



VILLA MAMAS

BY ROAYA SALEH

SET MENU

Monday - Friday, 12pm - 3.00pm

Two courses **32.5** | Three courses **36** | Optional Pairing Add-on **5**

Warak Enab

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

Creamy Hummus

A velvety blend of chickpeas, tahini, fresh lemon juice, garlic, drizzled with extra virgin olive oil and a sprinkle of roasted pine nuts. Served with warm tandoor bread for the perfect dip

Fattoush Salad

A vibrant Levantine salad with crispy pita, mixed greens, fresh vegetables, feta cheese and sumac dressing

Mozat Laham

Slow-braised lamb shank served with rich vermicelli rice
Passitivo Primitivo, Italy, 2022

Upside Down Rice Cake

Crispy layered basmati rice & tender boneless chicken, baked with a signature house spice blend & coconut cream

Domaine La Baume, Viognier, Provance 2024

The King's Stew Veg

Slow simmered fresh herbs and kidney beans, defined by a deep, savoury complexity and the bright, citrusy soul of sun-dried black lime (Loomi)

Albanta Albarino, Spain 2024

Um ali

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

Saffron Ice Cream

Creamy saffron ice cream, served with cotton candy and a drizzle of pistachio powder for a luxurious, aromatic treat

Muhallabia

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

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a member of our team. A discretionary 14% service charge will be added to your bill.