

LUNCH MENU

MEZZE

HUMMUS (V, GF)

chickpeas | everything bagel seasoning

LEBANON

8.5

MUHUMARRA (V)

fire roasted red pepper | toasted walnut
sumac | pomegranate molasses

SYRIA

9.5

BABA GHANOUSH (V, GF)

roasted eggplant | lemon
pomegranate | tahini

LEVANT

9.5

MARINATED OLIVES (V, GF)

lemon peel | fresh herbs | olive oil

PALESTINE

8.5

GIGANTE BEANS (V)

honey nut squash | kale

GREECE

9.5

LABNEH (VG)

strained yogurt | Za'atar | olive oil

LEVANT

7.5

MARINATED FETA (GF)

citrus peel | Urfa chili
cracked spices | olive oil

GREECE

6.5

SMALL PLATES

OXTAIL SOUP

CARROTS | POTATOES | ORZO
ITALY

17

TIQA SALAD (V)

Pita chips | radish | cucumber |
tomato | lemon sumac vin

LEVANT

13

FALAFEL (V, GF)

dill toum | house pickles | herbs

EGYPT

9.5

Sides

BASMATI RICE (V, GF)

dried fruit | almonds

6

SLICED CUCUMBERS (V, GF)

2

PITA (V)

house pita 1 each

SPICED FRIES (V, GF)

toum

7

SANDWICHES

*all sandwiches wrapped in house-made
pita - add seasoned fries +\$6*

MERGUEZ

house lamb sausage | pepper | onion

MOROCCO

17

GRILLED CHICKEN (H)

spice-marinated thighs | yogurt spread
hummus | chopped tomato

LEVANT

14

BEEF*

sirloin | tomato | red onions
banana peppers | tahini | parsley

LEVANT

16

LAMB (H)*

Australian lamb | tzatziki
house pickles | feta

GREECE

18

FALAFEL

chickpea fritters | sliced cucumbers
house pickles | toum

EGYPT

13

*Interested in hosting an event in TIQA's private dining
room, ask your server for details*

*(V) = Vegan, (GF) = Gluten-Free, (VG) =Vegetarian, (H) Halal
*These items may be served raw or cooked to order. Consuming raw or
undercooked meats, poultry, fish, shellfish, or eggs may risk foodborne illness.
Please inform your server if any member of your party has a food allergy.*

Executive Chef – David Schneller