



Dinner

AUTUMN

Share! Our menu is for sharing. Salatim and hummus arrive quickly, other dishes as ready.
V = Vegan or vegan upon request. Gluten-free pita +1.

SALATIM & HUMMUS

Salatim Labneh & Za'atar 🌿 Moroccan Carrots 🌿 Baba Ganoush 🌿 Green Fava Dip 🌿
Torshi 🌿 Garlic Tahina 🌿 Harissa 🌿 Pita ^v 24 (Add Marinated Olives 3 or sub n/c)

Hummus with Pita 🌿 Original (Tahina, Free Range Egg, Chickpea) ^v 15 🌿 Im Basar (Spiced
Lamb, Pine Nuts) 17

THE WOOD OVEN

Moroccan Salmon, in Zesty Tomato-Pepper Sauce, House Focaccia 26

Chicken Half Chicken, Confit & Roast, Red Zhug, Preserved Lemon Yogurt 26

Cauliflower Poached & Oven-Charred Cauliflower Steak, Labneh, Berbere, Zhug ^v 16

Eggplant Baby Eggplant, Pine Nuts, Tahina, Zhug, Urfa Pepper Oil ^v 16

Khachapuri Georgian Bread & Cheese Boat filled with Shakshuka, Soft Egg 16

THE CHARCOAL PIT

Kofta Lamb Meatballs, Pickle, Piyaz, Tahina, Shatta Pepper Oil 18

Brisket Texas Wagyu (5 Oz), Cured & Smoked, Bergamot Glaze, Baharat Couscous, Toum 20

Steak Zhug-Marinated Strip Steak (10 Oz), Ajvar, Roast & Pickled Peppers, Cipolline Onion 34

Branzino Charred Tomato, Wild Oregano 34

THE KITCHEN

Salad Greens, Watermelon Radish, Jalapeño, Pickled Red Onion, Dates, Barrel-Aged Feta,
Croutons, Fig Vinaigrette ^v 12

Watermelon Salad, Pickled Rind, Barrel-Aged Feta, Habañero-Mango Dressing, Crouton 12

Crudo Hamachi, Pickled Turnip, Citrus-Urfa Oil Dressing, Black Sesame 16

Halloumi Seared Halloumi, Chili Pepper Jam, Pistachios 17

Falafel Green Falafel, Pickled Red Cabbage, Tahina, Amba ^v 16

Schnitzel Chicken Schnitzel in Kataifi, Pickled Cabbage, Preserved Lemon, Tahina, Zhug 24

POTATO SIDES (Other veggies above)

Fries Sumac-Za'atar House Fries with Amba Mayo and/or Garlic Yogurt ^v 8

Batata Harra Smashed Fingerling Potatoes with Sumac, Aleppo Pepper, Olive Oil, Lemon 6

Moroccan Mashed Potatoes Made with Olive Oil, Labneh, Turmeric, Sumac 6

Fiya is our collage of Levantine and other cuisines, cuisines that have blended and evolved over centuries - Israel, Yemen, Morocco, Yemen, Syria, Turkey, Palestine, Iraq, Georgia, and many others. We aspire to honor the heritage of the cuisine and especially to welcome all to the restaurant, especially the diversity that is Andersonville.

Terms Limit one tab, 3 forms of payment per table.

Allergies & Diets Please disclose allergies or dietary restrictions to your server. We have a common kitchen with shared work surfaces and cannot guarantee perfect results.

Proprietor Mindy Friedler
Chef Ben Blum



11/8 Update