

## TIQA MENU

Gluten Free | GF Vegetarian | VG Vegan | V if marked with \* can be modified to be GF/VG/V

### Mezze

#### **Hummus |Lebanon| GF\*/V**

Marinated chickpeas | lemon | olive oil  
tahini | house pita | 13

#### **Muhumarra |Syria| V**

Fire roasted red pepper | toasted walnut  
sumac | pomegranate | house pita 13

#### **Baba Ghanoush |Levant| GF\*/V**

Roasted eggplant | lemon | pomegranate  
tahini | house pita | 13

#### **Marinated Olives |Palestine| GF/V**

Lemon peel | chili | fresh herbs | olive oil | 9

#### **Gigante Beans |Greece| GF\*/V**

Za'atar | chopped onion & tomato | focaccia | 15

#### **Whipped Feta |Greece| GF\*/VG**

Olive oil | roasted garlic | roasted tomato  
aleppo pepper | house pita | 15

#### **Mezze Sampler |Pan Med| GF\*/V**

Above selections plus Chef's daily creation | 23

### Kebabs/2 Skewers

#### **\*\*Shrimp |Tunisia|**

Chermoula marinade| grilled romaine | pita  
muhammara | 29

#### **\*\*Steak |Israel|**

Baharat marinade | farro salad | oregano  
tahina yogurt | 29

#### **\*\*Chicken Thigh |Morocco| GF**

Saffron wine marinade | spiced rice  
chicken demi glace | 23

#### **\*\*Lamb, Beef & Feta Kofta |Algiers|**

Herb salad | pita | ras al hanout  
tomato sauce | 33

#### **Seasonal Vegetables |Israel| V**

Couscous | toasted pine nuts | dill toum | 15

#### **\*\*Mixed Grill |Pan Med|**

Choice of any 2 kebabs | spiced rice | 31

### Small Plates

#### **TIQA Salad |Greece| GF\*/V\***

Sweet gem lettuce | cucumber relish | feta  
creamy dill dressing | 15

#### **Lemon & Lentil Soup |Jordan| GF/V\***

Za'atar whipped goat cheese | house pita  
smoked paprika | 13

#### **Falafel |Egypt| GF/V**

Dill toum | cured tomatoes | house pickles  
fresh herbs | 13

#### **Cauliflower |Turkey| GF/V**

Roasted red pepper | toum | herb salad  
pistachio | 13

#### **\*\*Baccalà Mantecato |Italy|**

Salted cod | aleppo pepper | cilantro | pickles  
seasonal greens | balsamic reduction  
house focaccia toast | 17

#### **Blistered Shishito Pepper |Pan Med| GF**

Whipped goat cheese | honey  
toasted pine nut | 13

#### **\*\*Marinated White Anchovies |Italy|**

House focaccia | balsamic reduction  
bruschetta | 15

#### **\*\*Local Mussels |France| GF\***

White wine cream | persillade | lemon  
Focaccia | 16

#### **Disco Fries |Pan Med| V\***

Yogurt cheese sauce | fricco | aleppo pepper  
pickles | 9

### Entrees

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

Parsnip puree | fennel | burnt clementine  
kalamata-vanilla oil | 37

#### **\*\*Roasted Chicken Thigh |Greece|**

Za'atar | potato | grilled romaine | lemon  
dill toum | fresh oregano | 23

#### **\*\*Braised Lamb |Pan Med|**

Cauliflower | white beans | roasted tomato  
farro | au jus | 35

#### **Red Pesto Cavatelli |Italy| V**

Sundried tomato | arugula | walnut  
fried pepperoncini | fresh herb  
balsamic glaze | 19

### Executive Chef | Emil Rivera

\*\*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