



DAY MENU

PASTRY

MUFFIN 4.5

COOKIE 4.5

BREAD PUDDING 4.5

SCONE 4.5

BAR 4.5

BOUREKA 5.5

SANDWICHES

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

☞ INCLUDES HOUSE FRIES OR PETITE SALAD, OR CUP OF SOUP +1.

HOT DOG HOUSE LAMB MERGUEZ SAUSAGE, TORSHI GIARDINERA, SPECIAL SAUCE, BUN 17

BURGER DRY-AGED SIRLOIN & WAGYU BRISKET, AMERICAN, SPECIAL SAUCE, BERBERE GRIDDLED ONION, PICKLE 26

SCHNITZEL AMISH CHICKEN THIGH, PICKLED CABBAGE, SUMAC ONION, TOMATO, SMOKED ONION SAUCE 18

SHAWARMA CHICKEN OR LAMB-BEEF +2, ICEBERG LETTUCE, CUCUMBER, SUMAC ONION, GARLIC TAHINI, PICKLED GREEN TOMATO 18

STEAK STRIP STEAK, ROAST PEPPER, PICKED GREEN TOMATO, CIPOLLINE ONION, GARLIC YOGURT, RED ZHUG 20

REUBEN HOUSE 9-DAY WAGYU PASTRAMI, GRUYERE, SAUERKRAUT, RUSSIAN DRESSING 20

GRAVLAX HOUSE SMOKED SALMON, SUMAC ONION, CUCUMBER & TOMATO, DILL, SMOKED ONION 19

BREAKFAST LAMB BACON OR SAUSAGE, FRIED EGG, AVOCADO, CHAR ONION, PICKLED ONION, HARISSA MAYO 18

SABICH ROASTED EGGPLANT, HUMMUS, SOFT BOILED EGG, CABBAGE, CHAR ONION, PICKLE, TAHINA, RED ZHUG 17

FALAFEL GREEN FALAFEL, HUMMUS, RED CABBAGE, CHARRED ONION, PICKLE, TAHINA, AMBA 17

LUNCH

SOUP TODAY'S SOUP 8

FIYA SALAD GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED ONION, MEDJOL DATES, BARREL-AGED FETA, CROUTON, FIG VINAIGRETTE 13

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

HUMMUS ORIGINAL -TAHINA, HERITAGE EGG, CHICKPEA 14

IM BASAR -SPICED LAMB, PINE NUT 17

WINGS HERITAGE CHICKEN WINGS IN RED ZHUG & PRESERVED LEMON YOGURT 12

SHAKSHUKA NORTH AFRICAN ZIPPY TOMATO SAUCE, SOFT EGGS, HOUSE FOCACCIA 16 (+FETA OR LAMB SAUSAGE 3)

FALAFEL GREEN FALAFEL, PICKLES, RED CABBAGE, TAHINA, AMBA 15

FRIES SUMAC-ZA'ATAR FRIES WITH AMBA MAYO AND/OR KETCHUP 8

WEEKEND ONLY SAT, SUN ONLY

JERUSALEM BREAKFAST 45 FOR TWO

LABNEH, OLIVE OIL, ZA'ATAR + BABA GANOUSH + MARINATED OLIVES + KASSERI CHEESE + GRAVLAX + HUMMUS + TORSHI
+ CUKE-TOMATO SALAD + GARLIC TAHINA + SPICED FRIED EGGS + WOOD OVEN PITA + FOCACCIA + PASTRY + PEPPER JAM

HALLOUMI	SEARED HALLOUMI, CHILI PEPPER JAM, HAZELNUTS 15B
KHACHAPURI	GEORGIAN BREAD & CHEESE BOAT FILLED WITH SHAKSHUKA, SOFT EGG 16
POACHED EGGS	TURKISH POACHED EGGS, GARLIC YOGURT, URFA PEPPER & SUMAC, DILL, PEPPER OIL, FOCACCIA 14
STRAPATSADA	GREEK SCRAMBLED EGGS, WOOD-ROAST TOMATO, OLIVE OIL, FETA, OREGANO, FOCACCIA 14
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	HOUSEMADE <u>LAMB</u> BACON 6
SAUSAGE	HOUSEMADE <u>LAMB</u> SAUSAGE 6
BATATA HARRA	SMASHED FINGERLING POTATOES, SUMAC, ALEPPO PEPPER, GARLIC, EVO, LEMON 6

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 / SERVICE JACOB WELCH
BAR & MIXOLOGY CHRIS ROYCE / WINE DRUE LARKIN



7/31 Update