

# 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, 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*

#### PERI-PERI SHRIMP

*harissa, preserved lemon,  
garlic, 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*

### FEATURED BEVERAGES

#### DAISY DREAMER

*jim beam black, apple shrub,  
turmeric, honey*

14

#### WINE PAIRING

*two-course wine pairing*

19

#### MOONLIGHT MESSENGER

*roku gin, cocchi americano,  
creme de violette, citrus*

15