

# FIYA



## SALATIM With olives, Jerusalem salad, pita 16

Labneh, Olive Oil, Za'Atar

Roast Corn Salad

Charred Eggplant Dip

Matbucha Tomato Jam

## HUMMUS With pita, Jerusalem salad.

Chickpea, Hard Egg 13

Crispy Cauliflower, Roast Onion 13

Roast Eggplant, Matbucha 13

Roast Chicken, Gribenes 15

Steak, Zhug-Braised 16

## VEGETABLE/GRAIN

Khachapuri, Cheese, Shakshuka, Soft Egg 13

Khachapuri, Cheese, Swiss Chard & Cremini Mushroom, Pickled Shallot, Soft Egg 13

Green Falafel, Hummus, Tahina, Pickle, Amba, Pita 14

Watermelon, Feta, Mint, Banyul's Vinaigrette 11

Whole Cauliflower, Wood-Roast, Crème Fraiche, Zhug 12

Heirloom Carrots, Wood-Roast, Labneh, Local Honey, Dukkah 12

Shakshuka, Soft Egg 13 (+ lamb sausage or feta 3)

Cauliflower Schnitzel, Confit Onion, Tahina, Pickle, Amba, Pita 14

Salad House Greens, Sheep's Milk Feta, Radish, Dates 11 (+Chicken 4 or steak 5)

Za'Atar Fries 6

## MEAT

Za'Atar Chicken Schnitzel, Torshi, Tahina, Amba, Pita 16

Kofta Lamb Meatballs, Hummus, Charred Onion, Tzatziki, Pita 16

Whole Chicken, Smoked & Wood-Roast, Roast Apples & Fennel, Pomegranate Jus, Pita, Zhug 24

Yafo Pot Pie Short Rib, Lamb Sausage, Shakshuka, Fingerling Potato, Dates, Pita Crust 20

Skirt Steak, Zhug-Marinade, Matbucha, Pita 22

## FISH

Tuna Crudo, Pickled Mango, Charred Avocado 16

Rainbow Trout, Moroccan Pepper Sauce, Pita 20

Whole Branzino, Fried, Citrus Fruits, Matbucha-Toum Sauce 28

**ABOUT:** 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, Christian, 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.