

SPICE IN HEIGHTS

MENU BY CHEF KAUSIK ROY

SIGNATURE RICE BOWLS \$20

Thoughtfully crafted and served over aromatic basmati rice & fresh mixed greens. Served with warm pita and classic labneh.

The Heights Duo (Chicken & Beef Combo)

A masterfully seasoned combination of tender grilled chicken and shaved beef gyro, finished with a delicate drizzle of garlic-herb white sauce.

Beef Kofta

Spiced minced beef kebab finished with garlic tahini.

Chicken Tikka Kebab

Charbroiled chicken breast steeped in an aromatic yogurt-and-spice marinade, served with creamy tomato reduction.

Curried Chickpea & Paneer

Rich grilled artisanal paneer cheese and slow-simmered spiced chickpeas cooked in a fragrant tomato-cream masala reduction.

Crispy Mediterranean Fish

Lightly battered, golden-crisp fish fillet served with a bright, house-made lemon-herb remoulade.

Artisanal Falafel (4 pc)

Hand-crafted chickpea and herb croquettes, perfectly crisped and paired with a soft, garlic-infused tahini sauce.

GOURMET WRAPS \$18

Wrapped in thin pita flatbread. Served with signature crispy fries or house salad & creamy garlic tahini dipping sauce.

Signature Shawarma Roll

Your choice of Spiced Chicken, Beef Gyro, or Crispy Falafel rolled with caramelized onions, heirloom tomatoes, fresh greens, melted Monterey Jack, signature white & hot sauces, and extra crispy fries.

The Classic Pita Sandwich

Thick-cut pita stuffed with fresh greens, tzatziki, white sauce, and your choice of Flame-Grilled Chicken, Shaved Gyro, or House Falafel.

HOUSE SPECIALTIES

Classic Lentil Coconut Soup VEGAN **\$9.00**

The Heights Prime Burger **\$18.00**

A premium hand-pressed beef patty topped with melted white cheddar, crisp butter lettuce, fresh tomato, and signature house burger sauce on a toasted brioche bun.

Grilled Chicken over Fattoush Salad **\$18.00**

Parsley, arugula, and mint topped with tomatoes, cucumbers, SPICE pita croutons, and pomegranate molasses lime dressing.

Lamb Merguez Cavatappi **\$22.00**

North African spiced lamb sausages, creamy roasted garlic pepper sauce, labneh, baby spinach, and Parmigiano Reggiano.

Shrimp Scampi **\$22.00**

Shrimp skillet-sautéed in extra virgin olive oil, sweet minced garlic, and white wine. Finished with fresh flat-leaf parsley and lemon, served over spaghetti parmesan.

Homemade Levantine Flat Bread

Served with cracked preserved olives in oil.

Plain \$5 • Onion \$6 • Garlic \$6

• Please inform your server of any food allergies •

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