



MEDITERRANEAN BAR + KITCHEN



EVENTS

220 S 17th STREET, PHILADELPHIA, PA 19103
(215) 460-6063 | caroline@imianhospitality.com



PRIVATE DINING SPACES

LOCUST PRIVATE DINING ROOM



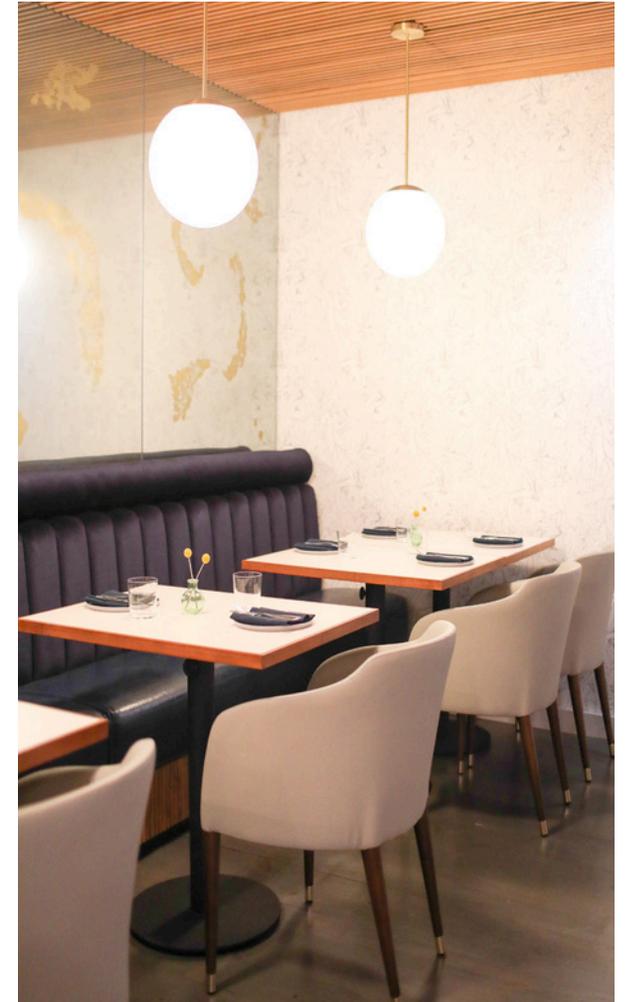
CAPACITY | 36 GUESTS

CHEFS TABLE



CAPACITY | 10 GUESTS

CHANCELLOR DINING ROOM



CAPACITY | 26 GUESTS

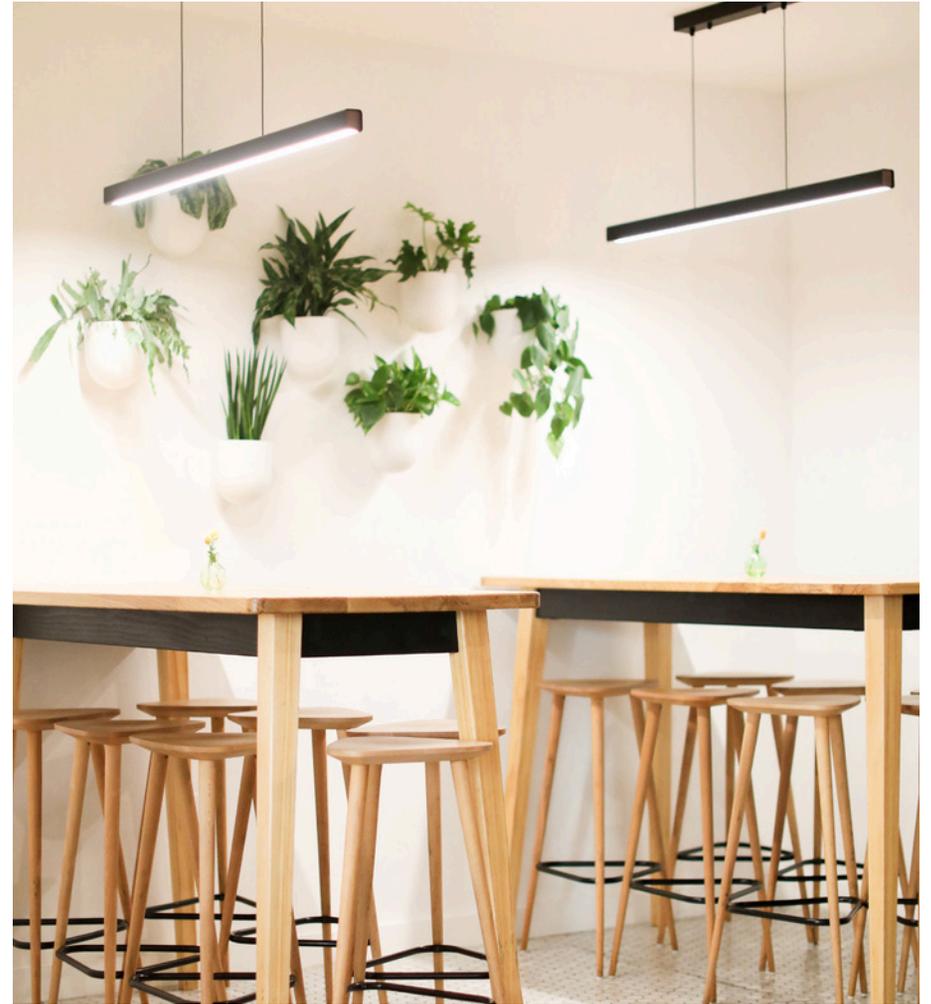
Combine all 3 spaces to create one large private room for up to 70 guests

PRIVATE DINING SPACES

SEMI-PRIVATE BAR & LOUNGE



CAPACITY | 40 GUESTS

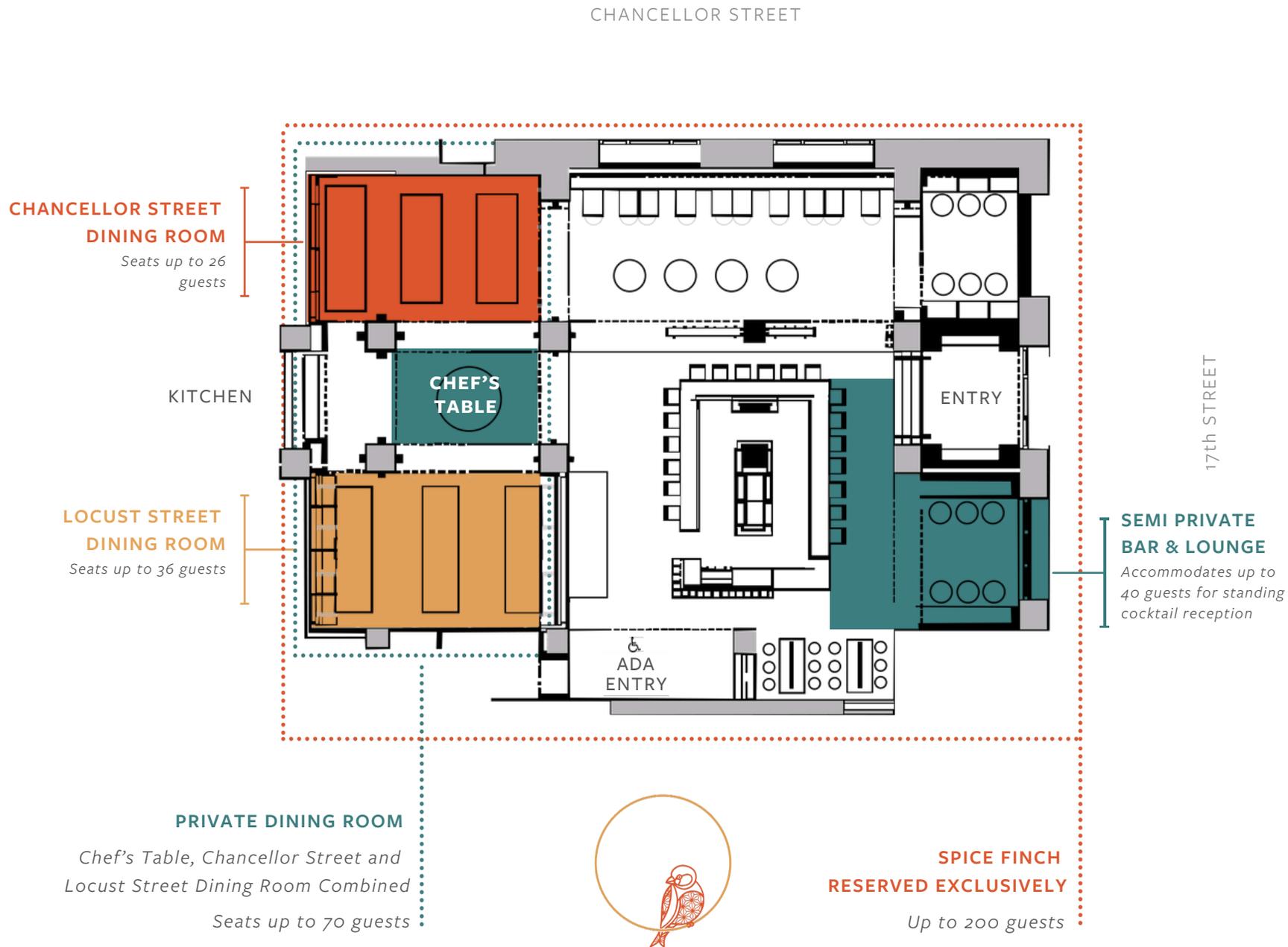


PRIVATE DINING SPACES

FULL RESTAURANT BUYOUTS AVAILABLE FOR UP TO 200 GUESTS



RESTAURANT FLOOR PLAN



DINNER MENUS

MENU ONE

\$65 per person served family style

AVAILABLE SUNDAY-THURSDAY ONLY



FIRST COURSE

Spreads Duo

garlic yogurt & seasonal hummus served with berbere crisps and crudites

Broccoli Tabbouleh

quinoa, tomato, tahina

SECOND COURSE

Baked Cheese

shredded phyllo, ricotta, mozzarella served with flatbread

Roasted Cauliflower

coriander cashew butter, pickled onion, chermoula

THIRD COURSE

Chili Chicken Kebab

chicken thighs, sesame yogurt, pickled crudites

Mushroom Nwassar Pasta

sunchokes, brussels sprouts, manchego

Grilled Eggplant

chickpea, spinach borani, tamarind

Shabazi Fries

harissa aioli

DESSERT

A selection of seasonal desserts

MENU TWO

\$75 per person

served family style

FIRST COURSE

Spreads Duo

garlic yogurt & seasonal hummus served with berbere crisps and crudites

Broccoli Tabbouleh

quinoa, tomato, tahina

Chickpea Wedges

chermoula, garlic yogurt, za'atar

SECOND COURSE

Baked Cheese

shredded phyllo, ricotta, mozzarella served with flatbread

Roasted Cauliflower

coriander cashew butter, pickled onion, chermoula

THIRD COURSE

King Salmon

harissa crust, asparagus salad, tahina

Chili Chicken Kebab

chicken thighs, sesame yogurt, pickled crudites

Grilled Eggplant

chickpea, spinach borani, tamarind

Persian Rice Cake

crispy rice, saffron

DESSERT

A selection of seasonal desserts

DINNER MENUS

MENU THREE

*\$85 per person
served family style*

FIRST COURSE

Spreads Trio

garlic yogurt & seasonal hummus, melitzanosalata served with berbere crisps and crudites

Chickpea Wedges

chermoula, garlic yogurt, za'atar

SECOND COURSE

Spinach Kichi

phyllo, feta, shabazi

Lamb Merguez Kebab

spiced sausage, tomato chutney

THIRD COURSE

Moroccan Steak Frites

shabazi fries, cucumbers, chermoula, spiced cashews

Grilled Eggplant

chickpea, spinach borani, tamarind

DESSERT

A selection of seasonal desserts



MENU FOUR

*\$95 per person
served family style*

FIRST COURSE

Spreads Trio

garlic yogurt & seasonal hummus, melitzanosalata served with berbere crisps and crudites

Chickpea Wedges

chermoula, garlic yogurt, za'atar

SECOND COURSE

Baked Cheese

phyllo, feta, shabazi

Steak Kebab

tzatziki, cherry tomatoes

THIRD COURSE

Whole Fish

leek vinaigrette

Asparagus

mushrooms, green chili, creamy feta

DESSERT

A selection of seasonal desserts

Halloumi Gem Salad

marcona almonds, honey sumac vinaigrette

Roasted Cauliflower

coriander cashew butter, pickled onion, chermoula

Lamb Shank

dates, roasted vegetables

Couscous Salad

puffed rice, hominy, chermoula

DINNER MENUS

MENU FIVE

*\$105 per person table side
choice of entree*

MEZZE

served family style

Spreads Duo

*seasonal hummus & garlic
yogurt, served with berbere
crisps and crudites*

SECOND COURSE

individually plated

Fattoush

seasonal preparation

THIRD COURSE

table-side choice of entree

Chili Chicken Kebab

*chicken thighs, sesame yogurt,
pickled crudites*

Grilled Eggplant

*chickpea, spinach borani,
tamarind*

DESSERT

*A selection of seasonal desserts
served family style*



Baked Cheese

*shredded phyllo,
ricotta, mozzarella
served with flatbread*

King Salmon

*harissa crust,
asparagus salad, tahina*

Moroccan Steak Frites

*shabazi fries, cucumbers,
chermoula, spiced cashews*



COCKTAIL RECEPTION MENUS

select one or a combination based on the needs of your group

MEZZE STATION

\$20 per person for 1 hour

Trio of Spreads

garlic yogurt, seasonal hummus, and melitzanosalata, with berbere crisps & crudites

Tortilla Espanola

baked egg and potato, harissa aioli, cucumber relish, manchego

Mediterranean Olives

marinated & served warm

PASSED SMALL BITES

\$22 per person for 1 hour

please choose 4:

Chili Chicken Kebab

sesame yogurt, garlic streusel

Lamb Merguez Kebab

spiced sausage, tomato chutney

Chickpea Wedges

chermoula, garlic yogurt, za'atar

Harissa Shrimp Cocktail

harissa cocktail sauce, lemon

Halloumi Gem Lettuce Cups

pickled rhubarb, honey sumac vinaigrette

Crispy Cauliflower

harissa aioli, aleppo

Spinach Kichi Bites

phyllo, feta, shabazi

KEBAB STATION

\$38 per person for 1 hour

Chili Chicken Kebab

Lamb Merguez Kebab

served with chermoula, sesame yogurt and pickled vegetables

Grilled Eggplant

chickpea, spinach borani, tamarind

Peri Peri Shrimp

harissa, preserved lemon, garlic

Shabazi Fries

House Made Flatbread

Broccoli Tabbouleh

HAPPY HOUR STATION

\$25 per person for 2 hours

AVAILABLE SUNDAY-THURSDAY ONLY

Trio of Spreads

garlic yogurt, seasonal hummus, and melitzanosalata served with berbere crisps & crudites

Blistered Peppers

shishitos, tahina, harissa

Shabazi Fries

harissa aioli

Halloumi Gem Lettuce Cups

pickled rhubarb, honey sumac vinaigrette



BRUNCH

SEATED BRUNCH MENU

\$35 per person

All items served family style

FIRST COURSE

Trio of Spreads

garlic yogurt, seasonal hummus, and melitzanosalata served with berbere crisps & crudites

Avocado Toast Bites

harissa tomatoes, multigrain toast

SECOND COURSE

Pancakes

orange blossom maple syrup, toasted nuts, whipped cream

Shakshuka

tomatoes, peppers, nigella, shabazi flatbread

Shabazi Fries

harissa aioli

BRUNCH BAR PACKAGE

\$28 per person for 2.5 hours

MIMOSAS & BLOODY MARYS

NON-ALCOHOLIC HIBISCUS LEMONADE

+ Drip Coffee, Tea and Assorted Soft Drinks

BRUNCH BUFFET

\$45 per person

Served to a station for 1.5 hours

Duo of Spreads

garlic yogurt & seasonal hummus, served with berbere crisps & crudites

Avocado Toast Bites

harissa tomatoes, multigrain toast

Green Salad

Fresh Fruit Salad

Pancakes

orange blossom maple syrup, toasted nuts, whipped cream

Seasonal Frittata

daily preparation

Breakfast Potatoes

berbere spiced

Shabazi Flatbread



BEVERAGE MENUS



BEVERAGE PACKAGE LEVEL ONE

\$30 per person for every 2.5 hours, every half-hour after is an additional \$5 per person

BEER

Guests may select from our entire draft, canned and bottled beer list

WINE

- Prosecco
- House White (Pinot Grigio)
- House Red (Montepulciano)

+ Drip Coffee, Tea and Assorted Soft Drinks are included in all Beverage Packages

Bottled water is not included in the beverage packages All other beverages will be billed on consumption unless otherwise specified. Menu subject to change based on availability.

BEVERAGE PACKAGE LEVEL TWO

\$45 per person for every 2.5 hours, every half-hour after is an additional \$8 per person

BEER

Guests may select from the entire menu on our draft, canned and bottled beer list

WINE

- Prosecco
- Pinot Grigio
- Sauvignon Blanc
- Montepulciano
- Pinot Noir

FEATURED SPICE FINCH COCKTAILS

- Turkish Cosmo
olive oil washed vodka, bergamot, pomegranate, lime
- Persian Rose
gin, rose wine, cucumber, lime

HOUSE LIQUOR COCKTAILS WITH A SINGLE MIXER

BEVERAGE PACKAGE LEVEL THREE

\$55 per person for every 2.5 hours, every half-hour after is an additional \$10 per person

BEER

Guests may select from our entire draft, canned and bottled beer list

WINE

Guests may select from the entire wine by the glass menu

FEATURED SPICE FINCH COCKTAILS

- Hangman's Beautiful Daughter
bourbon, amaro, orange essence, rosemary
- Mediterranean Margarita
tequila, sumac, cointreau, citrus

PREMIUM LIQUOR COCKTAILS WITH A SINGLE MIXER



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