

SPICE IN HEIGHTS

MENU BY CHEF ROY K.

MEZZE

Arayes **SIGNATURE LEVANTINE BREAD**

Shatteringly crisp, olive-oil seared house made pita bread, cracked preserved olives, sumac labneh.

Plain \$6 • Spiced Beef \$9 • Harissa Chicken \$8 • Halloumi Cheese & Green Onion \$8

Baba Ganoush **VEGAN** \$11.00

Double cooked eggplant dip, pepitas, lemongrass oil, cracker.

Crisped Chickpeas & Okra **VEGAN** \$7.00

Delicious and crunchy, lightly fried.

Falafel **VEGETARIAN / VEGAN** \$13.00

Roasted beetroot hummus, green chermoula, fresh pomegranate, pepitas.

Flamed Chicken Wings **GLUTEN-FREE** \$15.00

Grilled chicken wings tossed in za'atar and sumac spice.

Beef Tenderloin Tips **GLUTEN-FREE** \$11.00

Braised beef tenderloins served with harissa tomato jam.

SALAD & SOUPS

Fattoush Salad **VEGAN** \$14.00

Parsley, arugula, and mint topped with tomatoes, cucumbers, SPICE pita croutons, maple syrup lime dressing.

The Heights Harvest Bowl **VEGETARIAN / GLUTEN-FREE** \$14.00

Fresh greens, avocado, cherry tomato, dried cranberry, olive, crumbled dry cashew cheese, pomegranate molasses vinaigrette.

Roasted Butternut Squash & Kale Salad **VEGETARIAN** \$16.00

Roasted disks of butternut squash served with a side of arugula and pistachios.

Classic Lentil Soup **VEGAN** \$9.00

Roasted portobello mushrooms pureed and served with a slice of portobello.

• Please inform your server of any food allergies •

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1 / 2

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ENTRÉES

Turmeric Cauliflower VEGAN / GLUTEN-FREE	\$20.00
Sautéed sprouts, pickled pink turnip curls, pumpkin seeds, lemongrass oil.	
Jacket Sweet Potato	\$20.00
Lightly curried chickpeas.	
Halloumi & Shishito Skewers	\$22.00
Red onion, tomato-coconut reduction, basmati rice pilaf.	
Seared Red Snapper	\$30.00
Moroccan spiced rub (a little spicy), tomato-coconut reduction, saffron couscous, cracked green olives, pickled pearl onion.	
Harissa Grilled Jumbo Shrimp	\$30.00
Creamy pearl couscous, Parmigiano Reggiano, lemongrass oil.	
Saffron Infused Chicken Kebab	\$24.00
Creamy almond coconut sauce, sumac herb salad, mint labneh, tossed pepitas.	
Chicken Tikka Lulé	\$24.00
Yogurt-marinated chicken breast, hot fenugreek-tomato coconut reduction, saffron couscous, sumac labneh, garlic tahini drizzle.	
Levantine Beef Kofta	\$26.00
Spiced minced beef kofta, sumac-herbed salad with cracked olives, garlic tahini.	
Meatball Tagine	\$26.00
A tagine is a round earthenware pot used in Morocco for slow stewing. Tangy tomato sauce, carrot, cauliflower, fluffed saffron couscous.	
Pistachio Crusted Lamb Chop	\$38.00
Cauliflower & artichoke skordalia, pistachio mint jelly, pickled pearl onion.	
Lamb Merguez Cavatappi	\$28.00
North African spiced lamb sausages, creamy roasted garlic pepper sauce, sumac labneh, toasted pepitas.	
Fire Seared Filet Mignon	\$48.00
Persian demi-glace, cauliflower & artichoke skordalia, charred baby carrot and spring broccoli, blistered shishito peppers.	

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