PITAS
All include za’atar fries or petite salad.

SABICH Fried Eggplant, Hummus, Hard Egg, Jerusalem Salad, Tahina, Amba* 13
CAULIFLOWER Cauliflower Schnitzel, Charred Onion, Pickle, Green Tahina, Amba* 13
FALAFEL Green Falafel, Hummus, Pickle, Jerusalem Salad, Tahina, Amba* 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 wth Za’atar Olive Oil* 2.75/each)
HUMMUS includes Tahina, Amba, Jerusalem Salad, two Pita*
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* 3)
SOUP Roast Tomato Soup topped with Olive Oil, Labneh, Smoked Salt, Pita Crouton* 11
SALAD House Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Sumac Croutons* 13 ❇️ Add Roast Chicken 5 ❇️ Add Skirt Steak 7
FRIES House Fries with Za’atar Spice & Amba Mayo* 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