



SPICE FINCH

MEZZE

Garlic Yogurt lemon, aleppo, olive oil	13	Trio of Spreads garlic yogurt, red pepper hummus, melitzanosalata, crudites, flatbread or berbere crisps	18
Red Pepper Hummus cumin, garlic, smoked paprika	14	Blistered Peppers shishitos, tahina, harissa	12
Melitzanosalata eggplant, feta, bell pepper, walnuts, pomegranate, mint	14	Mediterranean Olives marinated, served warm	8
Fruit & Feta seasonal fruit, bulgarian feta, pistachio	10	Shabazi Fries harissa aoli	9

SMALL PLATES

Broccoli Tabbouleh quinoa, tomato, tahina	14	Baked Cheese shredded phyllo, ricotta, mozzarella	14
Fattoush baby kale, roasted squash, apples, pumpkin seed vinaigrette	14	Duck Wings turkish hummus, pomegranate bbq, crispy garbanzo beans	16
Halloumi Gem Salad honey sumac vinaigrette, marcona almonds	15	Mushroom Nwassar Pasta sunchokes, brussels sprouts, manchego	18
Baby Green Salad lemon yogurt, pomegranate, apple	14	Roasted Cauliflower coriander cashew butter, pickled onion, chermoula	16
Chickpea Wedges chermoula, garlic yogurt, za'atar	11	Steak Kebab tzatziki, cherry tomatoes	27
Spinach Kichi phyllo, feta, shabazi	13	Lamb Merguez Kebab spiced sausage, tomato chutney	19

MAIN PLATES

Moroccan Steak Frites shabazi fries, cucumbers, chermoula, spiced cashews	48	Dry Rubbed Half Chicken muhammara, potatoes, brussels sprouts	36
Grilled Eggplant chickpea, spinach borani, tamarind	29	King Salmon harissa crust, tahina, asparagus salad	33
Lamb Ribs walnut, pomegranate, persian rice cake	44	Chili Chicken Kebab chicken thighs, sesame yogurt, pickled crudites	33
Halibut confit potatoes, zhoug, pumpkin seed chraime	48	Peri-Peri Shrimp harissa, preserved lemon, garlic, flatbread	44

CHEF'S TASTING

\$64/person

full table participation required

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

THREE-COURSE WINE PAIRING

\$27/person

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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.

LARGE PLATES

Whole Fish
leek vinaigrette, rice, preserved lemon
68

Lamb Shank
date braised, vegetables, couscous salad
69

SIDES

Roasted Beets spiced yogurt, pistachio dukkah	9
Persian Rice Cake crispy rice, saffron, herbs	8
Asparagus mushrooms, green chili, creamy feta	11
Basmati Rice preserved lemon, sumac butter	7
Couscous Salad puffed rice, hominy, chermoula	8

SWEETS

Honey Semolina Custard phyllo dough, pistachio, rose, honey	9
Warm Tahini Brownie vanilla ice cream, halva	10
Olive Oil Cake orange blossom water, candied orange, powdered sugar	10
Pumpkin Roll cream cheese frosting, pistachio streusel	10





SPARKLING

		
Nino Ardevi, <i>Prosecco</i> , Veneto, Italy	13	52
Via de la Plata, <i>Cava Brut Rosado</i> , Extremadura, Spain	14	56
Veuve Clicquot Yellow Label, <i>Champagne Brut</i> , Champagne, France 375ml		68

WHITE

		
Sydney Ann, <i>Pinot Grigio</i> , Veneto, Italy	12	48
Las Lilas, <i>Vinho Verde</i> , Lima Valley, Portugal	13	52
Grand Ballon, <i>Sauvignon Blanc</i> , Loire Valley, France	14	56
Domaine L'Orangerie, <i>Chardonnay</i> , Languedoc-Roussillon, France	13	52
Abellio, <i>Albarino</i> , Galicia, Spain	15	60
Clemont Menetou-Salon, <i>Sancerre</i> , Loire Valley, France	18	72
Daou, <i>Chardonnay</i> , Paso Robles, California	17	68
Duckhorn, <i>Chardonnay</i> , Napa, California	19	76

ROSE/ORANGE

		
Shofer, <i>Rose</i> , Vayots Dzor, Armenia	14	56
Adega de Penalva, <i>Orange</i> , Dao, Portugal	16	64
La Bernade, <i>Rose</i> , Provence, France	17	68
Ameztoi 'Rubentis', <i>Rose</i> , Getariako Txakolina, Spain	18	72

RED

		
Chateau Musar, <i>Red Blend</i> , Bekaa Valley, Lebanon	14	56
Chateau Saine Eulalie, <i>Pinot Noir</i> , Loire Valley, France	13	52
Finca Abril, <i>Malbec</i> , Mendoza, Argentina.	15	60
Battle Creek Cellars, <i>Pinot Noir</i> , Willamette Valley, Oregon	16	64
Gomez Cruzado, <i>Tempranillo</i> , Rioja, Spain	14	56
Twenty Rows, <i>Cabernet Sauvignon</i> , Napa, California	19	76

N/A COCKTAILS

N/Agroni <i>san bitters, chinotto, juniper</i>	8
Tradewinds <i>mint tea, coriander syrup, lemon</i>	6
Cooler Than A Cucumber <i>cucumber, juniper, lime</i>	7
French 37.5 <i>grapefruit, lavender, lemon, tonic</i>	6
Moroccan Muse <i>passion fruit, hibiscus, saffron, lime, bitters</i>	7

COCKTAILS

Sunstone Elixir <i>rum, passion fruit, amaro montenegro, saffron, orgeat</i>	13
Mediterranean Margarita <i>tequila, sumac, cointreau, citrus</i>	14
Aftercastle <i>gin, pistachio, lemon, mint</i>	13
Persian Rose <i>gin, rose wine, cucumber, lime</i>	12
Turkish Cosmo <i>olive oil washed vodka, bergamont, pomegranate, lime</i>	12
Hangman's Beautiful Daughter <i>bourbon, amaro, orange essence, rosemary</i>	14
Moonlight Messenger <i>tzatziki gin infusion, cocchi americano, creme de violette, citrus</i>	14
Thai Chai Espresso Martini <i>thai chai infused vodka, licor 43, galliano cafe, vanilla bean, espresso</i>	16

BEER

New Trail Broken Heels IPA	8
Neshaminy Creek Post Up Pils	7
Von Trapp Vienna Lager	7
Half Acre Daisy Cutter Pale Ale	7
Stillwater Insetto Sour Ale	8
Rodenbach Classic Sour Red Ale	9
Downeast Drier Side Cider	8
Peroni Nastro Azzurro Lager	7
Miller High Life	6
Michelob Ultra Light Lager	6
Clausthauer N/A Lager	5
Peroni 0.0 N/A Lager	5



Scan for
our Allergy
Menu