



Zafran Indian Bistro at Mirdif City Centre in Dubai

Delicious and professional, Zafran is a well-oiled machine delivering a full menu of Indian favorite dishes at an international standard, hosted within the popular Mirdif City Centre mall.







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The menu features several signature dishes, which are highly recommended - but, in truth, I would say every dish will be delicious!

The ambiance is also very pleasant, and the staff is well-trained and welcoming.

Various corners offer different seating options - so the choice is yours!







If you have your favorite Indian dish, then I'm pretty sure you will find it on the menu; if not, trust the suggestions of the Zafran wait staff - they know!

At similar high standard are the kitchen team, preparing delicacies and your orders in the open kitchen format.



At the table, the silverware is ready... it's time to eat!





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The starters are a lively affair - and the flavors are carefully combined so to be harmonious and complementary of each other, and there is no harshness of herbs or spices that sometimes can hit the unwary palate - at Zafran, the good Chefs have smoothed out all the bumps so that your experience can be luxurious.





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The Papdi Chaat was excellent, with such an attractive presentation!





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The grills are popular, as are the rice dishes - and do try to experiment with something you've never tried before, as Zafran is a good place to get adventurous!

Tandoori Broccoli was one dish we're happy to have ordered...





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...as was the Zafran signature Dahee Kebab, a vegetarian delight, composed of fried yoghurt and coriander dumplings!





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However, the crown of the lunch was the biryani!





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It came in a glazed clay bowl, accompanied by a fresh yoghurt raita and an eggplant sauce - both excellent - and with sides of a slow-cooked bean daal and a spinach puree, the palak paneer.

The biryani rice was rich in flavor, and we chose out of four different kinds - ultimately settling on the prawn biryani!





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Generous on the prawns, and a deep and satisfying mix of herbs - but without overdoing it! - and the biryani on its own would make for a fantastic business meal when time is tight.



For dessert, an excellent option is the tasting platter - so you get a taste of everything!





Overall, Zafran Indian Bistro delivered an excellent Indian meal, at professional standards, and especially at a high level of quality in terms of taste.

Whether you are familiar with Indian cuisine or not, Zafran offers a middle path and a very clever balance between being deliciously flavorsome but without overpowering the palate - an Indian restaurant you can trust!

