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Fava Pot

Menu Prices — October 24, 2026

Fava Pot menu with prices in United States, updated October 2019: 37 items across 6 categories, prices from $2.00 to $16.00.

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Fava Pot Menu with Prices (United States)

Fava Pot menu with prices in United States, updated October 2019: 37 items across 6 categories, prices from $2.00 to $16.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fava-pot

Menu categories: Picked for you · Mezze Starters & Sides · Sandwiches · Bowls · Desserts · Drinks

Picked for you

ITEM	PRICE
Chicken Kabob Bowl Grilled chicken marinated in yogurt, sumac, and garlic served over rice with a side of hummus and garlic sauce.	**$16.00**
Macaroni Bechamel Pasta baked with a house-made creamy bechamel sauce and stuffed with ground beef.	**$14.00**
Hawashei Spicy seasoned ground beef and lamb baked in Egyptian pita bread.	**$14.00**
Koshary Bowl A hearty dish starring lentils, rice, pasta, and a rich tomato sauce topped with chickpeas and sweet caramelized onions.	**$16.00**
Rice Pudding Organic milk, rice, eshta, and sugar topped with pistachios and raisins.	**$9.00**

Mezze Starters & Sides

ITEM	PRICE
Fava Beans Slow-cooked fava beans topped with olive oil, tahini sauce, lime, and spices served with bread.	**$9.00**
Gollash Egyptian-style beef pie made with phyllo buttery layers of flaky phyllo dough and stuffed with ground beef, onions, and...	**$15.00**
Macaroni Bechamel (Mezze Starters & Sides) Pasta baked with a house-made creamy bechamel sauce and stuffed with ground beef.	**$14.00**
Hummus Chickpea-tahini spread with olive oil, garlic, lime, and spices.	**$8.00**
Baba Ghanoush Tahini sauce and charred eggplant spread flavored with olive oil, garlic, pomegranate molasses, lime, and spices.	**$8.00**
Tzatziki Yogurt with cucumbers, mint, garlic, olive oil, and spices.	**$8.00**
Stuffed Grape Leaves Traditionally-made grape leaves stuffed with a mixture of rice, ground beef, onions, and spices cooked in broth.	**$10.00**
Spicy Feta Cheese Creamy feta cheese spread spiced with jalapenos, lime, garlic, tomatoes, cumin, and olive oil.	**$8.00**
Fetter Meshaltet Served with honey and Egyptian feta cheese. Egyptian pastry made with ghee baked in a stone oven	**$15.00**

Sandwiches

ITEM	PRICE
Hawashei (Sandwiches) Spicy seasoned ground beef and lamb baked in Egyptian pita bread.	**$14.00**
Classic Falafal Sandwich Fava bean patties topped with tomatoes, red onions, organic spring mix, and tahini sauce.	**$14.00**

ITEM	PRICE
Fava Beans Sandwich Slow-cooked fava beans served in an Egyptian pita topped with tomatoes, pickles, tahini, and hummus.	**$14.00**
Egyptian-Style Liver Sandwich Beef liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices pan-seared in ghee.	**$14.00**
Chicken Kabob Sandwich Grilled chicken marinated in yogurt, olive oil, sumac, and garlic topped with organic spring mix, parsley, onions, and g...	**$14.00**
Kofta Sandwich Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices topped with organic spring mix, parsley, o...	**$14.00**

Bowls

ITEM	PRICE
Chicken Kabob Bowl (Bowls) 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 an...	**$16.00**
Koshary Bowl (Bowls) A hearty dish starring lentils, rice, pasta, and a rich tomato sauce topped with chickpeas and sweet caramelized onions.	**$16.00**
Falafel Bowl Over Roasted Potatoes 6 fava bean patties me. Topped with tomatoes, red onions, and tahini sauce served with our signature roasted potatoes.	**$16.00**
Egyptian-Style Liver Bowl Veal liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices; pan-seared in ghee, atop a bed of Eg...	**$16.00**

Desserts

ITEM	PRICE
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.	**$9.00**
Egyptian Cookies 5 Mini cookies made with flour, ghee, and cane sugar.	**$5.00**
Kunafa with Cheese Pastry made of buttery shredded wheat, stuffed with white cheese, and covered in honey syrup topped with pistachios.	**$9.00**
Rice Pudding (Desserts) Organic milk, rice, eshta, and sugar topped with pistachios and raisins.	**$9.00**
Om Ali Pudding Bread pudding made with organic milk cream, raisins, pistachios, and coconut.	**$9.00**

Drinks

ITEM	PRICE
Water	**$2.00**
Iced Mint Limeade	**$6.00**
Iced Hibscus Tea	**$6.00**
Egyptian Guava Juice	**$3.50**
Egyptian Mango Juice	**$3.50**

ITEM	PRICE
San Pellegrino	**$2.50**