



## The Pinnacle of Dubai Culture and Experience



*For high resolution images please use the following link:*

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### **June 2018, Dubai UAE:**

Known to be one of the most cosmopolitan and modern cities of the 21<sup>st</sup> century, Dubai is no doubt a successfully established urban jungle, yet its bustling, business-forward nature begs the question - what is authentic Dubai culture, and where can we find it? Does the Emirate's culture consist of the grandeur of its malls and hospitality? Is it harmonious multinational coexistence? Whatever Dubai means to you, find the pinnacle of what it has to offer at SIRAJ, the restaurant that has perfected the art of Dubai cuisine and the ways in which to enjoy it. With its fusion of Emirati-Levantine dishes served with innovative and contemporary twists, Siraj represents perfectly the luxurious and vibrant philosophy of Dubai - one that embraces diversity, luxury and the joy of unique experiences.

The Middle Eastern culinary delight boasts alluring views of the iconic Dubai fountains and Burj Khalifa, housed in the awe-inspiring Dubai Mall. Intricately and tastefully embellished in Arab-inspired décor, Siraj offers an

experience that is traditional yet contemporary, classical yet exciting, and culturally dense yet all-inclusive.



Enter Siraj restaurant hungry and open-minded. Not only will you be greeted with undying hospitality and service, but also a mouth-watering array of eternally coveted Arabic cuisine. Begin your meal with the warm dates and kale salad, a creation that marries the green superfood (an object of particular modern obsession) and sweet dates, a timeless Middle Eastern delicacy. Appeal to your senses even further with portions of hummus and grilled halloumi, prepared to perfection and sure to recall the greatest childhood memories of iftar at grandma's house. Still hungry? Indulge in Siraj's Emirati mixed grill, complete with lamb kofta, beef tikka and other Emirati staples, or set aside some room for the wagyu steak served creatively with zaatar pesto. Options, options! Cleanse your wonderfully indulged palate with a selection of Turkish and Arabic coffee, made with blends unique to Siraj's culinary vision. As you finish your entrées dreamily delighted, approach the walnut konafa with care as you may attain complete happiness in just one bite.

Leave Siraj full-bellied and with a newfound appreciation for the multifaceted melting pot that is Dubai's culinary environment. Come back tomorrow for more walnut konafa.

Perhaps Siraj is the answer to the head-scratching debate on where Dubai culture lies and what it entails. In embracing essential Middle Eastern recipes passed down from older generations and adding new methods to the mix, Siraj sheds light on the culturally dense foundations of Dubai that coexist with its bustling new elements.

Masterfully harnessing the best of old-fashioned Emirati and Arab culture in consolidation with vividly promising modern touches, Siraj is your best bet for a culturally authentic and ever-fulfilling Dubai experience.

**Location:** Level 2, Souk Al Bahar, Downtown Dubai

**Timings:** 7 days a week - 12 pm to 1 am

**For Reservations:** 04 457 4063 / [reservations@sirajrestaurant.com](mailto:reservations@sirajrestaurant.com)

[www.sirajrestaurant.com](http://www.sirajrestaurant.com)

**Social Media:** @sirajrestaurant

#### **About Siraj**

*Founded by Entrepreneur, Culinary Enthusiast and Influencer Heba Rumhein, Siraj offers a unique menu with a blend of delicious Emirati and Levantine flavours. A sophisticated restaurant set within the Souk Al Bahar, the world famous Arabian Souk overlooking the Dubai Fountain, the newly opened Siraj is a slick addition to the city's vibrant culinary scene.*

*The elegant ambience combines an interesting mix between traditional and contemporary Arabic-inspired décor, transporting guests back in time on a nostalgic journey along the Mediterranean coast.*

*The contemporary food offering at Siraj is specially prepared by Executive Chef Ahmad Al Fakir, who ensures authentic taste with a modern twist to every dish.*

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