



DINNER_{SUMMER}

SHARE! OUR MENU IS FOR SHARING. DISHES ARRIVE AS THEY ARE READY.

BREAKING BREAD DIPS COME WITH 2 PITA

SALATIM FARMER CHEESE-POMEGRANATE MOLASSES + TORSHI + ROSE HARISSA + HONEY MEDJOL DATES 22

ADD MARINATED OLIVES 4 ADD BABA GANOUSH 4

HUMMUS ORIGINAL -TAHINA, HERITAGE EGG, CRISPY CHICKPEA 14

IM BASAR -SPICED LAMB SHOULDER, PINE NUT 18

KHACHAPURI GEORGIAN BREAD & CHEESE BOAT FILLED WITH SHAKSHUKA & SOFT EGG 17

TABOON PALESTINIAN FLATBREAD, STRACCIATELLA, CHARRED ZUCCHINI, APPLE SABA, GREEN TOMATO, ZA'ATAR 18

EXTRA FOCACCIA 4 EXTRA PITA 2.5 GLUTEN FREE PITA 3.5

STARTING OUT

FIYA SALAD GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED ONION, MEDJOL DATES, BARREL-AGED FETA, CROUTON, FIG VINAIGRETTE 13

BRUSSELS SHAVED BRUSSEL SPROUTS, PUMPKIN+POMEGRANATE SEEDS, RICOTTA SALATA, GREEN GODDESS 14

HALLOUMI SEARED HALLOUMI, PRESERVED CHILI PEPPER, HONEY, MINT, PISTACHIOS 17

BEIGNETS SMOKED WHITEFISH BEIGNETS, CHARRED ONION CREAM, PICKLED ONION, DILL 15

FALAFEL PICKLED RED CABBAGE, TAHINA, AMBA ^V 16

FROM THE GROUND

MUSHROOMS FOUR STAR OYSTER MUSHROOM MIX, ZA'ATAR, JANIE'S MILL GRITS, FETA 17

CAULIFLOWER CHARRED CAULIFLOWER STEAK, LABNEH, BERBERE, FERMENTED HOT SAUCE 16

EGGPLANT BABY EGGPLANT, PINE NUTS, TAHINA, URFA PEPPER OIL, FERMENTED HOT SAUCE 16

CORN GRILLED LOCAL CORN (COB), BURNT LEMON, TAHINA, FETA, PARSLEY, SMOKED AIOLI 16

FROM PASTURE & SEA

SPICY FISH FAROE ISLAND SALMON IN MOROCCAN ZESTY TOMATO-RED PEPPER SAUCE, HOUSE FOCACCIA 28

CHICKEN HALF IVORY CHICKEN, CONFIT & ROAST, RED ZHUG, PRESERVED LEMON YOGURT 29

SCHNITZEL RIVERENCE RIVER TROUT, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC 34

STEAK SLAGEL FARM SIRLOIN, AJVAR, ROAST PEPPERS, CIPOLLINE ONION 38

LAMB CATALPA GROVE FARM LAMB LOIN, BEJEWELED RICE, APRICOT CHUTNEY, ROSE HARISSA 36

SWORDFISH FENNEL, PRESERVED LEMON YOGURT, HARISSA, WARM LENTIL SALAD 36

SHORT RIBS PASTRAMI'ED WITH ROASTED KABOCHA SQUASH, CRANBERRY, HORSERADISH SAUCE 35

ACCOMPANYING

BATATA HARRA SMASHED FINGERLING POTATOES, SUMAC, ALEPPO PEPPER, OLIVE OIL, LEMON 9

BEJEWELED RICE BASMATI RICE, BARBERRY, SAFFRON, CARDAMOM, CASHEW 10

HEADING HOME

PAVLOVA MERINGUE, PERSIAN TEA CUSTARD, RHUBARB JAM 12

BASBOUSA BROWN BUTTER AND ALMOND CAKE, WHIPPED LABNEH, ORANGE SYRUP 12

CHEESECAKE BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE 12

*\$5/PERSON FEE FOR OUTSIDE DESERTS BROUGHT INTO THE RESTAURANT. WE MAKE SPECIAL EVENT CAKES!

OUR MENU HAS **NO SURCHARGES OR FEES**, BUT REFLECTS A COMMITMENT TO OUR TEAM TO MAKE A GOOD, LIVING WAGE, INCLUDING HELP WITH HEALTHCARE. YOUR TIPS ARE DISTRIBUTED AMONG ALL THE STAFF INCLUDING KITCHEN (BUT 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. BEWARE, WE DO IMPROVISE. **DIETS & ALLERGIES** WE HAVE SHARED WORK SURFACES, SO CANNOT GUARANTEE PERFECT RESULTS. VEGAN IS NOTED WHERE POSSIBLE AND MUCH OF OUR MENU IS GLUTEN FREE, WITH LIKELY NO HIDDEN NON-VEGAN OR GLUTEN INGREDIENTS. OUR SERVERS ARE PREPARED TO TALK WITH YOU. **RECYCLING** WE COMPOST AND RECYCLE AS MUCH AS WE CAN. YOU SHOULD TOO! **WARNING** CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. **PAYMENT** LIMIT ONE TAB, 3 FORMS OF PAYMENT PER TABLE.

PROPRIETOR MINDY FRIEDLER / CHEF BEN BLUM / SERVICE JACOB WELCH
BAR & MIXOLOGY CHRIS ROYCE / WINE MARK BIRES



10/30 Update