EAT LIKE AN Fava Pot® EGYPTIAN

CHEF'S NOTE FROM DINA DANIEL

"Fava Pot began in a humble food truck, born from my longing to share the flavors of my Egyptian home. Every dish we serve carries the warmth of family, the joy of gathering, and the timeless recipes passed down through generations. I invite you to taste our story — one bite at a time."

Dina, Chef & Founder

MEZZE STARTERS & SIDES

Small plates to share – traditional Egyptian Flavors made fresh daily.

Chef's Appetizer Platter 15
Your choice of three starter dishes. A customer favorite!

Baba Ghanoush 8
Charred eggplant blended with tahini, garlic, lime & olive oil; finished with pomegranate molasses. V, GF

Hummus 8
Creamy chickpea-tahini purée with garlic, lime & olive oil. V, GF

Spicy Feta Cheese 10
Whipped feta with jalapeño, tomato & lime, finished with cumin & olive oil. VEG, GF

Tzatziki 10
Yogurt, cucumber & mint dip with olive oil, lime & garlic. VEG, GF

Fava Pot's Signature Olives 9
Black olives tossed with fresh hot peppers & za'atar in extra virgin olive oil. V, GF

Stuffed Grape Leaves 15
Rice & beef rolled in grape leaves, simmered in aromatic broth. GF

Egyptian-Style Liver 12
Grass-fed beef liver pan-seared in ghee with garlic, jalapeño, lime & pomegranate molasses. GF

Bied Meza'lil 8
2 boiled eggs, pan fried in ghee – simple Egyptian comfort. VEG, GF

Ta'amya with Tahini Sauce 6
Egyptian fava-bean falafel, fried crisp & green inside, with tahini. V, GF

Pickled Eggplant with Garlic 8
White eggplant pickled with garlic, jalapenos, lime, & vinegar. V, GF

Fava Beans 10
Slow-cooked fava beans with olive oil, tahini, lime & cumin; topped with tomato, pickled turnips, parsley & onion. V, GF

FROM OUR OVEN

Traditional Oven-baked classics that warm the heart & the stomach.

Zaatar with Olive Oil on Pita Bread 14
Freshly baked Egyptian bread brushed with za'atar & olive oil. V

Macaroni Bechamel 17
Egypt's ultimate comfort food — pasta layered with seasoned beef & creamy béchamel.

Gollash 15
Buttery layers of phyllo filled with spiced beef & onions.

Egyptian Style Feta Pie 18
Spicy feta baked in fresh dough and topped with za'atar. VEG

Chicken & Goat Cheese Pie 18
Chicken & goat cheese baked in fresh dough topped with pesto.

Hawawshi 15
Spicy seasoned beef & lamb baked directly into Egyptian Aish Baladi, then grilled — crispy & aromatic.

SOUP, SALAD, & SMALL PLATES

Fresh, wholesome, & full of flavor — the lighter side of Egyptian dining.

Egyptian Oriental Salad 9
Finely diced cucumber, tomato, onion & parsley with lime-sumac dressing. V , GF

Arugula, Feta & Watermelon Salad 15
Seasonal: We buy fresh, local, fruits and vegetables!
Organic arugula with scallions, Egyptian feta & fresh watermelon dressed with sumac, lime & olive oil. VEG, GF
Add Ta'amya or "Bied Meza'lil" 5, Add Chicken or Kofta 7

Honeydew, Cantaloupe & Pomegranate Salad 15
Seasonal: We buy fresh, local, fruits and vegetables!
Organic arugula with feta, honeydew, cantaloupe & pomegranate dressed with sumac, lime & olive oil. VEG, GF
Add Ta'amya or "Bied Meza'lil" 5, Add Chicken or Kofta 7

Red Lentil Soup 10
Slow-stewed & puréed red lentils, carrots, onions, celery, potatoes, cilantro, garlic & spices. V, GF

Homemade Chicken Soup with Vegetables 10
Classic comforting broth with chicken, potato, green beans, carrots & celery. GF

Molokheya Dip 10
A silky, traditional Egyptian jute-leaf stew served as a dip. GF

Susu's Chicken Kofta 15
Shredded chicken with béchamel & spices, breaded & fried; served with tzatziki & tomato sauce.

SANDWICHES

Served in freshly baked Egyptian Aish Baladi – hearty & flavorful.

Classic Ta'amya Sandwich 14
Crispy Egyptian style falafel, hummus, organic spring mix, tomatoes, parsley, red onions, pickled turnips, & tahini . V

Fava Beans Sandwich 14
Slow-cooked fava beans, hummus, tomatoes, parsley, red onions, pickled turnips, tahini, & hummus. V

Dynamite Ta'amya Sandwich 16
Crispy Egyptian style falafel with baba ghanoush, fried eggplant marinated in lime, olive oil, cumin, & jalapeño, oriental salad with dill, cucumber, onion, & tomatoes, roasted potatoes, creamy tahini, & house-pickled turnips. V

Chicken Kabob Sandwich 15
Grilled chicken marinated in yogurt, sumac, lime, & garlic; with tzatziki, organic spring mix, parsley, onions, & garlic sauce.

Kofta Sandwich* 17
Grilled ground beef & lamb patties seasoned with parsley, sumac, & spices; with hummus, organic spring mix, parsley, onions, & tahini.

Egyptian-Style Liver Sandwich 15
Grass-fed beef liver flavored with garlic, pomegranate molasses, jalapenos, lime, & spices; pan-seared in ghee.

M-F Lunch Special 11 AM - 2 PM 10
Half a sandwich of your choice + a 4 oz Egyptian oriental salad.

PROUD WINNERS OF THE 2024 RAMW RAMMY AWARD: FAVORITE FAST BITES

MADE WITH LOVE – INSPIRED BY EGYPT

CHICKEN

Grilled, roasted, or pan-fried — Halal chicken dishes crafted with care.

Chicken Kabob Platter 15
Grilled, skewered, chicken kabob marinated in yogurt, sumac, lime, & garlic; served with garlic sauce. GF

Rice Ma'ammar 28
Oven-baked creamy rice layered with tender chicken, finished with milk and ghee. GF

Stuffed Cornish Hen 48
A whole Cornish hen stuffed with aromatic rice, raisins, pine nuts, pecans, cinnamon, and fried in rich ghee until golden and crisp. GF

Molokheya with Chicken 24
Jute-leaf stew with rice & half Cornish hen pan-fried in ghee.
+ Add Lamb Shank 19.00

Susu's Chicken Kofta with Macaroni Bèchamel 24
Shredded chicken with béchamel & spices, breaded & fried; served with macaroni béchamel, oriental salad, tzatziki & tomato sauce.

Egyptian Style Chicken Mushrooms à La Cream 25
Sautéed chicken with Shiitake Mushrooms served over Egyptian rice topped with basil, dill, scallions, & fresh cream of mushroom.

SPECIALTIES

Distinctive house creations and traditional Egyptian favorites.

Egyptian Mahshi with Beef 32
Assorted vegetables generously stuffed with a savory mix of grass-fed minced beef, short-grain Egyptian rice, fresh dill, onions, garlic, and our signature spice blend, with chunks of beef. The entire dish is slow-roasted in a clay tagen for over an hour. GF

Egyptian Style Roasted Salmon 32
Wild-caught Faro salmon marinated in lime, garlic, olive oil & za'atar, served with roasted potatoes & Egyptian oriental salad. GF

Mixed Grill Platter* 36
All of our popular grilled meats; two French-cut lamb chops, four pieces of chicken kabob & two pieces of kofta. GF

Eat Like an Egyptian: Chef's Choice* 72
A feast for 2: Fava Beans, Koshary, Baba Ganoush, Hummus, 2 Ta'amya, 1 Pickled Eggplant, 4 Grape Leaves, Egyptian Fried Chicken, 1 Kofta, 1 Lamb Chop, Susu's Chicken Kofta, Egyptian Rice, 1 Artichoke, Mosaka, 2 Aish Baladi. **NO SUBSTITUTIONS**

MADE IN-HOUSE FROM SCRATCH SAUCES: 2 OZ

Tomaya (Garlic Whip) V, GF 2

Tahini (Sesame Paste) V, GF 2

Dakka (Homemade Hot Sauce) V, GF 2

Aish Baladi (Egyptian Bread) V 2

Platters are served with bread, Egyptian salad, & a choice of Egyptian rice or roasted potatoes. For gluten-free, ask for no bread/rice.

Extras: Falafel 5, Chicken or Kofta 7, Lamb Chop 13, Lamb Shank 19

MEAT

Grass-fed, Halal, and inspired by Egyptian family kitchens.

Kofta Platter* 20
Grilled, skewered, beef & lamb patties seasoned with parsley, sumac, & spices, served with tahini sauce. GF

Dawud Pasha 22
Egyptian-style beef & lamb meatballs, cooked in a fresh tomato sauce, & served over Egyptian rice, topped with dry mint. Served with roasted potatoes, Egyptian oriental salad, & Egyptian Bread.

Oven Roasted Stuffed Artichokes 22
Beef-stuffed artichokes topped with pine nuts & our freshly made tomato sauce. With Egyptian rice, Egyptian oriental salad, & bread.

Mosaka with Egyptian Rice 28
Eggplant with ground beef, fresh tomato sauce, bechamel, raisins, green & red bell peppers, onions, & pine nuts, served with Egyptian rice with vermicelli & Egyptian oriental salad.

Lamb Fattah 25
Braised lamb shank over Egyptian rice & crispy pita bread, soaked in a fresh tomato sauce with garlic & vinegar.

Tagen Okra & Lamb 25
Braised lamb shank, cooked with garlic & tomato sauce then roasted with okra. Served with Egyptian rice & bread.

Torly with Beef 28
comforting Egyptian stew of slow-braised tender beef with seasonal vegetables in a rich tomato sauce. Served with Egyptian rice.

Tagen Grape Leaves with Lamb Chop (Waraa Enab) 38
Tender grape leaves stuffed and slowly simmered in a traditional clay pot with ghee, onions, garlic, and fresh lime. Served with three succulent lamb chops and 20 delicately rolled grape leaves. GF

VEGAN

Plant-based, yet hearty, comfort foods rich with Egyptian soul.

Koshary Bowl 15
Egypt's national dish: rice, lentils, pasta, and a rich tomato sauce. Topped with chickpeas and sweet, caramelized onions. V

Egyptian Ta'amya Platter 15
Egyptian style fava bean falafel served with a tahini sauce. V, GF

KIDS MENU

Theres something here for everyone – especially our VIP's.

Kids Scrambled Eggs* 12
Two organic eggs scrambled in ghee. VEG, GF

Kids Chicken Kabob 12
Grilled chicken marinated in yogurt, sumac, lime, & garlic. Served over Egyptian rice with vermicelli.

Susu's Chicken Kofta 15
Shredded chicken, béchamel, organic milk & eggs, ghee, white onion. Breaded & fried in canola oil, served with rice & tomato sauce.

Chicken with Zaatar 15
Chicken with zaatar & lime, pan-fried with olive oil; served over Egyptian rice with vermicelli.

Macaroni Bechamel 17
The ultimate Egyptian comfort food; pasta baked with a house-made creamy bechamel sauce & stuffed with ground beef.

V: VEGAN VEG: VEGETARIAN GF: GLUTEN FREE

***These items may be served undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

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

DUPONT CIRCLE
1817 M Street NW
Washington, DC 20036

MCLEAN
1624 Boro Pl
McLean, VA 22102

Thank you for supporting an immigrant, woman-owned, family-run restaurant. Every meal you share with us helps keep Egyptian hospitality alive in the DMV.

WE CATER! @FavaPot www.FavaPot.com catering@favapot.com

THE FIRST EGYPTIAN RESTAURANT IN DC | PROUDLY FEATURED IN THE WASHINGTON POST, FOOD NETWORK, DISTRICT FRAY, THE WASHINGTONIAN, THE WASHINGTON BUSINESS JOURNAL, EATER, & SOOO MANY MORE!