



DINNER

SHARE! OUR MENU IS FOR SHARING. DISHES ARRIVE AS READY.

BREAKING BREAD

SALATIM LABNEH, ZA'ATR, & OLIVE OIL + TORSHI + ROSE HARISSA + HONEY MEDJOOL DATES + PITA 22
ADD MARINATED OLIVES 4 ADD BABA GANOUSH 4

HUMMUS ORIGINAL -TAHINA, HERITAGE EGG, CRISPY CHICKPEA, PITA 14
SHAWARMA - SEARED CHICKEN, GIBENES, PITA 16
IM BASAR -SPICED LAMB SHOULDER, PINE NUT, PITA 18

KHACHAPURI GEORGIAN BREAD & CHEESE BOAT FILLED WITH SHAKSHUKA & SOFT EGG 17

TABOON PALESTINIAN FLATBREAD, CHARRED EGGPLANT, PECORINO, SPAGHETTI SQUASH, PIPPARA PEPPERS 18

KHUBZ ARABIC FLATBREAD, BRAISED LAMB, SMOKED TOMATO SAUCE, PICKLED ONION & CHERRY PEPPERS, LABNE 20

EXTRA FOCACCIA 3.5 EXTRA PITA 2.5 GLUTEN FREE PITA 3.5

STARTING OUT

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

BRUSSELS SHAVED BRUSSEL SPROUTS, PUMPKIN + POMEGRANATE SEEDS, RICOTTA SALATA, TAHINI GREEN GODDESS 14

HALLOUMI SEARED HALLOUMI, PRESERVED CHILI PEPPER, HONEY, MINT, PISTACHIOS 17

BEIGNETS SMOKED WHITEFISH BEIGNETS, CHARRED ONION CREAM, PICKLED ONION, DILL 15

FALAFEL PICKLED RED CABBAGE, TAHINA, AMBA ^V 16

LAMB RIBS GRILLED CATALPA FARM RIBS, TAMARIND-HARISSA GLAZE, CRISPY GARLIC, MINT 18

KEFTES CHIVE HASH BROWNS, HERB AIOLI, SMOKED SALMON, CRISPY LEEKS 10

FROM THE GROUND

MUSHROOMS FOUR STAR OYSTER MUSHROOM MIX, ZA'ATAR, JANIE'S MILL GRITS, FETA 17

CAULIFLOWER CHARRED CAULIFLOWER STEAK, LABNEH, BERBERE, FERMENTED HOT SAUCE 16

EGGPLANT BABY EGGPLANT, PINE NUTS, TAHINA, URFA PEPPER OIL, FERMENTED HOT SAUCE 16

SQUASH KABOCHA SQUASH, HARISSA OIL, PUMPKIN SEED DUKKAH, TAHINI DRESSING 16

FROM PASTURE & SEA

SPICY FISH FAROE ISLAND SALMON IN MOROCCAN ZESTY TOMATO-RED PEPPER SAUCE, HOUSE FOCACCIA 30
CHICKEN HALF IVORY CHICKEN, CONFIT & ROAST, RED ZHUG, PRESERVED LEMON YOGURT 29
SCHNITZEL RIVERENCE RIVER TROUT, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC 34
BURGER DRY-AGED SIRLOIN & WAGYU BRISKET, AMERICAN CHEESE, SPECIAL SAUCE, BERBERE ONION, PICKLE 28
STEAK SLAGEL FARM SIRLOIN, AJVAR, ROAST ANCIENT PEPPERS, CIPOLLINI ONION 38
LAMB CATALPA GROVE FARM LAMB LOIN, BEJEWELED RICE, APRICOT CHUTNEY, ROSE HARISSA 36
SHORT RIBS PASTRAMI'ED WITH ROASTED BUTTERNUT SQUASH, CRANBERRY JAM, HORSERADISH SAUCE 36

ACCOMPANYING

BATATA HARRA SMASHED FINGERLING POTATOES, SUMAC, ALEPOO PEPPER, OLIVE OIL, LEMON 9
BEJEWELED RICE BASMATI RICE, BARBERRY, SAFFRON, CARDAMOM, CASHEW 10
FRIES SUMAC-ZA'ATAR FRIES WITH AMBA MAYO AND/OR KETCHUP 8

HEADING HOME

RICE PUDDING WOOD-OVEN BAKED, WALNUT PRALINE, MINT, RASPBERRY 14
DATE CAKE SPICED TOFFEE, ARABIC COFFEE ICE CREAM 16
CHEESECAKE BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE, CRISPY RASPBERRY 12

*\$5/PERSON FEE FOR OUTSIDE DESERTS BROUGHT INTO THE RESTAURANT. WE MAKE SPECIAL EVENT CAKES!

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
BAR & MIXOLOGY CHRIS ROYCE / WINE MARK BIRES



2/11 Update