

Fiya



The Menu Is Evolving.

Salatim, House Pita Four for 14, 2 for each after

Cauliflower, Seasoned Jerusalem Salad Moroccan Carrots Marinated Olives
Labneh, Olive Oil, Za'Atar Matbucha Eggplant, Tahini Hummus
Roast Peppers, Marinated Pickled Vegetables

Hummus, House Pita, Jerusalem salad, amba

Chickpea, Olive Oil, Egg 12 Beef, Zhug-Braise 14

plates

Pickled Watermelon Salad, Labneh, Mint 10	Khachapuri, Cheese, Shakshuka, Egg, 14
Greens, Radish, Date, Pumpkin Seed, Chevre, Orange-Cumin Vin 9	Cauliflower, Wood-Oven, Creme Fraiche, Zhug 10
Moroccan Cigars, Sweet Potato, Confit Duck, or Tilapia 14	Sweet Potatoes, Wood-Oven, Creme Fraiche, Zhug 10
Shakshuka, Eggs, Salad, Tahina, Pita 14	Spiced Chicken, Wood-Oven, Preserved Lemon, Zhug 18
Moroccan Fish, Pita 16	Za'Atar Fries, Tahina Ketchup 6

sandwiches, House Pita, za'atar Fries

Sabich, Eggplant, Egg, Tahina, Salad, Pickle, Amba 14	Za'Atar Chicken Schnitzel, Tahina, Salad, Pickle, Amba 15
Beef, Zhug-Braise, Matbucha, Salad, Tahina, Zhug 15	Charred Onion, Goat Cheese, Fries, Pickle, Zhug 14

desserts

Malabi, Pineapple, Mint, Olive
Oil 8

Knafeh, Pistachio,
Custard 10

Wood-Oven Tart, Poppy,
Custard 10

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 Jew, Muslim, Druze, Bahai, and Christian, so we know that the term "Israeli cuisine" is a subject for argument (over good food & drink).