

# TIQA Lunch 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

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/Shepherds Salad-9

Roasted Beets Ala Grecque||Greece||GF.VG

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

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

Lemon/Za tar/Chilies-9

Baked Goat Cheese||Mediterranean||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/Breadcrumbs -18

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

Hummus/Baba/ Olives/Falafel/Shepherds Salad

Spicy Pickled Vegetables/Roasted Beets -18

## Sandwiches

Croquet Monsieur

French Ham/Comte Cheese/Butter/Dijon/

Peasant Bread/Bechamel Sauce-12

Brie & Fig Jam

Triple Cream Brie/Fresh Basil/Toasted Baguette -10

Country Pate

Dijon Mustard/Cornichons/Toasted Baguette-12

Saucisson

Sea Salt Butter/Cornichons/Toasted Baguette -12

Falafel Pita Wrap||Egypt||V.S

Zhoug sauce/Pickled Vegetables/Lettuce/tomatoes-12

## TIQA

*All served with French Fries, Shepherds Salad,*

*& Pita*

**\*\*Adana Kebob ||Turkey||GF**

House Ground Beef/Lamb

/Caramelized Onion Tzatziki Sauce-18

**\*\*Jumbo Shrimp||Morocco||GF**

Moroccan Chimichurri-18

**\*\*Chicken Shawarma||Palestine||GF**

Pickled Onion Sauce/Sumac-16

## Entrées Salads

**\*\*Harissa Dusted Salmon||Mediterranean||GF.N**

Spinach/Egg/Red Onion/Tomato/Goat Cheese/

Dijon Vinaigrette -19

Tuna Nicoise||France||GF

Gem Lettuce/Haricot Verts/Potatoes/Egg/Tomatoes

Nicoise Olives/Tuna Confit/Red Wine Vinaigrette -19

**\*\*Chicken Shawarma||Palestine||GF**

Gem Lettuce/Lemon Vinaigrette/Shepherds Salad-16

**Sides \$5.00-** Sautéed Lemon-Garlic Spinach |V.GF|/Grilled Seasonal Vegetables |V.GF|/Spiced Rice |V.GF|  
/Potato Latkes |VG.GF|/French Fries|GF|/House Salad|GF.V|

***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***