DUBAI FOOD DELIVERY GUIDE
**introduction**

Staying at home can mean missing out on the energy of Dubai’s usually bustling streets—a stark change for both residents and restaurant owners alike. In these unprecedented times, sharing stories, researching, feeding and supporting small businesses that are dear to many can still be accomplished from home.

Art Jameel has partnered with Frying Pan Adventures, an organisation committed to preserving the foods, stories and community feel of a city throughout incredible changes. Since its inception 7 years ago, the team of 8 members has had over 10,000 guests who have taken part in food tours, bonding through humble eateries and cuisines infused with geo-political as well as historical narratives.

As the Covid-19 storm continues, we are seeing beloved businesses struggle in unimaginable ways, and find it necessary to do what we can to help support the elements that enrich our communities. Many of the UAE’s small businesses are adapting and rethinking their roles, finding creative alternatives to continue to provide their services and experiences. Art Jameel invited Frying Pan Adventures to create a guide, especially for Jaddaf Aloud Online, that serves as an introduction to old-timer restaurants, independent eateries and the indomitable flavours that they offer. Most of the restaurants featured are budget-friendly and accommodate foodies with a diverse range of incomes.

Deeply indebted to these restaurants that have welcomed us, now is the time to support them by ordering some of their recommended dishes, sharing this guide with fellow enthusiasts, and using their dishes as a wider lens to better understand the culinary world.

Even as this guide is compiled, the restaurant scene is changing on a daily basis. Hence, we recommend directly contacting these restaurants to place your order and encourage you to look beyond food delivery apps or services that may absorb a large portion of restaurants’ profits.
$ = mains AED 50 or less         $$= average main AED 70
the story
Mr. Ibrahim, who hails from Palestine and has lived in Jordan, Kuwait and the UAE, initially founded Qwaider Al Nabulsi in 2002 with the vision of bringing a taste of home to those working abroad. He is dedicated to using ingredients from Palestine and Jordan (such as their Nabulsi cheese and olive oil) because he firmly believes in the authenticity of the dishes.

cuisine
Palestinian/Jordanian
delivery - $$$
Free delivery in Deira; AED 80 minimum order outside Deira
Delivery platform: Direct or Zomato

what to order?
We recommend the smokey, nutty green wheat freekeh bil djaj (with roasted chicken); chicken grilled on charcoal; and for larger families, Jordan’s national dish mansaf — slow — cooked lamb in a dehydrated yoghurt sauce with rice. For dessert, order their knafeh Nabulsieh, a sweet, gooey, cheesy pastry topped with vermicelli noodles.

tips for home
Turn any leftover freekeh and chicken into a soup by reheating it with a broth, or transform it into a fatteh (by adding a dollop of yoghurt and crispy pita bread on top). Enjoy the charcoal chicken as a wrap with onions, tomatoes, lettuce and thoom (order extra!), which is a garlic aioli. Try to practice eating Jordanian mansaf with your hands (there’s no better time, nobody is watching!) and reheat the knafeh on a skillet or in your oven to reanimate the gooey cheese and crispy noodles.

@qwaidernabulsi

QWAIDER AL NABULSI

Levantine comfort food
cuisine
Indian

the story
Sind Punjab in Bur Dubai has been serving the Indian expat community since 1977. When visiting this restaurant, you’ll find Pappy, the affable manager, sitting by the entryway greeting his guests as chicken tikka barbeques through a window and a crushing machine pulverises sugarcane with limes and ginger into a refreshing juice. And the food tastes almost as good at home!

what to order?
Chicken tikka coddled in their secret marinade and barbecued until slightly charred; tender, creamy, sweet and spicy butter chicken; laccha paratha which is a multi-layered, flaky, crispy flat bread; spicy chana masala chickpea stew; grilled Indian curd cheese paneer tikka; and their iconic sugar cane juice.

tips for home
Enjoy the chicken tikka as a wrap by topping it with the usually served sides of pickled onions, raita (seasoned yoghurt dip) and a squeeze of lime.

SIND PUNJAB

We are convinced that they serve the most tender, juicy and flavorful chicken tikka in town.

location
Pin: Bur Dubai
04 3526114, 04 3525058

Neighbourhoods: AED 150
(Delivery charge: AED 7)
Delivery platform:
Call directly or Zomato

delivery - $$
Minimum order
Karama and Bur Dubai: AED 50; Deira: AED 115; all other

Punjabi soul food
the story
Mohamed Al Ansari opened this restaurant in 1978 and its name is a tribute to his childhood best friend. Since then, Al Ustadi has established itself as a bastion of Dubai’s dining community and, for the first time, they are now offering home delivery services across Dubai.

The restaurant’s decor is eclectic at best, reflecting the nature of Mr. Ansari’s 3 sons who carry on his legacy - comfortable, reliable, consistent, unapologetic and hilarious. Serving up Persian kababs, rice, bread and soup, the communal dining philosophy of the restaurant transcends social, economic and ethnic boundaries.

tips for home
We like pairing our kababs with the yoghurt dip served alongside.

what to order?
Twice-minced chicken/lamb kabab koobideh infused with saffron and onions, kabab bahraini, mutton kebabs marinated with loomi or dried limes; saffron and zereshk Persian berry ‘ruby’ rice with a generous dollop of butter; and their broth of the day, ash soup, infused with dill and barley.

cuisine
Iranian

location
Pin: Bur Dubai 04 3971933

delivery - $$
Minimum order anywhere in Dubai: AED 200
For orders less than AED 200, you may arrange Careem Now for pick-up
Delivery platform: Call directly

Kebab is king
**the story**
This little restaurant’s menu was developed by chefs like Isaac, Josue and Lucia who all hail from Mexico – the food they serve up is authentically Mexican and inspired by their homes and communities. The restaurant is committed to using the finest ingredients and detail-oriented processes, including making their own corn tortilla wraps and horchata.

**what to order?**
Azteca tortilla soup is a traditional slow-fired tomato soup with broth, shredded chicken, queso, avocado and deep fried tortillas. Their taco kit allows you to choose from their different fillings and provides instructions on how to assemble them. The horchata is a refreshing rice-based milk with cinnamon.

**tips for home**
Order extra tortillas for your freezer and visit their Instagram page for advice on how to assemble your tacos.

**cuisine**
Mexican

**EL MOSTACHO**

**@el_mostacho_dubai**

**Delicious DIY options**

**delivery - $$**
Delivery platform: Chatfood or Zomato

**location**
Pin: JLT
055 1260965
STREETERY FOOD HALL BY ZEN

@streetry

the story
Nicky Ramchandani founded Streetery as a way to capture his favourite street food stall flavours from Singapore and Hong Kong. And that’s what the menu of Streetery is reminiscent of - a night market, of sorts, with a diverse selection of unique bites.

what to order?
Hainanese chicken rice, rice and chicken soup for the soul paired with a ginger chilli sauce. Pad Kee Mao where ‘kee mao’ refers to feeling “drunk” and in this case the noodles are steeped in an intoxicating scallion, chilli, garlic, fishy sauce! Sambal prawns is a Malaysian dish of prawns coated in a tangy, sweet and fiery paste, best mopped up with a crispy, flaky Malay roti.

tips for home
Reheat the roti on a skillet to revive its crisp texture.

cuisine
Pan-Asian

delivery - $$
Delivery platform: Chatfood or Zomato

location
Pin: JLT
04 5873373

Family friendly
the story
Bait Maryam was founded by Chef Salam Dakkak, who along with her children oversees the daily operation of the kitchen. Those who have met Chef Salam are usually taken on a trip down memory lane sharing recalling the days when she first started cooking and her biggest inspiration—her mother Maryam—all while doting on you. A taste of food from this restaurant, and you’ll be nostalgic for your grandmother’s home and affection. And if you happen to trace a family connection, you’ll score some extra pastries!

what to order?
Musakhan fatteh, sumac-flavoured roasted chicken on a bed of taboon bread, layered with yoghurt and pine nuts.
Kafta with cherry, Aleppan style meatballs in a sour cherry sauce and pita bread. And finally, hara usbao which literally translates to ‘he burnt his fingers’ and is a vegan, lentil, pasta and pomegranate molasses dish.

tips for home
Order a medley of fatayer (pastries) for the freezer.

location
Pin: JLT
04 2418447
**the story**
No visit to Satwa is complete without picking up sweets and samosas from Nujood Sweets. Initially founded as a butcher shop by Javed Ahmed in 1980, this small establishment is renowned for its sweets, teatime snacks and hearty Pakistani breakfasts such as the halwa poori. During Frying Pan Adventures’ trips to Satwa, their flaky keema samosas paired with piping hot chai was the preferred way to open the Ramadan fast, with 90% of guests voting the samosas their favourite food from the tour.

**tips for home**
Samosas can be ordered for the freezer and reheated in the oven. A homemade chutney of coriander, chillies, lime, garlic and tamarind makes for the perfect dipping sauce.

**what to order?**
- **Keema samosas**, spiced minced meat samosas and **alo samosas**, spiced potato samosas. For sweets, we recommend a mixed platter of their **laddoos** – globes of flour melded together with sugar, nuts and ghee – as well as **barfi**, a milk-based fudge.

**cuisine**
Pakistani

**location**
Pin: Satwa
04 3449400

**delivery - $**
- Minimum order
  - Satwa and Karama: AED 50;
  - all other neighbourhoods: AED 100
- Delivery platform:
  - Call directly

Ideal
snack fix
the story
Lily opened Vietnamese Foodies in 2018 after having earned a reputation for her Vietnamese cuisine cooking classes. Her passion for the culinary arts began at the early age of 5 when she would help prepare family meals.

When Frying Pan Adventures interviewed Lily about her bun cha, we were inspired by her attention to detail and elegant dishes. A peek inside her kitchen allowed us to celebrate the slow-cooked, nutritious and balanced broth of the bun - a real homage to the harmony of Vietnamese food.

cuisine
Vietnamese

@vietnamesefoodies

vyetnamese foodies

what to order?
Bun bo nam bo, fresh rice noodles with a medley of coriander, mint, basil, carrots and green papaya, topped with beef tenderloin in a cool broth.
Honey barbecued chicken steamed buns that are sweet, savory and pillowy. Cafe sua nong, a strong Vietnamese coffee bean brew with condensed milk.

tips for home
If you prefer to have your salad un-tossed, opt for the bun dac biet, which comes with the bonus of duck sausages wrapped in betel leaves and crispy chicken spring rolls.

guilt free options

@vietnamesefoodies

location
Pin: JLT and Downtown
04 5656088, 04 5542090

delivery - $$
Delivers to all neighbourhoods except Satwa, Karama, Bur Dubai, Deira, AED 80 is the minimum charge
Delivery platform:
Deliveroo or Zomato

Guilt free options
the story
Amena Rakkuson, aka Mama, has been serving the UAE’s Thai community for the past 2 decades prior to opening this 14-seat restaurant in JVC. Supported by her son Mo Abedin, Mama cooks and serves authentic Thai food that has inspired a cult following in the short while since its launch.

delivery - $$

Delivery platform:
Call directly or Chatfood

tips for home
Mama cooks from the heart so look out for her special of the day via their Instagram feed.

STICKY RICE

what to order?
Tangy minced chicken/beef larb tossed with mint, basil and red onions; piquant tom yum soup; crispy, seasoned Thai omelette khai chiao; hoi pad prik pow, local clams stir fried in a roasted chili paste (not for the faint-hearted!); mango and sticky rice topped with Mama’s coconut soft serve ice cream. The pad talay mixed seafood platter comes with a choice of one of 3 sauces and is ideal for sharing.

@stickyriceae

cuisine
Thai

Vegan friendly
**Cuisine**
Keralite (South Indian)

**The Story**
This restaurant has its roots in Kerala, India, where it was founded in 1939. Specialising in authentic ‘Malabari’ coastal cuisine it is a firm favorite with Keralite expats in Dubai. Dishes range from mild coconut milk-infused stews to fiery hot, peppery South Indian style stir fries.

**What to Order?**
Beef chilli fry is a spicy Keralite Syrian Christian dish that combines morsels of tender beef sauteed with chillies, pepper, curry leaves and coconut slivers. Fish pollichathu showcases the delicious aesthetics of fish coated in a green masala and steamed in a banana leaf while the Aleppey vegetable stew made with coconut milk, cardamom and black pepper is the perfect foil for any spice. Mop up your stewed dishes with fermented rice batter, bowl-shaped appam pancakes.

**Tips for Home**
The restaurant usually makes its own pickles and we highly recommend ordering their date, mango, lime or prawn pickles if available.

**Delivery - $**
Minimum order: AED 80
(Delivery charge: AED 15)

**Location**
Pin: Karama
04 3358700

Deliver to Karama, Bur Dubai and all other neighbourhoods across the creek
Delivery platform:
Call directly or Zomato

@calicutparagon

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**Seafood Aficionados**
the story
Conceptualised by three friends—Abdul, Keef and Jacob—The Meating Room is a natural progression of their famed garden barbeque shindigs. Humble and quirky, the restaurant serves up family-style, sharing dishes amidst a decor that highlights scenes from a bygone Dubai. Order their best selling lamb chops dish and try to guess the secret recipe!

what to order?
Keema slider, spicy minced meat sandwiched in a soft bun; Jacob’s inferno wings served with a mango habanero dip for those who can handle the heat; tender and juicy Bihari bhaiya chicken kebabs; atomic prawns - high on the Scoville scale but very addictive. Pair any of the freshly prepared breads with TMR meatpot that melds slow-cooked meat with lentils and potatoes and classic daal makhani that the 3 friends swear is cooked overnight until the black lentils are buttery soft.

tips for home
If you are a large group, order The Meating Room platter. Reheat dishes in an oven to preserve flavors and textures.

cuisine
Barbeque

delivery - $
No minimum order
Deliver to all locations within Dubai
Delivery platform:
Call directly or Zomato

@themeatingroomdxb
Pin: Karama
04 3312567

Meat connoisseurs

THE MEATING ROOM
the story
One of the only Parsi restaurants in the city, husband and wife Oofrish and Vistasp serve a cuisine that fuses Persian and Indian flavours. The menu is reminiscent of South Bombay with classics such as chaats, biryani, kebabs and masala tea and Parsi-breakfast specialties.

what to order?
Patrani macchi, fish marinated with a coriander based chutney and steamed in a banana leaf; sali boti mutton, slow cooked meat topped with potato crisps; vegetarian dhansaak, hearty lentil stew served with caramelized rice.

tips for home
If ordering the fish, reheat it in an oven.

cuisine
Parsi, North Indian

delivery - $
Minimum order: AED 40 (Delivery charge: AED 5)
Deliver to all locations within Dubai
Delivery platform: Zomato or Deliveroo

location
Pin: Karama
04 3271211

Family friendly
the story
Hyu is the Frying Pan team’s favourite Korean restaurant, which has relocated from Oud Metha to JLT. During a previous interview, Annie, a 15-year Dubai resident, informed the team that Hyu fell into her lap when her husband surprised her by buying a restaurant.

cuisine
Korean

delivery - $$
Minimum order: AED 80
Deliver to all neighbourhoods except Satwa, Karama, Bur Dubai and Deira
Delivery platform: Zomato, Talabat or Deliveroo

what to order?
Dakangjeong, deep-fried chicken in a sticky, sweet and sour glaze; tukbokki, Korean rice and fish cakes in a chilli sauce with cabbage;

bibimbap is a comforting one pot dish that combines sticky rice, veggies and meat. Moolnaengmyun, a cold buckwheat noodle soup in a broth made from meat and pear juice.

HYU

location
Pin: JLT
050 2273004

@hyurestaurant

wholesome comfort food
Chatfood
Chatfood is a commission-free platform that allows restaurants to manage online orders and engage with their customers through their website, Instagram, Messenger or WhatsApp.

Deliveroo
Deliveroo offers fast and trackable food deliveries which can be placed on their website or through their food delivery app.

Talabat
Talabat is an online platform that allows users to order food and grocery for convenient and hassle free delivery.

Zomato
Zomato provides not only a directory of information about restaurants, menus, and reviews, but food delivery options from a wide network of restaurant partners.

Direct orders
For direct orders, call the number of the restaurant listed in the guide.
philanthropy

Many restaurants have had to roll up their sleeves and really think about how they can serve and support the wider community during this time, particularly the more vulnerable.

While this list continues to grow, here is a sampling of restaurants and organisations you can support in making a difference:

Alabbar Enterprises have launched a campaign called ‘Helping Hands’ where a number of restaurants under their banner: (@twoatsymphony @karakhouse @gia.dubai @angelinaparisae @socialhousedubai @markettedubai) are working together to provide meals for the less fortunate. If you have any suggestions of communities that need meal donations, please reach out though direct message to any of the food outlet instagram accounts mentioned under the Alabbar umbrella.

Des Pardes is a Pakistani restaurant in Oud Metha that is accepting donations to help prepare biryani boxes that are being distributed across the city. You can reach them on +971(0)43795702 or +971(0)529102444 if you choose to make a contribution.

Time Out Magazine has launched a ‘pay it forward’ campaign for negatively impacted restaurants. You are invited to purchase a coupon that can be redeemed in September 2020. Visit this link for more information.

Inked is accepting food produce, canned goods and food packaging donations as their team is cooking and delivering meals to frontliners and those in need. You can email them at info@inked.ae for more information on how to help.

Govinda’s Restaurant in Karama is preparing daily meals that you can pick up from their premises Saturday to Thursday from, 11am to 6pm for those who are in need. They request you to share this information and their contact number, +971(0)43960088, with your network to get the word out.

Search for Meals of Hope on the Zomato app and donate as many meals as you like directly through your account. This initiative is in collaboration with the Dubai Islamic Affairs and Charitable Activities Department (IACAD).

When you order a Kaak Al Manara party box, a ka’ak meal will be donated and distributed to children in need during the upcoming Eid Al Fitr. You can order a party box via this link.
about frying pan adventures

Frying Pan Adventures is the lovechild of an 80’s Dubai child who made a commitment to preserve the foods, stories and community feel of a city that has witnessed incredible change through her lifetime. Our team of longtime locals loves exploring, researching and storytelling as much as we do eating—and we’re always hungry for new ways to rediscover the city we call home.

Our 4 hour walking food tours and custom-tailored food events in Old Dubai are a favourite not only with discerning visitors to Dubai but also to many residents, both old and new. We have curated our tours for travelers and residents whose curiosity and open-mindedness leads them through doors that most tourists may not open.

https://www.fryingpanadventures.com/

The restaurants featured in this guidebook have either been restaurants that we have visited through our walking food tours, or through our podcast, Deep Fried.

Tune in, and listen to our interviews and stories about Kebab Bistro, Vietnamese Foodies, The Meating Room, Qwaider Al Nabulsi, Sind Punjab, HYU, Al Ustadi Special Kebab and Nujood Sweets by visiting http://fryingpan.fm/.
Jameel Arts Centre
One of the first contemporary arts institutions in Dubai, Jameel Arts Centre presents curated solo and group exhibitions, drawn both from the Jameel Art Collection and through regional and international collaborations.

Jameel Arts Centre is an initiative of Art Jameel, an independent organisation that fosters contemporary art practice, cultural heritage protection, and creative entrepreneurship across the Middle East, North Africa and beyond. Our modus operandi is artist-centric, yet we also believe in the unique capacity of the arts and creativity to open up space for dialogue and exchange.

Located by the creek in Dubai’s Jaddaf Waterfront neighbourhood, the Centre’s galleries are complemented by the Jameel Library, an open-access research centre dedicated to artists and cultural movements in the Gulf states and beyond. The Centre also includes project and commissions spaces, a writer’s studio, a restaurant and shop.

@art_jameel
@jameelartscentre

Jaddaf Aloud Online
Jaddaf Aloud Online is a virtual platform designed to bring together the local community in a celebration of homegrown creative talent through a series of activations starting Sunday, April 19, 2020. Reflecting Jameel Arts Centre’s commitment to community engagement and open, multi-generational programming, Jaddaf Aloud Online has been designed to bring creative DIY projects, music, shopping, performance, film and food into your home. With new content being released daily, there is always something fun to do and explore!