

# FIYA Dinner

SHARING! Our menu is for sharing. Salatim and hummus will come first, other items as ready.

## SALATIM, HUMMUS & PITA

**SALATIM** Labneh, Za'atar-Olive Oil 🍴 Baba Ganoush 🍴 Moroccan Carrots 🍴 Matbucha (tomato jam) 🍴 Torshi (pickled veggies) 🍴 Two Pita<sup>v</sup> 20

**HUMMUS** with Olive Oil, Tahina, Amba, Jerusalem Salad, Two Pita<sup>v</sup>, and choice of Crispy Cauliflower 15 🍴  
Chicken & Gribenes 16 🍴 Falafel 15 🍴 Short Rib 18

**PITA** Handmade, Wood Oven-Baked Pita with Za'atar-Olive Oil<sup>v</sup> 2.75/ea (where not included)

## SMALL PLATES

**KHINKALI SOUP** Georgian Spiced Beef Dumplings in Chicken Broth 14

**SALAD** Romaine, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Pita Crouton<sup>v</sup> 14

**ARCTIC CHAR**, Smoked, with Labneh, Pickled Red Onion, Charred Cucumber, House Lavash 19

**MAITAKE MUSHROOM**, Wood-Roast, Swarnadwipa Spice Oil, Labneh, Onion<sup>v</sup> 17

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

## MEDIUM PLATES

**KHACHAPURI** Bread & Cheese Boat filled with Shakshuka, Soft Egg 16

**SCHNITZEL** (Chicken or Crispy Cauliflower), Orange Blossom Slaw, Green Tahina, Amba<sup>v</sup> 19

**SWEET POTATO** Charred Baby Sweet Potatoes, Labneh, Honey, Zhug, Pistachio Dukkah<sup>v</sup> 16

**CARROTS** Smoked & Pickled Carrots, Moroccan Spice, Fried Shallots, Horseradish, Ricotta<sup>v</sup> 17

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

## 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**, Charred over wood embers, Lebanese Chickpea-Tomato Stew, Labneh 32

**CAULIFLOWER**, Whole, rubbed with Olive Oil and oven-charred, Crème Fraiche, Zhug<sup>v</sup> 16

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



# FIYA BRUNCH

Fri-Sun 11a-3p

SHARING! Our menu is for sharing.

## BRUNCH COCKTAILS & BEVERAGES

**HARISSA BLOODY MARY** House Harissa Bloody Mix, Vodka, Lemon, Parsley 13

**JERUSALEM SALAD BLOODY MARY** Fresh Tomato Juice, Olive Oil-Cucumber Vodka, Lemon, Onion, Shallot 13

**CARDAMOM ICED COFFEE** Nitro Cold Brew, Rye, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream 13

**HIBISCUS MIMOSA** Hibiscus Syrup, Orange, Sparkling Wine 13

**MIMOSA PACKAGE** New Mexico Gruet Sparkling Wine + Fresh Orange, Pomegranate & Grapefruit Juices 40

**MOKA POT COFFEE** (Serves 1-2) Pot percolated, cardamom syrup, cookies 10.5

**COFFEE & TEA** Metropolis Single Origin Coffee 4 ☞ Nitro Cold Brew 5 ☞ Rishi Loose Leaf Tea 4

**JUICE** Fresh-squeezed OJ or Grapefruit Juice 5

## THE JERUSALEM BRUNCH

Serves two. No changes. 42

Labneh, Za'atar Oil ☞ Baba Ganoush ☞ Marinated Olives ☞ Dill Amba Egg Salad ☞ Moroccan Carrots ☞ Matbucha (tomato jam) ☞ Torshi (pickled veg) ☞ Cured Salmon ☞ House Granola & Yogurt ☞ Herb Omelet ☞ Cheese Boureka ☞ Wood Oven Pita ☞ Cinnamon Babka ☞ Cookies

## OMELETS

All include smashed potatoes or petite salad.

**SUMMER VEG** Summer Vegetables, Matbucha, Chihuahua Cheese, Za'atar 14

**BACON** Lamb Bacon, Charred Onion, Avocado, Amba 15

**GRAVLAX** Cured Salmon, Avocado, Labneh, Dill, Pickled Onion 16

## OTHER BRUNCH

**PITA** Handmade, Wood Oven Pita with Za'atar Olive Oil<sup>v</sup> 2.75/ea

**HUMMUS** with Tahina, Amba, Jerusalem Salad, two Pita<sup>v</sup>

Crispy Cauliflower 15 ☞ Chicken & Gribenes 16 ☞ Falafel 15 ☞ Short Rib 18

**SHAKSHUKA** Zippy Tomato Sauce, Soft Eggs, Pita 15 (+ lamb sausage or feta<sup>v</sup> 3)

**FRENCH TOAST** Hawajj-Spiced Challah, Whipped Cream, Berries, Date or Maple Syrup, Izot Pepper 13

**STEAK & EGGS** Skirt Steak, Poached Egg, Cipolline Onion, Anaheim Pepper, Smashed Potatoes 22

**GRAVLAX** Cured Salmon, Cucumber Salad, Charred Avocado, Pickled Red Onion, Salted Butter, Pita 18

**SALAD** Romaine, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Sumac Croutons<sup>v</sup> 14

**KHINKALI SOUP** Georgian Spiced Beef Dumplings in Chicken Broth 14

**BACON & SAUSAGE** Housemade Lamb Bacon or Lamb Sausage 6

**POTATOES** Spiced Smashed Potatoes 5

**GRANOLA** Housemade, with Yogurt & Fruit 8

# PITAs

All include za'atar fries or petite salad.

**SABICH** Fried Eggplant, Hummus, Hard Egg, Jerusalem Salad, Tahina, Amba <sup>v</sup> 13

**BACON & EGG** Lamb Bacon, Fried Egg, Avocado, Pickle, Tahina, Amba 14

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