



DINNER

STARTERS

- SALATIM LABNEH + BABA GANOUSH + MOROCCAN CARROTS + TORSHI + ROSE HARISSA + TAHINA + TWO PITA 24
ADD MEDJOL DATES 4 ADD MARINATED OLIVES 4
- HUMMUS ORIGINAL 14 CHICKEN SHAWARMA 16 SPICED LAMB 18
- FIYA SALAD GREENS, RADISH, JALAPEÑO, PICKLED ONION, DATES, FETA, PITA CROUTON, FIG VINAIGRETTE 13
- FALAFEL PICKLED VEGETABLES, TAHINA, AMBA ^V 16
- KEFTES CHIVE-POTATO FRITTERS, HERB AIOLI, SMOKED SALMON, CRISPY LEEKS 15
- HALLOUMI SEARED HALLOUMI, RED ZHUG, HONEY, MINT, TOASTED WALNUTS 17
- KHACHAPURI GEORGIAN BREAD & CHEESE BOAT WITH TOMATO-SWEET RED PEPPER SAUCE, SOFT EGG 17

VEGETABLES & SUCH

- BEJEWELED RICE BASMATI RICE, BARBERRY, DRIED FRUITS, CASHEW, SAFFRON, CARDAMOM 12
- CAULIFLOWER CHARRED HALF CAULIFLOWER, LABNEH, BERBERE SPICE, FERMENTED HOT SAUCE 16
- EGGPLANT BABY EGGPLANT, PINE NUTS, TAHINA, URFA PEPPER OIL, FERMENTED HOT SAUCE 16
- SWEET POTATOES GLAZED SWEET POTATOES, WALNUT PRALINE, PUMPKIN DUKKAH, MINT 15

MEAT & SEAFOOD

- CHICKEN HALF CHICKEN, SMOKED & OVEN-CHARRED, GREEN ONION, PRESERVED LEMON YOGURT, RED ZHUG 29
- SCHNITZEL CHICKEN SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC 28
- STEAK SPICE-RUBBED SIRLOIN, ROAST PEPPER, SUMAC ONION, GREEN ZHUG, TAHINA 38
- KOFTA SPICED LAMB KEBAB, PICKLES, SUMAC ONION, TZATZIKI 24
- MOROCCAN FISH MARKET FISH IN SPICED TOMATO SAUCE, SUNDRIED TOMATO, PRESERVED LEMON, GORDAL OLIVES 29
- 2 WAY TROUT WHOLE, BUTTERFLIED, HALF-DRESSED WITH GREEN ZHUG & HALF ROSE HARISSA, LEMON YOGURT 36
- BURGER DRY-AGED SIRLOIN/WAGYU BRISKET, AMERICAN, SPECIAL SAUCE, BERBERE ONION, PICKLE, BRIOCHE BUN 28
- MIXED GRILL USUALLY LAMB SHOULDER, KOFTA, CHARRED EGGPLANT, GRILLED TOMATO, SUMAC ONIONS, TORSHI, EZME, ZHUG, TAHINA, FERMENTED HOT SAUCE, BEJEWELED RICE, PITA 85

WE HAVE NO SURCHARGES, BUT ARE COMMITTED TO OUR TEAM MAKING A GOOD LIVING WAGE, PLUS HELP WITH HEALTHCARE. YOUR TIPS ARE SPLIT AMONG ALL STAFF EXCEPT MANAGEMENT. WARNING, CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

PROPRIETORS MINDY FRIEDLER & MICHELLE WHEATLEY / CHEF BEN BLUM



