



DINNER SPRING

Share! Our menu is for sharing. Salatim and hummus arrive first, other dishes as ready.

V = Vegan or vegan upon request. Gluten-free pita +1.

STARTERS

Salatim Labneh, Olive Oil & Za'atar 🌱 Moroccan Carrots 🌱 Baba Ganoush 🌱 Green Fava Dip 🌱 Muhammara (nuts) 🌱 Spiced Fennel Slaw 🌱 Marinated Olives ^v 🌱 Pita 24

Hummus with Pita 🌱 Original (Tahina, Hard Egg, Chickpea) ^v 16 🌱 Im Basar (Spiced Lamb, Pine Nuts) 18

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

FROM THE WOOD OVEN

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

Chicken Smoked then Roast, Large Half Chicken, Garlic Yogurt, Roast Potatoes 26

Cauliflower Poached & Oven-Charred Whole Cauliflower, Labneh, 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

FROM THE CHARCOAL PIT

Kofta Lamb Meatballs, Pickle, Piyaz, Tahina, Shatta Pepper Oil 17

Steak Zhug-Marinated Strip Steak, Ajvar, Roast & Pickled Peppers, Cipolline Onion 34

Branzino, Charred Tomato, Wild Oregano 34

FROM THE KITCHEN

Halloumi Seared Halloumi, Chili Pepper Jam, Toasted Hazelnuts 17

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

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

SIDES

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

Roast Potatoes Chicken Jus, Maldon Salt, Za'atar 8

Mashed Potatoes Moroccan-Style, Olive Oil, Turmeric, Sumac 8

Pita Handmade, Wood Oven Pita ^v 2.75/ea

Fiya is our collage of Levantine and other cuisines, cuisines that have blended and evolved over centuries - Israel, Yemen, Morocco, 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

Baker/Pastry Chef Ian Willa

