

AUTHENTIC
EGYPTIAN CUISINE

Fava Pot

EAT LIKE AN
EGYPTIAN

BREAKFAST

For dishes served with bread:
note our bread contains gluten

Premium Chefs Breakfast SERVED WITH BREAD 20.00

Your choice of eggs (ask about our options) served with Fava Beans, Three Falafel & Tahini, and Spicy Feta Cheese along with Feteer Meshaltet and a side of Organic honey.

Eggs with Fava Beans SERVED WITH BREAD 11.00

Your choice of scrambled or sunny side up. Two organic eggs cooked in ghee with fava beans. A traditional Egyptian breakfast! **VEG, GF**

Eggs with Basterma SERVED WITH BREAD 11.00

Your choice of scrambled or sunny side up. Two organic eggs cooked in ghee with basterma, a spiced cured beef. **GF**

Eggs with Dates SERVED WITH BREAD 11.00

Your choice of scrambled or sunny side up. Two organic eggs cooked in ghee with sweet medjool dates. **GF**

Lamb & Beef Omelet SERVED WITH BREAD 11.00

Two organic eggs cooked in ghee with ground beef & lamb. **GF**

Fava Pot's Famous Goat Cheese Omelet 11.00

SERVED WITH BREAD Two organic eggs cooked in ghee with goat cheese; topped with pesto. **VEG, GF**

Fava Bean Breakfast Sandwich 11.00

Slow-cooked fava beans served in an Egyptian pita topped with tomatoes, pickles, tahini sauce, and hummus. **V**

Falafel Breakfast Sandwich 11.00

Fava bean patties in an Egyptian pita served with tomatoes, red onions, organic spring mix, pickles, tahini sauce, & hummus. **V**

Bileela 7.00

Egyptian-style porridge made with slow-cooked whole wheat berries; topped with pistachios, cinnamon, organic milk and guest choice of homemade syrup or pure honey. **VEG**

Fetter Meshaltet 12.00

Served with honey and Egyptian feta cheese. Egyptian pastry made with ghee baked in a stone oven. **VEG**

SOUPS & SALADS

Served with bread

Mediterranean Salad 10.00

Organic mixed greens, cucumbers, tomatoes, radishes, scallions and feta cheese, with a dressing of olive oil, lime, and sumac. **VEG, GF**

Add falafel \$4.00 Add chicken, or kofta \$7.00

Arugula, Feta & Watermelon Salad 12.00

Organic seasonal arugula with scallions, Egyptian feta cheese, and watermelon with a dressing of olive oil, lime, and sumac. **VEG, GF**

Add falafel \$4.00 Add chicken, or kofta \$7.00

Red Lentil Soup 9.00

Red lentils stewed with carrots, onions, celery, potatoes, cilantro, garlic and spices. **V**

Homemade Chicken Soup with Vegetables 9.00

A warming classic soup with chicken, potatoes, green beans, carrots, celery, garlic and spices. **GF**

Soup of Squab with Freekeh 9.00

A most delicious soup made with squab (similar to quail) and freekeh (a smoky cracked green wheat). ****soup only, no squab**

V: VEGAN VEG: VEGETARIAN GF: GLUTEN FREE

FROM OUR OVEN

Zaatar with Olive Oil on Pita Bread 10.00

A dip of zataar spice blend and extra virgin olive oil baked directly onto Egyptian bread. **V**

Macaroni Bechamel 12.00

The ultimate Egyptian comfort food; pasta baked with a house-made creamy bechamel sauce and stuffed with ground beef.

Gollash 12.00

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

Egyptian Style Feta Pie 12.00

Seasoned spicy Feta cheese mixed with extra virgin olive oil, fresh baked and topped with Zaatar spice blend. **VEG**

Hawawshi 12.00

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

MEZZE STARTERS & SIDES

Chef's Appetizer Platter 12.00

Your choice of three starter dishes. A customer favorite!

Pickled Eggplant with Garlic SERVED WITH BREAD 8.00

White eggplant pickled with garlic, jalapenos, lime, and vinegar. **V, GF**

Fava Beans SERVED WITH BREAD 8.00

Slow-cooked fava beans topped with olive oil, tahini, lime, & spices. **V, GF**

Fava Beans with Yogurt & Hummus SERVED WITH BREAD 9.00

Slow-cooked fava beans with extra virgin olive oil, lime, Greek yogurt, hummus, tahini, cucumbers, dry mint, salt, cumin, and garlic. **VEG, GF**

Baba Ghanoush SERVED WITH BREAD 8.00

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

Hummus SERVED WITH BREAD 8.00

Chickpea-tahini spread with olive oil, garlic, lime, & spices. **V, GF**

Spicy Feta Cheese SERVED WITH BREAD 8.00

Creamy feta cheese spread spiced with jalapenos, lime, garlic, tomato, cumin and olive oil. **VEG, GF**

Tzatziki SERVED WITH BREAD 8.00

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

Fava Pot's Signature Olives 6.00

Black olives, extra virgin olive oil, fresh red hot peppers, & zaatar. **V, GF**

Stuffed Grape Leaves 8.00

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

Egyptian-Style Liver SERVED WITH BREAD 10.00

Veal liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices; pan-seared in ghee. **GF**

Egyptian Rice with Vermicelli 5.00

Egyptian rice cooked with toasted vermicelli noodles & ghee. **VEG**

Roasted Potatoes 6.00

Roasted red potatoes marinated in olive oil, zaatar spice blend, rosemary, garlic, and lime. **V, GF**

Four Falafel and Tahini Sauce SERVED WITH BREAD 4.00

Four fava bean patties served with tahini sauce. **V, GF**

DINNER

Signature Dishes

Eat Like an Egyptian: Chef's Choice 45.00
Feeds Two People. **NO SUBSTITUTIONS — Fava Beans, Koshary, Baba Ganoush, Hummus, 2 Falafel, 1 Pickled Eggplant, 4 Grape Leaves, Egyptian Fried Chicken, 2 Kofta, 1 Lamb Chop, Egyptian Style Liver, Egyptian Rice, 1 Artichoke, Molokheya, 2 loaves of Egyptian bread.

Squab Stuffed with Cracked Wheat 28.00
Squab (similar to quail, but larger and tastier) stuffed with freekeh (a green cracked wheat), then pan-fried in ghee.

Oven Roasted Stuffed Artichokes SERVED WITH BREAD 19.00
Four Beef-stuffed artichokes are topped with pine nuts and our freshly made tomato sauce. Served with Egyptian rice and our whole-wheat aish baladi Egyptian bread (made piping hot from our stone oven).

Stewed Veal 19.00
Cubed veal stewed with potatoes, onions, garlic, and spices; served atop Egyptian rice with vermicelli.

Breaded Veal Escalope with Macaroni Bechamel 26.00
Grass-fed veal cutlets breaded and served with pasta and baked with a creamy bechamel sauce; stuffed with ground beef and tomato sauce.

Lamb Chops with Stuffed Grape Leaves 26.00
Lamb chops cooked with traditionally-made grape leaves stuffed with a mixture of Egyptian rice, ground beef, onions, and spices; served with salad and tzatziki sauce. GF

Molokheya with Chicken SERVED WITH BREAD 22.00
Famous Egyptian dish served with Egyptian rice and half a cornish hen pan fried. + Add Lamb Shank \$12.00

Molokheya Dip SERVED WITH BREAD 9.00

Egyptian Style Roasted Salmon 29.00
8 oz of wild-caught salmon marinated in lime, garlic, olive oil & zaatar, served with our signature roasted potatoes and organic spring mix. GF

Egyptian Fried Chicken 16.00
Egyptian style half cornish hen pan fried in ghee served with roasted potatoes and organic spring mix salad. GF

Egyptian Lamb Shank 20.00
Egyptian style lamb shank served with roasted potatoes and a organic spring mix salad. GF

Dawud Pasha SERVED WITH BREAD 18.00
Egyptian style meatballs made of grass fed lamb and beef, cooked in a freshly made tomato sauce, and served over vermicelli rice, topped with dried mint. Served with a side of roasted potatoes.

Bowls

Koshary Bowl 12.00
A hearty dish starring lentils, Egyptian rice, pasta, and a rich tomato sauce. Topped with chickpeas and sweet caramelized onions. V
Add falafel \$4.00 Add chicken, or kofta \$7.00

Tagen Okra & Lamb SERVED WITH BREAD 22.00
Lamb shanks cooked with garlic and tomatoes then roasted with okra in the oven Served with Egyptian rice.

Lamb Fattah 21.00
Braised lamb shank atop short-grain Egyptian rice and crispy pita bread, soaked in a fresh tomato sauce with garlic and vinegar.

Platters

All dinner platters are served with pita bread, spring mix salad and one side. Side choices: Egyptian rice or roasted potatoes. For gluten-free, ask for no bread/rice.

Falafel Platter 12.00
Fava bean falafel patties served with a tahini sauce. V, GF

Grilled Chicken Platter 14.00
Grilled half Cornish hen marinated in yogurt, sumac, and garlic; served with a garlic sauce. GF

Mixed Grill Platter 26.00
All of our popular grilled meats on one plate; two French-cut lamb chops, four pieces of chicken kabobs and two pieces of kofta. GF

Chicken Kabob Platter 15.00
Grilled chicken marinated in yogurt, sumac, and garlic; served with garlic sauce. GF

Kofta Platter 15.00
Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices, served with tahini sauce. GF

DESSERT

Egyptian Cookies 5.00
Five mini cookies made with flour, ghee, and cane sugar. VEG

Om Ali Pudding 9.00
A traditional Egyptian bread pudding made with milk, cream, fetter meshaltet, raisins, pistachios, & coconut; sweetened with cane sugar. VEG

Kunafa with Sweet Cheese 9.00
Pastry made of buttery shredded wheat, stuffed with a sweet white cheese, and covered in a honey syrup, topped with pistachios. VEG

Rice Pudding GF 9.00
Organic milk, rice, Eshta, and sugar topped with pistachios & raisins. VEG

Kunafa with Nutella 9.00
Pastry made of buttery shredded wheat, stuffed with nutella, and covered in syrup, topped with pistachios. VEG

Pistachio Baklava 7.00
Flaky phyllo dough layers stuffed with chopped pistachios and honey syrup. VEG



SCAN for DRINK LIST

V: VEGAN VEG: VEGETARIAN GF: GLUTEN FREE

FALLS CHURCH
7393-D Lee Highway
Falls Church, VA 22042

UNION MARKET
1309 5th Street NE
Washington, DC 20002

DUPONT CIRCLE
1817 M Street NW
Washington, DC 20036



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