

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^v 16

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^v

Chickpea, Hard Egg 14 🍴 Crispy Cauliflower 15 🍴 Roast Chicken & Gribenes 16 🍴 Roast Eggplant 15
🍴 Green Falafel 15 🍴 Skirt Steak 17

PITA Handmade, Wood Oven Pita with Za'atar Olive Oil^v 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^v 11

GREEN SALAD, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Pita Crouton^v 13

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

MAITAKE MUSHROOM, Wood-Roast, Swarnadwipa Spice Oil, Labneh, Pickled Onion^v 16

WATERMELON Pickled Watermelon, Jalapeño, Crouton, Watermelon Dressing, Cilantro Oil^v 14

FRIES House Fries with Za'atar Spice & Amba Mayo^v 7

MEDIUM PLATES

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

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

SWEET POTATO Charred Baby Sweet Potatoes, Labneh, Honey, Zhug, Pistachio Dukkah^v 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 Fraiche, Zhug^v 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

