



MEDITERRANEAN BAR + KITCHEN



## EVENTS

220 S 17th STREET, PHILADELPHIA, PA 19103  
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# PRIVATE DINING SPACES

LOCUST PRIVATE DINING ROOM



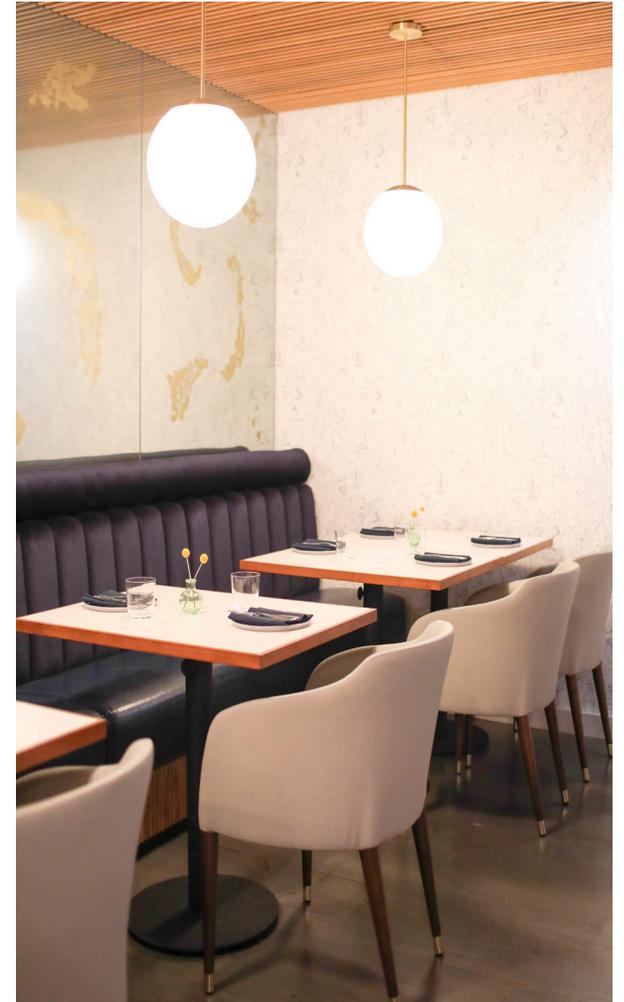
CAPACITY | 36 GUESTS

CHEFS TABLE



CAPACITY | 10 GUESTS

CHANCELLOR DINING ROOM



CAPACITY | 26 GUESTS

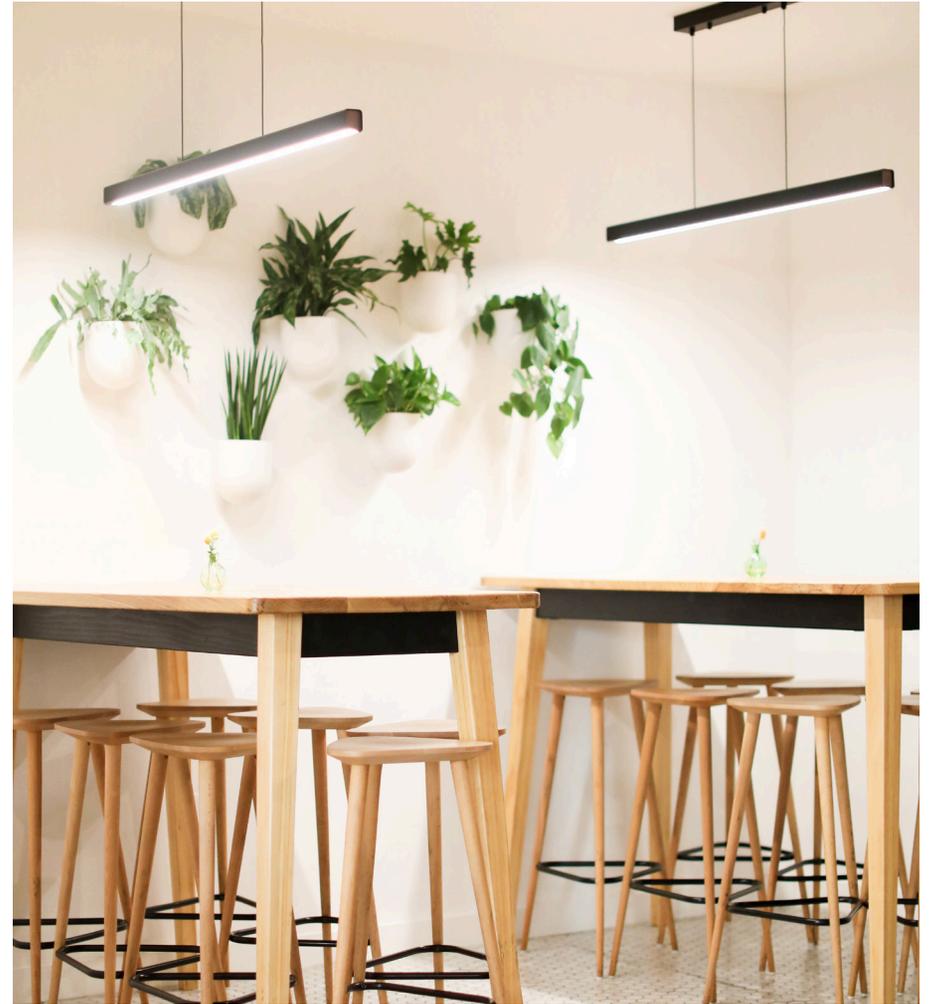
*Combine all 3 spaces to create one large private room for up to 70 guests*

# PRIVATE DINING SPACES

## SEMI-PRIVATE BAR & LOUNGE



CAPACITY | 40 GUESTS

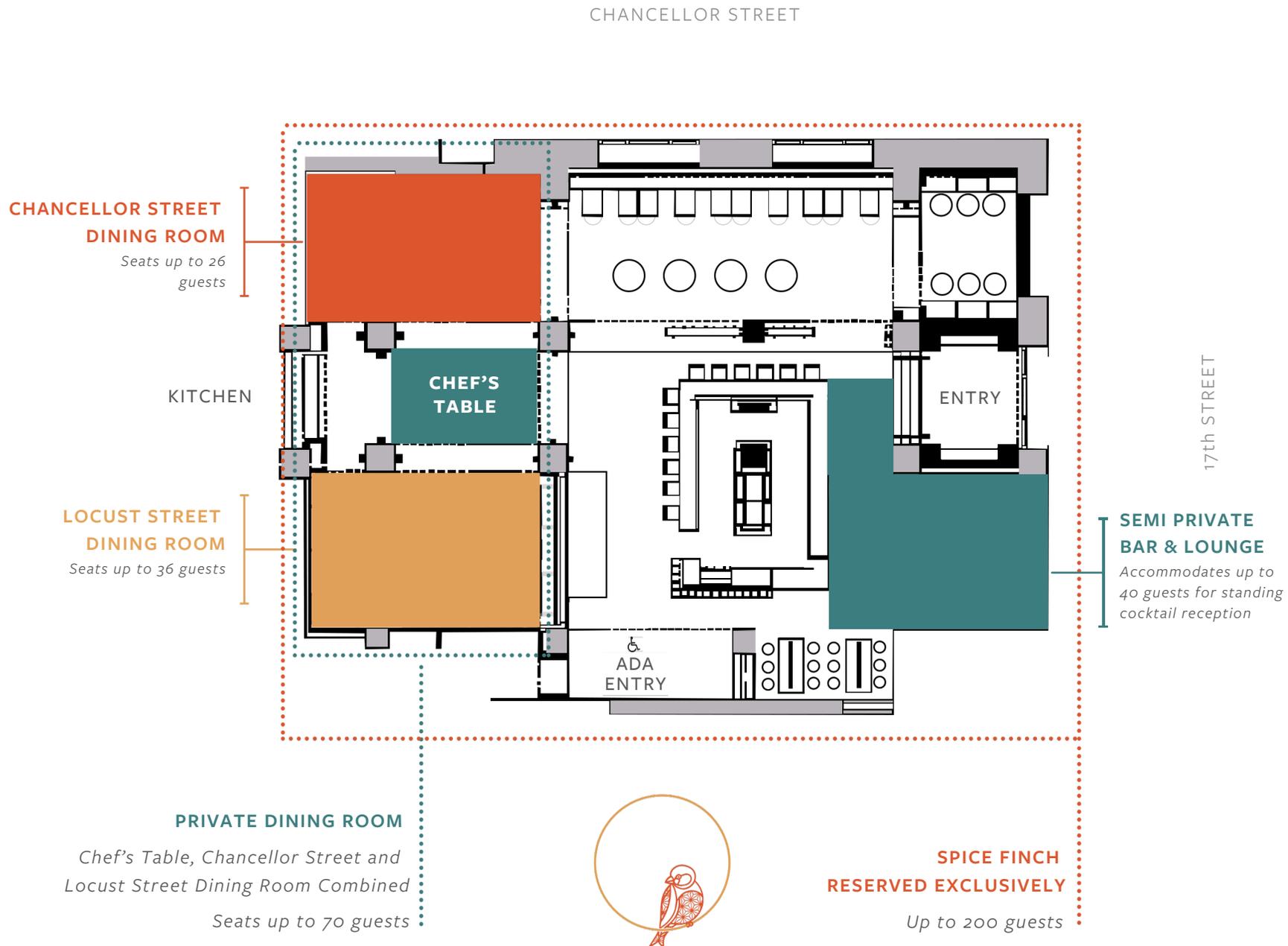


# PRIVATE DINING SPACES

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

### Blistered Peppers

shishitos, tahina, harissa

## 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 served with berbere crisps & crudites*

### Blistered Peppers

*shishitos, tahina, harissa*

### Mediterranean Olives

*marinated & served warm*

## PASSED SMALL BITES

*\$22 per person for 1 hour*

*please choose 4:*

### Chili Chicken Kebab

*chicken thighs, sesame yogurt*

### 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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