

# DINNER MENU

## MEZZE

**HUMMUS** (V, GF) - 8.5

chickpeas | everything bagel seasoning

**LEBANON**

**MUHUMARRA** (V) - 9.5

fire roasted red pepper | toasted walnut  
sumac | pomegranate molasses

**SYRIA**

**BABA GHANOUSH** (V, GF) - 9.5

roasted eggplant | lemon  
pomegranate | tahini

**LEVANT**

**MARINATED OLIVES** (V, GF) - 8.5

lemon peel | fresh herbs | olive oil

**PALESTINE**

**GIGANTE BEANS** (V) - 9.5

honey nut squash | kale

**GREECE**

**LABNEH** (VG) - 7.5

strained yogurt | Za'atar | olive oil

**LEVANT**

**MARINATED FETA** (GF) - 6.5

citrus peel | Urfa chili  
cracked spices | olive oil

**GREECE**

## Sides

**BASMATI RICE** (V, GF) - 6

dried fruit | almonds

**SLICED CUCUMBERS** (V, GF) - 2

**PITA** (V) house pita 1 each

**SPICED FRIES** (V, GF) - 7

toum

## SMALL PLATES

**OXTAIL SOUP\*** - 17

CARROTS | POTATOES | ORZO  
ITALY

**TIQA SALAD** (V) - 13

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

**LEVANT**

**FALAFEL** (V, GF) - 9.5

dill toum | house pickles | herbs

**EGYPT**

**MEATBALLS\*** - 12

Beef | buttered pine nuts | sumac onions  
LEBANON

**TORTA DE PATATAS\*** (VG, GF) - 15

Yukon golds | egg | braised mushroom  
SPAIN

**BRUSSEL SPROUTS** (VG, GF) - 12

roasted grapes | brown butter  
vinaigrette hazelnuts

**PAN MED**

**SPANIKOPITA** (VG) - 13

spinach and phyllo pie | feta | herbs

**GREECE**

**HONEY NUT SQUASH** (VG, GF) - 11

labneh | tahini | honey | cilantro

**PAN MED**

## SHISH

**MERGUEZ** (GF) - 11

lamb sausage | harissa

**MOROCCO**

**CHICKEN\*** (GF, H) - 8.5

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**

**SHISH PLATTER** (GF) - 45

one of each skewer over basmati rice,  
cucumber tomato salad

**PAN MED**

## ENTRÉE

**MONKFISH** (GF) - 32

braised chickpeas | Swiss chard  
cherry tomato

**GREECE**

**LAMB SHANK** - 45

couscous | olive | tomato

**IRAQ**

**POLENTA** (V, GF) - 23

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.*

**Executive Chef – David Schneller**