

**AUTHENTIC
EGYPTIAN CUISINE**

Fava Pot

**EAT HEALTHY
FOR A GOOD CAUSE**

BREAKFAST

Eggs with Fava Beans  	9.00	Fava Pot's Famous Goat Cheese Omelet  	9.00
Your choice of scrambled or sunny side up. Two organic eggs cooked in ghee with fava beans. A traditional Egyptian breakfast! <i>Served with bread (optional, contains gluten)</i>		Two organic eggs cooked in ghee with goat cheese; topped with pesto. Served with bread <i>(optional, contains gluten)</i>	
Eggs with Basterma 	9.00	Fava Bean Breakfast Sandwich 	8.00
Your choice of scrambled or sunny side up. Two organic eggs cooked in ghee with basterma, a spiced cured beef. <i>Served with bread (optional, contains gluten)</i>		Slow-cooked fava beans served in an Egyptian pita topped with tomatoes, pickles, tahini sauce, and hummus	
Eggs with Dates 	9.00	Falafel Breakfast Sandwich 	9.00
Your choice of scrambled or sunny side up. Two organic eggs cooked in ghee with sweet medjool dates. <i>Served with bread (optional, contains gluten)</i>		Fava bean patties fried in sunflower oil, in an Egyptian pita served with tomatoes, red onions, organic spring mix, pickles, tahini sauce, and hummus	
Lamb & Beef Omelet 	11.00	Bileela 	7.00
Two organic eggs cooked in ghee with ground beef & lamb <i>Served with bread (optional, contains gluten)</i>		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	
Om Ali Pudding 	9.00	Fetter Meshaltet	12.00
A traditional Egyptian bread pudding made with milk, cream, puff pastry, raisins, pistachios, and coconut; sweetened with cane sugar. <i>Served cold or hot</i>		Served with honey and Egyptian feta cheese. Egyptian pastry made with ghee baked in a stone oven.	

SOUPS & SALADS

Mediterranean Salad  	10.00	Red Lentil Soup 	6.00
Organic mixed greens, cucumbers, tomatoes, radishes, scallions and feta cheese, with a dressing of olive oil, lime, and sumac <i>Add falafel \$4.00 Add chicken, or kofta \$7.00</i>		Red lentils stewed with carrots, onions, celery, potatoes, cilantro, garlic and spices	
Arugula, Feta & Watermelon Salad  	12.00	Homemade Chicken Soup with Vegetables 	8.00
Organic seasonal arugula with scallions, Egyptian feta cheese, & watermelon with a dressing of olive oil, lime, and sumac		A warming classic soup with chicken, potatoes, green beans, peas, carrots, celery, garlic and spices	
		Soup of Squab with Freekeh	9.00
		A most delicious soup made with squab (similar to quail) and freekeh (a smoky cracked green wheat)	

STARTERS & SIDES

Chef's Appetizer Platter	10.00	Koshary 	6.00
Your choice of three starter dishes. A customer favorite!		A hearty dish starring lentils, rice, pasta, and a rich spicy tomato sauce; topped with chickpeas and sweet caramelized onions	
Zaatar with Olive Oil on Pita Bread 	7.00	Stuffed Grape Leaves 	8.00
A dip of zataar spice blend and extra virgin olive oil baked directly onto Egyptian bread		Traditionally-made grape leaves stuffed with a mixture of rice, ground beef, onions, and spices; cooked in broth	
Pickled Eggplant with Garlic  	6.00	Gollash	9.00
White eggplant pickled with garlic, jalapenos, lime, and vinegar		Egyptian-style beef pie made with buttery layers of flaky phyllo dough and stuffed with ground beef, onions, and spices	
Fava Beans  	7.00	Egyptian-Style Liver 	10.00
Slow-cooked fava beans topped with olive oil, tahini, lime, and spices. <i>Served with bread (optional, contains gluten)</i>		Veal liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices; pan-seared in ghee. <i>Served with bread (optional, contains gluten)</i>	
Baba Ghanoush  	7.00	Egyptian Rice with Vermicelli 	5.00
Tahini and charred eggplant spread flavored with olive oil, garlic, pomegranate molasses, lime, and spices. <i>Served with bread (optional, contains gluten)</i>		Short-grain Egyptian rice cooked with toasted vermicelli noodles and ghee	
Hummus  	7.00	Hawawshi**	11.00
Chickpea-tahini spread flavored with olive oil, garlic, lime, and spices. <i>Served with bread (optional, contains gluten)</i>		Spicy seasoned ground beef and ground lamb baked in Egyptian pita bread	
Spicy Feta Cheese  	7.00	Egyptian Style Feta Pie** 	9.00
Creamy feta cheese spread spiced with jalapenos, lime, garlic, tomato, cumin and olive oil. <i>Served with bread (optional, contains gluten)</i>		Seasoned Feta cheese mixed with extra virgin olive oil, fresh baked and topped with Zaatar spice blend	
Tzatziki  	7.00	Roasted Potatoes  	6.00
Yogurt with cucumbers, mint, garlic, olive oil, lime and spices. <i>Served with bread (optional, contains gluten)</i>		Roasted red potatoes marinated in olive oil, zaatar spice blend, rosemary, garlic, and lime	
Macaroni Bechamel**	9.00	Three Falafel and Tahini Sauce  	4.00
The ultimate Egyptian comfort food; pasta baked with a house-made creamy bechamel sauce and stuffed with ground beef		Three fava bean patties fried in sunflower oil and served with tahini sauce	

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



Vegan



Vegetarian



Gluten Free

DINNER

SIGNATURE DISHES

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 an organic spring mix salad

Oven Roasted Stuffed Artichokes 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 pan-fried in sunflower oil; 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

Molokheya with Chicken 22.00

Famous Egyptian dish served with Egyptian rice and chicken fried in ghee

Add Lamb Shank \$9.00

Molokheya Dip 9.00

Served with bread

Egyptian Style Roasted Salmon 29.00

8 oz of wild-caught salmon marinated in lime, garlic, olive oil and zaatar, served with our signature roasted potatoes and organic spring mix

Egyptian Fried Chicken 16.00

Egyptian style half-chicken fried in ghee served with roasted potatoes and organic spring mix salad

Egyptian Lamb Shank 20.00

Egyptian style lamb shank served with roasted potatoes and a organic spring mix salad

Dawud Pasha 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.

BOWLS

Koshary Bowl 10.00

A hearty dish starring lentils, Egyptian rice, pasta, and a rich spicy tomato sauce, and topped with chickpeas and sweet caramelized onions

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

Tagen Okra & Lamb 21.00

Lamb shanks cooked with garlic and tomatoes then roasted with okra in the oven Served with Egyptian rice and our whole-wheat aish baladi Egyptian bread (made piping hot from our stone oven)

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 11.00

Fava bean falafel patties served with a tahini sauce

Grilled Chicken Platter 12.00

Grilled half Comish hen marinated in yogurt, olive oil, sumac, and garlic; served with a garlic sauce

Mixed Grill Platter 22.00

All of our popular grilled meats on one plate; two French-cut lamb chops, four pieces of chicken kabobs and two pieces of kofta

Chicken Kabab Platter 14.00

Grilled chicken skewers marinated in yogurt, olive oil, sumac, and garlic, served with garlic sauce

Kofta Platter 14.00

Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices, served with tahini sauce

DESSERT

Egyptian Cookies 5.00

Four mini cookies made with flour, ghee, and cane sugar

Om Ali Pudding 9.00

A traditional Egyptian bread pudding made with milk, cream, puff pastry, raisins, pistachios, and coconut; sweetened with cane sugar

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

Rice Pudding 9.00

Organic milk, rice, Eshta, sugar topped w/pistachios & raisins

Kunafa with Nutella 9.00

Pastry made of buttery shredded wheat, stuffed with nutella, and covered in syrup, topped with pistachios

Pistachio Baklava 7.00

Flaky phyllo dough layers stuffed with chopped pistachios and honey syrup

ASK THE CASHIER FOR OUR DRINKS LIST



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In addition to nourishing your body through the food we provide, you can be sure that every meal you purchase through Fava Pot will have an enduring impact on a young Egyptian girl's life. We're proud to partner with Coptic Orphans to sponsor gifted high school graduates pursuing college educations.



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