



FIYA NORTH SIDE RESTAURANT WEEK 2026



DINNER MENU 45PP / WINE PAIRING 30PP

COURSE 1

HUMMUS, LABNEH & ZA'ATAR, DATES, TORSHI, HARISSA, WOOD-OVEN PITA

WINE: TALISMA "LES NOCTAM' BULLES" PET NAT (SPARKLING) 17

COURSE 2 (CHOOSE 1 PER 2 GUESTS)

HOUSE GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED RED ONION, DATES, FETA, CROUTONS, FIG VINAIGRETTE
SHAVED BRUSSEL SPROUTS, PUMPKIN + POMEGRANATE SEEDS, RICOTTA SALATA, TAHINA-GREEN GODDESS DRESSING

WINE: MATIC PINOT GRIS ORANGE 14

COURSE 3

SMOKED WHITEFISH BEIGNETS, CHARRED ONION CREAM, PICKLED ONION, DILL

WINE: DOMAINE VILLARDEAU SAUVIGNON BLANC 14.5

COURSE 4 (CHOOSE 1 PER 2 GUESTS)

RIVERENCE RIVER TROUT SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC
HALF IVORY CHICKEN, CONFIT & ROAST, RED ZHUG, PRESERVED LEMON YOGURT

WINE: MONTENIDOLI VERNACCIA 17

PASTRAMI'D SHORT RIBS, ROASTED BUTTERNUT SQUASH, CRANBERRY JAM, HORSE RADISH SAUCE +5

WINE: SPECOGNA REFOSCO 15

CATALPA GROVE FARM LAMB LOIN, APRICOT CHUTNEY, ROSE HARISSA +3

WINE: JOE SWICK PINOT NOIR 16

COURSE 5 (CHOOSE 1 PER 2 GUESTS)

PAVLOVA MERINGUE, PASSIONFRUIT CURD, HAZELNUT

BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE, CRISPY RASPBERRY

ARAK: EL MASSAYA 11

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.

