**Sharing**: Our menu is designed for sharing, and all dishes feed 2+ persons. Salatim and hummus will come first, other dishes as ready.

**Brunch Cocktails**

<table>
<thead>
<tr>
<th>Name</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harissa Bloody Mary</td>
<td>House Harissa, Bloody Mix, Vodka, Lemon, Parsley</td>
</tr>
<tr>
<td>Jerusalem Salad Bloody Mary</td>
<td>Fresh Tomato Juice, Olive Oil-Cucumber Vodka, Lemon, Onion, Shallot</td>
</tr>
<tr>
<td>Cardamom Iced Coffee</td>
<td>Nitro Cold Brew, Rye, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream</td>
</tr>
<tr>
<td>Hibiscus Mimosa</td>
<td>Hibiscus Syrup, Orange, Sparkling Wine</td>
</tr>
</tbody>
</table>

**Mimosa Package**

New Mexico Gruet Sparkling Wine + Fresh Orange, Pomegranate & Grapefruit Juices $35

**The Jerusalem Brunch**

Serves two. No changes. $38

<table>
<thead>
<tr>
<th>Item</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Labneh, Za’Atar Oil, Roast Eggplant, Tahina, Marinated Olives, Dill Amba Egg Salad, Moroccan Carrots, Matbucha (tomato jam), Mushroom Conserva, Torshi (pickled veg), Cured Salmon, House Granola &amp; Yogurt, Herb Omelet, Cheese Boureka, Wood Oven Pita, Namoura Cake (nuts, Cookies)</td>
<td></td>
</tr>
</tbody>
</table>

**Omelets**

All include smashed potatoes or petite salad.

**Summer Veg** Summer Vegetables, Matbucha, Chihuahua Cheese, Za’atar $14

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

**Bacon** Lamb Bacon, Charred Onion, Avocado, Amba $15

**Gravlax** Cured Salmon, Avocado, Labneh, Dill, Pickled Onion $16

**Other Plates**

<table>
<thead>
<tr>
<th>Item</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pita</td>
<td>Handmade, Wood Oven Pita with Za’atar Olive Oil 2.75/ea</td>
</tr>
<tr>
<td>Hummus</td>
<td>includes Tahina, Amba, Jerusalem Salad, two Pita 14 Chickpea, Hard Egg 14 Green Falafel 15</td>
</tr>
<tr>
<td>Shakshuka</td>
<td>Zippy Tomato Sauce, Soft Eggs, Pita 14 (+ lamb sausage or feta 3)</td>
</tr>
<tr>
<td>French Toast</td>
<td>Hawaiian Spiced Challah, Whipped Cream, Berries, Date or Maple Syrup, Izot Pepper 13</td>
</tr>
<tr>
<td>Steak &amp; Eggs</td>
<td>Skirt Steak, Poached Egg, Cipolline Onion, Anaheim Pepper, Smashed Potatoes 22</td>
</tr>
<tr>
<td>Gravlax</td>
<td>Cured Salmon, Cucumber Salad, Charred Avocado, Pickled Red Onion, Salted Butter, Pumpernickel 18</td>
</tr>
<tr>
<td>Khachapuri</td>
<td>Bread &amp; Cheese Boat filled with Shakshuka, Soft Egg 15</td>
</tr>
<tr>
<td>Salad</td>
<td>House Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Sumac Croutons 13</td>
</tr>
</tbody>
</table>
SOUP  Roast Tomato Soup topped with Olive Oil, Labneh, Smoked Salt, Pita Crouton* 11
Bacon & Sausage  Housemade Lamb Bacon or Sausage 6
Potatoes  Spiced Smashed Potatoes 5
Granola  Housemade, with Yogurt & Fruit 8

Pitas
All include za’atar fries or petite salad.
Sabich  Fried Eggplant, Hummus, Hard Egg, Jerusalem Salad, Tahina, Amba* 13
Falafel  Green Falafel, Hummus, Pickle, Jerusalem Salad, Tahina, Amba* 14
Kofta  Lamb Meatballs, Anaheim Pepper, Charred Onion, Matbucha, Tzatziki 15
Bacon  Lamb Bacon, Fried Egg, Avocado, Pickle, Tahina, Amba 14
Gravlax  Cured Salmon, Cucumber, Labneh, Pickled Onion, Green Tahina 15

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

Coffee, Tea & Juice
Juice  Fresh-squeezed OJ or Grapefruit Juice 5
Moka Pot Coffee  (Serves 1-2) Pot percolated, cardamom syrup, cookies 10.5
Coffee & Tea  Metropolis Single Origin Coffee 4 ☕ Nitro Cold Brew 5 ☕ Rishi Loose Leaf Tea 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, 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
Ga’zozologist  Robby Martineau
Proprietor  Mindy Friedler