

# SPICE FINCH

## MEZZE

<b>Trio of Spreads</b> 13 <i>garlic yogurt, baba ganoush, charred carrot hummus, berbere crisps, crudites</i>	<b>Fruit &amp; Feta</b> 10 <i>white wine poached apricots, bulgarian feta, pistachio</i>
<b>Charred Carrot Hummus</b> 11 <i>northern beans, amber spice</i>	<b>Blistered Peppers</b> 10 <i>shishitos, tahina, harissa</i>
<b>Baba Ganoush</b> 11 <i>smoked eggplant, mint</i>	<b>Mediterranean Olives</b> 7 <i>marinated &amp; served warm</i>
<b>Garlic Yogurt</b> 11 <i>lemon, aleppo, olive oil</i>	<b>Fresh Tomatoes</b> 5 <i>harissa, extra virgin olive oil</i>
	<b>Shabazi Fries</b> 9 <i>harissa aioli</i>

### EXTRAS

Shabazi Flatbread | Crudites | Berbere Crisps  
· \$3 each ·

## SMALL PLATES

<b>Broccoli Tabbouleh</b> 14 <i>quinoa, tomato, tahina</i>	<b>Lamb Ribs</b> 15 <i>apple, radish, roasted garlic, chermoula</i>
<b>Fattoush</b> 13 <i>butternut squash, baby kale, apple, pumpkin vinaigrette</i>	<b>Mushroom Nwassar Pasta</b> 15 <i>sunchokes, brussels sprouts, manchego</i>
<b>Baked Cheese</b> 11 <i>shredded phyllo, ricotta, mozzarella</i>	<b>Roasted Cauliflower</b> 14 <i>coriander cashew butter, pickled onion, chermoula</i>
<b>Bean Tagine</b> 12 <i>swiss chard, pickles, harissa, tomato</i>	<b>Tortilla</b> 11 <i>baked egg &amp; potato, manchego, harissa aioli</i>
<b>Berbere Carrots</b> 11 <i>cashew dukkah, citrus vinaigrette</i>	

## LARGE PLATES

<b>Lamb Shank</b> 41 <i>date braised, vegetables, warm grain salad</i>	<b>Whole Fish</b> MP <i>leek vinaigrette, rice, preserved lemon</i>
	<b>Shakshuka</b> 26 <i>spiced tomato, eggplant, peppers, poached eggs, flatbread</i>
<b>Dry Rubbed Chicken</b> 28   37 <i>muhammara, potatoes, brussels sprouts</i>	<b>Peri-Peri Shrimp</b> 26 <i>harissa, preserved lemon, garlic, flatbread</i>

## KEBABS

<b>Chili-Chicken</b> 18 <i>swiss chard, sesame yogurt</i>	<b>Lamb Merguez</b> 19 <i>spiced sausage, tomato chutney</i>
<b>Chermoula NY Strip</b> 21 <i>tzatziki, cherry tomatoes</i>	<b>Shrimp</b> 20 <i>roasted garlic &amp; peppers</i>



## CHEF'S TASTING

\$65/person

\*full table participation required\*

mezze, flatbread, small plates & kebabs,  
choice of lamb shank or whole fish for the table,  
finishing with sweets

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## COCKTAILS

<b>Rest In Pete's</b> 13 <i>vodka, prosecco, preserved lemon, turmeric, sumac</i>
<b>Aftercastle</b> 13 <i>gin, pistachio, lemon, mint</i>
<b>For Whom The Bell Tolls</b> 14 <i>tequila, mezcal, ancho verde, bell pepper, izak</i>
<b>Nitty Gritty</b> 13 <i>rye, fernet, carrot juice, star anise</i>
<b>Hangman's Beautiful Daughter</b> 13 <i>bourbon, averna, orange essence, rosemary</i>
<b>In The Nick Of Thyme</b> 14 <i>bourbon, cranberry, thyme, lime</i>
<b>Berbere, It's Cold Outside</b> 13 <i>bourbon, hot apple cider, berbere, cinnamon</i>

## FROZEN DRINKS

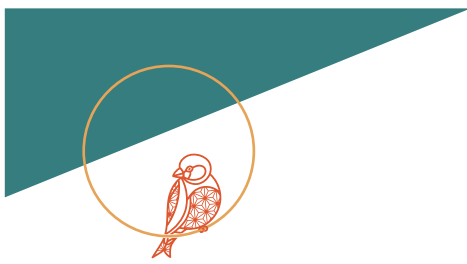
<b>Redemption #2</b> 14 <i>malibu, campari, grapefruit, lime</i>	<b>Not So Hot Toddy</b> 13 <i>irish whiskey, baharat, lemon</i>
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Feel The Fire Tonic | fresh ginger immunity shot 6

## SWEETS

<b>Burnt Cream</b> 9 <i>toasted cold cream, rose syrup, fresh berries</i>	<b>Pumpkin Roll</b> 9 <i>cream cheese frosting, pistachio streusel</i>
<b>Warm Tahini Brownie</b> 9 <i>vanilla ice cream, halva</i>	<b>Date Truffles</b> 8 <i>pomegranate, cashew streusel</i>

Please notify your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.



## SPARKLING



<b>Prosecco</b> MONTEFRESCO, Veneto, Italy	12	50
<b>Cremant</b> DOMAINE ROLET, Jura, France	20	85
<b>Rose</b> CONQUILLA, Catalunya, Spain	14	60

## WHITE



<b>Pinot Grigio</b> SAN PIETRO, Alto Adige, Italy	13	55
<b>Sauvignon Blanc</b> LE GRAND BALLON, Loire Valley, France	13	55
<b>Riesling</b> STRUB, Mosel, Germany	14	60
<b>Verdicchio</b> TAVIGNANO, Marche, Italy	15	65
<b>Chardonnay</b> DE WETSHOF, Western Cape, South Africa	16	70

## RED



<b>Montepulciano</b> CANTINA VALLE TRITANA, Abruzzo, Italy	11	45
<b>Tempranillo</b> BODEGAS MARTINEZ CORTA, Rioja, Spain	14	60
<b>Dolcetto d'Alba</b> S & B BORGOGNO, Piedmont, Italy	15	65
<b>Pinot Noir</b> UNCONDITIONAL, Oregon	16	70
<b>Cabernet Sauvignon</b> TWENTY ROWS, Napa, California	20	85
<b>Cabernet Franc</b> GASPARD, Touraine, France	18	80
<b>Aglianico</b> DELEONARDIS, Basilicata, Italy	17	75

## ROSE



<b>Cabernet/Syrah/Cinsault/Grenache</b> FIGUIERE, Provence, France	15	65
<b>Calkarasi</b> PASAEI, Denizli, Turkey	13	55

## BEER

<b>New Trail Broken Heels IPA</b>	7
<b>Neshaminy Creek Post Up Pils</b>	6
<b>Brasserie Dupont Saison</b>	9
<b>Stillwater Insetto Sour Ale</b>	8
<b>Daisy Cutter Pale Ale</b>	7
<b>Miller High Life</b>	5
<b>Original Sin Dry Rose Cider</b>	8
<b>Walker Brothers Hard Kombucha</b> watermelon-lime, citra, ginger	9

## NON-ALCOHOLIC COCKTAILS

<b>N/Agroni</b> san bitter, chinotto	8
<b>Pretty Gritty</b> carrot, lemon, star anise, mint	7
<b>Hibiscus Lemonade</b>	5

## COFFEE & TEA

<b>Coffee</b>	4
<b>Espresso</b>	4
<b>Latte</b>	5
<b>Tea</b> lemon verbena, mint, ceylon black, hojicha green, chamomile	5



Scan for  
our Allergy  
Menu