



BREAKFAST-LUNCH

COFFEE & TEA

Espresso 2.95	Cold Brew 4.95/5.95	Hawaij Mocha 5.75/6.75
Americano 3.25/4.25	Cappuccino 4.45/5.45	Rishi Leaf Tea ☞ 3.75
Macchiato 3.45	Latte 4.75/5.75	Nana Mint Tea (see below) 5
Cortado 3.95	Chai Latte 4.75/5.75	Lipton Iced Tea 5.75
	Matcha Latte 4.75/5.75	Forte Iced Tea (see below) 9

☞ Earl Grey Lavender, Golden Yunnan, Chamomile Medley, Hibiscus Berry, Peppermint, Turmeric Ginger, Jade Cloud, Green Jasmine

BREAKFAST SANDWICHES 8a to 2:30p

- House-Cured **Gravlax**, Pickled Cucumber, Labneh, Dill, Croissant Bread 12
- House **Lamb Bacon**, Fried **Egg**, Charred Onion, Pickle, Amba Mayo, Croissant Bread 12
- House **Lamb Sausage**, Fried **Egg**, Pickled Onion, Harissa Mayo, Croissant Bread 12
- Roast Eggplant**, Charred Onion, Matbucha, Labneh, Croissant Bread 11

LUNCH SANDWICHES 11a to 2:30p

Laffas alternatively on focaccia. Includes house fries, or sub petite salad or soup +2

- Lamb Dog** House Merguez Sausage, Torshi Giardinera, Secret Sauce 14
- Arayes** Ground Lamb & Beef in Pita Crust, House Pickles, Garlic Yogurt 14
- Sabich Laffa** Eggplant, Hummus, Heritage Egg, Cabbage, Onion, Pickle, Tahina, Amba 15
- Schnitzel Laffa** Chicken Schnitzel, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16
- Shawarma Laffa** Chicken Shawarma, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16
- Steak Laffa** Zhug-Marinaded Strip Steak, Roast Pepper, Cipolline Onion, Matbucha, Tahina 18
- Reuben Laffa** House 9-Day Pastrami, Gruyere, Sauerkraut, Russian Dressing 18
- Lamb Bacon & Egg Laffa**, Fried Egg, Avocado, Cabbage, Char Onion, Pickle, Tahina, Amba 16
- Falafel Laffa** Green Falafel, Hummus, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 15

LUNCH OTHER 11a to 2:30p

- Soup** Butternut Squash, Labneh, Toasted Pumpkin Seeds 8
- Salad** Greens, Watermelon Radish, Jalapeño, Pickled Red Onion, Dates, Barrel-Aged Feta, Croutons, Fig Vinaigrette 12

☞ Add Schnitzel 6 ☞ Add Steak 8 ☞ Add Falafel 6

Hummus & Pita

🍴 Original - Olive Oil, Tahina, Free Range Egg, Chickpea, Sumac, Za'atar 15

🍴 Im Basar - plus Spiced Lamb, Pine Nuts 17

Shakshuka Zippy Tomato Sauce, Soft Eggs, House Focaccia 16 (+feta 3)

Avocado Toast with Chili Oil, Aleppo & Urfa Peppers, Piyaz, Sourdough Toast 14

🍴 Add Gravlax 7 🍴 Add Palestinian Egg 2

Gravlax, Labneh, Pickled Cuke & Red Onion, Preserved Lemon, Focaccia Toast 18

Falafel Green Falafel, Pickles, Red Cabbage, Tahina, Amba 15

Fries Sumac-Za'atar House Fries with Amba Mayo and/or Garlic Yogurt 8

BRUNCH SPECIALS (Saturday, Sunday 11a to 2:30p)

Jerusalem Breakfast 🍴 Labneh, Olive Oil & Za'atar 🍴 Baba Ganoush 🍴 Marinated Olives
🍴 Kasserli Cheese 🍴 Green Fava Dip 🍴 Moroccan Carrots 🍴 Cucumber-Tomato Salad 🍴
House Gravlax 🍴 Garlic Tahina 🍴 Palestinian Fried Eggs 🍴 Wood Oven Pita 🍴 Focaccia 🍴
Pastry 🍴 Pepper Jam 45 For Two

Halloumi Seared Halloumi, Chili Pepper Jam, Hazelnuts 15

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

Turkish Eggs Poached Eggs, Garlic Yogurt, Urfa Pepper & Suac, Dill, Pepper Oil, Focaccia 14

Strapatsada Scrambled Eggs, Wood-Roast Tomato, Olive Oil, Feta, Oregano, Focaccia 14

Steak & Eggs Charcoaled Strip Steak, Fried Egg, Batata Harra, Shishito, Chermoula 28

French Toast Dipped in Orange Blossom Custard, with Raspberries, Hazelnuts, Mint 15

🍴 **Lamb Bacon** or **Lamb Sausage** Both housemade 6

🍴 **Batata Harra** Smashed Fingerling Potatoes, Sumac, Aleppo Pepper, Garlic, EVO, Lemon 6

🍴 **Pastry Basket** Typically a housemade muffin, scone, and a danish (ask your server) 12

OTHER BEVERAGES

Nana Tea Fresh Mint Tea with hint of Saffron 5 🍴 Add Black Tea Bag .5

Lipton Iced Tea House brewed, free refills 5.75

Forte Iced Tea Service Serves two, or one generously 9

🍴 Green Mango Peach or Raspberry Nectar, with choice of one Syrup

Tap Kombucha Ask about our current flavor 6/9

Soft Drinks Coke, Diet Coke, Sprite 3 🍴 Ginger Beer 4

Fiya is our collage of Levantine and other cuisines, cuisines that have blended and evolved over centuries - Israel, Yemen, Morocco, Yemen, 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.

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

Proprietor Mindy Friedler

Chef Ben Blum

Barista Juan Velazquez



4/8 Update