

DUBAI FOOD DELIVERY GUIDE

ART
JAMEEL



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.

QWAIDER AL NABULSI

SIND PUNJAB

AL USTADI SPECIAL KABAB

EL MOSTACHO

STREETERY FOOD HALL BY ZEN

BAIT MARYAM

NUJOOD SWEETS

VIETNAMESE FOODIES

STICKY RICE

CALICUT PARAGON

THE MEATING ROOM

KEBAB BISTRO

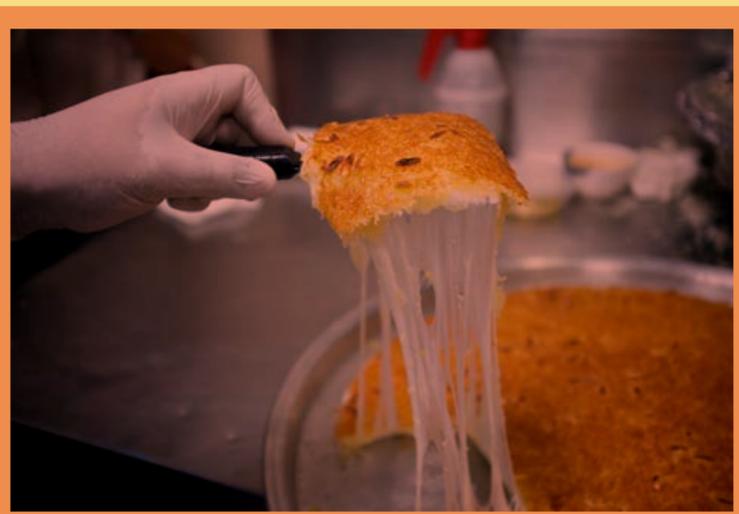
HYU

\$ = mains AED 50 or less

\$\$ = average main AED 70

location

Pin: [Deira](#)
[04 2277760](#)



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;

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

QWAIDER AL NABULSI

[@qwaidernabulsi](#)



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

is watching!) and reheat the knafeh on a skillet or in your oven to reanimate the gooey cheese and crispy noodles.

Levantine
comfort food





delivery - \$\$

Minimum order

Karama and Bur Dubai: AED

50; Deira: AED 115; all other

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.

Punjabi
soul food



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

neighbourhoods: AED 150

(Delivery charge: AED 7)

Delivery platform:

Call [directly](#) or [Zomato](#)

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

location

Pin: [Bur Dubai](#)

[04 3526114](#), [04 3525058](#)



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.

AL USTADI SPECIAL KABAB

[@ostadi_1978](#)

cuisine

Iranian

location

Pin: [Bur Dubai](#)
[04 3971933](#)

**Kebab
is king**



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](#)

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



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

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.

[@el_mostacho_dubai](#)

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.



Delicious DIY options

delivery - \$\$

Deliver to: Barsha, Furjan, Su-fouh, TECOM, DIC, Marina, DMC, Emirates Hills, JBR, Jumeirah Heights, Golden Mile, JVT, Meadows, The Greens, The Hills, The Lakes
Delivery platform: [Chatfood](#) or [Zomato](#)

location

Pin: [JLT](#)
[055 1260965](#)



[@streeterly](#)

cuisine

Pan-Asian

the story

Nicky Ramchandani founded Streeterly as a way to capture his favourite street food stall flavours from Singapore and

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

location

Pin: [JLT](#)

[04 5873373](#)

Family friendly



STREETERY FOOD HALL BY ZEN

delivery - \$\$

Deliver to: Barsha, Furjan, Su-fouh, TECOM, DIC, Marina, DMC, Emirates Hills, JBR, Jumeirah Heights, Golden Mile, JVT, Meadows, The Greens, The Hills, The Lakes

Delivery platform:

[Chatfood](#) or [Zomato](#)

Hong Kong. And that's what the menu of Streeterly is reminiscent of - a night market, of sorts, with a diverse selection of unique bites.

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

Levantine

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 dotting on you. A taste of food from this restaurant,

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



Levantine
comfort food

[@bait.maryam](https://www.instagram.com/bait.maryam)

delivery - \$\$

Deliver to: Barsha, Furjan, Su-fouh, TECOM, DIC, Marina, DMC, Emirates Hills, JBR,

tips for home

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

location

Pin: JLT
04 2418447

BAIT MARYAM

Jumeirah Heights, Golden Mile, JVT, Meadows, The Greens, The Hills, The Lakes
Delivery platform:
[Chatfood](#) or [Zomato](#)

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!

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.

NUJOOD SWEETS

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 aloo 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.

delivery - \$

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

cuisine

Pakistani

location

Pin: Satwa
04 3449400

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.



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.

cuisine

Vietnamese

VIETNAMESE FOODIES

[@vietnamesefoodies](#)

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.

location

Pin: [JLT and Downtown](#)
[04 5656088](#), [04 5542090](#)

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.

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



location

Pin: JVC
04 5808350



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 - \$\$

Deliver to Barsha, Furjan, Sufouh, TECOM, DIC, Marina, DMC, Emirates Hills, JBR, Jumeirah Heights, Golden Mile, JVT, Meadows, The Greens, The Hills, The Lakes

Delivery platform:

Call [directly](#) or [Chatfood](#)

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.

tips for home

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

[@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

Seafood aficionados



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

Minimum order: AED 80

(Delivery charge: AED 15)

[@calicutparagon](#)

CALICUT PARAGON

Deliver to Karama, Bur Dubai and all other neighbourhoods across the creek

Delivery platform:

Call [directly](#) or [Zomato](#)

location

Pin: [Karama](#)

[04 3358700](#)

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.

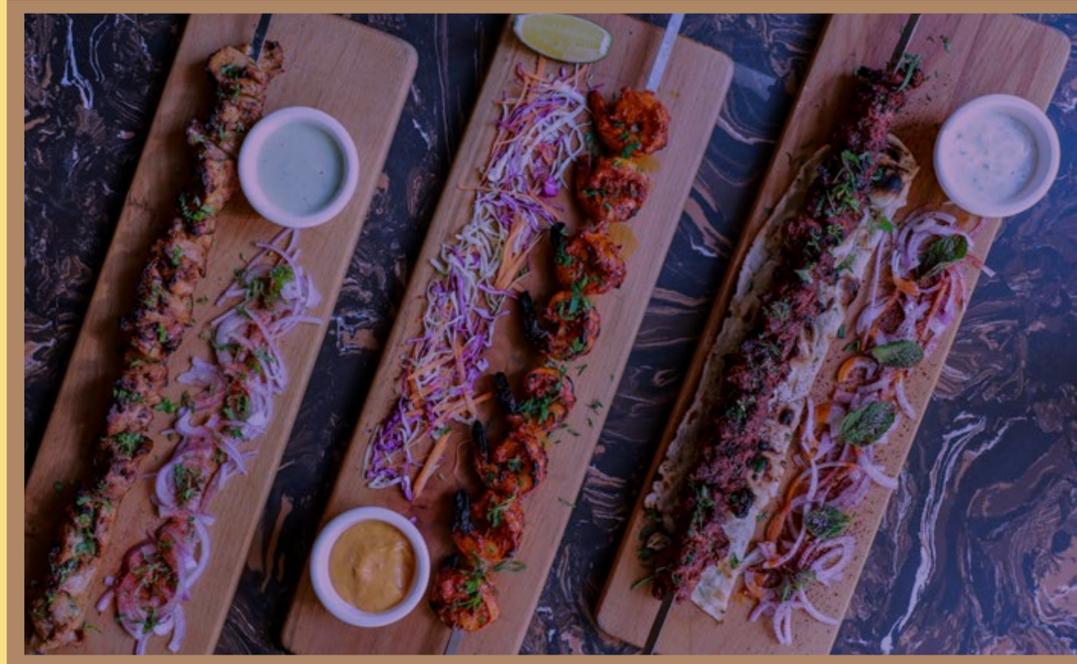


the story

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.

THE MEATING ROOM

[@themeatingroomdxb](#)

cuisine

Barbeque

location

Pin: [Karama](#)
[04 3312567](#)



Meat
connoisseurs



the story

One of the only Parsi restaurants in the city, husband and wife Oofrishi and Vistasp serve a cuisine that fuses Persian and Indian flavours. The menu is



delivery - \$

Minimum order: AED 40
(Delivery charge: AED 5)

Deliver to all locations
within Dubai

Delivery platform:

[Zomato](#) or [Deliveroo](#)

KEBAB BISTRO

[@kebab_bistro](#)

location

Pin: [Karama](#)
[04 3271211](#)

reminiscent of South Bombay with classics such as chaats, biryani, kebabs and masala tea and Parsi-breakfast specialties.

cuisine

Parsi, North Indian

tips for home

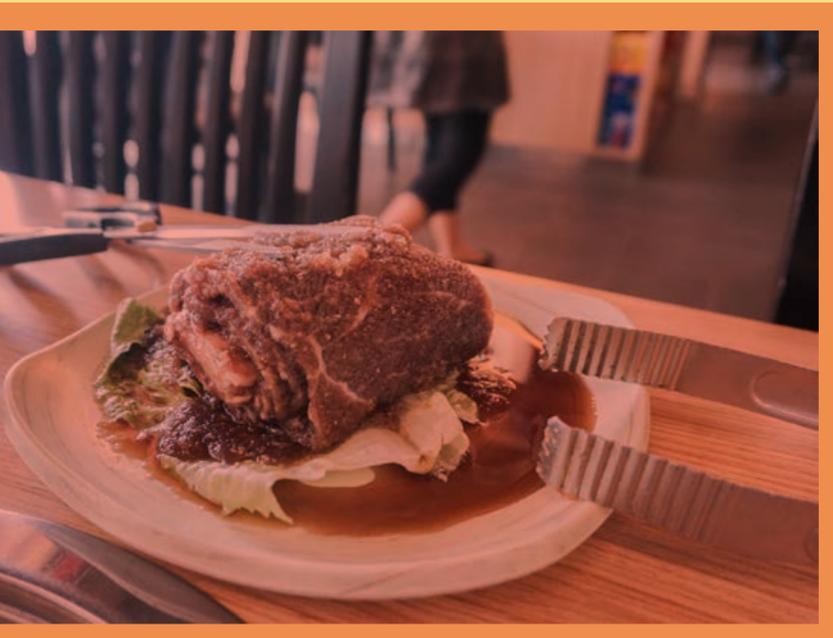
If ordering the fish, reheat it in an oven.

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.

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.

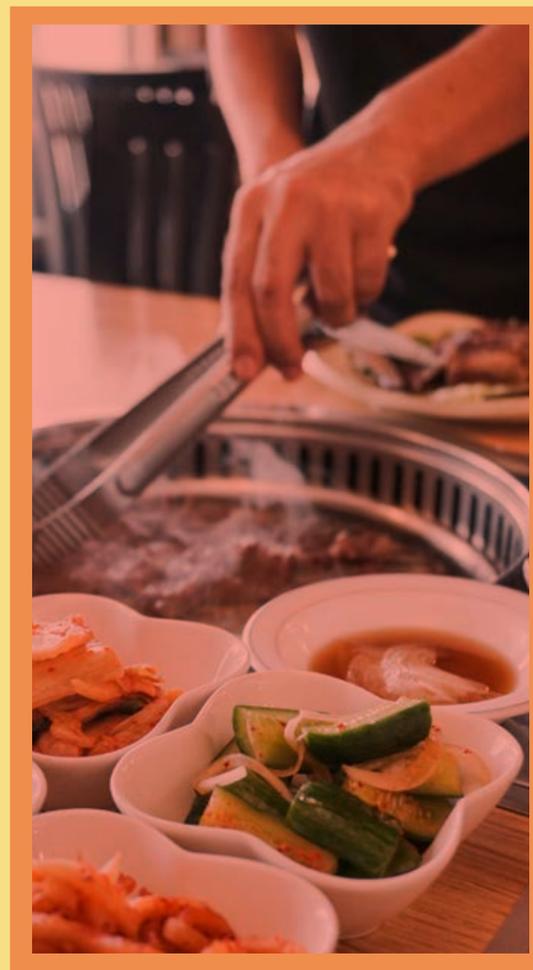
cuisine

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

HYU

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.

tips for home

Order extra portions of kimchi.

location

Pin: JLT

050 2273004

[@hyurestaurant](#)

Wholesome
comfort food



delivery platform

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 through 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](tel:+971043795702) or [+971\(0\)529102444](tel:+9710529102444) 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](tel:+971043960088), 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!