



BRUNCH

Fri-Sun 11a-3p

Share! Our menu is for sharing.

COCKTAILS & BEVERAGES

- Bloody Mary** Wood-charred Tomatoes & Onions, Garlic Confit, Shatta, Citrus, Vodka 14
Bloody Verde Wood-charred Tomatillos, Zhug, Fresno Chili Brine, Citrus, Vodka 14
Coffee Martini Vodka, Black Arak (coffee infused), Coffee Liqueur, Cold Brew Coffee 14
Cardamom Cold Brew Coffee, Rye, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream 14
Hibiscus Orange Mimosa Hibiscus Syrup, Orange, Sparkling Wine 14
Mimosa Package Sparkling Wine + Fresh Orange, Grapefruit & Pomegranate Juices 40
Moka Pot Coffee (Serves 1-2) Pot percolated, cardamom syrup, cookies 10.5
Coffee & Tea Metropolis House Coffee 4 ☞ Nitro Cold Brew 5 ☞ Rishi Loose Leaf Tea 4
Nana Tea Fresh Mint Tea with hint of Saffron 5 ☞ Add Black Tea Bag .5
Juice Fresh-squeezed OJ or Grapefruit Juice 5
Soft Drinks Coke, Diet Coke, Sprite 3 ☞ Ginger Beer 4

Jerusalem Brunch 45 For Two

- Labneh**, Olive Oil & Za'atar ☞ **Baba Ganoush** ☞ Marinated **Olives** ☞ **Kasseri** Cheese
☞ **Muhamarra** ☞ Green **Fava** Dip ☞ Moroccan Carrots ☞ Cucumber-Tomato Salad ☞
House **Gravlax** ☞ Palestinian Fried **Eggs** ☞ Wood Oven **Pita** ☞ Jerusalem **Bagel** ☞
Pastry ☞ Fresno **Pepper Jam**

OTHER BRUNCH

- Hummus** with Two Pita^v ☞ Original - Olive Oil, Tahina, Hard Egg, Chickpea, Sumac, Za'atar 16
☞ Im Basar - plus Spiced Lamb, Pine Nuts 18
Avocado Toast with Chili Oil, Aleppo & Urfa Peppers, Piyaz, Sourdough Toast 14
Gravlax, Labneh, Pickled Cuke & Red Onion, Preserved Lemon, Jerusalem Bagel 18
Falafel Green Falafel, Pickles, Red Cabbage, Tahina, Amba 15
Halloumi Seared Halloumi, Chili Pepper Jam, Hazelnuts 15
Shakshuka Zippy Tomato Sauce, Soft Eggs, House Challah^v 16 (+lamb sausage or feta 3)
Green Shakshuka Onion, Scallion, Spinach, Dill, Parsley, Feta, Soft Eggs, House Challah^v 16
Turkish Eggs Poached Eggs, Garlic Yogurt, Urfa Pepper & Sumac, Dill, Pepper Oil, Housemade
Challah 14
Strapatsada Scrambled Eggs, Wood-Roast Tomato, Olive Oil, Feta, Oregano, House Challah 14
Steak & Eggs Charcoaled Strip Steak, Fried Egg, Batata Harra, Shishito, Chermoula 28
French Toast Dipped in Orange Blossom Custard, with Raspberries, Hazelnuts, Mint 15
Khachapuri Georgian Bread & Cheese Boat filled with Shakshuka, Soft Egg 16
Salad Greens, Watermelon Radish, Jalapeño, Pickled Red Onion, Dates, Barrel-Aged Feta,
Croutons, Fig Vinaigrette^v 12
Babka Chocolate Babka with Butter & Jam 10
Lamb Bacon or **Lamb Sausage** Both housemade 6
Batata Harra Boiled & Fried Potatoes with Sumac, Aleppo Pepper, Olive Oil, Lemon 6

PITAs

Sabich Eggplant, Hummus, Hard Egg, Red Cabbage, Charred Onion, Pickle, Tahina, Amba^v 15

Bacon & Egg Lamb Bacon, Fried Egg, Avocado, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16

Falafel Green Falafel, Hummus, Red Cabbage, Charred Onion, Pickle, Tahina, Amba^v 15

Schnitzel Chicken Schnitzel, Red Cabbage, Charred Onion, Pickle, Tahina, Amba 16

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. A 20% gratuity added to parties of 6+.

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 & Chef Mindy Friedler
Chef De Cuisine Marc Lopez

