

FIYA

A LIMITED WINTER MENU



SALATIM

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

Spiced Roast **Cauliflower** Romanian **Eggplant Spread**, Tahina
Labneh, Olive Oil & Za'Atar 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 **Chickpea**, Hard Egg, Evo, Amba 12
Spiced Cauliflower, Roast Onion, Evo, Tahina, Amba 12 **Roast Eggplant**, Matbucha, Evo, Tahina 12
Roast Chicken, Gribenes, Roast Onion, Evo, Tahina, Lemon Relish 14 **Steak**, Zhug-Braised, Evo, Tahina, Amba 15

PLATES

Tomato Soup, Black Lentil, Smoked Labneh, Pita Crouton 7
Cauliflower, Seasoned & Wood-Oven Roast, Crème Fraiche, Zhug 10
Shakshuka, Egg, Salad, Tahina, Sumac 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, Sumac Pita Chip 10
* Add to greens: **Wood-Roast Chicken +4**, **Zhug-Braised Steak +5**
Kofta en Croûte 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'atar fries on the side. Gluten-free pita upon request +1.

Green Falafel, Hummus, Pickle, Tahina, Amba 14 **Za'Atar Chicken Schnitzel**, Torshi, Tahina, Amba 14
Cauliflower Schnitzel, Roast Onion, Tahina, Amba 13 **Zhug-Braised Steak**, Matbucha, Tahina 15
Wood-Oven, Smoked Chicken, Roast Onion, Tzatziki 14 **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).