

# TIQA Dinner Menu

GF: Gluten Free/V: Vegan/VG: Vegetarian/N: Contains Nuts/S: Contains Sesame/ if asterisk (\*) precedes any of these letters that item can be modified to be whatever abbreviation follows

## Starters

**Mezze Sampler||Mediterranean||\*GF\*V**

*Hummus, Baba, Olives, Falafel, Beets,  
Marguez~18*

**Lentil Soup|| Lebanon|| GF.V**

*Lemon Infused Olive Oil~10*

**Tabbouleh Salad||Palestine||V**

*Pickled Onions~9*

**Gavurdagi/with Lobster||Turkey||GF.V.N**

*Walnuts/Tomatoes/ Onions/  
Sumac/Parsley/Lemon juice/  
Pomegranate Molasis Dressing/Maine  
Lobster~12/MV*

**Falafel||Egypt||GF.V.S**

*Aleppo Chili Toum~9*

**Baba Ghanoush||Lebanon||\*GF.V.S**

*Warm Pita~9*

**Roasted Beet Tartar||Italy||GF.VG.N**

*Toasted Walnuts/Gorgonzola/Balsamic  
Glaze/  
Extra Virgin Olive Oil - 12*

**Garlic Hummus||Palestine||\*GF.V.S**

*Warm Pita/Aleppo Pepper~9*

**Spiced Olives||Palestine, Greece||GF.V**

*Lemon/Garlic/Herbs/Harissa~8*

**\*\*Scallop Crudo||Italy||GF.R**

*Blood Orange Syrup/Extra Virgin Olive  
Oil/Mint/Basil~16*

**Grilled Spicy Merguez**

**Sausage||Morocco||GF**

*Cucumber-Sumac Salad~15*

**\*\*Sautéed Mussels||Mediterranean||**

*Beer & Harissa Broth~18*

**\*\*Spanish Garlic Shrimp||Spain||GF**

*Olive Oil/Lemon/White Beans~15*

## Sides~6

*Haricot Vert |V.GF|/Grilled Vegetables  
|V.GF|/Spiced Rice |V.GF|/Garlic - Parmesan  
Potatoes |VG.GF|*

## TIQA

**All served with Spiced Rice and Grilled  
Seasonal Vegetables**

**\*\*Adana Kebob ||Turkey||**

*Ground Beef&Lamb/onion/pepper/Tzatziki  
Sauce~26*

**\*\*Jumbo Shrimp||Morocco||GF**

*Charmoula~28*

**\*\*Chicken Thighs||Lebanon||GF**

*Spiced Lebnah~24*

**\*\*Beef Hanger Steak||Mediterranean||GF**

*Roasted Garlic-Oregano Sauce~29*

**Grilled Vegetable||Greece||GF.V**

*Garlic-Herb Oil-24*

**\*\*Day Boat Scallops||Mediterranean||GF**

*Harissa-Blood Orange Glaze~38*

## Entrées

**\*\*Seared Salmon||France||GF**

*Sherry Vinegar Gastrique/  
Warm Lentils/Spinach~28*

**\*\*Seared Sliced Duck Breast||Morocco||R**

*Pomegranate-Honey Glaze/Dried Fruit  
Couscous~33*

**\*\*Pan Roasted Cod||Greece||GF**

*Tomatoes/Kalamata Olives/Harissa/Spiced  
Rice~34*

**\*\*Grilled Sliced Hanger Steak||France||GF**

*Herb de Provence Butter/Roasted Potatoes/  
Mixed Greens~29*

**\*\*Roasted Half Chicken||France||GF**

***Executive Chef - Philip Sokolowski***

***\*\*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***

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*Lemon-Thyme Marinade/White Truffle  
Potatoes/*

*Grilled Zucchini~25*

**Sauteed Wild Mushrooms||Italy||V.N**

*Trofie Pasta with Pistachio Pesto/Cauliflower  
Coulis~25*

**Lobster Paella||Spain||GF**

*Fresh Maine lobster~ MV*

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