

# FIYA LUNCH



## PITAS

All include za'atar fries or petite salad.

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

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

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

**CHICKEN** Oven-Roast Chicken, Green Onion, Pickle, Matbucha, Tzatziki 14

**CHICKEN SCHNITZEL**, Orange Blossom Slaw, Pickle, Green Tahina, Amba 14

**STEAK** Skirt Steak, Anaheim Pepper, Charred Onion, Pickle, Matbucha, Tahina, Amba 15

**KOFTA** Lamb Meatballs, Anaheim Pepper, Charred Onion, Matbucha, Tzatziki 15

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

**FISH** Moroccan Fried Fish, Moroccan Sauce, Pickle, Green Onion, Green Tahina, Amba Mayo 15

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

## OTHER PLATES

**PITA** Handmade, Wood Oven Pita with Za'atar Olive Oil<sup>v</sup> 2.75/each)

**HUMMUS** includes Tahina, Amba, Jerusalem Salad, two Pita<sup>v</sup>

Chickpea, Hard Egg 14 🍴 Crispy Cauliflower 15 🍴 Roast Chicken & Gribenes 16 🍴 Roast Eggplant 15  
🍴 Green Falafel 15 🍴 Skirt Steak 17

**KHACHAPURI** Bread & Cheese Boat filled with Shakshuka, Soft Egg 14

**SHAKSHUKA** Zippy Tomato Sauce, Soft Eggs, Pita 14 (+ lamb sausage or feta<sup>v</sup> 3)

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

**SALAD** House Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Sumac Croutons<sup>v</sup> 13  
🍴 Add Roast Chicken 5 🍴 Add Skirt Steak 7

**FRIES** House Fries with Za'atar Spice & Amba Mayo<sup>v</sup> 7

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

**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, 3 forms of payment per table. A 20% gratuity will be added to parties of 6 or more.

**ALLERGIES & DIETS:** Please disclose allergies or dietary restrictions to your server. We have a common kitchen with shared work surfaces and cannot guarantee perfect results.

**EXECUTIVE CHEF** James Menendez

**PROPRIETOR** Mindy Friedler

