

MEZZE

HUMMUS (V, GF)

chickpeas | everything bagel seasoning

LEBANON

8

MUHUMARRA (V)

fire roasted red pepper | toasted walnut
sumac | pomegranate molasses

SYRIA

9

BABA GHANOUSH (V, GF)

roasted eggplant | lemon
pomegranate | tahini

LEVANT

9

MARINATED OLIVES (V, GF)

lemon peel | fresh herbs | olive oil

PALESTINE

8

GIGANTE BEANS (V)

Za'atar | chopped onion | tomato

GREECE

9

LABNEH (VG)

strained yogurt | Za'atar | olive oil

LEVANT

7

MARINATED FETA (GF)

citrus peel | urfa chili
cracked spices | olive oil

GREECE

5

TIQA SALAD (V)

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

LEVANT

12

FALAFEL (V, GF)

dill toum | house pickles | herbs

EGYPT

11

Sides

BASMATI RICE (V, GF)

dried fruit | almonds

5

SLICED CUCUMBERS (V, GF)

4

GRILLED ASPARAGUS (GF)

hard-boiled egg | urfa chili | olive oil

7

PITA (V)

house pita
3ea

SPICED FRIES (V, GF)

toum

5

SANDWICHES

all sandwiches wrapped in house-made pita

add seasoned fries +\$3

BEEF & LAMB KOFTA*

pomodoro sauce | feta | shaved red onion

ALGERS

14

GRILLED CHICKEN (H)*

spice-marinated thighs | yogurt spread

hummus | chopped tomato

LEVANT

13

BEEF*

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

LEVANT

15

LAMB (H)*

Australian lamb | tzatziki

house pickles | feta

GREECE

15

FALAFEL

chickpea fritters | sliced cucumbers

house pickles | toum

EGYPT

12

LOBSTER ROLL*

harissa butter | lemon

chive | potato bun

PAN MED INSPIRED

19

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