

رمضان  
مقربي  
RAMADAN  
IN DUBAI

# RAMADAN STREET FOOD FESTIVAL

22 MARCH  07 APRIL

SHEIKH HAMDAN COLONY

AL KARAMA, DUBAI

FROM IFTAR TILL LATE

[WWW.VISITDUBAI.COM](http://WWW.VISITDUBAI.COM)



## HOW TO GET THERE:

### BY METRO:

Head to Burjuman Metro station.

**Through Exit 1:** 9 mins walk from the mall exit to Sheikh Hamdan Colony.

**Through Exit 2 & 4:** 13 mins walk from the metro station.

### BY PUBLIC BUS:

Take any of the bus lines 21, 29, 33, 44, 61, C18 to reach Burjuman metro station.

### BY CAR:

Take Sheikh Khalifa bin Zayed Rd / Khalid bin al Waleed Rd.

or Za'abeel Rd towards Sheikh Hamdan Colony in Al Karama.

**Paid public parking** available.



ANSAR GALLERY KARAMA

BURJUMAN  
 METRO  
 STATION



● NON VEG   ● VEGETARIAN   ● DESSERT   ● BEVERAGES/ICE CREAM

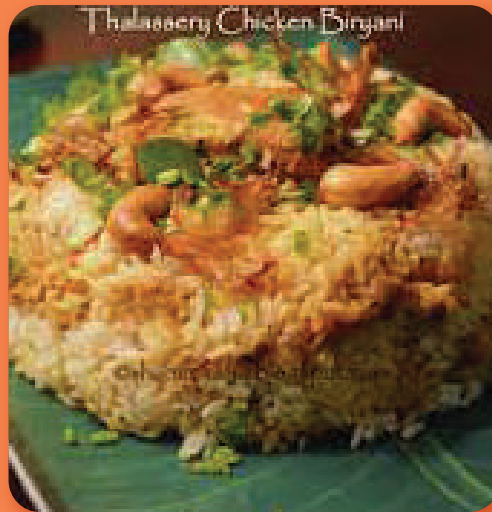


## DECCAN BIRYANI RESTAURANT

An age-old recipe passed through generations since the original family restaurant began in India in 1931, Deccan Biryani is renowned for its Hyderabadi cuisine and dum biryani in particular made with quality ingredients and skilled culinary techniques.

## THALASSERY RESTAURANT

Established 37 years ago in 1987 and still run by the same management, Thalassery's best-selling dishes are Kappa Biryani, Beef Ularthiyathu, Chicken Lollipop and Chicken Chatty Curry, with a variety of other dishes to choose from.



A2





# فول أبو العباس FOUL ABU AL ABBAS



A3

## FOUL ABU AL ABBAS

As the name suggest, a must visit is Foul Abu Al Abbas for their famous foul, a slow-cooked dish of fava beans topped with chunks of white cheese similar to feta - a special Sudanese twist served with hot-dog-style buns (samoon).



## BEANS & CREAM CAFE

Specialising in Mangalorean street food, Beans & Cream is best known for the vegan, gluten-free, and scrumptious snack charmuri – puffed rice tossed together with just a few aromatic ingredients and spices that pack some serious flavour.



A4



# كافيتريا الحارة AL HARA CAFETERIA



A5

## AL HARA CAFETERIA

One of Dubai's oldest cafeterias with origins in 1998, Al Hara Cafeteria is chai-lover central in Karama. The parking lot across the café fills up with cars from across the city for a cup of two of their famous karak 'Disco Chai'.

## TEA & CHAT CAFETERIA

A lovely little streetside café where you can watch the world go by, Tea & Chat have as extensive menu of of chaat, burgers, calzones, sandwich combos and their signature 'special biryani chai'.

A6

## TEA & CHAT







A7

## HAJI ALI

A 1960s establishment from Mumbai, Haji Ali Juice Centre has earned a cult following in Dubai since it opened close to 20 years ago. With a new branch in Karama, this roadside juice stop serves sandwiches, fresh fruit juices, milkshakes and faloodas.



## DHE PUTTU RESTAURANT

Dhe Puttu is dedicated to showcasing a variety of Puttu from across Kerala, all under one roof. Drop in to try steamed cylinders of ground rice layered with coconut shavings, served hot with either sweet sugar or banana, or a savoury curry or chutney on the side.

B8





B9



## NAMMA LOCAL ADDA

A newly opened restaurant, Namma Local Adda serves authentic specials from Karnataka and Andhra Pradesh. Try unlimited vegetarian and non-vegetarian thalis served on a banana leaf for a truly traditional experience.



## BOMBAY TIMES

All the 'Amchi Mumbai' vibes! Bombay Times is your one stop shop for an asli [authentic] Mumbai street food experience. From the décor to the best-selling Sev Puri Cheese Grill Sandwich.

B10







C11



## MARA MARI JUICE

A relaxed café that serves the freshest juices, seasonal fruit creams, shakes and chilled falooda. With pages of the menu dedicated to delicious detox drinks and grilled sandwiches, Mari Mari brings you a taste of Mumbai's vibrant street food culture.



## IKKAYEES RESTAURANT

What began as a simple food truck that grew into one of the best eateries in Kozhikhode Kerala, Ikkayees now has 5 branches in the Middle East – 2 of which are right here in Karama. A must try is the Elaneer chicken curry cooked in tender coconut water with Kerala spices and served in a coconut shell.

C12





C13

## MOUZY AVIL MILK

A drink sold in the streets of the Malabar region of Kerala, avil milk is made from roasted beaten rice flakes and elevated at Mouzy with over 80 concoctions and toppings of ripened banana, fresh fruit and nuts.

## MALABAR TIFFIN HOUSE

Malabar Tiffin House is a quaint eatery that focuses on marrying nostalgia and novelty. A play on the word, Tiffin, the restaurant aims to bring Malabar and Moppilah cuisine to its patrons without shying away from trying old foods in new ways.

C14







C15



## ANGAMALYKKARANTE THATTUKADA REST.

20 years in the making, the newly opened Angamalykkarante restaurant was started by four friends and long-term residents passionate about bringing a true taste of home and unique flavours of the Angamaly region to Dubai.

## MUMBAI EXPRESS REST. & CAFE

Indulge in the vibrant taste of Mumbai's culinary heritage with Mumbai Express, where every bite is a journey through the bustling streets of Mumbai from the lip-smacking Vada Pav to the Pav Bhaji.

D16





D17



## NH1 DHABA RESTAURANT

'Dhabas' or roadside restaurants are an essential and vibrant component of the Indian food scene. NH1 Dhaba in Karama ticks all the right boxes with its wholesome and rustic flavours – from the laidback décor to the simple, robust and diverse menu.

## CINTAFRESH

D18

CintaFresh is dedicated to crafting desserts that blend old traditions with innovation. Their primary offering, the authentic South Indian delicacy Palada Payasam is freshly made every day. They even have Palada Payasam flavoured ice cream!







D19

## MALABAR PLATE

An immersive experience, Malabar Plate takes you on a tour of the vibrant flavours and rich culinary traditions of Kerala with a menu full of classics including beef coconut fry, mutton stew with appam and green mango salad sprinkled with their secret masala.

## TEEFFEE RESTAURANT AND CAFE

A fusion of international cuisine and local flavours, you can't miss TEEFFEE with its vibrant and bustling streetside experience. Crowds gather at Iftar to savour an extensive selection of bajjis, pickled mango and colourful sarbath - refreshing, iced coolers.

D20





D21

## ERIC'S RESTAURANT

What started as a small eatery with just 4 tables in 2006 is now one of the city's most loved restaurants for its true blue Goan cuisine and signature Chicken Xacuti - a unique blend of Indian and Portuguese influences with bold flavors and exotic spices.



## NANDINI CAFE

D22

Iconic Indian dairy brand Nandini has opening its first standalone café here in Karama serving up pizza, sandwiches and ice cream where everything on the menu is made using at least one Nandini ingredient in its recipe.





# Kavala Mane

KAVALA MANE RESTAURANT L.L.C.

ಕವಳ ಮನೆ ರೆಸ್ಟೋರೆಂಟ್

كافالا مانه رستوران



D23

## KAVALA MANE RESTAURANT

A true taste of Karnataka & Maharashtra right here in Karama, Kavala Mane serves distinctive culinary classics from these neighbouring states. 'Kavala Mane' or 'House of Food' is primarily led and managed by women dedicated to bringing home cooked flavours to expats living far from home.

## DE FISH SEAFOOD RESTAURANT

De Fish seafood restaurant located within the heart of historic Karama, first opened its doors three years ago offering the tastiest and most diverse seafood where guests can choose their favourites and tell the chefs how they'd like it cooked.



D24

## DE FISH SEAFOOD RESTAURANT





D25

## CAKE LAKE BAKERY

Known for their pure vegetarian [eggless] customised cakes made fresh to order, Cake Lake Bakery serves moist and fresh baked goods from whole cakes to slices, and brownies to butter khari within 15 minutes with their live kitchen.

## THALLUVANDI RESTAURANT

Thalluvandi Restaurant is a South Indian gem that promises an authentic and flavourful dining experience with a menu that showcases traditional thalis, aromatic biryanis and tantalizing seafood specialties.

D26





# CITY MAKANI

مطعم ساليو ماکاني

E27



## CITY MAKANI RESTAURANT

Bringing coastal flavours of Kannur to the streets of Karama, City Makani has quite the foodie following with its distinctive Malabar menu including seafood extravaganza Ayikkara Kootu and masala coated fried fish coated wrapped in banana leaves served at their instaworthy boat-shaped outdoor seating.



## HYDERABADI BIRYANI AND KABABS

The newly opened Hyderabad Biryani and Kababs serves authentic flavours of Hyderabad in the heart of Dubai with skilled chefs and masters in the art of traditional cooking of delectable biryani and succulent kababs.

E28





E29

## FALOODA NATION

With over 35 varieties of falooda to choose from, Falooda Nation boasts a classic menu with a dash of adventure including exotic flavours of tender coconut, kesar and paan-masala faloodas with a profusion of nuts and seasonal fruit.



## MEHFIL BIRIYANI RESTAURANT

On the bylanes of Karama, Mehfil Biryani's bestseller is their authentic mutton biryani served on a banana leaf with an array of flavourful condiments. They also offer freshly bakes snacks and cakes and a delectable cup of Irani chai.

E30







E31

## KAHAANI CAFE

A lively eatery with outdoor seating, Kahaani Café has an impressive 4.5 star rating on Talabat for their best-selling dishes that include mutton biryani, Kerala chicken meals, and bhendi fry.



## FOOD MASTI RESTAURANT

Food Masti has a unique 'Meals on the Wall' concept where when you pay a little extra for your food, someone less fortunate can get a meal for that value from coupons on the wall. With 100% vegetarian fare including dosas, pav bhaji and dumplings, what's not to love about Food Masti.

E32







E33



## ARIPPA RESTAURANT

Aripa is a leading restaurant chain in Kochi and Dubai, specialising in delicious Kerala and South Indian food. The modern Mallu Bistro explores traditional flavours blended with contemporary aesthetics.



## SPICY CAFE MANDI & GRILL REST.

Touted as the best multi-cuisine restaurant in Karama, Spicy Café Mandi & Grill serves delicious mandis and grills in their spacious indoor and outdoor restaurant. A must try is their kunafa ice cream.

E34







F35



## MANCHATTI RESTAURANT

Named after the traditional earthen pot that retains moisture and enhances flavours when cooking, Manchatti serves authentic Kerala snacks of battered and fried banana as well as generous portions of curry with flaky, layered Kerala parotta.



## JUST VADA PAV REST. AND CAFETERIA

As the name suggests, Just Vada Pav serves 30 different varieties of the immensely popular desi snack with a spicy mint and sweet tamarind chutney. They also make a mean mixed Bhajia Platter that goes best with a cup of chai.

F36







F37



## HOMEMADE RESTAURANT

You can spot Homemade Restaurant from a mile away from the number of cars and people milling around for their karak chai. Just one of their specialties, Homemade's beef or chicken curry with Malabar-style pathiri or fried rice puris is delicious and truly tastes homemade.



## SWADES VEGETARIAN RESTAURANT

Swades has a menu of vegetarian dishes from almost every state of India! From Gujarati thali and thepla, to Punjabi favourites paneer butter masala and aloo paratha, and Bombay style foods such as vada pav, chaats and masala chai.

F38





# سخبز روية ROWYIA BAKER



F39

## ROWYIA BAKERY

An absolute institution in Karama, Rowyia Bakery has just one thing on their menu – delicious freshly baked naan made from scratch. Churning out up to 600 naans a day, watch the open kitchen assembly line as the dough is kneaded, rolled and cooked in the vault oven.



## FRUITBAE JUICES

Tasting FruitBae quickly ignites a realisation - this is how fruit and fruit blends should taste! Pure like the original farm fresh fruit. No reconstituted juice. No preservatives. No sugar.

F40





G41



## AARAAMAM RESTAURANT

A specialty restaurant celebrating the rich diversity of Kerala cuisine, Aaraamam is an old favourite among Karama residents and foodies alike for its authentic coastal and regional speciality offerings.



## BITE N DRINK

A quaint café that's very recently opened, Bite N Drink has a couple of outdoor tables – perfect for people watching while enjoying their freshly made shawarmas and sandwiches with a cup of karak or fresh milk chai.

G42



DRINK CAFE

ت ان درینک کافه







G43



## COOL MEMORICE ICE CREAM

Fruit popsicles to beat the summer heat, Cool Memrice has exotic and delicious flavours to choose from including tender coconut, mango and passion fruit with prices that start at just AED 3!



## NUKKAD PE BHUKKAD

A homely outdoor café, Nukkad Pe Bukkad is an old favourite in Karama dishing up freshly steamed momos and desi Chinese with a fiery twist to traditional flavours!



G44

## NUKKAD PE BHUKKAD





645



## TANDOOR DAWAT

A fine-dining experience, Tandoor Dawat uses traditional earthen ovens and charcoal fires for delicious North Indian food infused with delicate slow-cooked flavour.



## CHENNAI BUCKET BIRYANI

With an estimated 26 styles of biryani in India, Chennai Bucket Biryani serves a delicious variant from the south of India served in a bucket as the name suggests, topped with fried kababs and boiled eggs.



646







G47



## MILE7 TASTE OF KANNUR

Comfort food is what Mile7 specialises in with an array of popular snacks from Kanoor in Kerala, juices, smoothies and karak chai of course.



## BANAVIL AVIL MILK

A refreshing, healthy milkshake that originated in north Kerala, Banavil Avilmilks has delicious flavours to choose from, made with roasted rice flakes, mashed bananas, lots of nuts, and fresh chilled milk.



G48



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