



DINNER

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

BREAKING BREAD

- SALATIM LABNEH, ZA'ATR, & OLIVE OIL + TORSHI + ROSE HARISSA + HONEY MEDJOL DATES + PITA 22
ADD MARINATED OLIVES 4 ADD BABA GANOUSH 4
- HUMMUS ORIGINAL -TAHINA, HERITAGE EGG, CRISPY CHICKPEA, PITA 14
SHAWARMA - SEARED CHICKEN, GRIBENES, PITA 16
IM BASAR -SPICED LAMB SHOULDER, PINE NUT, PITA 18
- KHACHAPURI GEORGIAN BREAD & CHEESE BOAT FILLED WITH SHAKSHUKA & SOFT EGG 17
- TABOON PALESTINIAN FLATBREAD, CHARRED EGGPLANT, PECORINO, SPAGHETTI SQUASH, PIPPARA PEPPERS 18
- KHUBZ ARABIC FLATBREAD, BRAISED LAMB, SMOKED TOMATO SAUCE, PICKLED ONION & CHERRY PEPPERS, LABNE 20
- EXTRA FOCACCIA 3.5 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, TAHINI 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
- LAMB RIBS GRILLED CATALPA FARM RIBS, TAMARIND-HARISSA GLAZE, CRISPY GARLIC, MINT 18
- KEFTES CHIVE HASH BROWNS, HERB AIOLI, SMOKED SALMON, CRISPY LEEKS 10

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
- SQUASH KABOCHA SQUASH, HARISSA OIL, PUMPKIN SEED DUKKAH, TAHINI DRESSING 16

FROM PASTURE & SEA

- SPICY FISH FAROE ISLAND SALMON IN MOROCCAN ZESTY TOMATO-RED PEPPER SAUCE, HOUSE FOCACCIA 30
- CHICKEN HALF IVORY CHICKEN, CONFIT & ROAST, RED ZHUG, PRESERVED LEMON YOGURT 29
- SCHNITZEL RIVERENCE RIVER TROUT, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC 34
- BURGER DRY-AGED SIRLOIN & WAGYU BRISKET, AMERICAN CHEESE, SPECIAL SAUCE, BERBERE ONION, PICKLE 28
- STEAK SLAGEL FARM SIRLOIN, AJVAR, ROAST ANCIENT PEPPERS, CIPOLLINE ONION 38
- LAMB CATALPA GROVE FARM LAMB LOIN, BEJEWELED RICE, APRICOT CHUTNEY, ROSE HARISSA 36
- SHORT RIBS PASTRAMI'ED WITH ROASTED BUTTERNUT SQUASH, CRANBERRY JAM, HORSERADISH SAUCE 36

ACCOMPANYING

- BATATA HARRA SMASHED FINGERLING POTATOES, SUMAC, ALEPPO PEPPER, OLIVE OIL, LEMON 9
- BEJEWELED RICE BASMATI RICE, BARBERRY, SAFFRON, CARDAMOM, CASHEW 10
- FRIES SUMAC-ZA'ATAR FRIES WITH AMBA MAYO AND/OR KETCHUP 8

HEADING HOME

- BASBOUSA BROWN BUTTER AND ALMOND CAKE, WHIPPED LABNE, ORANGE SYRUP 14
- RICE PUDDING WOOD-OVEN BAKED, WALNUT PRALINE, MINT, RASPBERRY 14
- CHEESECAKE BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE, CRISPY RASPBERRY 14

*\$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
BAR & MIXOLOGY CHRIS ROYCE / WINE MARK BIRES



2/11 Update