dāwa

Our Story

For generations, Bahraini fishermen set out in their banoosh boats, guided by the rhythm of the sea, returning with its treasures to be shared around the table.

dāwa is a tribute to those journeys, to the spirit of gathering, and to the stories that live in every shared plate.

Rooted in Bahrain's coastal heritage and reimagined with intention, our menu reflects the simplicity of fresh catch, the warmth of tradition, and the beauty of connection.

At dāwa, the sea is our starting point. Each day begins with what the water offers: Local fish caught that morning, seasonal ingredients sourced with care, and a deep respect for Bahraini culinary heritage. Our dishes are designed for sharing, layered with flavour, and guided by a philosophy of presence and generosity.

Welcome to dāwa.

Cold Tapas

dāwa Salad
A refreshing mix of papaya, avocado and crisp greens
5.75

Greek salad
Cucumber, tomatoes, mint, mixed olives, red onion, Greek cheese & sumac, finished with extra virgin olive oil and lime za'atar dressing
5.75

Prawn Carpaccio
Coal touched prawn carpaccio with avocado in a vibrant passion fruit and chilli sauce
6

Atom
Charred aubergine mixed with house yoghurt and finished with spicy chilli sauce
5.25

Baba Ghanoush Trio
Silky baba ghanoush, creamy hummus and fennel salad - a trio of textures and flavors
5.25

Prawn Jirish Salad
A tribute to Bahraini heritage - Chef Roaya blends traditional Jirish with citrousy avocado for a bold, modern flavour
5.75

Kale & Avocado
Crisp kale and avocado with lettuce, greens and pumpkin seeds tossed with truffle dressing
5.75

Watermelon Pomelo
Seasonal salad of fresh rocca, watermelon, pomelo, feta cheese, and toasted sunflower seeds, onions
5.75

Kanad Tartare
Lean kingfish with cucumber, lemongrass, chilli, mango and tobiko on crème fraîche
5.75

Jasheed
Cooked baby shark, topped with loomi lime flakes, herbs and chilli. Served with crispy rice crackers
5.75

ALL PRICES MENTIONED ARE IN BHD.
ALL PRICES INCLUDE 10% VAT & 5%GOVERNMENT LEVY, SUBJECT TO 10% SERVICE CHARGE
ALLERGENS: - DAIRY / - GLUTEN / - SEAFOOD / - SHELLFISH / - NUTS / - SESAME / - SOYBEAN

Hot Tapas

Zucchini Tempura Chips
Light zucchini fries served with tzatziki sauce
5.25

Aubergine & Feta Tempura
Thin layers of aubergine mille-feuille filled with feta, topped with cherry molasses glaze
6

Prawn Mathrooba
Slow-cooked Gulf prawns blended with Arborio rice for a creamy, comforting Bahraini favorite
6

Safi Tempura
Crispy, golden-fried Bahraini safi fish coated in a light tempura batter
5.75

Clams in Laksa Sauce
Gulf clams tossed in a creamy, aromatic laksa sauce
7

Grilled Ribeye Skewers
Tender ribeye cubes marinated in loomi and soy sauce, grilled over open flame
9

Parmesan Encrusted Potato Wedges
Crispy baked potato wedges with parmesan cheese and sour cream
4.5

Tandoori Prawn with Apple & Fennel Salad
Char grilled prawns with a fresh fennel, green apple and mint salad. Finished with lime and extra virgin olive oil. Smoky, aromatic and refreshingly bright
7

Musakhan Chicken
Fire kissed Josper chicken with crisp charred edges, draped in cool labneh, showered with sumac and smokey, crispy onion
9

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Mains

Machbous Seafood Paella
Saffron paella rice , Bahraini spices, lemon pickle, mixed seafood
12

Machbous Chicken Paella
Saffron paella rice , Bahraini spices, lemon pickle, grilled chicken
8

Prawn Noodles
Wok-tossed prawn noodles in rich oyster sauce, crowned with jumbo grilled prawns
8.5

Spaghetti Alla Puttanesca
Classic Italian pasta with anchovies, olives, capers and tomato
8

Honey Chilli Chicken Noodles
Wok-tossed chicken noodles in rich oyster sauce, topped with honey chilli crispy chicken
7.5

Prawn Orzo Risotto
Creamy orzo with grilled prawns, saffron and lime butter
10

Lamb Orzo
Slow-cooked lamb folded into spiced orzo with truffle cream, served with bone marrow
12

Chef's Signature Gulf Paella
Fresh local seafood with saffron infused rice and a signature blend of aromatic spices
14

Hammour Biriyani
Fragrant basmati rice layered with succulent marinated hammour, aromatic spices, fresh herbs, and slow-cooked to perfection, topped with roasted cashews and almond
11

Prawn Biriyani
Fragrant basmati rice layered with succulent marinated prawns, aromatic spices, fresh herbs, and slow-cooked to perfection, topped with roasted cashews and almond
12

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Catch of the Day

Ask your waiter to know more about our fresh catch of the day

Our daily selection of fresh, locally sourced fish is a tribute to the early morning journeys of bahraini fishermen. Prepared simply and served with intention, we invite you to choose your preferred sauce pairing to bring the experience to life.

Salt-Baked Fish

Whole fish baked in salt crust - tender, aromatic and show-stopping

Grilled Whole Fish

Market-fresh fish chargrilled with your choice of sauce

Catch availability and pricing vary daily based on weight and seasonality.
Your server will guide you through today's fresh selection.

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Sides & Desserts

Sides

Fries
Hand-cut fries infused with lemongrass and sea salt
3

Grilled Seasonal Vegetables
3

Lavash Bread
2

Regag Bread
2

Desserts

Chocolate Soufflé
Warm chocolate soufflé with molten center
5.5

Ice Cream & Pistachio Baklava
Light, floral and zesty - the perfect palate cleanser
6

Sticky Date Caramel Pudding
Rich, moist cake with date caramel sauce. Served with a dollop of vanilla ice cream
6

Mango Trifle
A tropical delight of fresh mango, mango purée, light whipped cream, soft sponge, and crunchy meringue
5.5

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RS MANAGEMENT

Our Brands Portfolio

VILLA MAMAS

VILLA MAMAS CAFE

dāwa

بيت ناصر
BAIT NASSER

NAAN

WHO WE ARE

RS Management is a dynamic hospitality group founded and led by celebrated Bahraini chef and entrepreneur Roaya Saleh. With a strong emphasis on authenticity, storytelling, and cultural expression through food, RS Management is the driving force behind a growing portfolio of distinctive dining concepts, each offering a unique culinary narrative rooted in Middle Eastern traditions and global inspirations

OUR VISION

To elevate regional culinary heritage onto the global stage through purposedriven dining concepts that blend authenticity, innovation, and exceptional hospitality.