



SALAD

FIYA SALAD WITH WATERMELON RADISH, JALAPEÑO, PICKLED ONION, MEDJOOL DATES, FETA, CROUTON, FIG VINAIGRETTE 13

☞ ADD CHICKEN SCHNITZEL 6 CHICKEN SHAWARMA 6 STEAK 8 GRAVLAX 8 FALAFEL 6

HUMMUS

HUMMUS ORIGINAL -TAHINA, HERITAGE EGG, CRISPY CHICKPEA, PITA 14

IM BASAR -SPICED LAMB SHOULDER, PINE NUT, PITA 18

CAULIFLOWER SHAWARMA - SEARED, SPICED CAULIFLOWER, PITA 16

CHICKEN SHAWARMA - ROAST, SPICED CHICKEN & GIBENES, PITA 18

FALAFEL - GREEN HERB FALAFEL 16

SANDWICHES ALL ON LAFFA EXCEPT BURGER & DOG. GLUTEN-FREE PITA AVAILABLE +1.

☞ ADD HOUSE FRIES OR PETITE SALAD OR CUP OF SOUP +3.

BURGER DRY-AGED SIRLOIN & WAGYU BRISKET, AMERICAN CHEESE, SPECIAL SAUCE, BERBERE ONION, PICKLE 24

SCHNITZEL CHICKEN THIGH, PICKLED CABBAGE, SUMAC ONION, TOMATO, SMOKED ONION SAUCE 16

SHAWARMA CHICKEN OR LAMB-BEEF +2, LETTUCE, CUCUMBER, SUMAC ONION, GARLIC TAHINI, PICKLED GREEN TOMATO 16

STEAK STRIP STEAK, ROAST PEPPER, PICKLED GREEN TOMATO, CIPOLLINI ONION, GARLIC YOGURT, RED ZHUG 18

PASTRAMI HOUSE 9-DAY WAGYU PASTRAMI, GRUYERE, SAUERKRAUT, RUSSIAN DRESSING 17

GRAVLAX HOUSE SMOKED SALMON, SUMAC ONION, CUCUMBER & TOMATO, DILL, SMOKED ONION SAUCE 17

BREAKFAST LAMB BACON OR SAUSAGE, FRIED EGG, AVOCADO, CHAR ONION, PICKLED ONION, HARISSA MAYO 15

SABICH ROAST EGGPLANT, HUMMUS, SOFT BOILED EGG, CABBAGE, CHARRED ONION, PICKLE, TAHINA, RED ZHUG 15

FALAFEL GREEN FALAFEL, HUMMUS, RED CABBAGE, CHARRED ONION, PICKLE, TAHINA, AMBA 15

DA MELT GRILLED CHIHUAHUA & HALLOUMI CHEESES, RED ZHUG, APRICOT CHUTNEY, PISTACHIOS 15

OTHER

JERUSALEM BREAKFAST (SAT, SUN ONLY) LABNEH + BABA GANOUSH + MARINATED OLIVES + KASSERI CHEESE + GRAVLAX + HUMMUS + TORSHI + CUKE-TOMATO SALAD + GARLIC TAHINA + SPICED EGGS + PITA + PASTRY + HARISSA 45 (SERVES 2+)

HALLOUMI	SEARED HALLOUMI, PRESERVED CHILI PEPPER, HONEY, MINT, PISTACHIOS 17
KHACHAPURI	GEORGIAN BREAD & CHEESE BOAT FILLED WITH SHAKSHUKA, SOFT EGG 16
TURKISH EGGS	POACHED EGGS, GARLIC YOGURT, URFA PEPPER & SUMAC, DILL, PEPPER OIL, FOCACCIA 15
STRAPATSADA	GREEK SCRAMBLED EGGS, WOOD-ROAST TOMATO, OLIVE OIL, FETA, OREGANO, FOCACCIA 15
STEAK & EGGS	CHARCOALED STRIP STEAK, FRIED EGG, BATATA HARRA, ROASTED PEPPER, CHERMOULA 28
FRENCH TOAST	DIPPED IN ORANGE BLOSSOM CUSTARD, WITH RASPBERRIES, HAZELNUTS, MINT 15
BACON, SAUSAGE	HOUSEMADE LAMB BACON OR LAMB SAUSAGE 7
BATATA HARRA	SMASHED FINGERLING POTATOES, SUMAC, ALEPPO PEPPER, GARLIC, EVO, LEMON 7
SHAKSHUKA	NORTH AFRICAN ZIPPY TOMATO SAUCE, SOFT EGGS, HOUSE FOCACCIA 17 (+FETA OR LAMB SAUSAGE 3)
WINGS	HERITAGE CHICKEN WINGS IN RED ZHUG & PRESERVED LEMON YOGURT 13
SOUP	TODAY'S SOUP 8
FRIES	SUMAC-ZA'ATAR FRIES WITH AMBA MAYO AND/OR KETCHUP 8

SWEETS

COOKIE	OATMEAL DATE WITH ORANGE & CARDAMOM 4.5
BASBOUSA	ALMOND-BROWN BUTTER CAKE WITH ORANGE GLAZE 8

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 CHRIS ROYCE / WINE MARK BIRES

