



Dinner SPRING

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

STARTERS

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

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

THE WOOD OVEN

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

Manoushe Flatbread of Lemon Yogurt, Gravlax, Ramp Pesto, Baby Kale, Green Chickpeas 18

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

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

Lamb Sausage Fava Bean Stew, Fennel Salad 27

THE CHARCOAL PIT

Steak Zhug-Marinated 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

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

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

Brussel Sprouts Shaved Brussel Sprouts, Pumpkin+Pomegranate Seeds, Ricotta Salata, Green Goddess Dressing^v 14

Halloumi Seared Halloumi, Chili Pepper Jam, Pistachios 17

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

Brisket Texas Wagyu (5 Oz, "firm" cook), Cured & Smoked, Bergamot Glaze, Baharat, Couscous, Tourn 24

Schnitzel Riverence River Trout, 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

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

Dessert

Pavlova Meringue, PX Sherry Reduction, Strawberry-Black Pepper Jam, Yogurt 12

Sesame Parfait Tahini Aerated Sesame, Caramelized Sesame, Smoked Date, Chocolate 12

Citrus Semi Freddo Bergamot Mousse, Black Lime Ganache, Yuzu Marmalade, Miso, Olive Oil Cake, Meringue 12

Sahn Halawiyat Assortment of Sweets, ask your server for today's offering 12

*\$5/Person fee for outside deserts brought into the restaurant. We do make special event cakes!

No service fees! But 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 your 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

Wine Drue Larkin



5/21 Update