

**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 18.00

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 9.00

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 9.00

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 9.00

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 9.00

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 6.00

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

### Homemade Chicken Soup with Vegetables 8.00

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

## MEZZE STARTERS & SIDES

### Chef's Appetizer Platter 12.00

Your choice of three starter dishes. A customer favorite!

### Zaatar with Olive Oil on Pita Bread 8.00

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

### 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**

### Macaroni Bechamel\*\* 9.00

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

### Fava Pot's Signature Olives 6.00

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

### Koshary 6.00

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

### Stuffed Grape Leaves 8.00

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

### Gollash 9.00

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

### 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**

### Hawawshi\*\* 12.00

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

### Egyptian Style Feta Pie\*\* 9.00

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

### Roasted Potatoes 6.00

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

### Three Falafel and Tahini Sauce SERVED WITH BREAD 4.00

Three fava bean patties served with tahini sauce.

\*\*Not a choice in the Chef's Appetizers Platter

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

## 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; served alongside organic spring mix salad, tzatziki, baba ghanoush, and soup of squab.

#### 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 21.00

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 chicken fried in ghee. + Add Lamb Shank \$9.00

#### 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-chicken 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 12.00

Grilled half Cornish hen marinated in yogurt, olive oil, 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 skewers marinated in yogurt, olive oil, 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 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**

ASK THE CASHIER FOR OUR DRINKS LIST

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

### THE BEST OF HOME-STYLE EGYPTIAN CUISINE

We source high-quality ingredients and never sacrifice on value. Our chicken, game hens, and succulent meats are antibiotic-free and grass-fed. Our signature falafel is made entirely from scratch—no powders or premade doughs. And those famed fava beans? We slow cook them for 12 hours in special spices.