

TIQA MENU

Gluten Free | GF Vegetarian | VG Vegan | V

Selections marked with an asterisk can be modified to be made Gluten Free, Vegetarian or Vegan

Mezze

Hummus | Lebanon | GF*/V

Marinated chickpeas | lemon | olive oil
tahini | house pita | 8

Muhamarra | Syria | GF*/V

Fire roasted red pepper | toasted walnut
sumac | pomegranate | house pita | 8

Baba Ghanoush | Levant | GF*/V

Roasted eggplant | lemon | pomegranate
tahini | house pita | 9

Marinated Olives | Palestine | GF/V

Lemon peel | chili | fresh herbs | olive oil | 7

Marinated Gigante Beans | Greece | GF/V

Za'atar | chopped onion & tomato | olive oil | 13

Whipped Feta | Greece | GF*/VG

Olive oil | roasted garlic | roasted tomato
aleppo pepper | house pita | 11

Mezze Sampler | Pan Med | GF*/VG/*V

Above selections plus Chef's daily creation | 18

Small Plates

TIQA Salad | Greece | GF/V*

Sweet gem lettuce | cucumber relish | feta
creamy dill dressing | 11

Lemon & Lentil Soup | Jordan | GF/V*

Za'atar whipped goat cheese | house pita
smoked paprika | 11

Falafel | Egypt | GF/V

Dill toum | cured tomatoes | house pickles
fresh herbs | 9

Cauliflower | Turkey | GF/V

Roasted red pepper | toum | herb salad
pistachio | 8

***Baccalà Mantecato | Italy |**

Salted cod | aleppo pepper | cilantro | pickles
seasonal greens | balsamic reduction
house focaccia toast | 15

Blistered Shishito Pepper | Pan Med | GF

Whipped goat cheese | honey
toasted pine nut | 11

***Marinated White Anchovies | Italy |**

House focaccia | balsamic reduction
bruschetta | 13

Local Mussels | France | GF

White wine cream | persillade | lemon
Focaccia | 14

Disco Fries | Pan Med | V*

Yogurt cheese sauce | fricco | aleppo pepper
pickles | 8

Kebabs/2 Skewers

***Shrimp | Tunisia |**

Chermoula marinade | grilled romaine | pita
muhammara | 25

***Flat Iron Steak | Israel |**

Baharat marinade | farro salad | oregano
tahina yogurt | 21

***Halal Chicken Thigh | Morocco | GF**

Saffron wine marinade | spiced rice
jute sauce | 17

***Lamb & Feta Kofta | Algiers |**

Herb salad | pita | ras al hanout
tomato sauce | 27

Seasonal Vegetables | Israel | V

Couscous | toasted pine nuts | dill toum | 13

***Mixed Grill | Pan Med |**

Choice of any 2 kebabs | spiced rice | 25

Entrees

***Seared Captain's Cut Cod | France | GF**

Parsnip puree | fennel | burnt clementine
kalamata-vanilla oil | 29

***Roasted Chicken Thigh | Greece | GF**

Za'atar | potato | grilled romaine | lemon
dill toum | fresh oregano | 18

***Braised Lamb | Pan Med |**

Cauliflower | white beans | roasted tomato
farro | au jus | 28

Red Pesto Cavatelli | Italy | V

Sundried tomato | arugula | walnut
fried pepperoncini | fresh herb
balsamic glaze | 16

Desserts

Baklava | Turkey | VG

Phyllo | spiced nuts | honey | 9

Wine Braised Apricots | Pan Med | VG

Whipped vanilla yogurt | olive oil cake roasted
pistachio | cinnamon | 8

Chocolate Custard | France | GF*/VG

Almond cookies | candied clementine
whipped cream | 7

Gelato | Italy | GF/VG

Daily creation | 11

Sorbetto Trio | Spain | GF/V

Daily creations | 5

Executive Chef | Emil Rivera / Chef de Cuisine | Siddharta Rumma

* 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