

Dubai is littered with all sorts of lukewarm coffee places, where over-extracted baristas chase the fantastic profit points of the aromatic drink – but every so often an exceptional coffee is served, emerging – no, rising – to the occasion and serving that magical cup that hits the sweet spot!

Such is Risen's daily joy.

Cup after perfect cup, they are forging their way to the top.





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



Don't let the gold leaf distract you – that's just a unicorn touch, to distinguish the choice on the menu (although, it is rather elegant, and adds an opulent feel!).

Rather, focus on the absolutely impeccable creaminess of that latte!

And the rich aroma that reaches the palate even while dripping under the watchful gaze of the Coffee-Master behind the counter.

Truly a satisfying coffee – one that will bring you back to Risen every day.





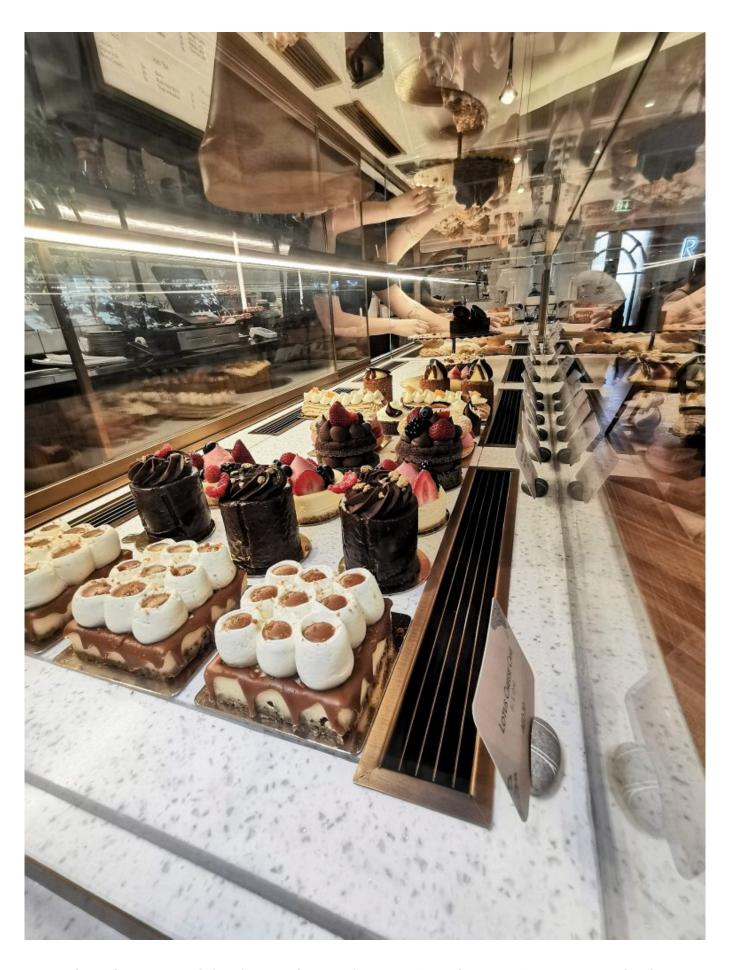
copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



And that's just the beginning!

Risen Cafe & Artisanal Bakery prides itself on its rich varieties of coffee, but also backs them up with fantastic baked items, which in turn form the base of their cooked dishes.

All in all, either a full brunch or a light snack, Risen will woo you with yumminess.

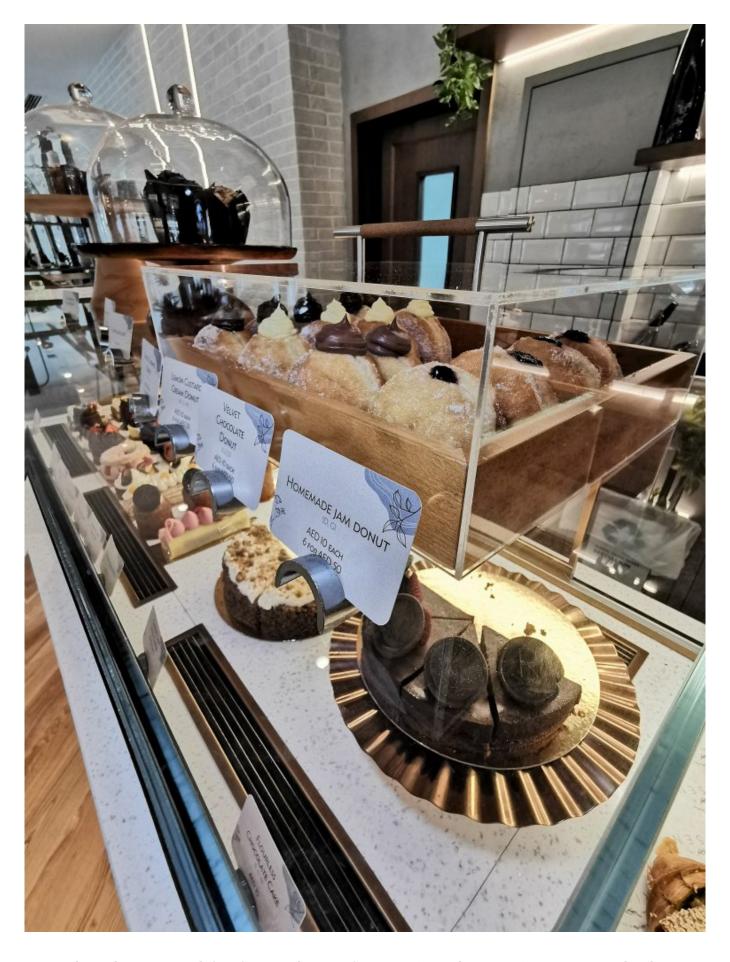


copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



And I'm not even referring to the obvious delights on display!





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

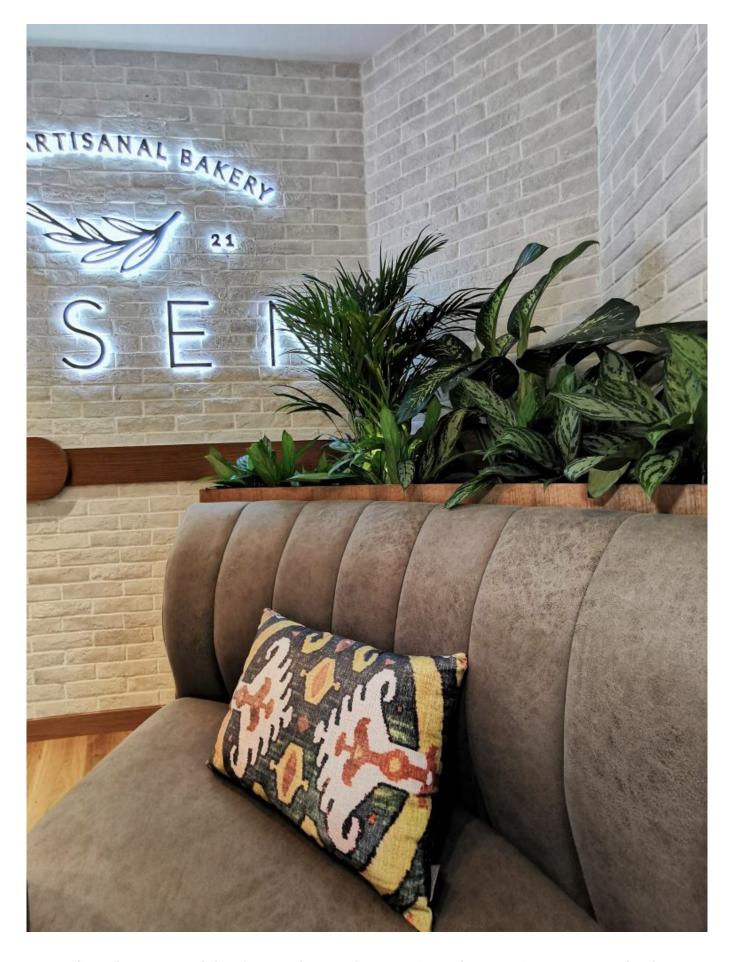
weekenduae.com

From delicate masterpieces to a handfull of doughnut joy!



And I'm not even talking about the lovely decor and comfortable conversation corners you will find in their cafe...

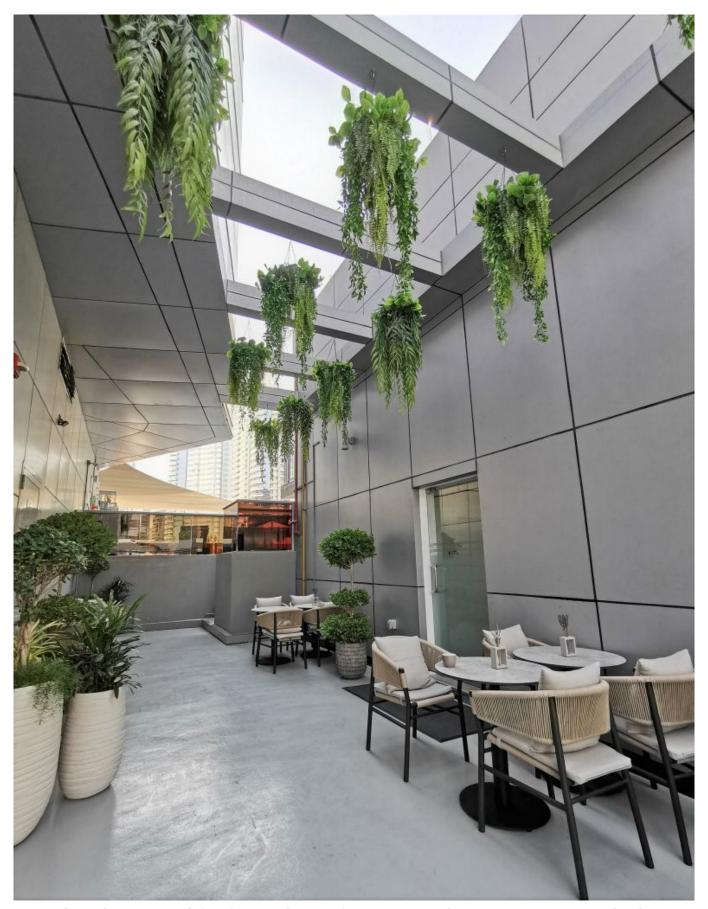




copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

weekenduae.com

Neither am I focusing on the superb little dining terrace area, leading up to the hotel pool...



copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



I'm talking about the exceptional baked breads, croissants – including creative croissant+waffles – that are used to build up the very delicious dishes you'll find on the menu at Risen.

For example, a simple and humble turkey and cheese sammie, on Risen-baked sourdough.





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



You see, one can't just use any old bread to make a top-notch sandwich...

After all, the bread is the foundation, and it makes or breaks the whole kaboodle – regardless of what is slapped on between the two slices.

The bread isn't just there to hold the innards in place!

And so look closer at Risen's sammie:





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



Can you imagine that crunchiness!

And then it gives way to juiciness, as the melted cheese interacts, and exhalts the contrasting flavors of the salty cured turkey ham with lusciously sweet onion jam... if there were a beauty contest for sandwiches in Dubai, I'd enter Risen's!

Just beautiful to see a real effort put into creating a smashing sandwich.

Soft, emasculated panini wrapped in plastic, and then microwaved for service, go hide yourselves in shame!





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



And what's that above? A Croffle???

Ahh, the good Chef at Risen is innovative as well! Indeed a croffle is an artisanal croissant transformed into a waffle!

And that's just the beginning – upon said Croffle are placed mixed greens, poached egg, hickory-smoked bacon, avocado, that dreamy onion jam, and truffle mayo.





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



And so Risen's strategy becomes clear...

Amazing baked products, then enhanced by adding carefully curated ingredients, to bring out the very best all-day breakfast and lunch cafe dishes.

All under the watchful eye of the affable Barsha Branch Manager, Mr Amir Pracic.

We explored the salad selection further, looking for balance of condiment flavors, and again Risen rose to the occasion, with a delicious combination of beetroot and yuzu (similar to a mandarin), Persian feta cheese, rocket leaves, and the genius addition of hazelnuts – for that crunch and umami subtlety.





copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

weekenduae.com

And so, the hunt for that perfect coffee in Dubai is finally and satisfyingly over; and not only that, a whole new universe of artisanal bakery delights are unveleiled at Risen – definitely worth a visit, one that will almost certainly transform you into a regular!



copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



