



FIYA RESTAURANT WEEK

SATURDAY & SUNDAY JAN 23 - FEB 8 11:30A-2:30P

BRUNCH MENU \$30PP, MINIMUM OF 2

CHOICE OF BEVERAGE

COFFEE, CAPPUCCINO, LATTE, HAWAII LATTE, TEA, NANA TEA, SODA POP

JERUSALEM BREAKFAST

LABNEH + BABA GANOUSH + MARINATED OLIVES + KASSERI CHEESE + GRAVLAX + HUMMUS + TORSHI + CUKE-TOMATO SALAD
+ GARLIC TAHINA + PITA + FOCACCIA + PASTRY + HARISSA

CHOICE OF EGGS (CHOOSE 1 PER 2 GUESTS)

STRAPATSADA: GREEK SCRAMBLED EGGS, WOOD-ROAST TOMATO, OLIVE OIL, FETA, OREGANO, FOCACCIA

TURKISH EGGS: POACHED EGGS, GARLIC YOGURT, URFA PEPPER & SUMAC, DILL, PEPPER OIL, FOCACCIA

SHAKSHUKA: NORTH AFRICAN ZIPPY TOMATO SAUCE, SOFT EGGS, HOUSE FOCACCIA 17 (+FETA OR LAMB SAUSAGE 3)

STEAK & EGGS: CHARCOALED STRIP STEAK, FRIED EGG, BATATA HARRA, ROASTED PEPPER, CHERMOULA +12

OPTIONAL

FRENCH TOAST: DIPPED IN ORANGE BLOSSOM CUSTARD, WITH RASPBERRIES, HAZELNUTS, MINT 15

BACON OR SAUSAGE: HOUSEMADE LAMB BACON OR LAMB SAUSAGE 7

BATATA HARRA: MASHED FINGERLING POTATOES, SUMAC, ALEPPO PEPPER, GARLIC, EVO, LEMON 7

THIS IS A SHARED MENU FOR 2 BUT CAN BE ADAPTED TO MORE. REQUIRES FULL TABLE PARTICIPATION.
BEVERAGES, GRATUITY AND TAX NOT INCLUDED. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

