FESTIVE MENU

VILLA MAMAS
BY ROAYA SALEH

Four-courses and a drink £65 per person
One option per course.

SOUP

Lentil Soup

A refined blend of red lentils, carrots, and celery, silky butternut squash, gently cooked with garlic, ginger and onion.

Butternut Squash Soup

Enriched with butter and cream for a smooth, luxurious texture, simmered in a delicate chicken stock. Finished with fresh mint, garlic and onion to deliver a vibrant, aromatic flavour profile.

STARTERS

Aubergine Tempura with Feta, Cherry Molasses & Cranberry Salsa

Crisp tempura aubergine layered with feta, finished with a generous drizzle of cherry molasses and a bright fresh cranberry.

Burrata with Crispy Quinoa & Za'atar Szechuan Drizzle

Creamy burrata paired with crunchy golden quinoa, dressed in a fragrant za'atar Szechuan chili drizzle.

Warak Enab

Tender grape leaves stuffed with rice and aromatic herbs, served with a tangy yogurt sauce.

MAIN

Mozat Laham

Slow-braised lamb shank served with a rich vermicelli rice

Fish & Spinach Ravioli

Delicate handmade spinach ravioli filled with white fish and spinach, served with a light, aromatic sauce that highlights fresh herbs and gentle citrus notes

Grilled Turkey Over Celeriac Purée with Jeweled Nut Sauce

Succulent grilled turkey served atop a silky celeriac purée, finished with our festive "jeweled" nut sauce.

DESSERT

Um Ali

A warm and comforting Egyptian croissant pudding layered with nuts and cream.

Sticky Date Cake

A classic dessert featuring moist date sponge, served warm and finished with a rich toffee sauce

Muhallabia

A velvety Middle Eastern rice & milk pudding, flavoured with rosewater and garnished with pistachio.