

FIYA dinner



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

SALATIM & HUMMUS

SALATIM Choose Four, includes two Pita^v 16

Labneh, Za'atar Oil 🍴 Baba Ganoush 🍴 Marinated Olives 🍴 Jerusalem Salad
🍴 Moroccan Carrots 🍴 Matbucha (tomato jam) 🍴 Torshi (pickled veg)

HUMMUS with Olive Oil, Tahina, Amba, Jerusalem Salad, Two Pita^v

Crispy Cauliflower 15 🍴 Chicken & Gribenes 16 🍴 Falafel 15 🍴 Fried Fish 16

PITA Handmade, Wood Oven Pita with Za'atar-Olive Oil^v 2.75/ea

SMALL PLATES

SOUP, Roast Tomato with Olive Oil, Labneh, Smoked Salt, Pita Crouton^v 11

SALAD Romaine, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Pita Crouton^v 13

ARCTIC CHAR, Smoked, with Labneh, Pickled Red Onion, Charred Cucumber, House Lavash 18

MAITAKE MUSHROOM, Wood-Roast, Swarnadwipa Spice Oil, Labneh, Pickled Onion^v 16

KOFTA Lamb Kebabs, Pickle, Matbucha, Tzatziki, Jerusalem Salad 18

MEDIUM PLATES

KHACHAPURI Bread & Cheese Boat filled with Shakshuka, Soft Egg 15

SCHNITZEL (Chicken or Crispy Cauliflower), Orange Blossom Slaw, Green Tahina, Amba^v 19

SWEET POTATO Charred Baby Sweet Potatoes, Labneh, Honey, Zhug, Pistachio Dukkah^v 15

MOROCCAN FISH Seasonal White Fish in Zesty Tomato-Pepper Sauce, Pita 24

YAFO PIE Short Rib, Lamb Sausage, Shakshuka, Potato, Egg, Dried Fruit, Pita Crust 22

LARGE PLATES

CHICKEN Whole Smoked then Roast, Spiced Green Beans, Pickled Anaheim Peppers, Matbucha 25

SKIRT STEAK, Roast Anaheim Pepper & Cipolline Onion, Tahina, Matbucha, Harissa Oil 26

BRANZINO, Wood-oven roast, Lebanese Chickpea-Tomato Stew, Labneh 32

CAULIFLOWER, Whole, rubbed with Olive Oil and oven-charred, Crème Fraiche, Zhug^v 16

^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

