



CATERING

We fill your bowls!

Khubus

Plain Za'atar Mahyawa

Salads

Quinoa tabbouleh

Quinoa, lettuce, mixed herbs, cucumber, tomato, pomegranate rubies & walnuts, dressed with balsamic & pomegranate molasses

Afnanetoo

Aubergine, cherry tomatoes, potato shoestrings & Romaine with tahini dressing

Chef's salad

Our chef's choice of seasonal ingredients

Starters

Mathrooba

Chicken, cracked wheat, tomato & spinach stew, served with goat ghee

Kaskhe bademjoon

Roaya's famous 'Eggplant Explosion' Aubergine layered with caramelised onions, walnuts & whey sauce

Kofta

Grilled lamb kofta served with creamed potato, cherry molasses & pine nuts

Warak enab

Vine leaves filled with rice, tomatoes & herbs, simmered with olive oil & lemon

Baba's tikka & hummus

Hummus with chargrilled lamb tikka & pine nuts

Ch'bood Deyay

Chicken livers sautéed with masala & vine leaves, served with khubus



Mains

Margoog khethra
Slow-cooked seasonal vegetable stew
with khubus dumplings

Mozat laham
Braised lamb shank served with pine nuts,
rosemary & vermicelli

Sabzi
Iranian stew of herbs & kidney beans,
served with saffron rice
(with lamb)

Machbous Deyay
The national dish of Bahrain: an aromatic
chicken pilaf

Tahcheen
Saffron rice cake, layered with jewel spiced
chicken, pine nuts, barberries
& served with yogurt

Sayadieh
Pan seared seabass with pilaf, caramelised
onions & pine nuts

Halibut sabzi
Grilled halibut, herb pilaf & spicy green sauce

Feta Kaware
Slow-cooked lamb, crisp bread & herb oil

Gouzi
Slow-roasted lamb & pilaf with barberries

Accompaniments

Whey yoghurt sauce
Mabouch
Mixed herb rice
Saffron rice Vermicelli
Garden salad
Bowl of house pickles

Desserts

Um Ali
Egyptian bread pudding
with nuts & raisins

Elba
Bahraini crème caramel

Muhallabia
Rose water rice pudding
& pistachios

Saffron ice cream
Served with candy floss
& pistachios

Kaykat El Youm
Our pastry chef's choice
of today's cake

Delivering signature favourites and Roaya's latest creations to your family, friends and guests, we love to extend Villa Mamas hospitality beyond the restaurant.

Whether you're celebrating a family gathering, wedding or office party, we will help to choose the perfect menu for the occasion and deliver it to your door. And, for that extra homemade touch, we will fill your bowls – simply leave them with us at the restaurant and tell us when you would like to collect.

We offer a full catering service with service and kitchen staff, should you require them.

Please email enquiries@villamamas.com or phone 020 3034 0777 with your requirements and we'll be delighted to prepare a quote.

