

# TIQA Lunch 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||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*

Falafel||Egypt||GF.V.S

*Aleppo Chili Toum/Shepards Salad-9*

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

*Smoked Eggplant/Roasted Garlic/Warm Pita-9*

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

*Walnuts/Gorgonzola/Greek Yogurt/Green Onions/  
Parsley/Balsamic Syrup/Olive Oil - 12*

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

*Warm Pita/Aleppo Pepper/Lemon Oil/Smoked Paprika-9*

Warm Spiced Olives||The Med||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*

\*\*Egyptian Lamb Meatballs||Egypt||GF

*Pistachio-Sour Cherry Brown Butter/  
Pomegranate-Honey -15*

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

*Hummus/Baba/ Olives/Falafel/Shepards Salad*

*Spicy Pickled/Vegetables, Ezme-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*

### 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*

### Entrée Salads

\*\*Grilled Chicken Breast||Italy||GF

*Mixed Greens/Tomatoes/Cucumbers/Onions/  
Pine Nuts/Parmesan Cheese/Red Wine Vinaigrette-18*

\*\*Grilled Salmon||Mediterranean||GF

*Mixed Greens/Walnuts/Tomatoes/Onions/  
Goat Cheese/Pomegranate-Sumac Dressing-22*

Falafel Salad||Egypt||GF.V.S

*Falafel/Aleppo Chili/Toum/Mixed Greens/Avocado  
Tomatoes/Hummus Vinaigrette-18*

Sides- *Sautéed Mushrooms |V.GF|/Grilled Vegetables |V.GF|/Spiced Rice |V.GF|  
/Potato Latkes |VG.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*