Flya brunch
Sat/Sun 11a-3p

Brunch Cocktails

Harissa Bloody Mary
House Smoked Tomato Mix, Vodka, Harissa, Lime, Celery Bitters

Jerusalem Salad Bloody Mary
House Mary Mix, Olive Oil-Cucumber Vodka, Lemon, Onion, Shallot, Fresh Tomato Juice

Cardamom Iced Coffee
Nitro Cold Brew, Rye Whiskey, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream, Sea Salt

Blackberry Spritz
Blackberry Syrup, Campari, Lemon, Sparkling Wine

Mimosa Package
New Mexico Gruet Sparkling + Fresh Orange, Pomegranate & Grapefruit Juices S35

Jerusalem Breakfast
Serves Two. No changes. 38

Dilled Egg Salad
Labneh, Olive Oil, Za’Atar
Cured Salmon

Roast Corn Salad
Roast Eggplant, Tahina
Matbucha, Marinated Olives

Torshi (Pickled Veggies)

Wood-Oven Pita
Banana-Tahina Muffin
Cookies

Other Breakfast

Hummus, Chickpea, Hard Egg, Wood-Oven Pita 14

Hummus, Green Falafel, Wood-Oven 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, Date and/or 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

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