

MEZZE

HUMMUS (V, GF) - 8

chickpeas | garlic | tahini | lemon juice
LEBANON

MUHUMARRA (V) - 9

fire roasted red pepper | toasted walnut
sumac | pomegranate molasses
SYRIA

BABA GHANOUSH (V, GF) - 9

roasted eggplant | lemon
pomegranate | tahini
LEVANT

MARINATED OLIVES (V, GF) - 8

lemon peel | fresh herbs | olive oil
PALESTINE

GIGANTE BEANS (V) - 9

Za'atar | chopped onion | tomato
GREECE

LABNEH (VG) - 7

strained yogurt | Za'atar | olive oil
LEVANT

MARINATED FETA (GF) - 5

citrus peel | urfa chili
cracked spices | olive oil
GREECE

Sides

BASMATI RICE (V, GF) - 5

dried fruit | almonds

SLICED CUCUMBERS (V, GF) - 4

GRILLED ASPARAGUS (GF) - 7
hard-boiled egg | urfa chili | olive oil

PITA (V) - 3EA

house pita

SPICED FRIES (V, GF) - 7

toum

SMALL PLATES

TIQA SALAD (GF, V) - 12

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

LEMON & LENTIL SOUP (VG) - 12

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

FALAFEL (V, GF) - 11

dill toum | house pickles | herbs
EGYPT

PULPO A LA GALLEGA (GF)* - 18

octopus | potato | onion | paprika
GALICIA

DOLMADES (GF) - 11

stuffed grape leaves | rice | lamb | yogurt sauce
GREECE

POTATO KNAFEH (V, GF) - 12

potato pancake | toum | pickled vegetables
SYRIA

LOBSTER ROLL* - 28

harissa butter | lemon | chive
PANMED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PANMED

Shish

KOFTA BEEF & LAMB* - 8

tomodoro sauce | feta
shaved red onion | parsley
ALGIERS

CHICKEN* (GF, H) - 7

marinated thighs | yogurt
lemon | garlic and spices
LEVANT

BEEF* (GF) - 9

sirloin | pearl onion | maple tahini
LEVANT

LAMB* (GF, H) - 11

Australian lamb | tzatziki
GREECE

Entrée

CEDAR ROASTED SALMON* - 27

Garlic eggplant puree | sumac | tomato
crispy onions
GREECE

POLENTA (V, GF) - 19

pan roasted vegetables | Calabrian chili |
tahini sauce
ITALY

*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.*

PAN MEDITERRANEAN

Executive Chef – David Schneller