

SPICE IN HEIGHTS

MENU BY CHEF KAUSIK ROY

MEZZE

- Baba Ganoush** **GLUTEN-FREE** **\$11.00**
Double-cooked eggplant dip, pepitas, lemongrass oil, cracker.
- Crisped Chickpeas & Okra** **VEGAN / GLUTEN-FREE** **\$7.00**
Delicious and crunchy, lightly fried tangy tomato, onion, and cilantro.
- Falafel** **VEGETARIAN / VEGAN / GLUTEN-FREE** **\$13.00**
Roasted beetroot hummus, sumac onion, fresh pomegranate, pepitas.
- Tuna Tartare** **GLUTEN-FREE** **\$16.00**
Fresh avocado, capers, chives.
- Beef Tenderloin Skewer** **GLUTEN-FREE** **\$18.00**
Lemon garlic tahini, labneh, pink pickled radish.

SALADS, SOUPS & BREAD

- Fattoush Salad** **\$14.00**
Romaine lettuce, cucumber, cherry tomato, radish, parsley, pomegranate, pita chips, feta with sumac pomegranate drizzle.
- The Heights Harvest Bowl** **VEGAN / GLUTEN-FREE** **\$14.00**
Fresh greens with kale, avocado, cherry tomato, dried cranberry, olive, crumbled dry cashew cheese, walnut, crispy onion cracker, maple vinaigrette.
- Roasted Butternut Squash & Quinoa Salad** **\$16.00**
VEGETARIAN / GLUTEN-FREE
Mint, parsley, pistachio, pomegranate, dried cranberry, crumbled feta, lime oil.
- Classic Lentil Coconut Soup** **VEGAN** **\$9.00**
Smooth and aromatic spiced lentil soup infused with coconut milk.
- Homemade Levantine Bread**
Served with cracked preserved olive in oil.
Plain \$5.00 • Onion \$6.00 • Garlic \$6.00

• Please inform your server of any food allergies •

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ENTRÉES

Zahara (Arabic Roasted Cauliflower) **VEGAN / GLUTEN-FREE** **\$20.00**

Sautéed sprouts, cashew coconut cream, garlic tahini sauce, herb oil.

Stuffed Grilled Portobello **\$20.00**

Spinach and cheese stuffing, butternut squash ravioli, lemon butter cream sauce, chili oil.

Halloumi & Shishito **GLUTEN-FREE** **\$22.00**

Tomato coconut reduction, saffron rice pilaf, stuffed grape leaf.

Seared Red Snapper **GLUTEN-FREE OPTION AVAILABLE** **\$30.00**

Skillet seared snapper fillet, tomato-coconut reduction, saffron vegetable couscous, cracked green olives, pickled pearl onion.

Harissa Grilled Jumbo Shrimp **\$30.00**

Creamy pearl couscous, Parmigiano Reggiano, charred lemon, herb oil.

Saffron Infused Chicken Kebab **\$24.00**

Creamy almond coconut sauce, mint labneh, tossed pepitas, cranberry rice.

Chicken Tikka Lulé **\$24.00**

Yogurt-marinated chicken breast, hot creamy fenugreek-tomato reduction, saffron vegetable couscous, sumac labneh, garlic tahini drizzle.

Levantine Beef Kofta **\$26.00**

Spiced minced beef kofta, sumac-herbed salad with cracked olives, Levantine tomato garlic sauce, warm garlic pita slice.

Meatball Tagine **\$26.00**

Tangy tomato sauce, olives, preserved lemon, fried egg, fluffed saffron couscous.

Pistachio Crusted Lamb Chops **\$38.00**

Cauliflower & artichoke skordalia, pomegranate lamb au jus, mint jelly, pickled pearl onion.

Lamb Merguez Cavatappi **\$28.00**

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

Fire Seared Filet Mignon **\$48.00**

Dry sherry mushroom sauce, potato pavé, charred baby carrot and spring broccoli, blistered grape tomato.

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