



BREAKFAST-LUNCH

COFFEE & TEA

Cold Brew 4.95/5.95

Americano 3.25/4.25

Espresso 2.95

Macchiato 3.45

Cortado 3.95

Cappuccino 4.45/5.45

Latte 4.75/5.75

Hawaij Mocha 5.75/6.75

Rishi Leaf Tea ☞ 3.75

Chai Latte 4.75/5.75

Matcha Latte 4.75/5.75

Nana Tea (see below) 5

☞ Earl Grey Lavender, Golden Yunnan, Chamomile Medley, Hibiscus Berry, Peppermint, Turmeric Ginger, Jade Cloud, Green Jasmine

BREAKFAST SANDWICHES 8a to 2:30p

House-Cured **Gravlax**, Pickled Cucumber, Labneh, Dill, House Focaccia 13

Fried **Egg**, House **Lamb Bacon**, Charred Onion, Pickle, Amba Mayo, House Focaccia 13

Roast Eggplant, Charred Onion, Matbucha, Labneh, House Focaccia 12

LAFFA SANDWICHES 11a to 2:30p

On laffa or challah, includes house fries. Substitute petite salad or soup 2

Special **Reuben** House 9-Day Pastrami, Gruyere, Sauerkraut, Russian Dressing 18

Sabich Eggplant, Hummus, Free Range Egg, Cabbage, Charred Onion, Pickle, Tahina, Amba 15

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

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

Steak Zhug-Marinated Strip Steak, Roast Pepper, Cipolline Onion, Matbucha, Tahina 18

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

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

LUNCH 11a to 2:30p

Soup Butternut Squash, Labneh, Toasted Pumpkin Seeds 8

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

☞ Add Schnitzel 6 ☞ Add Steak 8 ☞ Add Kofta 7 ☞ Add Falafel 6

HUMMUS & PITA

☞ Original - Olive Oil, Tahina, Free Range Egg, Chickpea, Sumac, Za'atar 15

☞ Im Basar - plus Spiced Lamb, Pine Nuts 17

Shakshuka Zippy Tomato Sauce, Soft Eggs, House Challah 16 (+feta 3)
Avocado Toast with Chili Oil, Aleppo & Urfa Peppers, Piyaz, Sourdough Toast 14
☞ Add Gravlax 7 ☞ Add Palestinian Egg 2
Gravlax, Labneh, Pickled Cuke & Red Onion, Preserved Lemon, Challah Toast 18
Falafel Green Falafel, Pickles, Red Cabbage, Tahina, Amba 15
Fries Sumac-Za'atar House Fries with Amba Mayo and/or Garlic Yogurt 8

BRUNCH SPECIALS (Saturday, Sunday 11a to 2:30p)

Jerusalem Breakfast ☞ Labneh, Olive Oil & Za'atar ☞ Baba Ganoush ☞ Marinated Olives
☞ Kasserli Cheese ☞ Green Fava Dip ☞ Moroccan Carrots ☞ Cucumber-Tomato Salad ☞
House Gravlax ☞ Garlic Tahina ☞ Palestinian Fried Eggs ☞ Wood Oven Pita ☞ Focaccia ☞
Pastry ☞ Pepper Jam 45 For Two

Halloumi Seared Halloumi, Chili Pepper Jam, Hazelnuts 15

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

Turkish Eggs Poached Eggs, Garlic Yogurt, Urfa Pepper & Suac, Dill, Pepper Oil, 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

☞ **Lamb Bacon** or **Lamb Sausage** Both housemade 6

☞ **Batata Harra** Smashed Fingerling Potatoes, Sumac, Aleppo Pepper, Garlic, EVO, Lemon 6

☞ **Pastry Basket** Typically a housemade muffin, scone, and a danish (ask your server) 12

OTHER BEVERAGES

Nana Tea Fresh Mint Tea with hint of Saffron 5 ☞ Add Black Tea Bag .5

Tap Kombucha Ask about our current flavor 6/9

Juice Fresh-squeezed OJ or Grapefruit Juice 5

Soft Drinks Coke, Diet Coke, Sprite 3 ☞ Ginger Beer 4

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

Barista Juan Velazquez



1/11 Update