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— MEZZE STARTERS & SIDES —

Hummus

Chickpea-Tahini spread with olive oil, garlic, lime and spices **V, GF** 8.00

Baba Ghanoush

Tahini sauce and charred eggplant spread flavored with olive oil, garlic, pomegranate molasses, lime and spices **V, GF** 8.00

Tzatziki

Yogurt with cucumbers, mint, garlic, olive oil and spices **VEG, GF** 8.00

Spicy Feta Cheese

Creamy Feta cheese spread spiced with jalapenos, lime, garlic, tomatoes, cumin and olive oil **VEG, GF** 8.00

Stuffed Grape Leaves

Traditionally-made grape leaves stuffed with rice, ground beef, onions and spices; cooked in broth **GF** 10.00

Fava Beans

Slow-cooked fava beans topped with olive oil, Tahini sauce, lime and spices; served with bread **V, GF** 9.00

Gollash

Egyptian-style beef pie, made with buttery layers of flaky phyllo dough and stuffed with ground beef, onions, and spices 12.00

Macaroni Bechamel

Pasta baked with a house-made creamy bechamel sauce and stuffed with ground beef 12.00

— SANDWICHES —

Classic Falafal

Fava bean patties topped with tomatoes, red onions, organic spring mix, Tahini sauce **V** 12.00

Fava Beans

Slow-cooked fava beans served in an Egyptian pita; topped with tomatoes, pickles, Tahini, Hummus **V** 12.00

Egyptian-Style Liver

Beef liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices; pan-seared in ghee 13.00

Hawashei

Spicy seasoned ground beef and lamb baked in Egyptian pita bread 13.00

Chicken Kabob

Grilled chicken marinated in yogurt, sumac, and garlic; topped with organic spring mix, parsley, onions, and garlic sauce 13.00

Kofta

Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices; topped with organic spring mix, parsley, onions and Tahini 13.00

— BOWLS —

Koshary

A hearty dish starring lentils, rice, pasta, and a rich tomato sauce; topped with chickpeas and sweet caramelized onions **VEG** 12.00

Falafel over Roasted Potatoes

6 fava bean patties topped with tomatoes, red onions, and Tahini sauce; served with our signature roasted potatoes **VEG, GF** 14.00

Chicken Kabob Bowl

Grilled chicken marinated in yogurt, sumac, and garlic, served over rice with a side of hummus and garlic sauce 16.00

Kofta Bowl

Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices, served over rice with a side of hummus and Tahini 16.00

— DESSERTS —

Pistachio Baklava

Flaky phyllo dough layers stuffed with chopped pistachios and honey syrup 7.00

Kunafa Nutella

Pastry made of buttery shredded wheat, stuffed with Nutella and covered in honey syrup; topped with pistachios **VEG** 9.00

Kunafa with Cheese

Pastry made of buttery shredded wheat, stuffed with white cheese and covered in honey syrup; topped with pistachios **VEG** 9.00

Rice Pudding

Organic milk, rice, Eshta, sugar topped with pistachios and raisins **VEG, GF** 9.00

Om Ali Pudding

Bread pudding made with organic milk cream, feteer meshaltet, raisins, pistachios, and coconut **VEG** 9.00

Egyptian Cookies

5 mini cookies made with flour, ghee, and cane sugar **VEG** 5.00

— DRINKS —

Water	2.00	San Pellegrino	2.50
Iced Mint Limeade	6.00	Egyptian Guava Juice	3.50
Iced Hibiscus Tea	6.00	Egyptian Mango Juice	3.50

V: VEGAN **VEG: VEGETARIAN** **GF: GLUTEN FREE**