



Dinner

AUTUMN

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, 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

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 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.

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



12/9 Update