

Villa Mamas

CATERING SERVICES



VILLA MAMAS
BY ROAYA SALEH

We bring good food to the table.

Catering delivers Villa Mamas' signature favourites and Chef Roaya Saleh's latest creations to your family, friends and guests. Whether you're celebrating a family gathering, birthday, beautiful wedding or hosting international clients, we will help to choose the perfect menu for the occasion.

CONTACT US

Emirates Red Crescent Authority
Building, Abu Dhabi, UAE
Email: info@villamamas.ae
Tel: +971 26278885



SALADS

QUINOA TABBOULEH

quinoa / mixed lettuce / pomegranate / walnuts / fresh herbs /
pomegranate molasses

FATTOUSH

mixed greens / feta cheese / fattoush dressing

DATE ROCCA SALAD

rocca / almonds / dates / balsamic vinegar

GREEK SALAD

cucumber / olives / tomato / feta cheese / bell pepper

HALLOUMI SALAD

lettuce / cherry tomato / sumac / parsley / halloumi cheese /
tahini

GARDEN SALAD

cucumber / onion / cherry tomato / parsley

SIMPLICITY SALAD

romain lettuce / eggplant / cherry tomato / pomegranate /
potato strings / tahini



SALADS

AFNANETOO SALAD

romaine lettuce / eggplant / potato strings / cherry tomato / pomegranate / tahini

CHEF'S SALAD

seasonal fresh ingredients

CRISPY KALE & APPLE SALAD

kale / green apple / pinenuts / tahini

WATERMELON SALAD

rocca / watermelon / feta cheese / sunflower seeds / balsamic vinegar

FIG SALAD

rocca / fig / feta cheese / walnuts / roasted sunflower seeds / honey

VILLA MAMAS' SALAD

rocca / walnuts / pomegranate / dressing: evoo / lime / balsamic

STARTERS

MUHAMMARA

harissa pepper / eggplant / walnuts

PRAWN FRITTERS

fried prawn patties / caramelized onion / raisins /
tamarind sauce

JIRISH KIBBEH

cracked wheat fried dumpling filled with lamb minced

TRUFFLE HUMMUS

chickpeas / truffle / roasted hazelnuts

VEGAN HUMMUS

hummus / pinenuts / olive oil

BUTTER CHICKEN DUMPLING

crispy chicken dumpling / butter chicken sauce

EGGPLANT EXPLOSION

eggplant / caramelized onion / walnuts / wheysauce



STARTERS

CHEESE & JALAPENO SAMBOSA

fried cheese and jalapeno sambosa

CHERRY, FETA & LAMB KOFTA

juicy lamb patty / feta cheese / mashed potato / cherry molasses

BABA'S TIKKA WITH HUMMUS

hummus / lamb tikka / served with homemade khubus

CH'BOOD DEYAY

chicken liver / pomegranate molasses / vine leaves / served with homemade khubus

CHEESE CRISPIES

filo pastry / feta cheese / maple syrup / honey / sesame seeds

CHICKEN MATHROOBA

bahraini dish, slow cooked chicken, herb and rice stew hand beaten served with goat ghee

HUMMUS WITH AUBERGINE

roasted eggplant / pomegranate molasses / chili oil

WARAK ENAB

vine leaves / rice / tomato / pomegranate / tamarind sauce





MAINS (CHICKEN)

CHICKEN MALUBA

chicken / eggplants / tomato / rice

CHICKEN BIRYANI

juicy chicken / biryani rice / garam masala / cashews

CHICKEN MACHBOUS

chicken / tomato & herb rice / daqoos

CHICKEN TAHCHIN

chicken / rice / pistachio / barberries / chutney

TANDOORI CHICKEN SHISH

chicken tandoori shish / chutney / served with tandoor bread and salad

ROYAL TAGINE

chicken pilaf / homemade lemon pickle / raisins / olives / preserved cherries

TANGY NUTTY CHICKEN

grilled chicken / saffron rice / pomegranate molasses / walnut / potato strings

ZERESHK POLO

baked chicken / saffron rice / barberries / potato strings

CHICKEN CASHEW SHISH

grilled chicken / cashews / curry leaves

MAINS (LAMB)

LAMB QURMA SABZI

lamb / mixed herb stew / kidney beans / saffron rice

LAMB MALUBA

lamb / eggplants / tomato / rice

SHISH BARAK

minced lamb dumplings / whey sauce / pinenuts / served with vermicelli rice

MAHICHE LAMB SHANK

lamb shank / lentil rice / barberries / lemongrass saffron sauce

MOZAT LAHAM

lamb shank / vermicellirice / pinenuts / lamb reduction sauce

SMOKED LAMB MANSAF

jameed sauce / smoked rice / lamb / almond



MAINS (SEAFOOD)

HAMOUR & HERB PILAF

hamour fish / pilaf rice / tamarind sauce

HAMOUR SAYADIEH

hamour / pilaf rice / crispy onion / pinenuts

MACHBOUS EMMAWASH RUBIAN

fresh & dried prawn / rice / mung dal / mix herbs / ghee

QALYAT HAMOUR

persian seafood delight with hamour

QALYAT PRAWN

persian seafood delight with prawns



MAINS (PASTAS)

PENNE ARRABBIATA

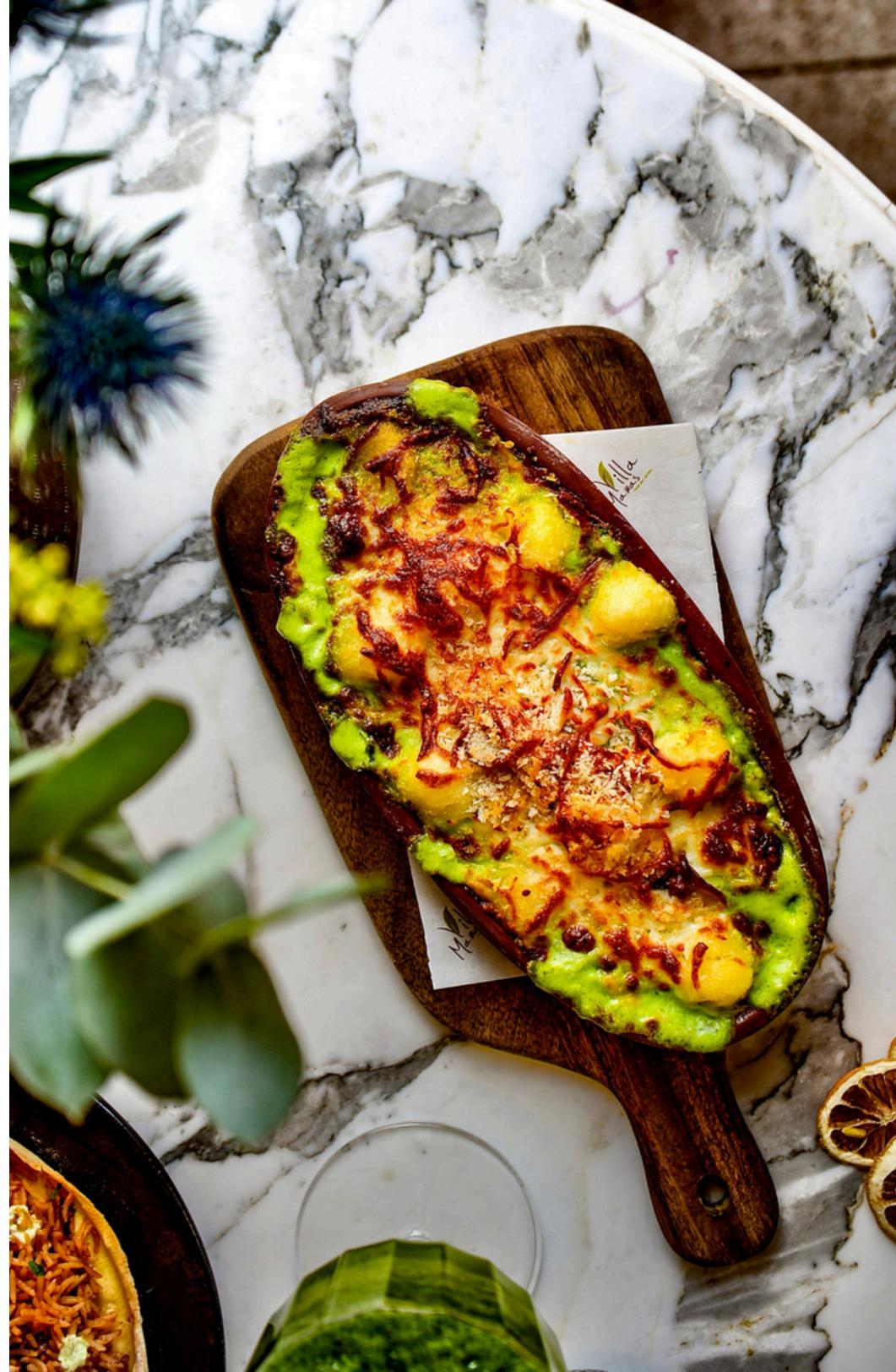
penne / tomato / chili

PENNE MOUNTAIN

penne / spinach / mushroom / parmesan & mozzarella
cheese / potato

CHILIRONI

Macaroni / spicy minced beef / potato strings



MAINS (VEGETARIAN)

CAULIFLOWER GARDEN

roasted cauliflower / charred corn kernels / edamame / tahini yogurt sauce / hazelnuts

VEGETARIAN QURMA SABZI

mixed herb stew / kidney beans / saffron rice

VEGETARIAN RAVIOLI MARGOOG

sheets of thin dough stewed in vegetables





DESSERTS

DATE PUDDING

dates / walnuts / crème fraiche

MAMA'S ELBA

crème caramel / saffron / cardamom / pistachio

MUHALLABIA

rose water / rice / pistachio

CRÈME CARAMEL

milk / egg / caramel

TIRAMISU

cream cheese / cocoa / almond

ELGAIMAT

crispy loukumadesin saffron, cardamom sugar syrup

UM ALI

croissants / rose petal / pistachio / walnuts / cream

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TERMS & CONDITIONS:

- Minimum order for 20 people
- Orders to be placed 36 hours in advance
- Cash, debit, major credit cards are accepted
- Advance payment of 50% upon confirmation and remaining 50% to be paid on the day of the event
- If catering is cancelled up to 24 hours ahead of the catering order date, 40% of the deposit will be refunded
- Villa Mamas is not liable for any food allergies if you do not notify us of any special dietary requirements or allergies
- Catering packages are exclusive of VAT and does not include tables, chairs or transport
- Price does not include service or setup of chairs and tables