



FIYA RESTAURANT WEEK

DINNER MENU 45PP / WINE PAIRING 32PP

COURSE 1

OUR HOUSEMADE, HERALDED HUMMUS WITH WOOD-OVEN PITA, ZA'ATAR OLIVE OIL
CHOOSE YOUR TOPPING: ORIGINAL, CHICKEN SHAWARMA, CAULIFLOWER, IM BASAR, OR FALAFEL

WINE: TILISMA LES NOCTAM' BULLES SPARKLING 16

COURSE 2 (CHOOSE 1 PER 2 GUESTS)

HOUSE GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED RED ONION, DATES, RICOTTA SALATA, CROUTONS, FIG VINAIGRETTE
LITTLE GEM SALAD, PUMPKIN + POMEGRANATE SEEDS, RICOTTA SALATA, GREEN GODDESS DRESSING

WINE: MATIC PINOT GRIS ORANGE 14

COURSE 3 (CHOOSE 1 PER 2 GUESTS)

TABOON (PALESTINEAN FLATBREAD), CHARRED EGGPLANT, PECORINO, SPAGHETTI SQUASH, PIPARRA PEPPERS
KACHAPURI (GEORGIAN BREAD BOAT), CHEESE, SHAKSHUKA, SOFT EGG

WINE: MALAT FURTH PINOT NOIR 15

COURSE 4 (CHOOSE 1 PER 2 GUESTS)

CHICKEN SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC
SPICY FISH, SPICED TOMATO SAUCE, GORDAL OLIVES, PRESERVED LEMON, SUN DRIED TOMATOES
LAMB, CATALPA GROVE FARM LAMB LOIN, BEJEWELED RICE, APRICOT CHUTNEY, ROSE HARISSA (+5)

WINE: TILISMA RKATSITELI 17

COURSE 5 (CHOOSE 1 PER 2 GUESTS)

PAVLOVA, MERINGUE, PRALINE, PASSION FRUIT
BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE, STRAWBERRY
RICE PUDDING, BAKED, WALNUT PRALINE, MINT, CRISPY RASPBERRY (+2)

ARAK: EL MASSAYA 11

THIS IS A SHARED MENU FOR TWO, WITH A CHOICE OF ONE ITEM WHERE A CHOICE IS INDICATED, BUT CAN BE ADAPTED TO MORE GUESTS. REQUIRES FULL TABLE PARTICIPATION. BEVERAGES, GRATUITY, AND TAX NOT INCLUDED.

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.