

TIQA

DINNER MENU

Mezze

- Hummus** ||Syria|| V •*GF
Marinated chickpeas/lemon/olive oil/
house pita/crispy shallots • 8/14
- Falafel** ||Egypt|| GF • V
Amba/tahini/pickled onion/fresh herbs • 8/14
- Baba Ghanoush** ||Lebanon|| V •*GF
Charred eggplant/roasted garlic/tahini/olive
oil/house pita/lemon • 8/14
- Olives** ||Pan Med|| GF • V
Citrus marinade/chili/herb infused olive oil •
6/10
- Bulgar Salad**||Palestine|| V
Red onion/peppers/cucumber/sun dried
tomatoes/herbs and pea greens/apple cider
vinaigrette • 8/16
- Mezze Sampler**||Pan Med|| V
Above selections accompanied by chef's daily
vegan features/served with house pita • 16/24

Small Plates

- TIQA Salad** ||Levant|| GF •*VG
Arugula and herb salad/mission figs/grilled
and marinated haloumi/pickled sweet potato/
pecans/poppysseed orange vinaigrette • 10
- Lemon & Lentil Soup** ||Jordan|| *GF•*V
Za'atar goat cheese mousse/grilled
pita/smokey paprika • 8
- Grilled Broccolini** ||Turkey|| GF •*V
Urfa pepper & sumac vinaigrette/red beet
labneh/dukkha/shawarma seasoned crispy
shallots • 8
- Brussels Sprouts** ||Israel|| GF •*V
Crumbled feta/garlic emulsion/marinated
chickpeas • 9
- *Crispy Lamb Shank** ||Palestine|| GF
Hummus/pea greens/confit pearl onions/ras
el hanout vinaigrette • 13
- *Lamb Gyro**||Greece||
Mini House pita/braised lamb shank /local
greens /marinated tomatoes/pickled
cucumbers/tzatziki • 12
- Spiced Fries** ||Pan Med|| *VG • GF
paprika garlic spice blend/toum • 7

Entrees

- *Seared Duck Breast** ||Greece||
Aleppo orange blossom glaze/tarhana sour/
golden raisins/green olives/garlic parsley
sauce • 34
- *Braised Lamb Shank**||Pan Med||
Creamy golden polenta/roasted baby
carrots/crunchy chickpea gremolata/warm
spiced jus • 36
- *Grilled Monkfish**||Pan Med||
Curry marinated/sunchoke risotto/roasted
heirloom squash/pomegranate soubise/apple
cider sage reduction • 24
- House made pappardelle**||Italy|| VG
Hen of the wood's mushroom/celery
root/Brussel sprouts/ cranberries/pita
breadcrumbs • 19

Kabobs

3 Skewers

- *Shrimp** ||Tunisia|| *GF
Chermoula marinated/local greens/grilled pita
muhamarra • 26
- *Flat Iron Steak** ||Turkey|| GF
Baharat marinated/ herb latke/ tahini yogurt
sauce/oregano • 29
- *Chicken** ||Turkey|| GF
Halal chicken thighs/saffron and white wine
marinade/spiced rice/ jute sauce • 22
- *1&1/2 lb. Maine Lobster**||Morocco||
Harissa marinated/sweet potato/black
lime/lobster fava bean puree • MKT
- Fall Vegetables** ||Palestine|| V
Brussel sprouts/ cauliflower/ heirloom
squash/bulgur salad/ garlic parsley sauce/
toasted pine nuts • 19
- *Mixed Grill** || Pan Med ||
Choice of any 3 kabobs (limited to 1 lobster
skewer for additional \$3)/ spiced rice • 31

Sides

- Grilled Broccolini** • 6
Spiced Rice • 6

Executive Chef ||Adam Flood||

GF: Gluten Free VG: Vegetarian V: Vegan *VG: Can be made vegan *GF: Can be made Gluten free
* 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