



BRUNCH

Fri-Sun 11a-3p

Share! Our menu is for sharing.

COCKTAILS & BEVERAGES

- Bloody Mary** Wood-charred Tomatoes & Onions, Garlic Confit, Shatta, Citrus, Vodka 14
- Bloody Verde** Wood-charred Tomatillos, Zhug, Fresno Chili Brine, Citrus, Vodka 14
- Coffee Martini** Vodka, Black Arak (coffee infused), Coffee Liqueur, Cold Brew Coffee 14
- Cardamom Cold Brew** Coffee, Rye, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream 14
- Hibiscus Orange Mimosa** Hibiscus Syrup, Orange, Sparkling Wine 14
- Mimosa Package** Sparkling Wine + Fresh Orange, Grapefruit & Pomegranate Juices 40
- Moka Pot Coffee** (Serves 1-2) Pot percolated, cardamom syrup, cookies 10.5
- Coffee & Tea** Metropolis House Coffee 4 ☞ Nitro Cold Brew 5 ☞ Rishi Loose Leaf Tea 4
- Nana Tea Fresh Mint Tea** with hint of Saffron 5 ☞ Add Black Tea Bag .5
- Juice** Fresh-squeezed OJ or Grapefruit Juice 5
- Soft Drinks** Coke, Diet Coke, Sprite 3 ☞ Ginger Beer 4

Jerusalem BRUNCH 45 For Two

- Labneh**, Olive Oil & Za'atar ☞ **Baba Ganoush** ☞ Marinated **Olives** ☞ **Kasseri** Cheese ☞ **Muhamarra** ☞ Green **Fava** Dip ☞ Moroccan Carrots ☞ Cucumber-Tomato Salad ☞ House **Gravlax** ☞ Palestinian Fried **Eggs** ☞ Wood Oven **Pita** ☞ Jerusalem **Bagel** ☞ **Pastry** ☞ Fresno **Pepper Jam**

OTHER BRUNCH

- Hummus** with Two Pita^v ☞ Original - Olive Oil, Tahina, Hard Egg, Chickpea, Sumac, Za'atar 16 ☞ Im Basar - plus Spiced Lamb, Pine Nuts 18
- Avocado Toast** with Chili Oil, Aleppo & Urfa Peppers, Piyaz, Sourdough Toast 14
- Gravlax**, Labneh, Pickled Cuke & Red Onion, Preserved Lemon, Jerusalem Bagel 18
- Falafel** Green Falafel, Pickles, Red Cabbage, Tahina, Amba 15
- Turkish Cigars** Pastry filled with Kasseri Cheese, Garlic Yogurt 16
- Halloumi** Seared Halloumi, Chili Pepper Jam, Hazelnuts 15
- Shakshuka** Zippy Tomato Sauce, Soft Eggs, House Challah^v 16 (+lamb sausage or feta 3)
- Green Shakshuka** Onion, Scallion, Spinach, Dill, Parsley, Feta, Soft Eggs, House Challah^v 16
- Turkish Eggs** Poached Eggs, Garlic Yogurt, Urfa Pepper & Sumac, Dill, Pepper Oil, Housemade Challah 14
- Strapatsada** Scrambled Eggs, Wood-Roast Tomato, Olive Oil, Feta, Oregano, House Challah 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
- Khachapuri** Georgian Bread & Cheese Boat filled with Shakshuka, Soft Egg 16
- Salad** Greens, Watermelon Radish, Jalapeño, Pickled Red Onion, Dates, Barrel-Aged Feta, Croutons, Fig Vinaigrette^v 12
- Babka** Chocolate Babka with Butter & Jam 10
- Lamb Bacon** or **Lamb Sausage** Both housemade 6
- Batata Harra** Boiled & Fried Potatoes with Sumac, Aleppo Pepper, Olive Oil, Lemon 6

PITAS

Sabich Eggplant, Hummus, Hard Egg, Red Cabbage, Charred Onion, Pickle, Tahina, Amba^v 15

Bacon & Egg Lamb Bacon, Fried Egg, Avocado, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16

Falafel Green Falafel, Hummus, Red Cabbage, Charred Onion, Pickle, Tahina, Amba^v 15

Schnitzel Chicken Schnitzel, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16

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.

Terms Limit one tab, 3 forms of payment per table. A 20% gratuity added to parties of 6+.

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.

Proprietor & Chef Mindy Friedler
Executive Sous Chef Marc Lopez

