

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

Dips

All served with homemade pita

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

Smoked Eggplant/Lemon Oil/Smoked Paprika-9

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

Aleppo Pepper/Lemon Oil/Smoked Paprika-9

Whipped Goat Cheese||Med||*GF.*N

Toasted Pistachios/Date Syrup-9

Starters

Lentil Soup|| Lebanon ||GF.*V

Goat Cheese/Lemon Zest -10

Tomato & Mozzarella||Italy||GF

Basil/Balsamic/Extra Virgin Olive Oil-12

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

Aleppo Chili Toun/Shepards Salad-9

Roasted Beets Ala Grecque||Greece||GF.*V

Tomatoes/Cucumbers/Feta/Olives/Oregano/Olive Oil - 12

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

Lemon/Za tar/Chilies-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 Glaze -15

Grilled Garlic Shrimp|Spain||GF

Tomato Sofrito/Olive Tapenade -18

Lobster Au Gratin|France||

Cavatelli/Comte Cheese Sauce/Bread Crumbs -18

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

Hummus/Baba/ Olives/Falafel/Shepards Salad

Spicy Pickled Vegetables/Roasted Beets -18

Sides- Sautéed Lemon-Garlic Spinach |V.GF|/Grilled Seasonal Vegetables |V.GF|/Spiced Rice |V.GF|
/Potato Latkes |VG.GF|/Grilled Potatoes|GF.V|

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

**Chicken Shawarma||Palestine||GF

Pickled Onion Sauce/Sumac-26

Cremini Mushrooms ||Italy||GF.V

Balsamic Marinade/Spicy Onion Jam -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"||France||

Grilled Fillet Mignon Medallions

Roasted Garlic Demi Glacé/French Fries-36

**Roasted Sumac Chicken Breast||Egypt||GF

Lemon Aioli/Chorizo Oil/Grilled Potatoes-25

Vegetable Tagine|Morroco||V.*GF

Apricots/Olives/Couscous/Chickpeas/ Lemon-24

**Urfa Dusted Lamb Lollipops ||Lebanon||GF

Miso-Date Glaze/Charred Baby Carrots- 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