

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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
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PAN MEDITERRANEAN

Executive Chef – David Schneller

MEZZE

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

Shish

KOFTA BEEF & LAMB* - 8

tomato 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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

Shish

KOFTA BEEF & LAMB* - 8

tomato 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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

Shish

KOFTA BEEF & LAMB* - 8

tomato 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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

Shish

KOFTA BEEF & LAMB* - 8

tomato 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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

Shish

KOFTA BEEF & LAMB* - 8

tomato 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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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PAN MEDITERRANEAN

Executive Chef – David Schneller

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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

Shish

KOFTA BEEF & LAMB* - 8

tomato 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

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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

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MEZZE

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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 (V) - 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 CORN (GF) - 7

toum | feta |

PITA (V) - 1 EA

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
PAN MED

SPANIKOPITA - 13

spinach and phyllo pie | feta | herbs
GREECE

CALAMARI* - 17

fried squid | tomato sauce | pickled peppers
PAN MED

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
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