

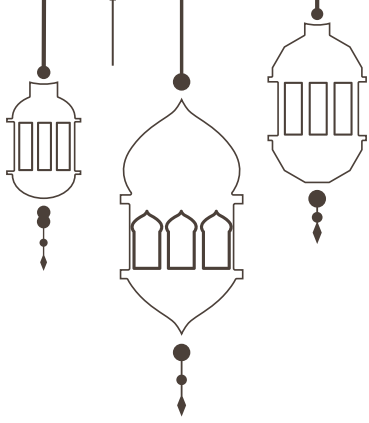
RAMADAN

Iftar Menu

**THREE-COURSE MENU
FOR £65 PER PERSON**



VILLA MAMAS
BY ROAYA SALEH



RAMADAN IFTAR MENU

£65 PER PERSON

APPETIZERS A SELECTION OF

WARAK ENAB

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

JIRISH KIBBEH

Cracked wheat fritters filled with juicy lamb mince, sultanas, and served with yogurt and pistachio crème

SOUP OF THE DAY

SALAD OF THE DAY

PAKORA

Herb & Vegetable Pakora

CHEESE, JALAPEÑO & VEGETABLE SAMBOSA

Mix of crispy sambosa filled with a variety of cheese and jalapeño chilli, and mixed vegetables

MAINS A CHOICE OF

BAHRAINI CHICKEN MACHBOUS

A traditional Gulf dish with spiced chicken served over fragrant rice, garnished with fresh herbs accompanied by our famous tomato daqoos sauce

CHICKEN MATHROOBA

A traditional Gulf dish of slow-cooked chicken, rice and hand beaten spiced herbs to achieve a smooth texture that will melt your heart

SEABASS SAYADIEH

A classic Middle Eastern fish dish served over spiced rice with caramelised onions accompanied by tahini sauce

HAREES

A comforting blend of wheat and tender veal meat, slow-cooked to creamy perfection

QURMA SABZI (VEGAN)

A hearty and aromatic stew of slow-cooked herbs, kidney beans, dried limes simmered to perfection and served with saffron-infused basmati rice

MOZAT LAHAM

Slow-braised lamb shank served with a choice of: Vermicelli Rice, Machbous Rice

BAHRAINI CHICKEN MASLI

A flavourful Bahraini classic with tender chicken, potatoes, and aromatic herbs, nestled under a fragrant layer of rice, served with crunchy nuts, raisins, and chutney

CHICKEN TAHCHIN

Persian-style baked rice layered with saffron, yogurt-marinated chicken, and a crisp golden crust

RAVIOLI LAMB MARGOOG

Butternut squash ravioli with lamb stew

DESSERT A CHOICE OF

UM ALI

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

MUHALLABIA

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

KHALEEJI ELBA

A modern twist on traditional milk pudding, Chef Roaya's saffron and cardamom-infused flan captures the essence of Khaleeji flavours in a luxurious dessert

ELGAIMAT WITH SAFFRON ICE CREAM

Crispy dough balls in saffron, cardamom sugar syrup

DRINKS A CHOICE OF

VIMTO SLUSHY

LABAN AYRAN

SOFT DRINKS

LOVE ICED TEA

ON THE TABLE

LARGE WATER BOTTLE AND DATES