

FIYA BRUNCH

Sat/Sun 11a-3p



BRUNCH COCKTAILS 13

- Harissa Bloody Mary** House Smoked Tomato Mix, Vodka, Harissa, Lime, Celery Bitters
Tart Cuke Bloody Mary House Mix, Cucumber Vodka, Lemon, Lime, Celery Bitters
Cardamom Iced Coffee Rye, Nitro Cold Brew, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream, Sea Salt
Blackberry Spritz Blackberry Syrup, Campari, Lemon, Sparkling Wine

JERUSALEM BREAKFAST

Serves Two. No changes. 38

Dilled Egg Salad	Roast Corn Salad	Torshi (Pickled Veggies)	Wood-Oven Pita
Labneh, Olive Oil, Za'Atar	Roast Eggplant, Tahina	Herb Omelet	Banana-Tahina Muffin
Cured Salmon	Matbucha, Marinated Olives	Cheese Boureka	Cookies

OTHER BREAKFAST

- Hummus**, Chickpea, Hard Egg, Wood-Oven Pita 14
Falafel Green Falafel, Hummus, Tahina, Pickle, Amba, Pita 14
Shakshuka, Soft Egg 13 (add lamb sausage or feta 3)
Tuna Crudo, Olive Oil, Pickled Mango, Charred Avocado 16
Omelet with Swiss Chard, Mushroom & Herbs, Roast Fingerling Potatoes 16
Hawaij Challah French Toast, Whipped Cream, Berries, Small Batch Wisconsin Maple Syrup, Izot Pepper 13
Steak & Eggs Skirt Steak, Poached Egg, Swiss Chard Relish, Onion Jus, Roast Fingerling Potatoes 22
Jerusalem Bagel, Cured Salmon, Labneh & Olive Oil, Cucumber-Tomato Salad 16
Khachapuri (Georgian Bread Boat), Cheese, Shakshuka, Soft Egg 13
Salad House Greens, Sheep's Milk Feta, Radish, Dates 12 (+Chicken 4 or steak 5)
House Granola, Yogurt & Fruit 8
Roast Fingerling Potatoes 5
House Lamb Bacon 8

PITAS

With za'atar fries

- Cauliflower Schnitzel**, Roast Onion 14 **Za'Atar Chicken Schnitzel**, Torshi 15
Wood-Roast Chicken, Roast Onion 15

COFFEE & TEA

- Moka Pot Coffee** (Serves 1-2) Pot percolated, cardamom syrup, cookies 10.5
Metropolis Single Origin Coffee 4 (refills) ☼ **Metropolis Cold Brew** Nitro Draft Coffee 5
Rishi Tea, Loose Leaf 4