

# FIYA BRUNCH

Fri-Sun 11a-3p



SHARING: Our menu is designed for sharing, and all dishes feed 2+ persons.

## BRUNCH COCKTAILS 13

**HARISSA BLOODY MARY** House Harissa Bloody Mix, Vodka, Lemon, Parsley

**JERUSALEM SALAD BLOODY MARY** Fresh Tomato Juice, Olive Oil-Cucumber Vodka, Lemon, Onion, Shallot

**CARDAMOM ICED COFFEE** Nitro Cold Brew, Rye, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream

**HIBISCUS MIMOSA** Hibiscus Syrup, Orange, Sparkling Wine

**MIMOSA PACKAGE** New Mexico Gruet Sparkling Wine + Fresh Orange, Pomegranate & Grapefruit Juices \$35

## THE JERUSALEM BRUNCH

Serves two. No changes. 38

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  
& Yogurt 🍴 Herb Omelet 🍴 Cheese Boureka 🍴 Wood Oven Pita 🍴 Namoura Cake (nuts) 🍴 Cookies

## 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

**GRAVALAX** Cured Salmon, Avocado, Labneh, Dill, Pickled Onion 16

## OTHER PLATES

**PITA** Handmade, Wood Oven Pita with Za'atar Olive Oil<sup>v</sup> 2.75/ea

**HUMMUS** with Tahina, Amba, Jerusalem Salad, two Pita<sup>v</sup>

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

**SHAKSHUKA** Zippy Tomato Sauce, Soft Eggs, Pita 14 (+ lamb sausage or feta<sup>v</sup> 3)

**FRENCH TOAST** Hawajj-Spiced Challah, Whipped Cream, Berries, Date or Maple Syrup, Izot Pepper 13

**STEAK & EGGS** Skirt Steak, Poached Egg, Cipolline Onion, Anaheim Pepper, Smashed Potatoes 22

**GRAVLAX** Cured Salmon, Cucumber Salad, Charred Avocado, Pickled Red Onion, Salted Butter, Pumpernickel 18

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

**SALAD** House Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Sumac Croutons<sup>v</sup> 13

**SOUP** Roast Tomato Soup topped with Olive Oil, Labneh, Smoked Salt, Pita Crouton <sup>v</sup> 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 <sup>v</sup> 13

**BACON & EGG** Lamb Bacon, Fried Egg, Avocado, Pickle, Tahina, Amba 14

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

**PROPRIETOR** Mindy Friedler

