

TIQA Dinner 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

Roasted Beet Tartar || Italy || GF.VG.N
Walnuts/Gorgonzola/Greek Yogurt/Green Onions/
Parsley/Balsamic Syrup/Olive Oil - 12

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

**Egyptian Lamb Meatballs || Egypt || GF.N
Pistachio-Sour Cherry Brown Butter/
Pomegranate-Honey -15

**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

TIQA

All served with Spiced Rice and Seasonal
Vegetables

**Adana Kebob || Turkey || GF
House 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

Entrées

**Harissa Dusted Salmon || Mediterranean || GF.N
Pistachio Pesto/Parmesan Polenta/
Lemon-Garlic Spinach-28

**Pan Roasted Cod || Greece || GF
Tomatoes/Kalamata Olives/Harissa/Spiced Rice-34

**Grilled Steak “Frites” || Mediterranean || GF
Grilled 8oz Flat Iron Steak
Turkish “Salsa Roja”/Lemon-Za Tar Mushrooms/
Chickpea Fries-37

**Pan Roasted Chicken Breast || Greece || GF
Ktipiti Sauce/Briam/
Lemon-Garlic Mashed Potatoes-25

Vegetable Paella || Spain || V.GF
Eggplant/Tomatoes/Onions/Peppers/Cannellini beans
Saffron Rice/Breadcrumbs/Red Chili Zhoug-25

**Grilled Lamb Lollipops || Turkey || GF
Date Chutney/Stewed Chickpeas/
Lamb Ragout/Mint/Feta- 38

Sides- Sautéed Lemon-Za Tar Mushrooms |V.GF|/Grilled Seasonal Vegetables |V.GF|/Spiced Rice |V.GF|
/Potato Latkes |VG.GF|/Lemon-Garlic Mashed 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