

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

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*

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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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|

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