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 S35

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’ 2.75/ea
Hummus includes Tahina, Amba, Jerusalem Salad, two Pita’ Chickpea, Hard Egg 14 Green Falafel 15
Shakshuka Zippy Tomato Sauce, Soft Eggs, Pita 14 (+ lamb sausage or feta’ 3)

French Toast Hawai’i-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’ 13
SOUP Roast Tomato Soup topped with Olive Oil, Labneh, Smoked Salt, Pita Croutons* 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* 13
CAULIFLOWER Cauliflower Schnitzel, Charred Onion, Pickle, Green Tahina, Amba* 13
FALAFEL Green Falafel, Hummus, Pickle, Jerusalem Salad, Tahina, Amba* 14
CHICKEN Chicken Schnitzel, Orange Blossom Slaw, Pickle, Green Tahina, Amba 14
KOFTE Lamb Meatballs, Anaheim Pepper, Charred Onion, Matbucha, Tzatziki 15
BACON Lamb Bacon, Fried Egg, Avocado, Pickle, Tahina, Amba 14
GRAVYALAX 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 .neo Nitro Cold Brew 5.ne Rishi Loose Leaf Tea 4

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
GAZOOLOGIST Robby Martineau
PROPRIETOR Mindy Friedler