Flya Dinner

Starters

**Tuna Crudo**, Olive Oil, Pickled Mango, Charred Avocado 16

**Salatim** Four Small Dishes with Marinated Olives, Jerusalem Salad, House Pita 16
- Labneh, Olive Oil, Za’Atar
- Charred Eggplant Dip
- Roast Corn Salad
- Matbucha Tomato Jam

**Hummus** Choose one below, with House Pita, Jerusalem Salad, House Amba Garnish 14
- Chickpea, Hard Egg
- Crispy Cauliflower, Roast Onion
- Roast Eggplant, Matbucha
- Wood-Roast Chicken, Gribenes +1
- Grilled Zhug Skirt Steak +2

**From The Kitchen**

**Falafel** Green Falafel, Hummus, Tahina, Pickle, Amba, Pita 14

**Salad** House Greens, Sheep’s Milk Feta, Radish, Dates 12 (+Chicken 4 or steak 5)

**Poached Beets** Shaved Fennel & Apple, Cider Vinaigrette, Pine Nuts, Shaved Horseradish 13

**Roast Brussels Sprouts** Lamb Bacon (optional), Date, Pomegranate Molasses 13

**Skirt Steak** Winter Squash, Swiss Chard Relish, Onion Jus, Aleppo Pepper 24

**Kofta** Lamb Meatballs, Hummus, Charred Onion, Tzatziki, Pita 18

**Whole Branzino** Fried, Citrus Fruits, Matbucha-Toum Sauce 29

**Za’Atar Chicken Schnitzel** Torshi, Tahina, Amba, Pita 16

**Za’Atar Fries** 6

**From The Wood Oven**

**Whole Roast Cauliflower** Crème Fraiche, Zhug 13

**Roast Heirloom Carrots** Labneh, Local Honey, Dukkah 13

**Khachapuri Classic** Georgian Cheese Boat, Shakshuka, Soft Egg 13

**Khachapuri Special** Cheese, Swiss Chard, Cremini Mushroom, Pickled Shallot, Soft Egg 14

**Whole Chicken** Smoked then roast, Roast Apples & Fennel, Pomegranate Jus, Pita, Zhug 24

**Yafo Pot Pie** Short Rib, Lamb Sausage, Shakshuka, Fingerling Potato, Dates, Pita Crust 20

**Moroccan Fish** Rainbow Trout, Tomato-Pepper Sauce, Pita 20

**Shakshuka** Soft Egg, Fried Pita 13 (+ lamb sausage or feta 3)

**About**: Fiya reflects our love of wood fire, bread & baking, and Israeli cuisine*, both there and here with focus on food from the street and shuk (market). We like to experiment, so you may see other influences. We have both a wood-burning oven and a smoker. *Israel is home to over 180 nationalities, and many religions, including Arab, Jew, Druze, Bahai, Christian, so we know that the term “Israeli cuisine” is a subject for argument (over good food & drink).

**Terms**: Limit one tab, maximum 3 forms of payment per table. A 20% gratuity will be added to parties of 6 or more.

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