



Dinner SPRING

Share! Our menu is for sharing. Dishes arrive as they are ready, salatim and hummus first.

SALATIM & HUMMUS

Salatim Farmer Cheese-Pomegranate Molasses 🍴 Torshi 🍴 Rose Harissa 🍴 Honied Medjool Dates
🍴 House Pita^v 22 (Add 🍴 Marinated Olives 4 🍴 Baba Ganoushe 4)

Hummus & Pita 🍴 Original -Tahina, Heritage Egg, Chickpea^v 12 🍴 Im Basar -Spiced Lamb, Pine Nut 14

THE WOOD OVEN

SPECIAL **Mushrooms** Local Mushrooms, Za'atar Spice, Janie's Mill Grits, Feta 16

Cauliflower Oven-Charred Cauliflower Steak, Labneh, Berbere, Zhug^v 16

Eggplant Baby Eggplant, Pine Nuts, Tahina, Zhug, Urfa Pepper Oil^v 16

Khachapuri Georgian Bread & Cheese Boat filled with Shakshuka, Soft Egg 16

SPECIAL **Manoushe** Flatbread topped with Lemon Yogurt, Gravlax, Ramp Pesto, Baby Kale, Green Chickpeas 18

Moroccan Salmon, in Zesty Tomato-Red Pepper Sauce, House Focaccia 26

Chicken Half Chicken, Confit & Roast, Red Zhug, Preserved Lemon Yogurt 26

SPECIAL **Lamb Sausage** Fava Bean Stew, Fennel Salad 27

THE CHARCOAL PIT

Steak Zhug-Marinaded Sirloin Steak (8 Oz), Ajvar, Roast & Pickled Peppers, Cipolline Onion 34

Lamb Leg Catalpa Grove Farm Lamb, Bejeweled Rice, Apricot Chutney, Rose Harissa 32

THE KITCHEN

SPECIAL **Beignets** Smoked Whitefish Beignets, Onion Dip & Pickled Onion, Dill 14

Salad Greens, Watermelon Radish, Jalapeño, Pickled Onion, Dates, Barrel-Aged Feta, Croutons, Fig Vinaigrette^v 12

Shaved Brussel Sprout Salad, Pumpkin & Pomegranate Seeds, Green Goddess Dressing^v 14

Halloumi Seared Halloumi, Chili Pepper Jam, Pistachios 17

SPECIAL **Crudo** Faroe Island Salmon, Walnuts, Hibiscus Pickled Onions, Lime 20

Falafel Green Falafel, Pickled Red Cabbage, Tahina, Amba^v 16

Brisket Texas Wagyu (5 Oz, "Firm" Cook), Cured & Smoked, Bergamot Glaze, Baharat Couscous, Toun 24

Schnitzel Riverence River Trout Schnitzel, Harissa Tartar, Brown Butter, Pickled Ramps, Sumac 34

SIDES

Batata Harra Smashed Fingerling Potatoes with Sumac, Aleppo Pepper, Olive Oil, Lemon 9

Bejeweled Rice Basmati Rice, Barberry, Saffron, Cardamom, Cashew 10

SPECIAL **Roast Asparagus**, Black Lime & Tarragon, Spring Onions, Smoked Egg Dressing 13

We are committed to ensuring that all of our staff make a good, living wage. All staff earn a base pay at or above the full minimum wage, and then all tips are distributed among the entire staff including kitchen (except management).

Fiya is our collage of Levantine and other cuisines, cuisines that have blended and evolved over centuries - Israel, Yemen, Morocco, Syria, Turkey, Palestine, Iraq, Georgia, and many others. We aspire to honor the heritage of the cuisine and especially to welcome all to the restaurant, especially the diversity that is Andersonville.

Diets & Allergies ^v = Vegan possible and much of our menu is gluten free, with likely no hidden non-vegan or gluten ingredients. Gluten free pita is +1. We do have shared work surfaces, so cannot guarantee perfect results. Ask your server for more info.

Warning: Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness.

Terms Limit one tab, 3 forms of payment per table.

Proprietor Mindy Friedler
Chef Ben Blum
Service Jacob Welch
Bar Chris Royce



5/1 Update