

FIYA BRUNCH

Sat & Sun 11a-3p



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

BRUNCH COCKTAILS 13

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

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

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

HIBISCUS MIMOSA Hibiscus Syrup, Orange, Sparkling Wine

MIMOSA PACKAGE New Mexico Gruet Sparkling Wine + Fresh Orange, Pomegranate & Grapefruit Juices \$35

THE JERUSALEM BRUNCH

Serves two. No changes. 38

Labneh, Za'atar Oil 🍴 Roast Eggplant, Tahina 🍴 Marinated Olives 🍴 Dill Amba Egg Salad 🍴 Moroccan Carrots
🍴 Matbucha (tomato jam) 🍴 Mushroom Conserva 🍴 Torshi (pickled veg) 🍴 Cured Salmon 🍴 House Granola
& Yogurt 🍴 Herb Omelet 🍴 Cheese Boureka 🍴 Wood Oven Pita 🍴 Namoura Cake (nuts 🍴 Cookies

OMELETS

All include smashed potatoes or petite salad.

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

EGGPLANT Roast Eggplant, Charred Onion, Feta, Matbucha, Parsley 14

BACON Lamb Bacon, Charred Onion, Avocado, Amba 15

GRAVALAX Cured Salmon, Avocado, Labneh, Dill, Pickled Onion 16

OTHER PLATES

PITA Handmade, Wood Oven Pita with Za'atar Olive Oil^v 2.75/ea

HUMMUS includes Tahina, Amba, Jerusalem Salad, two Pita^v
Chickpea, Hard Egg 14 🍴 Green Falafel 15

SHAKSHUKA Zippy Tomato Sauce, Soft Eggs, Pita 14 (+ lamb sausage or feta^v 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

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

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

SALAD House Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dried Fruit, Sumac Croutons^v 13

SOUP Roast Tomato Soup topped with Olive Oil, Labneh, Smoked Salt, Pita Crouton ^v 11

BACON & SAUSAGE Housemade Lamb Bacon or 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 ^v 13

CAULIFLOWER Cauliflower Schnitzel, Charred Onion, Pickle, Green Tahina, Amba ^v 13

FALAFEL Green Falafel, Hummus, Pickle, Jerusalem Salad, Tahina, Amba ^v 14

CHICKEN Chicken Schnitzel, Orange Blossom Slaw, Pickle, Green Tahina, Amba 14

KOFTA Lamb Meatballs, Anaheim Pepper, Charred Onion, Matbucha, Tzatziki 15

BACON Lamb Bacon, Fried Egg, Avocado, Pickle, Tahina, Amba 14

GRAVALAX Cured Salmon, Cucumber, Labneh, Pickled Onion, Green Tahina 15

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

COFFEE, TEA & JUICE

JUICE Fresh-squeezed OJ or Grapefruit Juice 5

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

Fiva 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

GA'ZOLOGIST Robby Martineau

PROPRIETOR Mindy Friedler

