

# 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 Feta||Med||\*GF.\*N

Toasted Pistachios/Honey-9

## Starters

TIQA Salad||GF. V

Artisanal Greens/Cucumber/ Tomato/Red

Onion/Pomegranate Seed/Fennel/Rose Blossom Vinaigrette-9

Lentil Soup|| Lebanon ||GF.\*V

Feta Cheese/Lemon Zest -10

Lobster Bisque||Maine||GF

Slow roasted Maine lobster broth/cognac/cream-13

Tomato & Mozzarella||Italy||GF

Basil/Balsamic/Extra Virgin Olive Oil-12

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

Aleppo Chili Toum/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/Chilies-9

\*\*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

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

\*\* Shrimp||Morocco||GF

Moroccan Chimichurri-28

\*\*Lobster Tail||Mediterranean||GF

Citrus-Harissa Butter-32

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

Pickled Onion Sauce/Sumac-26

## Entrées

\*\*Lobster Paella||Spain||GF

Grilled Maine lobster tails/Spanish short grain rice/saffron/smoked paprika/seasonal vegetables/Turkish olive oil-43

\*\*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

\*\*Dry Aged Steak “Frites”||France||

Grilled 10oz 30 Day House Aged New York Strip

Roasted Garlic Demi Glacé/French Fries-48

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

Lemon Aioli/Chorizo Oil/Grilled Potatoes-25

Vegetable Tagine |Morocco||V.\*GF

Apricots/Olives/Couscous/Chickpeas/ Lemon-24

Braised Lamb Shank||Greece

Couscous/Seasonal Vegetable/Burgundy Jus/Gremolata-46

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

\*\*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