

# FIYA BRUNCH

Sat & Sun 11a-3p



**SHARING:** Our menu is designed for sharing, and we have two separate kitchens, so dishes will arrive as ready.

## BRUNCH COCKTAILS 13

**Harissa Bloody Mary** House Harissa Bloody Mix, Vodka, Lemon, Parsley

**Jerusalem Salad Bloody Mary** Fresh Tomato Juice, Olive Oil-Cucumber Vodka, Lemon, Onion, Shallot

**Cardamom Iced Coffee** Nitro Cold Brew, Rye Whiskey, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream

**Blackberry Spritz** Blackberry Syrup, Campari, Lemon, Sparkling Wine

**Mimosa Package** New Mexico Gruet Sparkling Wine + Fresh Orange, Pomegranate & Grapefruit Juices \$35

## JERUSALEM BREAKFAST

Serves Two. No changes. 38

Dilled-Amba Egg Salad  
Labneh, Olive Oil, Za'atar  
Cured Salmon

Moroccan Carrots  
Roast Eggplant, Tahina  
Matbucha  
Marinated Olives

Torshi (Pickled Veggies)  
Herb Omelet  
Cheese Boureka  
House Granola & Yogurt

Wood-Oven Pita  
Namoura Cake (nuts)  
Cookies

## WOOD-OVEN PITA

**Handmade Pita** wth Za'atar Olive Oil<sup>v</sup> 2.75/per piece

(Note a few dishes include pita. Sub Gluten-Free Pita +1/pp)

## HUMMUS

Includes tahina & amba garnish, Jerusalem salad, and two house pita<sup>v</sup>

Chickpea, Hard Egg 14

Green Falafel 15

## OMELETS

All include smashed potatoes or petite salad.

Leeks, Mixed Mushrooms, Lentils, Feta 14

Roast Eggplant, Charred Onion, Feta, Matbucha, Parsley 14

Lamb Bacon, Charred Onion, Avocado, Amba 15

Cured Salmon, Avocado, Labneh, Dill, Pickled Onion 16

## OTHER BRUNCH

**Shakshuka**, Soft Egg, Pita 14 (+ lamb sausage or feta 3)

**Hawaij Challah French Toast**, Whipped Cream, Berries, Date and/or Maple Syrup, Izot Pepper 13

**Steak & Eggs** Skirt Steak, Poached Egg, Cipolline Onion & Anaheim Pepper, Spiced Smashed Potatoes 22

**Gravalax**, Dilled Cucumber-Labneh Salad, Charred Avocado, Pickled Red Onion, Sea Salted Butter, Pumpnickel 17

**Shakshuka Khachapuri** Georgian Bread & Cheese Boat, Shakshuka, Soft Egg 14

**Sweet Potato Khachapuri:** Whipped Sweet Potatoes, Leeks, Mushrooms, Lentils, Feta, Soft Egg 15

**Salad** House Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dates, Sumac Croutons<sup>v</sup> 13

(Add Roast Chicken +5 or Seasoned Skirt Steak +7)

**Roast Tomato Soup**, topped with Olive Oil, Labneh, Smoked Salt, Pita Crouton<sup>v</sup> 11

**House Lamb Bacon or Lamb Sausage** 6

**Spiced Smashed Potatoes** 5

**House Granola**, Yogurt & Fruit 8

## BRUNCH PITAS

Includes za'atar fries or petite salad. Gluten-free pita +1. Add Fried Egg or Egg Salad +.50

**Sabich** Fried Eggplant, Hummus, Hard Egg, Jerusalem Salad, Tahina, Amba<sup>v</sup> 13

**Falafel**, Green Falafel, Hummus, Pickle, Jerusalem Salad, Tahina, Amba<sup>v</sup> 14

**Chicken Schnitzel**, Orange Blossom Slaw, Pickle, Green Tahina, Amba 14

**Cauliflower Schnitzel**, Charred Onion, Pickle, Green Tahina, Amba<sup>v</sup> 13

**Lamb Bacon**, Fried Egg, Avocado, Pickle, Tahina, Amba 14

**Kofta** Lamb Sausage, Anaheim Pepper, Charred Onion, Matbucha, Tzatziki 15

**Cured Salmon**, Cucumber, Labneh, Pickled Red Onion, Green Tahina 15

V = Vegan, or items that can be made vegan upon request. Gluten-free pita available +1.

## COFFEE, TEA & JUICE

**Fresh-Squeezed OJ or Grapefruit Juice** 3

**Moka Pot Coffee** (Serves 1-2) Pot percolated, cardamom syrup, cookies 10.5

**Metropolis Single Origin Coffee** 4 ☞ **Metropolis Nitro Cold Brew** 5 ☞ **Rishi Tea**, Loose Leaf 4

**FIYA** reflects our love of wood fire, bread, and Israeli cuisine; but, Israel is home to over 180 nationalities and many religions, so we know that Israeli cuisine has many mothers, and is a subject for argument (over a good meal).

**TERMS:** Limit one tab, maximum 3 forms of payment per table. A 20% gratuity will be added to parties of 6 or more.

**ALLERGIES & DIETS:** Please disclose to your server any allergies or dietary restrictions. While we are sympathetic to these issues, we have a common kitchen with shared work surfaces and cannot guarantee perfect results.

**CHEF/PROPRIETOR:** Mindy Friedler