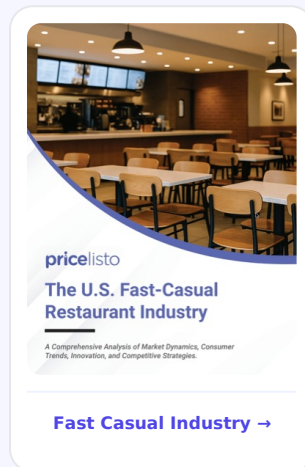




# Fava Pot

Menu Prices — August 21, 2026

## Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

Picked for you

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

Mezze Starters & Sides

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

Sandwiches

| ITEM                                                                                                                                                                     | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div>Hawashei (Sandwiches)</div> <div>Spicy seasoned ground beef and lamb baked in Egyptian pita bread.</div>                                                            | \$14.00 |
| <div>Classic Falafal Sandwich</div> <div>Fava bean patties topped with tomatoes, red onions, organic spring mix, and tahini sauce.</div>                                 | \$14.00 |
| <div>Fava Beans Sandwich</div> <div>Slow-cooked fava beans served in an Egyptian pita topped with tomatoes, pickles, tahini, and hummus.</div>                           | \$14.00 |
| <div>Egyptian-Style Liver Sandwich</div> <div>Beef liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices pan-seared in ghee.</div>               | \$14.00 |
| <div>Chicken Kabob Sandwich</div> <div>Grilled chicken marinated in yogurt, olive oil, sumac, and garlic topped with organic spring mix, parsley, onions, and g...</div> | \$14.00 |

| ITEM                                                                                                                                                                                      | PRICE   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div>Kofta Sandwich</div><div>Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices topped with organic spring mix, parsley, o...</div></div>                | \$14.00 |
| Bowls                                                                                                                                                                                     |         |
| <div><div>Chicken Kabob Bowl (Bowls)</div><div>Grilled chicken marinated in yogurt, sumac, and garlic served over rice with a side of hummus and garlic sauce.</div></div>                | \$16.00 |
| <div><div>Kofta Bowl</div><div>Grilled ground beef and lamb patties seasoned with parsley, sumac, and spices, served over rice with a side of hummus an...</div></div>                    | \$16.00 |
| <div><div>Koshary Bowl (Bowls)</div><div>A hearty dish starring lentils, rice, pasta, and a rich tomato sauce topped with chickpeas and sweet caramelized onions.</div></div>             | \$16.00 |
| <div><div>Falafel Bowl Over Roasted Potatoes</div><div>6 fava bean patties me. Topped with tomatoes, red onions, and tahini sauce served with our signature roasted potatoes.</div></div> | \$16.00 |
| <div><div>Egyptian-Style Liver Bowl</div><div>Veal liver flavored with garlic, pomegranate molasses, jalapenos, lime, and spices; pan-seared in ghee, atop a bed of Eg...</div></div>     | \$16.00 |
| Desserts                                                                                                                                                                                  |         |
| <div><div>Pistachio Baklava</div><div>Flaky phyllo dough layers stuffed with chopped pistachios and honey syrup.</div></div>                                                              | \$7.00  |
| <div><div>Kunafa Nutella</div><div>Pastry made of buttery shredded wheat, stuffed with Nutella, and covered in honey syrup topped with pistachios.</div></div>                            | \$9.00  |
| <div><div>Egyptian Cookies</div><div>5 Mini cookies made with flour, ghee, and cane sugar.</div></div>                                                                                    | \$5.00  |
| <div><div>Kunafa with Cheese</div><div>Pastry made of buttery shredded wheat, stuffed with white cheese, and covered in honey syrup topped with pistachios.</div></div>                   | \$9.00  |
| <div><div>Rice Pudding (Desserts)</div><div>Organic milk, rice, eshta, and sugar topped with pistachios and raisins.</div></div>                                                          | \$9.00  |
| <div><div>Om Ali Pudding</div><div>Bread pudding made with organic milk cream, raisins, pistachios, and coconut.</div></div>                                                              | \$9.00  |
| Drinks                                                                                                                                                                                    |         |
| <div><div>Water</div></div>                                                                                                                                                               | \$2.00  |
| <div><div>Iced Mint Limeade</div></div>                                                                                                                                                   | \$6.00  |
| <div><div>Iced Hibscus Tea</div></div>                                                                                                                                                    | \$6.00  |
| <div><div>Egyptian Guava Juice</div></div>                                                                                                                                                | \$3.50  |
| <div><div>Egyptian Mango Juice</div></div>                                                                                                                                                | \$3.50  |
| <div><div>San Pellegrino</div></div>                                                                                                                                                      | \$2.50  |