

# FIYA Dinner



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

## WOOD-OVEN PITA

**Handmade Pita** with Za'atar Olive Oil<sup>v</sup> 2.75/each

(Note some dishes include pita. Sub Gluten-Free Pita +.75/pp)

## SALATIM & HUMMUS

**Salatim** Four small dishes with marinated olives, Jerusalem salad, and two house pita<sup>v</sup> 16

Labneh, Olive Oil, Za'Atar    Roast Eggplant & Tahina

Moroccan Carrots        Matbucha Tomato Jam

**Hummus** Includes tahina & amba garnish, Jerusalem salad & two house pita<sup>v</sup>

Chickpea, Hard Egg 14

Crispy Cauliflower 15

Roast Eggplant 15

Green Falafel 15

Roast Chicken & Gribenes 16

Skirt Steak 17

## SOUP, SALAD, SIDES

**Roast Tomato Soup**, topped with Olive Oil, Labneh, Smoked Salt, Pita Crouton<sup>v</sup> 11

**Salad** Greens, Feta, Watermelon Radish, Pickled Onion, Jalapeño, Dates, Sumac Croutons<sup>v</sup> 13

(Add Roast Chicken +5 or Seasoned Skirt Steak +7)

**Orange Blossom Slaw** with Pomegranate & Mint 7

**Za'Atar House Fries<sup>v</sup>** 6

## MEAT

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

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

**Yafu 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

## SEAFOOD

**Gravalax**, Dilled Cucumber-Labneh Salad, Charred Avocado, Pickled Red Onion, Sea Salted Butter, Pumpernickel 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

**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, Pine Nuts, Shaved Horseradish<sup>v</sup> 14

**Roast Brussels Sprouts**, Lamb Bacon, Date, Pomegranate Molasses<sup>v</sup> 14

**Shakshuka**, Soft Egg, 1 Pita 14 (+ lamb sausage or feta<sup>v</sup> 3)

**Roast Heirloom Carrots**, Labneh, Honey, Dukkah (nuts)<sup>v</sup> 14

**Whole Roast Cauliflower**, Crème Fraiche, Zhug<sup>v</sup> 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