



PAN MEDITERRANEAN

## DINNER

### SMALL PLATES

**Zahra Mekleya** ||Syria|| GF • VG  
*Fried Cauliflower, Chili Yogurt,  
Tahina, Fresh Herbs* • 8

**Marinated Olives** ||Greece|| GF • V  
*Citrus, Chili, Olive Oil* • 6

**Hummus** ||Israel|| V  
*Lemon, Olive Oil,  
House Pita* • 8

**Ful Medames** ||Egypt|| V  
*Fava Beans, Chickpeas, Tomato,  
Fresh Herbs, Olive Oil* • 8

**Crab Cakes** ||Morocco||  
*Chili, Greens, Lemon & Saffron  
Aioli* • 18

**Baba Ghanoush** ||Lebanon|| V  
*Charred Eggplant,  
Lemon, House Pita* • 8

**Mussels** ||Spain||  
*Chorizo, Tomato, Lemon,  
Saffron & Herb Broth* • 12

**Falafel** ||Egypt|| V  
*Greens, Tahina, Pickled Onion* • 8

**Mezze** ||Pan-Mediterranean|| VG  
*Eight Traditional Vegetarian Selections,  
Served With House Pita* • 16

### SOUP & SALAD

**TIQA Salad** ||Levant|| GF • V  
*Mesclun Greens, Date, Almond, Pickled  
Onion, House Vinaigrette* • 9

**Fattoush Salad** ||Lebanon|| V  
*Romaine Lettuce, Cucumber, Tomato,  
Onion, Sumac Croutons* • 7

**Soupe de Jour** ||France||  
*House Made Soup Of The Day*  
• Market Price

### KABOBS

*Served With Spiced Rice, Grilled Vegetables  
& House Made Israeli Pickles*

**Chicken** ||Palestine|| GF  
*Maqluba Style Rub, Lemon Yogurt* • 18

**Steak** ||Algeria|| GF  
*Grilled Tenderloin, Ras Al Hanout  
Marinade, Harissa Yogurt* • 22

**Vegetables** ||Israel|| GF • V  
*Za'atar, Lemon & Herb Vinaigrette,  
Ful Medames* • 14

**Kofta** ||Turkey|| GF  
*Lamb & Beef Sausage,  
Tahina Sauce* • 24

**Seafood** ||Tunisia|| GF  
*Rotating Daily Selection, Harissa Marinade,  
Lemon & Saffron Aioli*  
• Market Price

### ENTRÉES

**Vieiras Chamuscadas** ||Spain||  
*Seared Scallops, Couscous, Chorizo,  
Tomato, White Wine & Citrus Glaze*  
• Market Price

**Rigatoni Con Verdure** ||Italy|| VG  
*Artichoke & Broccoli, Gorgonzola  
Cream Sauce, Italian Herbs* • 17

**Braised Lamb Shank** ||Greece|| GF  
*Crumbled Feta, Roasted Potatoes & Root  
Vegetables, Demi-Glace* • 34

**Steamed Lobster** ||Morocco||  
*Herbed Couscous, Fried Cauliflower,  
Lemon & Saffron Aioli* • Market Price

**Ricotta Gnocchi** ||Italy|| VG  
*Homemade Ricotta Gnocchi, Oyster  
Mushrooms, Tomato, Herb Butter* • 19

**Filet de Boeuf** ||France|| GF  
*Pan Seared Tenderloin, Fried Potatoes,  
Butter Glazed Carrots, Demi-Glace* • 29

**Balık Buğulama** ||Turkey|| GF  
*Poached Halibut, Fennel & Tomato Broth,  
Roasted Potato, Fresh Herbs* • Market Price

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### SIDES • 5

• Spiced Rice

• Butter Glazed Carrots

• Roasted Broccoli & Artichoke

• Rosemary & Thyme Potatoes

• Grilled Vegetable Kabob

GF : Gluten Free VG : Vegetarian V : Vegan

EXECUTIVE CHEF || KEVIN CAPPELLO

Some items are served raw or may be cooked to order. Consuming raw or uncooked meats, poultry, fish, shellfish or egg, may increase your risk of foodborne illness. Please inform your server if a member of your party has a food allergy.