Flya Dinner

Starters

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

**Salatim** Four small dishes with Marinated Olives, Jerusalem Salad, 2 House Pita 16
- Labneh, Olive Oil, Za’Atar, Roast Eggplant & Tahina
- Moroccan Carrots, Matbucha Tomato Jam

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

**House Pita** Two pitas from our wood oven with Olive Oil & Za’atar 6

From The Kitchen

**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, 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

**Chicken Schnitzel**, Torshi, Tahina, Amba, Pita 16

**Za’Atar Fries** 6

From The Wood Oven

**Whole Roast Cauliflower**, Crème Fraîche, 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** Tilapia in zesty 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, and especially Israeli cuisine*, both there and here. We have both a wood oven and a smoker. *Israel is home to over 180 nationalities, and many religions, including Arab, Jew, Druze, Bahai, and Christian, among others, 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.

Executive Chef: Mindy Friedler