

FIYA LUNCH



SHARING: Our menu is designed for sharing, and we have two separate kitchens, so dishes will arrive as ready.

HUMMUS

Hummus Choose one below, with 2 House Pita, Jerusalem Salad, House Amba Garnish^v

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

PITAS

All include za'atar fries or petite salad. Gluten-free pita on request +1.

Sabich Fried Eggplant, Hummus, Hard Egg, Jerusalem Salad, Tahina, Amba^v 13

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

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

Wood-Oven Roast Chicken, Green Onion, Pickle, Matbucha, Tzatziki 14

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

Steak Skirt Steak, Anaheim Pepper, Charred Onion, Pickle, Matbucha, Tahina, Amba 15

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

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

Moroccan Fish Fried Fish, Moroccan Sauce, Pickle, Green Onion, Green Tahina, Amba Mayo 15

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

KHACHAPURI

Georgian Bread Boat

Khachapuri Classic Cheese, Shakshuka, Soft Egg, Parsley 14

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

SHAKSHUKA

Shakshuka, Zesty Tomato Sauce, Soft Egg, Parsley, Pita 14^v

(Add Lamb Sausage or Feta +3)

WOOD-OVEN PITA

Handmade Pita with Za'atar Olive Oil^v 2.75/per piece

(Note a few dishes include pita. Sub Gluten-Free Pita +1/pp)

SIDES

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

Salad House 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 Fries^v 6

BEVERAGES

Coke, Diet Coke, Sprite 3

San Pellegrino Sparkling Water 3

Metropolis Single Origin Coffee 4 ☞ **Metropolis Nitro Cold Brew** 5 ☞ **Rishi Tea**, Loose Leaf 4

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