

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

HIBISCUS MARGARITA

*hornitos plata, hibiscus syrup,
curacao, citrus*

14

WINE PAIRING

two-course wine pairing

19

UN-FIG-GETTABLE

*knob creek bourbon,
spiced fig syrup, walnut bitters*

15