Fiya Dinner

**Sharing**: Our menu is designed for sharing, and all dishes feed 2+ persons. Salatim and hummus will come first, other dishes as ready.

**Salatim & Hummus**

*Salatim Choose Four, includes two Pita*  
Labneh, Za’Atar Oil  
Roast Eggplant, Tahina  
Marinated Olives  
Jerusalem Salad  
Moroccan Carrots  
Matbucha (tomato jam)  
Mushroom Conserva  
Torshi (pickled veg)

*Hummus includes Tahina, Amba, Jerusalem Salad, two Pita*  
Chickpea, Hard Egg  
Crispy Cauliflower  
Roast Chicken & Gribenes  
Roast Eggplant  
Green Falafel  
Skirt Steak

*Pita* Handmade, Wood Oven Pita with Za’atar Olive Oil  
2.75/ea

**Small Plates**

*Kofta* Lamb Kebabs, Pickle, Matbucha, Tzatziki, Jerusalem Salad  
18

*Soup*, Roast Tomato with Olive Oil, Labneh, Smoked Salt, Pita Crouton  
11

*Green Salad*, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Pita Crouton  
13

*Gravlax*, Cucumber Salad, Charred Avocado, Pickled Red Onion, Salted Butter, Pumpernickel  
18

*Maitake Mushroom*, Wood-Roast, Swarnadwipa Spice Oil, Labneh, Pickled Onion  
16

*Watermelon*, Pickled Watermelon, Jalapeño, Crouton, Watermelon Dressing, Cilantro Oil  
14

*Fries* House Fries with Za’atar Spice & Amba Mayo  
7
MEDIUM PLATES

**KHACHAPURI** Bread & Cheese Boat filled with Shakshuka, Soft Egg 15

**SCHNITZEL** (Chicken or Crispy Cauliflower), Orange Blossom Slaw, Green Tahina, Amba 19

**SWEET POTATO** Charred Baby Sweet Potatoes, Labneh, Honey, Zhug, Pistachio Dukkah 15

**MOROCCAN FISH** Seasonal White Fish in Zesty Tomato-Pepper Sauce, Fresh Pita 24

**YAFO PIE** Short Rib, Lamb Sausage, Shakshuka, Potato, Egg, Dried Fruit, Pita Crust 22

Large Plates

**CHICKEN** Whole Smoked then Roast, Spiced Green Beans, Pickled Anaheim Peppers, Matbucha 25

**SKIRT STEAK** Roast Anaheim Pepper & Cipolline Onion, Tahina, Matbucha, Harissa Oil 26

**BRANZINO** Wood-oven roast, Lebanese Chickpea-Tomato Stew, Labneh 32

**CAULIFLOWER** Whole, rubbed with Olive Oil and oven-charred, Crème Fraîche, Zhug 16

V = Vegan, or items that can be made vegan upon request. Gluten-free pita available upon request +1.

**Fiya** reflects our love of wood fire, bread, and Israeli cuisine; but, Israel is home to over 180 nationalities and many religions, so we know that Israeli cuisine has many mothers, and is a subject for argument (over a good meal).

**TERMS:** Limit one tab, 3 forms of payment per table. A 20% gratuity will be added to parties of 6 or more.

**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.

**EXECUTIVE CHEF** James Menendez

**PROPRIETOR** Mindy Friedler