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Really?

Absolutely.





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Don't believe me?

Consider this: the most delicious food costs nothing more than the ingredients and love – and it is your Mother's.

I think you will be exceedingly satisfied with the food prepared with this principle at Bombay Grills & Woks.

Sure, it is a humble restaurant, but the sincerity of its efforts and the obvious yumminess from its kitchen is worth more than fancy surroundings.

See this dessert, created and named after the owner, and on this planet only found at Bombay Grills & Woks... other planets and temporal dimensions, I cannot speak for  $\square$ 





And the love that went into both the original creation and daily preparation is represented in the amazing aroma, flavors, and textures – as well as the clever contrast between hot and cold.



Look closer - it is a masterpiece.





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In fact, serve this at the world's most expensive restaurant, and it would fit in perfectly, even at 1,000% the price!





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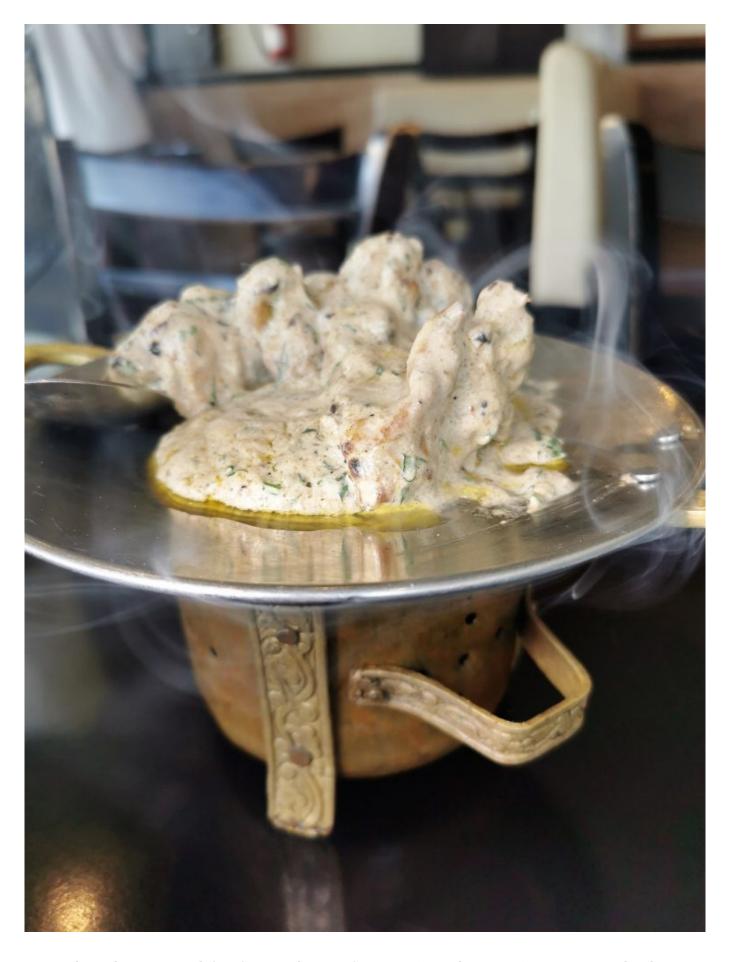


But Bombay Grills & Woks' satisfaction comes from the pleasure of serving excellent dishes at a fair price - one could say, an honest price.

As with the dessert, this pursuit of culinary perfection and simplicity applies to all dishes, especially during festival times, such as Diwali – but also every day of the year.

A fabulous chicken dish is served on hot coals...





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Flavorsome and creamy, tasty but not overpowering, and totally delightful, the balance of taste is again batting far above expected average.

Add freshly-baked naan, and you are in Indian gastronomical paradise.



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For Diwali there are specials on offer, such as Khepsa - but for us we enjoyed the regular menu.

Even the Chinese-inspired dishes sported a luscious, thick gravy with very pleasant balance of flavors.





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And a fantastic variety of dishes and drinks work together to bring flavors and colors that work together so well, resulting in a superlative meal.



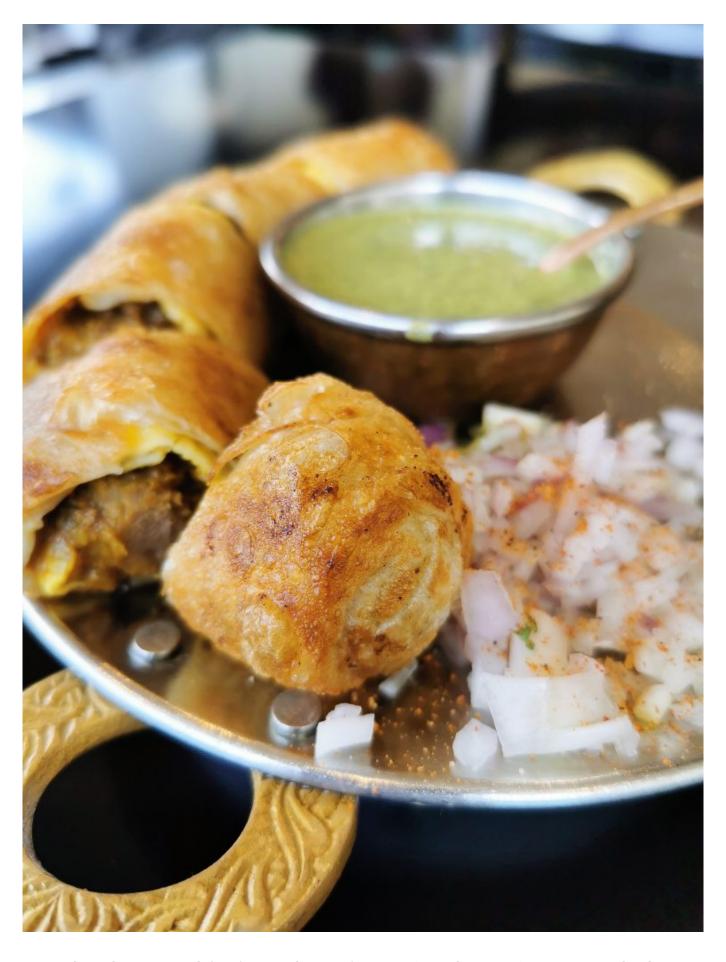


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Even the appetizer, inspired by popular street food - a mutton roll - was presented with elegance...





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... and care in preparation – none of the oiliness or over-seasoning that quite often careless eateries can serve – at Bombay Grills & Woks it seems everything in the kitchen is crafted with full mindfulness.

See below how the mutton is cooked slow over time to make it super-tender, and the roll is wrapped first in egg, before the second outer layer of batter – and then a quick fry to crisp the exterior. Actually, a supremely delicious snack on its own, if not served at the beginning of a meal.





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And so Bombay Grills & Woks is one of the top finds in Dubai – a full lunch or dinner is certain to delight not only the regular clients from India, who know of this amazing place due to work of mouth from within the community, but also the non-Indian expats and locals who chance upon it.

Indeed, one of the benefits of living in Dubai for western expats is the opportunity to taste such delicious Indian dishes!

And Bombay Grills & Woks does it so well!





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And with a touch of extra care... such as their welcome drink.





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Overall, for an Indian meal of top quality, both dine-in and delivery, Bombay Grills & Woks delivers a dining experience far above its price level, while suprising with innovative creations as well as satisfying with traditional favorites – for a cultural culinary celebration, this small restaurant is a top choice in Al Karama, Dubai.

