

THE FOOD VILLA

─ ♦ VEGETARIAN RESTAURANT ﴾ —



<u>9</u> +971 58 5953 119 / +971 58 5963 119

(iii) thefoodvilladubai



9AM TO 11:30AM

Power Smoothie Bowls

TROPICAL SUNSHINE

33

Mango, Pineapple, Coconut Milk, Chia Seeds & Coconut Flakes

PITAYA

33

Dragon Fruit, Vanilla, Honey, Banana, Apple, Chia Seeds, Berries & Sunflower Seeds



Breakfast Toasts

WILD MUSHROOM TOAST

29

Mushroom Puree, Sauted Mushroom Medley, Toasted Walnuts & Thyme

29

SMASHING AVOCADO TOAST

Hass Avocado Mash, Arugula, Cherry Tomato Confit, Balsamic Reduction & Feta







EPINARD

25

Creamy Spinach & Ricotta, Garlic Confit, Cherry Tomato Confit

PB & J

25

Whipped Cream, Caramalized Banana, Peanut Butter & Mixed Fruit Jam



Pancakes and Waffles

	EVA'S CLASSIC Syrup And Clarified Butter	14
	CITRUS AND BERRIED With A Lemony Mixed Berry Puree, Whipped Cream & Granola	22
	BANANA BLUES Classic Combination Of Fresh Bananas & Blue Berries, Butter & Whipped Cream	25
VR	FRESH SEASONAL BERRIES Strawberry, Apple, Raspberry & Mulberry, Whipped Cream & Granola	25





Breakfast Sandwiches

	BAGEL TOAST Toasted Bagel & Philli Cream Cheese	22
VR	BAGEL C.A.T Cream Cheese, Avocado, Tomato, Hydrophonic Greens & House Sandwich Spread	25
	CAPRESE CROSSIANT Tomato Confit, Bocconcini, Basil Pesto	25
VR	BREAKFAST BURRITO Tortilla Wrap, Scrambled Cottage Cheese, Hash Brown, Refried Beans & Breakfast Sauce	30

BREAKFAST 9AM TO 11:30AM

Power House Breakfast

VR	OVERNIGHT SOAKED OATS Fresh Banana & Strawberry, Honey, Raisin, Chia, Apple, Pear, Toasted Seeds & Walnut	2525
	QUINOA UPMA Quinoa, Fresh Indian Spices, Indian Herbs & Vegetables	23
	MOONG DAL CHILLA Paneer Bhurji & Sprouts Stuffing	20
	Desi Breakfast	
	TAVA PARATHA Served with Yogurt & Pickle	19
	AMRITSARI ALOO PARATHA	23
VR	PUNJABI PANEER BHURJI PARATHA	27



BREAKFAST 9AM TO 11:30AM

From The South Of India

	GHEE DOSA Clarified Butter	16
	MASALA DOSA Mildly Spiced Potatoes & Clarified Butter	19
VR S	PERI PERI CHEESE DOSA Mozarella And Chedar Cheese Mix, Fresh Coriander & Green Chilies	22
	UTTAPAM Served With Chutney, Sambar	19
	GHEE UTTAPAM Clarified Butter	21
	CHEESE UTTAPAM Chili Cheese & Coriander	23
	MASALA UTTAPAM Onion, Tomatoes, Fresh Green Chilies & Fresh Cilantro	25
	STEAMED IDLI	13







BUTTER CROISSANT	10
ZAATAR CROISSANT	12



	GARLIC TOAST Toasted Baguette, Garlic Butter	16
VR	GARLIC TOAST CHEESE CHILI Toasted Baguette, Hint of Green Chili, Cheese and Garlic Butter	21
	KOREAN CREAM CHEESE BUNS Philadelphia Cream Cheese, Herbed Garlic Butter, Toasted	21







Sassy Salads

PRESSED LENTIL SALAD 39 3 Bean, Cucumber, Mixed Seeds, Chana Jor Garam. Cilantro Pesto **BLACK RICE, STRAWBERRY & AVOCADO** 42 Roket Lettuce, Fresh Strawberry, Feta Cheese, Pickled Beetroot, Mixed Seeds & Baby Greens QUINOA AND ROQUETTE SALAD 42 Spiced Chickpeas, Cherry Tomatoes, Fresh Cucumbers & Herbs, Spicy Tahina Dressing INDIE COUSCOUS SALAD 39 Smoked Paneer Tikka, Mint Couscous, Red Onion, Raddish, Orange Scented Honey Mustard Dressing CAESAR SALAD 39 Iceberg And Romaine, Dijon Mustard & Parmesan, Oven Cooked Cherry Tomatoes & Garlic Crutons SALAD GREKA 39 Assorted Tomatoes, Cucumber, Coloured Peppers & Greek Feta. Vinaigrette & Olives THAI PAPAYA SALAD 39



Stem, Chilies, Crushed Peanuts



Tamaring Jaggery Dressing, Crushed Cilantro





VILLA TOMATO SOUPBasil Pesto Toast, Feta Cream

22



NEW ORLEANS VEGETABLE CHOWDER Bread Bowl, Potato, Double Cream, Corn Puree Vegetables & Cheese	22
BURMESE SAMBOSA SOUP Lentil Soup, Potato Samosa, Lemon & Mint	24
TRUFFLED MUSHROOM CREAM Button & Shitake Mushrooms, Thyme, Cheese & Truffle Oil, Mushroom Crostini	26





Street Food from India, Villa Version

VR	SAMOSA CHAAT/SAMOSA (ONLY SAMOSA) Green Peas And Potato Stuffing, Chutneys, Sweetned Yogurt & Sev	26/18
	MUMBAI BHEL Popular On The Streets Of Mumbai	26
VR	VILLA PANIPURI Mint Water With Boondi, Sweet Date Tamarind Water, Spiced Potato With Black Channa	25
	SEV PURI Flat Puris, Potato, Sweet & Spicy Chutney, Sev	24
	DAHI PURI Crisp Puris, Potato Stuffing, Sweet Yogurt, Date-tamarind Chutney & Spicy Green Chutney	26
	MUMBAI WADA PAO Spiced Garlic And Curry Leaf Potatoes, Fried Green Chilies And Garlic Chutney	22
	MASALA MATTHARI CHAAT Crisp Matthari, Potato Mix, Sweet Yogurt & Chutneys	26
S	RAJKOT LASANYA BHAJIYA Spicy Local Favorite	28
	BHAJIYE KI TOKRI Rajkot Lasanya, Bhavnagri Chilli, Methi Bhajiya, Kela Bhajiya	33







Savage Little Plates

VR	AVOCADO KHAKHARA STACKS Avocado And Corn Chaat, Methi Khakhara, Sweet Yogurt & Chutney	33
S	CLASSIC PANEER TIKKA Mint Chutney, Pickled Onion	33
	CHEESE PANEER TIKKA Tandoor Cooked Paneer Kebab, Cheddar & Mozarella	36
	MALAI BROCOLLI Oven Cooked Brocolli, Almond Flakes, Truffle Oil, Cardamom	33
	PAHADI PANEER TIKKA Tandoor Cooked Green Spices Paneer Kebab	36
	CHEESEWALE TANDOORI ALOO Baby Potato with Indian Spices and Cheese Sauce	33
	DAHI KE KEBAB Mildly Spiced Yogurt Kebab, Kaitafi Pastry, Mint Chutney	33
	VEGETABLE AND KAJU DOUGHNUTS Mildly Spiced Minced Vegetables & Cashew Filled In Fried Dough Balls	36
VR	HARA BHARA KEBAB All Time Favourite, Villa Version.	36
	RAJMA GALOUTI Melt In Your Mouth Lentil Kebabs, Paratha, Mint & Feta Cream	33
	SMASHING AVOCADO TOAST Has Avocado Mash, Arugula, Cherry Tomato Confit, Balsamic Redux & Feta	29
	BRAMI MUSHROOM Button Mushroom, Brami Herbs, Cheese Mixture	33

11:30AM TO 10:30PM

BURANSI PANEER TIKKA 36 Kokum, Beetroot, Hung Curd, Green Chilli, Tandoori Masala VILLA THEPLA TACO Methi Thepla, Bhuna Paneer, Pickled Onion, Cheese & Guacamole METHI-MATTAR-MALAI TARTLETS 29 Creamy Methi, Mild Cheddar, Hot Tomato Chutney SOTHWEST QUESADILLA Fajita Vegetables & Cottage Cheese, Pico De Gallo, Guac & Sour Cream PANEER KOLIWADA 36 Fried Crisp, Mildly Spiced, Inhouse Spice Dust, Mint Chutney ROMA BRUSCHETTA 36 Pesto Loaded Cherry Tomatoes, Garlic Confit And Feta Cheese MAGGI CHEESE POPS 29 Crusted With Panko Crumbs, Barbeque Ketchup Sauce INDIAN RAILWAY CUTLETS 29 Spiced Potato And Beetroot Cutlets. Mustard-ketchup, Side Salad CILANTRO PANEER 36 SHASHLIK KEBAB With Mint Chutney WILD MUSHROOM TOAST 29 Mushroom Puree, Sauted Mushroom Medley, Toasted Walnuts & Thyme ACHARI SOYA CHAAP KEBAB 36 Marinated in a Mixture of Yougurt & Indian Spices CHEF'S SPECIAL PLATTER 45





Thin crust "12 -Pizza

	MARGHERITA Tomatoes, Mozarella & Basil	33
	PLAIN CHEESE San Marzano Pizza Sauce & Cheese Mix	36
	TANDOORI PANEER Paneer Tikka, Sliced Onion, Peppers, Mint Sauce	38
VR S	THE TOPPER American Corn, Jalapeno, Hot Sauce & Cheese	38
	ADDICTION Pesto Flavoured Cottage Cheese, Tomato Confit, Onion, Olives, Parmesan	38
	FUNGI Button Mushrooms, Shitake Mushrooms, Garlic Oil, Rosemary Oil, Arugula	42
	SUPREME American Corn, Asparagus, Peppers, Onion, Olives, Brocolli, Mushrooms	42
VR	CREAMY SPINACH Creamy Spinach Sauce, Rosted Garlic, Sundried Tomatoes, Feta	42







Paratha Sandwiches

OMAN CHIPS SANDWICH Local Favourite	13
CUTLET SANDWICH Hot Chili Sauce Sauce, Grilled Potato Cutlet, Smashed Hash Brown, Chili Vinegar	15
Pasta & Risotto	
KALE AND MUSHROOM AGLIO OLIO Spaghetti, Shredded Kale, Sliced Garlic, Mixed Herbs, Superior Olive Oil, Fresh Parmesar	39
PASTA POMODORO Penne, Fresh Tomato Sauce, Italian Basil & Garlic	39
S ARRABIATA Penne, Rich Pomodoro Sauce, Fresh Italian Basil & Crushed Chilies	39
CORNY ALFREDO Fettucini, Cheese Sauce, Herbed Butter, Fresh Parmesan, American Corn	39
MAC AND CHEESE Macaroni, Loaded Cheese Sauce, Parsley, Truffle Oil	39
BAKED LASAGNE Creamy Spinach, Tangy Vegetables, Fresh Parmesan And Pesto	39
RISOTTO ALL GREEN Grilled Asparagus, Mint, Green Peas, Edamame & Spich. Creamy Arborio, Parmsan & Herbs	39
RISOTTO TOMATO AND CHEESE Spicy Pomodoro Sauce, Tomato Confit, Basil Oil, Parmesan & Bocconcinni	39
CANNELLONI Sauted Spinach, Ricotta Cheese, Tomato Concasse	39





	FALAFEL PLATE With Tahini, Garlic Sauce & Hummus	21
	HUMMUS	19
S	SPICY HUMMUS	19
	BEETROOT HUMMUS	26
	HUMMUS BERUTI	26
	GARLIC CREAM	19
	TZATZIKI	11
	VILLA MEZZEH Spicy Hummus, Beetroot Hummus, Zatzaki, Falafel, Salad Greka, Pickles & Pita	45
	CHEESE MANAKISH	30
VR	CHEESE 74'ATAR MANAKISH	33







	FALAFEL SANDWICH Pita, Freshly Fried Falafel, Tanini Sauce, Salad	15
	CAPRESE CROSSIANT Oven Roasted Tomatoes, Bocconcini, Basil Pesto	22
VR	GRILLED CHEESE AND STRAWBERRY MELT Emmental, Gruyere And Chili Cheese Mix, Buttered Bread, Molten Berry Center	24
	CORN AND CHEESE GRILL Creamy Spinach Mix, English Cheese, American Corn, Cilantro & Chilies	22
	GRILLED MUMBAI SANDWICH Cucumber, Tomato, Beets & Potato, Served With Green Chutney & Ketchup	22
	THE FOOD VILLA CLUB SANDWICH 2 Layers, Mildly Spiced Potato Mix, Cheese & Chutneys	25
	Burgelogy	
	BBQ GUCHUJANG PORTOBELLO Asian Barbeque Grilled Mushroom, Crispy Onion Rings, Ranch Slaw	33
VR	PRABY'S HOT COTTAGE CHEESE STEAK Grilled Cottage Cheese Steak, Oven Roasted Pepeprs, Honey Mustard Vegetables	33
	TEX MEX BEAN AND QUINOA BURGER Quinoa Patty, Refried Chilli Beans, Has Avocado Guac, Pico De Galo, Crushed Nachos & Cheese Sauce	33



Indian Curries

VR	OLD DELHI PANEER MAKHANI Tomato Cashew Curry, Cardamom & Cream	34
	BHATTI PANEER MASALA Paneer Tikka, Spicy Onion - Tomato Curry, Shashlik Vegetables	35
	SAAG PALAK PANEER Creamy Spinach Curry, Lots Of Garlic, Mildly Spiced	33
S	ACHARI PANEER KA SALAN Picked Tomato Curry, Tandoor Cooked Cottage Cheese	33
	SHAHI PANEER PASANDA Layered Paneer, Mava And Dry Fruit Stuffing, Creamy Cashew Curry	35
VR	QUINOA KOFTA CURRY Cottage Cheese & Cardamom Kofta, Date & Almond Stuffing, Quinoa Crust, Rich Tomato Curry	39
VR	RILLI MILLI SUBZI Vegetable Medley, Mildly Spiced Curry	33



VR = Villa Recommends / S = Spicy





BHUNA MUSHROOMSButton Mushrooms, Spicy Onion Tomato Curry



S NIMBOO MIRCHI ALOO Baby Potatoes, Flavours of Lemon & Chilies	29
CORN CAPSIUM MASALA	33
Medley of Corn & Capsicum	
with Indian Spices	





VILAITY SUBZI Exotic Vegitables, Cherry Tomatoes, Cheese	36
MATTAR PANEER North Indian Curry, Cottage Cheese & Green Peas	36
SOYA CHAAP KEBAB MASALA Tomato Chashew Paste, Soya Chunks	34
BHINDI DO PYAAZA Semi Dried Tomato Onion Gravy with North Indian Masala	34





Urad & Channa Dal With Rajma, Tomato Puree, Butter & Cream	29
DAL MAHARANI Mixed Lentils, Chilia & Garlic Tempering	29
DAL TADKA Tempered With Garlic, Mustard Seeds Cumin & Curry Leaves	24
CHANNA MASALA Kabuli Channa Curry, Indian Spices, Ginger & Chilies	24





Breads

ROTI Plain / Butter	5/6
NAAN Plain / Butter / Garlic	6/7/8
CHILLI CHEESE NAAN	12
MASALA LACCHA NAAN	9
PARATHA Tandoori / Tava	9
LACCHA PUDINA PARATHA	9



Rice and Biryani

STEAMED BASMATI RICE	16
THAI JASMINE RICE	19
PULAO Jeera / Pudina	23
KHICHDI Plain / Palak / Aloo	23/26/26
HYDERABADI PARDA BIRYANI	42



PANEER BUTTER MASALA BIRYANI	45
MUMBAI TAVA PULAO	29



PLAIN CURD	6
VEGETABLE RAITA	12
BURANI RAITA	12
PAPAD (Toasted / Fried / Masala)	7/8/11



Meal Bowls For 1

with Dal Makhani, Paneer Makhani, Jeera Rice & Laccha Onion	35
PALAK PANEER BOWL with Dal Tadka, Jeera Rice & Laccha Onion	35
CHANNA MASALA BOWL with Jeera Pulao & Imly Chutney	35
CHANNA KULCHA PLATTER Spiced Chickepeas, Tamarind Chutney, Baked Tava Kulcha	35
CHOWPATI PAV BHAJI/KHADA PAV BHAJI Buttery Spiced Potatoes, Buttered Pao, Onion & Lemon	35/39
QUINOA KOFTA BOWL with Jeera Pulao, Roti or Naan	35
KERALA STEW BOWL with Malabari Parota	35
THAI CURRY RICE Choice of Red or Green Curry. Lime Leave, Lemongrass & Vegetables	35
KHOW SUEY (RICE/NOODLES) Burmese Curry,coconut Milk, Vegetable Medle	35
VEGETABLE STROGONOFF AND RICE Mushroom Medley, Peppers, Zuccini And Brod Herbed Rice, Cream Sauce	35 colli,
LEBANESE COUSCOUS BOWL Couscous, Spicy Hummus, Tzakziki, Falafel, Tahini Sauce & Pita	35
DAL MAKHANI SHOTS	8

12 Hours Dal Makhani with Mini Naan



35

DESSERT

Sweetish Mafia

CHOICE OF ICE CREAM

18

GULAB JAMUN



WARM BROWNIE PARFAIT





RASMALAI TRES LECHES



LOTUS BISCOUFF TIRAMISU



33

MANGO RASBERRY MOUSSE





BEVERAGES



VR	POMME DE AMOUR Muddled Apple & Rosemary With Flavours of Caramel & Apple Juice	22
VR	MANGO PASSIONISTA Fresh Blend of Mangoes & Passion Fruit Puree With Fresh Cream	22
	KOKUM EYE BLINKER Zesty Beverage made with Tangy Kokum, Green Chillies, Fresh Mint Leaves & Rosted Cumin, Toped with Sprite & Soda	22
	KALA KHATTA SLUSHIE Kala Khata Shaved ice that is sure to tickle your Taste Buds	22
	SPICY GUAVA MARY Pink Guava Juce Blended with Chillies, Chaat Masala & Black Salt	24
	SANTRA ANTRA Malta Mudled with Lemon Leaves, Mint Leaves, Lime Juice & Orange Juice	24
	GRAPEFRUIT GINGER SPITZER Grape Fruit, Fresh Lime Juice & Ginger Ale. Must Try!	24
	WARERMELON PASSION FRUIT MOJITO Fresh Water Melon Muddled with Mint Leaves & Passion Fruit Syrup	24
VR	FRUIT PUNCH Refresing Juice of Blended ice Cream & Fresh Fruit	24
	COLADA Classic Combination of Pineapple & Coconut Cream	24
	BLUE LAGOON Blue Curacao, Fresh Lime & Sprite	24

BEVERAGES



BOTTLED WATER (S/B)	4/7
SPARKING WATER	13
FRESH LIME SODA/WATER	15/11
MASALA CHAAS	12
SWEET LASSI/SALTED LASSI	14
MANGO LASSI	18
AERATED BEVERAGE (Coke, Sprite, Mirinda, Thums Up, Mountain Dew)	7
HOT CHOCOLATE	16

Fresh Juices

WATERMELON	24
ORANGE	24
PINEAPPLE	24
APPLE (RED/GREEN)	24
STRAWBERRY	24
BEETROOT AND GINGER	26
ABC (Apple Beetroot Carrot)	26
GREEN GODDESS (Apple, Celery, Ginger, Kale, Spinach)	26

BEVERAGES



MINT	12
LEMON	12
PEACH	14
ROSE AND CHIA	16



BANANA	22
VANILLA	22
STRAWBERRY	22
MILLIONAIRE CHOCOLATE	22
BROWNIE	26
PEANUT BUTTER AND COCOA	26
OREO	24
NUTELLA	24
DRY FRUIT THANDAI	26



050

36

40

48

Spicy Grenadine / Banana Strawberry / Coco Banana / Malta Kiwi / Avocado Mango / Papaya / Dragonfruit / Jamun



Hot Coffee

ESPRESSO (Single/Double)		12/15
MACCHIATO		13
AMERICANO		12
CAPPUCCINO		15
LATTE		15
SPANISH LATTE	6	15
FLAT WHITE	E.	15
AFFAGATO		18
MOCCHA		18
ROYAL AMERICANO		20





ICED AMERICANO	15
ICED LATTE	15
ICED CAPPUCCINO	15
BLENDED COLD COFFEE	18
ICED SPANISH LATTE	15
ICED CARAMEL MACCHIATO	15
Add on: Vanilla / Chocolate / Caramel / Hazlenut / Honey Almond Milk / Oats Milk	3 6





LEMON TEA S.A.M.I.'S BIRYANI CHAI

6

4

GREEN TEA

6





KARAK CHAI	6	
SAFRON CHAI	8	

