



# BREAKFAST-LUNCH

## COFFEE & TEA

**Cold Brew** 4.95/5.95

**Americano** 3.25/4.25

**Espresso** 2.95

**Macchiato** 3.45

**Cortado** 3.95

**Cappuccino** 4.45/5.45

**Latte** 4.75/5.75

**Hawaij Mocha** 5.75/6.75

**Rishi Leaf Tea** ☕ 3.75

**Chai Latte** 4.75/5.75

**Matcha Latte** 4.75/5.75

**Nana Tea** (see below) 5

☕ Earl Grey Lavender, Golden Yunnan, Chamomile Medley, Hibiscus Berry, Peppermint, Turmeric Ginger, Jade Cloud, Green Jasmine

## BREAKFAST SANDWICHES 8a to 2:30p

House-Cured **Gravlax**, Pickled Cucumber, Labneh, Dill, Croissant Bread 12

House **Lamb Bacon**, Fried **Egg**, Charred Onion, Pickle, Amba Mayo, Croissant Bread 12

House **Lamb Sausage**, Fried **Egg**, Pickled Onion, Harissa Mayo, Croissant Bread 12

**Roast Eggplant**, Charred Onion, Matbucha, Labneh, Croissant Bread 11

## LAFFA SANDWICHES 11a to 2:30p

On laffa or focaccia, includes house fries. Substitute petite salad or soup 2

*Special* **Reuben** House 9-Day Pastrami, Gruyere, Sauerkraut, Russian Dressing 18

**Sabich** Eggplant, Hummus, Free Range Egg, Cabbage, Charred Onion, Pickle, Tahina, Amba 15

**Schnitzel** Chicken Schnitzel, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16

**Shawarma** Chicken Shawarma, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16

**Steak** Zhug-Marinated Strip Steak, Roast Pepper, Cipolline Onion, Matbucha, Tahina 18

**Lamb Bacon & Egg**, Fried Egg, Avocado, Red Cabbage, Char Onion, Pickle, Tahina, Amba 16

**Falafel** Green Falafel, Hummus, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 15

## LUNCH 11a to 2:30p

**Soup** Butternut Squash, Labneh, Toasted Pumpkin Seeds 8

**Salad** Greens, Watermelon Radish, Jalapeño, Pickled Red Onion, Dates, Barrel-Aged Feta, Croutons, Fig Vinaigrette 12

☕ Add Schnitzel 6 ☕ Add Steak 8 ☕ Add Falafel 6

### Hummus & Pita

☕ Original - Olive Oil, Tahina, Free Range Egg, Chickpea, Sumac, Za'atar 15

☕ Im Basar - plus Spiced Lamb, Pine Nuts 17

**Shakshuka** Zippy Tomato Sauce, Soft Eggs, House Focaccia 16 (+feta 3)  
**Arayes** Ground Lamb & Beef in Pita Crust, House Pickles, Garlic Yogurt 13  
**Avocado Toast** with Chili Oil, Aleppo & Urfa Peppers, Piyaz, Sourdough Toast 14  
☞ Add Gravlax 7 ☞ Add Palestinian Egg 2  
**Gravlax**, Labneh, Pickled Cuke & Red Onion, Preserved Lemon, Focaccia Toast 18  
**Falafel** Green Falafel, Pickles, Red Cabbage, Tahina, Amba 15  
**Fries** Sumac-Za'atar House Fries with Amba Mayo and/or Garlic Yogurt 8

## BRUNCH SPECIALS (Saturday, Sunday 11a to 2:30p)

**Jerusalem Breakfast** ☞ Labneh, Olive Oil & Za'atar ☞ Baba Ganoush ☞ Marinated Olives  
☞ Kasserli Cheese ☞ Green Fava Dip ☞ Moroccan Carrots ☞ Cucumber-Tomato Salad ☞  
House Gravlax ☞ Garlic Tahina ☞ Palestinian Fried Eggs ☞ Wood Oven Pita ☞ Focaccia ☞  
Pastry ☞ Pepper Jam 45 For Two

**Halloumi** Seared Halloumi, Chili Pepper Jam, Hazelnuts 15

**Khachapuri** Georgian Bread & Cheese Boat filled with Shakshuka, Soft Egg 16

**Turkish Eggs** Poached Eggs, Garlic Yogurt, Urfa Pepper & Suac, Dill, Pepper Oil, Focaccia 14

**Strapatsada** Scrambled Eggs, Wood-Roast Tomato, Olive Oil, Feta, Oregano, Focaccia 14

**Steak & Eggs** Charcoaled Strip Steak, Fried Egg, Batata Harra, Shishito, Chermoula 28

**French Toast** Dipped in Orange Blossom Custard, with Raspberries, Hazelnuts, Mint 15

☞ **Lamb Bacon** or **Lamb Sausage** Both housemade 6

☞ **Batata Harra** Smashed Fingerling Potatoes, Sumac, Aleppo Pepper, Garlic, EVO, Lemon 6

☞ **Pastry Basket** Typically a housemade muffin, scone, and a danish (ask your server) 12

## OTHER BEVERAGES

**Nana Tea Fresh Mint Tea** with hint of Saffron 5 ☞ Add Black Tea Bag .5

**Tap Kombucha** Ask about our current flavor 6/9

**Soft Drinks** Coke, Diet Coke, Sprite 3 ☞ Ginger Beer 4

**Fiya** is our collage of Levantine and other cuisines, cuisines that have blended and evolved over centuries - Israel, Yemen, Morocco, Yemen, Syria, Turkey, Palestine, Iraq, Georgia, and many others. We aspire to honor the heritage of the cuisine and especially to welcome all to the restaurant, especially the diversity that is Andersonville.

**Diets & Allergies** <sup>v</sup> = Vegan possible and much of our menu is gluten free, with likely no hidden non-vegan or gluten ingredients. Gluten free pita is +1. We do have shared work surfaces, so cannot guarantee perfect results. Ask your server for more info.

**Terms** Limit one tab, 3 forms of payment per table.

**Proprietor** Mindy Friedler

**Chef** Ben Blum

**Barista** Juan Velazquez



3/12 Update