



LUNCH

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
Olive Oil, House Pita • 8

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

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

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

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

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

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

SOUPS & SALADS

TIQA Salad || Pan-Mediterranean || GF • V
*Meschun Greens, Date, Almond, Pickled Onion,
House Vinaigrette* • 9

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

Soupe du Jour || France ||
*House Made Soup Of The Day, Ask Your Server
About Our Current Offering* • Market Price

KABOB

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

Chicken || Palestine || GF
Maqluba Style Rub, Lemon Yogurt • 16

Steak || Algeria || GF
*Grilled Tenderloin, Ras Al Hanout
Marinade, Harissa Yogurt* • 18

Mediterranean Vegetables || Israel || GF • V
*Za'atar, Lemon & Herb Vinaigrette,
Ful Medames* • 13

Kofta || Turkey || GF
Lamb & Beef Sausage, Tahina Sauce • 19

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

SANDWICHES

*Served on House Pita with Fresh
Vegetables & a Choice of Spiced Fries
or Cucumber Dill Salad*

Chicken Shawarma || Levant ||
Spit Roasted Chicken, Tahina, Pickles • 13

Grilled Kofta || Turkey ||
Lamb And Beef Sausage, Tahina, Pickles • 14

Falafel || Egypt || V
Chickpea Fritters, Tahina, Pickles • 8

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.



BRUNCH

BREAKFAST

Chef's Omelette • 9 GF • VG

||France||

*Chef's Choice Of Fresh Ingredients,
Spiced Potatoes*

Mediterranean Eggs Benedict • 14

||Pan-Mediterranean||

*Poached Eggs, Kofta Sausage, House Made
Focaccia, Harissa or Classic Hollandaise Sauce*

Two Eggs Any Way • 8 GF

Spiced potatoes, Bacon or Kofta Sausage

Egg Sandwich • 9 VG

*Scrambled Eggs, Pita, Marinated Tomatoes,
Greens, House Aioli, Cheese*

Shakshuka • 6 VG

||Tunisia||

*Poached Eggs, Harissa Tomato Sauce,
House Bread*

Pain Perdu • 9 VG

||France||

*House Made Blueberry French Toast,
Maple Syrup*

Qatayef • 7 VG

||Palestine||

*Dumplings with Sweet Cheese,
Golden Raisins, Orange Blossom Honey,
Seasonal Fruit*

Yogurt • 9 GF • VG

||Greece||

Granola, Fresh Fruit

LUNCH

*Served with a choice of Spiced Fries or
Cucumber & Dill Salad*

Chicken Shawarma • 13

||Levant||

Spit Roasted Chicken, Pickles, Tahina

Grilled Kofta • 14

||Turkey||

*Grilled Lamb And Beef Sausage,
Pickles, Tahina*

Falafel • 8 V

||Egypt||

Chickpea Fritters, Tahina, Pickles



SIDES

• Bacon • 4

• Spiced Potatoes • 3.5

• Kofta Sausage • 4

• Blueberry Muffin • 3.75

• Bagel & Cream Cheese • 3.75

• Fresh Fruit • 5

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