Fiya
A LIMITED WINTER MENU

Salatim
Four small dishes (salatim), with a housemade pita and marinated olives 14

- Spiced Roast Cauliflower
- Labneh, Olive Oil & Za’Atar
- Zippy Red & Gold Beets
- Moroccan Rainbow Carrots

- add Jerusalem Salad 3
- add Hummus 4

Hummus
Made fresh daily, and with fresh daily wood-oven pita and Jerusalem salad. Evo=Extra virgin olive oil.

- Green Falafel, Pickle, Tahina, Evo, Amba 13
- Spiced Cauliflower, Roast Onion, Evo, Tahina, Amba 12
- Roast Chicken, Gribenes, Roast Onion, Evo, Tahina, Lemon Relish 14 +Lamb Sausage or Feta 3

Plates

- Tomato Soup, Black Lentil, Smoked Labneh, Pita Crouton 7
- Cauliflower, Seasoned & Wood-Oven Roast, Crème Fraiche, Zhug 10
- Shakshuka, Egg, Salad, Tahina, Sunmat Pita Chip 13 *Lamb Sausage or Feta 3
- Whole Chicken, Seasoned, Smoked*Wood-Oven, Roast Peppers, Lemon Relish, Zhug, Pita 24
- Moroccan Fish Wood-Oven Roast Tilapia, Zesty Red Pepper Sauce, Cilantro Oil, Pita 20
- House Greens, Feta, Pickled Onion, Date, Tomato, Jalapeño, Olive Oil-Lemon, Sunmat Pita Chip 10

 add to greens: Wood-Roast Chicken +4, Zhug-Braised Steak +5

- Kofta en Croute Lamb Meatballs, Zesty Red Pepper Sauce, Pita Crust 16
- Baby Eggplant, Wood-Oven Roast, Tahina, Sweet & Salty Pistachio 12
- Za’Atar Fries, Tahina Ketchup 6

Khachapuri
Georgian bread boats

- Shakshuka, Cheese, Soft Egg, Parsley-Cilantro 13
- Lamb Sausage, Pickled Onion, Tomato, Parsley-Cilantro, Tahina 14

Pitas
All include Jerusalem salad within. And za’at’ar fries on the side. Gluten-free pita upon request +1.

- Green Falafel, Hummus, Pickle, Tahina, Amba 14
- Cauliflower Schnitzel, Roast Onion, Tahina, Amba 13
- Wood-Oven, Smoked Chicken, Roast Onion, Tzatziki 14
- Za’Atar Chicken Schnitzel, Torshi, Tahina, Amba 14
- Zhug-Braised Steak, Matbucha, Tahina 15
- Fried Eggplant, Roast Onion, Hard Egg, Torshi, Tahina, Amba 13
- Lamb Sausage, Soft Egg, Avocado, Torshi, Tahina 14

About Fiya: 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, and Christian, so we know that the term “Israeli cuisine” is a subject for argument (over good food & drink).