



Dinner winter

Share! Our menu is for sharing. Dishes arrive as they are ready, salatim and hummus first.

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-Red 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, Toun 20

Steak Zhug-Marinaded 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

Sweet Potato, Baby Kale, Moroccan Olives, Dried Cherries, Pumpkin Seeds, Date Syrup ^v 12

Halloumi Seared Halloumi, Chili Pepper Jam, Pistachios 17

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

Tuna Tartare Tuna Belly, Bitter Orange, Radish, Amba Mayo, House Lavash 16

Schnitzel Chicken Schnitzel, 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.

Diets & Allergies ^v = Vegan possible and much of our menu is gluten free, with likely no hidden non-vegan or gluten ingredients. Gluten free pita is +1. We do have shared work surfaces, so cannot guarantee perfect results. Ask your server for more info.

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

Proprietor Mindy Friedler
Chef Ben Blum



12/27 Update