



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 4 or sub n/c)

Hummus & Pita 🍴 Original -Tahina, Heritage Egg, Chickpea ^v 15 🍴 M Basar -Spiced Lamb, Pine Nut 17

THE WOOD OVEN

special **Mushrooms** Artisanal Mushrooms, Shawarma & Za'atar Spice, Janie's Mill Grits, Feta 16

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

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

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

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

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

THE CHARCOAL PIT

Steak Zhug-Marinated Sirloin Steak (8 Oz), Ajvar, Roast & Pickled Peppers, Cipolline Onion 34

Lamb Roulade of Loin & Belly, Blood Orange Jus, 'Bejeweled Rice', Rose Harissa 36

Trout Riverence Farm Rainbow Trout, Black Lime, Curry, Lentils 34

THE KITCHEN

special **Beignets** Smoked Whitefish Beignets, Onion Dip & Pickled Onion, Dill 14

Salad Greens, Watermelon Radish, Jalapeño, Pickled Red Onion, Dates, Barrel-Aged Feta,

Croutons, Fig Vinaigrette ^v 12

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

Halloumi Seared Halloumi, Chili Pepper Jam, Pistachios 17

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

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

Brisket Texas Wagyu (5 Oz, "Firm" Cook), Cured & Smoked, Bergamot Glaze, Baharat Couscous, Toun 20

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

POTATOES Other veggies above

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

Moroccan Potatoes Mashed, made with Olive Oil, Yogurt, Garlic, Sumac 6

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness.

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
Service Jacob Welch



3/8 Update