

TIQA Brunch Menu

***Draft – call TIQA For Current 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

Maftoul Soup||Palestine||

Braised Chicken/Bone Broth-10

TIQA Salad||Turkey||GF.*V.N

Mixed Greens/Walnuts/Tomatoes/ Onions/Parsley/

Sheep's Milk Feta/Cucumbers/

Pomegranate Dressing-12

Chickpea Falafel||Egypt||GF.V. S

Aleppo Chili Toum/Shepards Salad-9

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

Smoked Eggplant/Roasted Garlic/

Lemon Oil/Smoked Paprika/Fresh Made Pita-9

Home Made Garlic Hummus||Palestine||*GF.V.S

Fresh Made Pita/Aleppo Pepper/Lemon Oil/

Smoked Paprika-9

Warm Spiced Mixed Olives||Palestine||GF.*V

Almonds/Anchovies/Sun-Dried Tomatoes-9

Baked Goat Cheese||Israel||GF.N

Potato Latkes/Honey/Saffron/Dukkah-14

**Bang Island Mussels|Italy||N

Cannellini Beans/Pistachio Pesto/

Sun-dried Tomatoes/Calabrian Chili/Pita -18

Mezze Sampler||Mediterranean||*GF.V.S

Hummus/Baba/ Olives/Falafel/Shepards Salad

Spicy Pickled Vegetables/Roasted Beets -18

Sandwiches

All served with French Fries

Grilled Lamb Burger||Mediterranean||

Tzatziki/lettuce/ Tomato/Feta/Wrapped In Pita-18

Falafel Pita Wrap||Egypt||VG.S

Zhoug sauce/Pickled Vegetables/Lettuce/Tomatoes -14

Battered Fried Cod||Mediterranean||

Tomatoes/Lettuce/Aleppo Chili Tartar Sauce/

Wrapped in Pita -22

Entrée Salads

Grilled Chicken Breast||Italy||GF

Mixed Greens/Tomatoes/Onions/Cucumbers

Pine Nuts/Parmesan Cheese/Red Wine Vinaigrette-18

Grilled Salmon ||Mediterranean||GF

Mixed Greens/Walnuts/Tomatoes/Onions/

Goat Cheese/Pomegranate-Sumac Dressing -18

TIQA

All served on Pita with Shepards Salad and Fries

**Adana Kebob ||Turkey||

Ground Beef&Lamb

/Caramelized Onion Tzatziki Sauce-26

**Jumbo Shrimp||Morocco||GF

Moroccan Chimichurri-28

Grilled Cremini Mushrooms ||Italy||GF.V

Calabrian Chili Gremolata -24

Breakfast

All served with Breakfast Potatoes

TIQA EggsBenedict||Lebanon

Pita/Eggplant Zaalouk/Poached Eggs/ Hollandaise-14

Steak & Eggs||Mediterranean||GF

Turkish Kifta Shish/Two Eggs-18

Avocado Toast||Israel||

Home Made Pita/Israel Guacamole/Goat Cheese

Two eggs any Style/Choice of Bacon or Sausage -16

Brioche French Toast||France

Dried Fruit & Nut Maple Syrup/

Choice of Bacon or Sausage -14

Omelette ||France

Mushrooms/Caramelized Onions/Gruyere Cheese

Choice of Bacon or Sausage-16

Shakshuka||North Africa||GF

Two Eggs Poached in Stewed Tomatoes/

Egyptian Lamb Meatballs/Pita-16

Sides-

Sautéed Mushrooms |V.GF|/Grilled Vegetables |V.GF|/Spiced Rice |V.GF|

/Potato Latkes |VG.GF|/Breakfast Potatoes|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**