

choose one:

DATE TRUFFLES

*pomegranate,
cashew streusel*

TAHINI BROWNIE

*vanilla ice cream,
halva*

OPTIONAL BEVERAGES

WINTER OLD FASHIONED

*makers mark 46,
winter spice syrup, bitters*

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WINE PAIRING

two-course wine pairing

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BLOOD ORANGE MARGARTIA

*tres generaciones plata, lime,
blood orange purée, curaçao*

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