

Press release

Mandilicious serves the ‘Cuisine of Arabia’ with a special Yemeni-inspired iftar menu this Ramadan

Break the fast with a traditional set menu priced at just Dhs18 per person

June 30, 2013. Dubai, UAE.

Mandilicious, the world’s first food court restaurant to serve traditional, slow-cooked mandi and other much-loved Arabian dishes, has put together a very special iftar set menu this Ramadan. Expertly prepared by Mandilicious LLC’s chefs, the meal draws upon the heritage of Yemeni cuisine for a true taste of home-cooked iftar during the Holy Month.

Served from ‘Maghreb’ sunset for the duration of Ramadan, the great value set menu includes a hearty wheat and barley meat soup, boiled eggs, a choice of shafout or green salad, plus roast potatoes in paprika sauce, and flavoursome black peas. There’s also Yemeni-style meat and vegetable samosas as well as bagia fritters. The set-menu also includes date fatta, attriyah (sweet vermicelli with almonds, raisins and coconut) and muhalabiya, and comes with the usual seven dates, yoghurt, fresh fruit, a qamar al deen drink and water.

Whether you’ve grown up with Arabian cuisine, or are trying it for the first time, it is a wonderful opportunity to sample the traditional, home-cooked flavours of the Arabian peninsula as you break the fast with family and friends.

Mandilicious’ iftar menu will be available throughout Ramadan, priced at Dhs18 per person. It will be served from sunset for dine-in and take away at Mandilicious outlets, and is also available for home delivery from 3 pm to 6.30pm by calling 800 81 81 81.

Contact

For review requests, interview opportunities, further information and high-res images, contact Zoe Cooper-Clark at zoe@theprclinic.ae or call +971 50 346 3695.

About Mandilicious LLC

Mandi is known as the original ‘Cuisine of Arabia’. Mandilicious is the first-ever quick service restaurant (QSR) in the world to serve traditional, authentic Mandi. Mandilicious offers its customers Arabian cuisine prepared to the highest international standards of quality. All ingredients are fresh; none are frozen, processed or artificial. From ingredient choice to menu offering and authentic cooking methods, to experienced chefs, outlet design and overall quality, Mandilicious delivers the ‘Cuisine of Arabia’ to the world. For more information, visit mandilicious.net, ‘like’ us on Facebook (www.facebook.com/mandiliciousCOA) or follow us on Twitter @mandiliciousCOA.