

FIYA Dinner



SHARING: Our menu is designed for sharing. Salatim and hummus will come first, and other dishes will arrive as ready.

WOOD-OVEN PITA

Handmade Pita with Za'atar Olive Oil^v 2.75/each (Sub Gluten-Free Pita +.75)

SALATIM

Salatim Choose 4 below. Each extra 3. Includes two house pita^v 16

Labneh, Olive Oil, Za'Atar	Roast Eggplant, Tahina	House Marinated Olives	Jerusalem Salad
Moroccan Carrots	Matbucha (tomato jam)	Cucumber-Labneh Salad	Torshi (pickled veg)

HUMMUS

Hummus Includes tahina & amba garnish, Jerusalem salad & two house pita^v

Chickpea, Hard Egg 14	Crispy Cauliflower 15	Roast Chicken & Gribenes 16
Roast Eggplant 15	Green Falafel 15	Skirt Steak 17

SOUP, SALAD, SIDES

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

Salad Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dates, Sumac Croutons^v 13
(Add Roast Chicken +5 or Seasoned Skirt Steak +7)

Orange Blossom Slaw with Pomegranate & Mint 7

Za'Atar House Fries^v 6

POULTRY, BEEF, LAMB

Chicken Schnitzel (or Crispy Cauliflower), Orange Blossom Slaw, Green Tahina, Amba^v 19

Whole Chicken, Smoked & Oven-Roast, with Roast Apples & Fennel, Zhug, Matbucha, Pita 25

Yafo Pot Pie Short Rib, Lamb Sausage, Shakshuka, Potato, Egg, Dates, Pita Crust 22

Seasoned Skirt Steak, Roast Anaheim Pepper & Cipolline Onion, Tahina, Matbucha, Harissa Oil 26

Kofta Lamb Kebabs, Pickle, Matbucha, Tzatziki, Pita, Jerusalem Salad 20

FISH

Gravalax, Dilled Cucumber-Labneh Salad, Charred Avocado, Pickled Red Onion, Sea Salted Butter, Pumpnickel 17

Mahi Ba Somagh (Iran) Branzino Butterflied & Oven-Roast with Sumac-Citrus Rub, Harissa Oil, Mint, Green Tahina 29

Moroccan Fish A Seasonal White Fish in Zesty Tomato-Pepper Sauce, Fresh Pita 24

VEGETABLE, FRUIT

Khachapuri Georgian Bread Boat & Cheese Boat, Shakshuka, Soft Egg 14

Sweet Potato Khachapuri: Whipped Sweet Potatoes, Leeks, Mushrooms, Lentils, Feta, Soft Egg 15

Poached Beets, Shaved Fennel & Apple, Cider Vinaigrette, Whipped Feta, Shaved Horseradish^v 14

Roast Baby Sweet Potatoes, Labneh, Honey, Zhug, Pistachio Dukkah^v 14

Roast Brussels Sprouts, Lamb Bacon, Date, Pomegranate Molasses^v 14

Shakshuka, Soft Egg, Pita 14 (+ lamb sausage or feta^v 3)

Whole Roast Cauliflower, Crème Fraiche, Zhug^v 14

V = Vegan, or items that can be made vegan upon request. Gluten-free pita available upon request +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, maximum 3 forms of payment per table. A 20% gratuity will be added to parties of 6 or more.

ALLERGIES & DIETS: Please disclose to your server any allergies or dietary restrictions. While we are sympathetic to these issues, we have a common kitchen with shared work surfaces and cannot guarantee perfect results.

CHEF/PROPRIETOR: Mindy Friedler

