Philotimos is a new culinary destination in Jumeirah, and responsible for introducing Dubai to the winning concept of delicious Greek meze!

We know well the Lebanese selection of starters, and how much fun it is to share many small portions of delicacies with family and friends, rather than each diner having their own formal large portion; and also we revel in the Japanese and Indian dining styles, with dishes shared in the middle – and of course the Spanish have their tapas – but what about Greek meze?

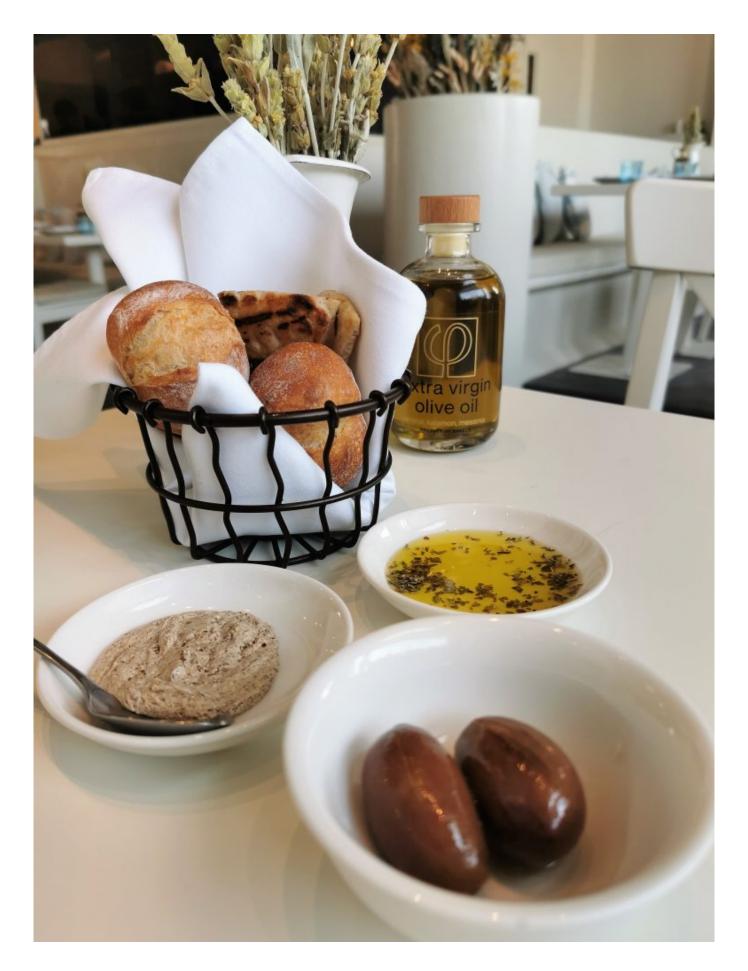
Weekend Dining at Philotimos Meze & Grill, Dar al Wasl Mall, Dubai



Indeed Greek mezes offer a formidable palette of flavors and textures, enticing aromas, and simple yet effective ingredients.

I'm surprised there isn't a Greek Meze place on every street corner – and I'm sure glad Philotimos Meze & Grill chose to open a cute and cozy restaurant in Dubai!

Hopefully they will spread out to cover all UAE - that's how good their dishes are!



From what I learned at Philotimos, the base starts always from simple and wholesome ingredients, in true Mediterrenean style: fantastic quality olive oil, exceptional freshly-baked bread, tasty dips and sauces... absolutely delicious, with an underpinning of healthy eating.

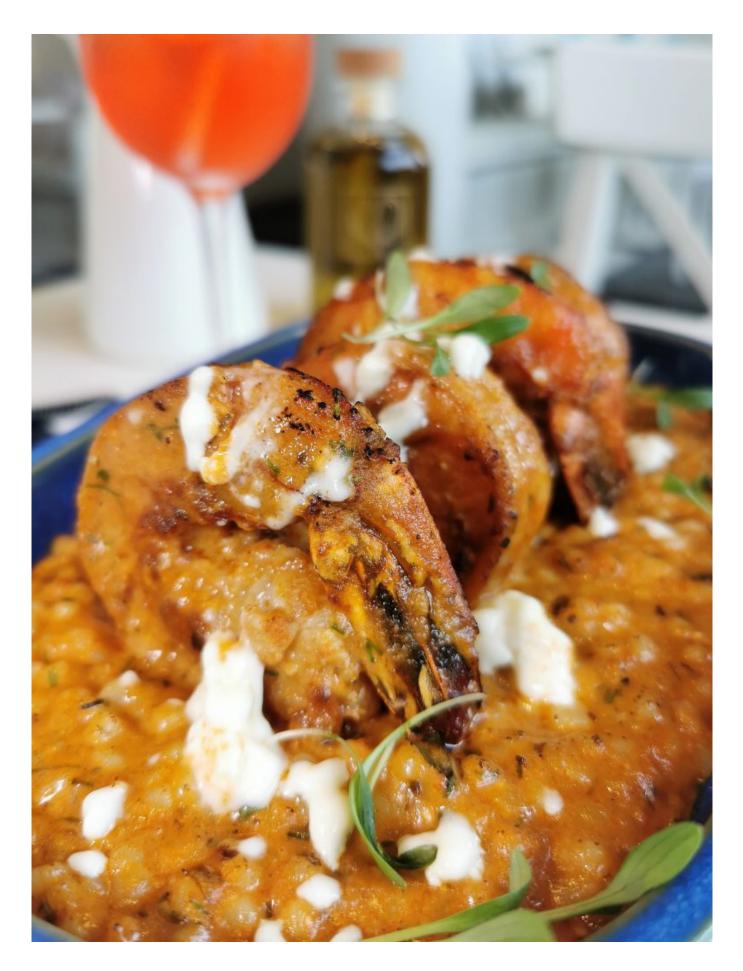
The varieties of mezes are incredible!

We'll just signal a few, and leave further exploration and discovery to you...



Jumbo Prawn Saganaki - wow!

Look closer...



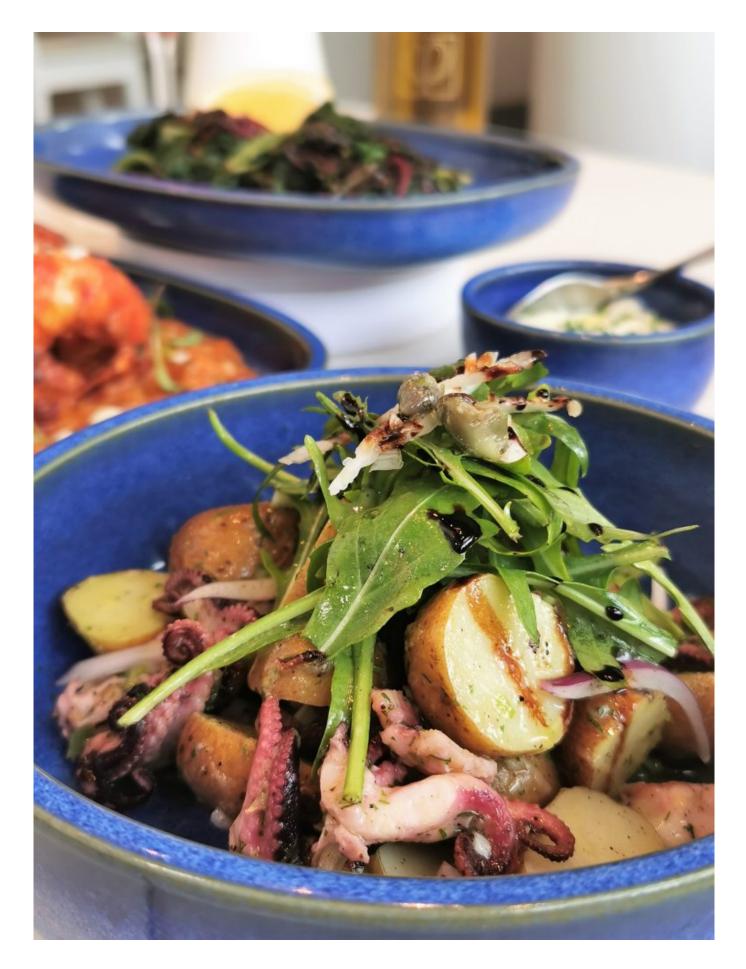
A portion big enough for a mains, even though it's technically still an appetizer, the *saganaki* is Greek for when the dish is served on a hot pan, usually cast iron – in Philotimos' case, a gorgeous blue ceramic dish.

The flavors were intense and very satisfying, and the overall feel was one of joy – truly a fabulous gourmet dish from the Greek House Specialty menu.

A light and bitter Aperol mocktail ably accompanied the jumbo prawns, cutting and complementing the tomato sauce base.



Salads and vegetables featured in prime position at Philotimos Meze & Grill, paired with seafood or meats, but also very well developed stand-alone.



And then the deep-fried items hit us, and we were in paradise!

Check out this genius interpretation of traditional wrapped vine leaves...



... dipped in a winning batter and flash-fried, resulting in a tight and crispy exterior, with oh-so-soft and juicy interior!



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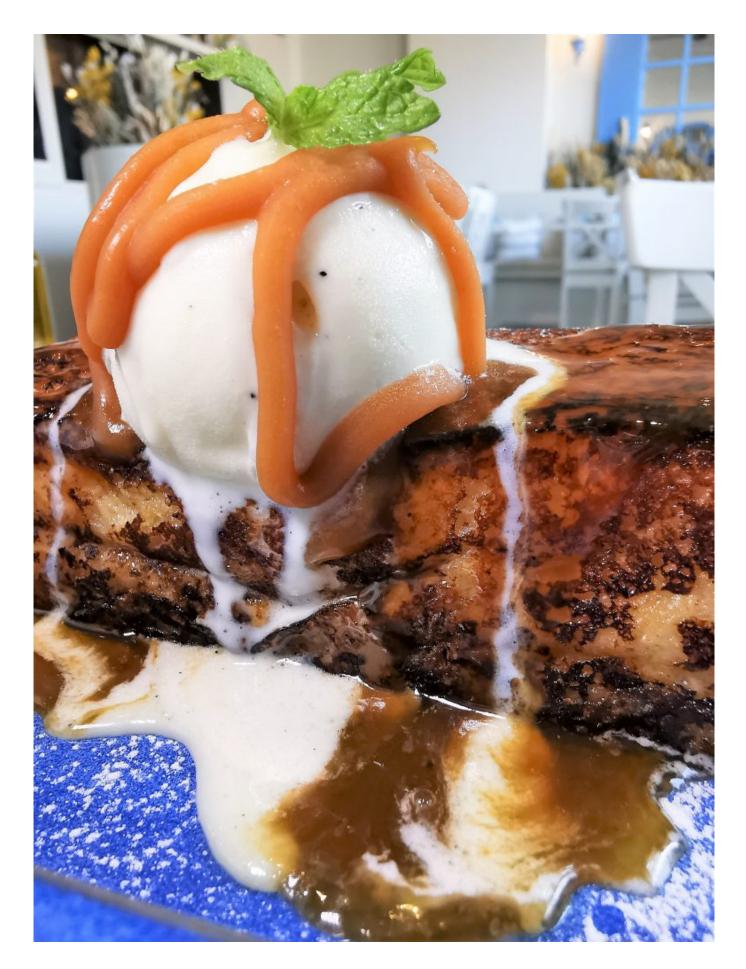
This meze could be award-winning!



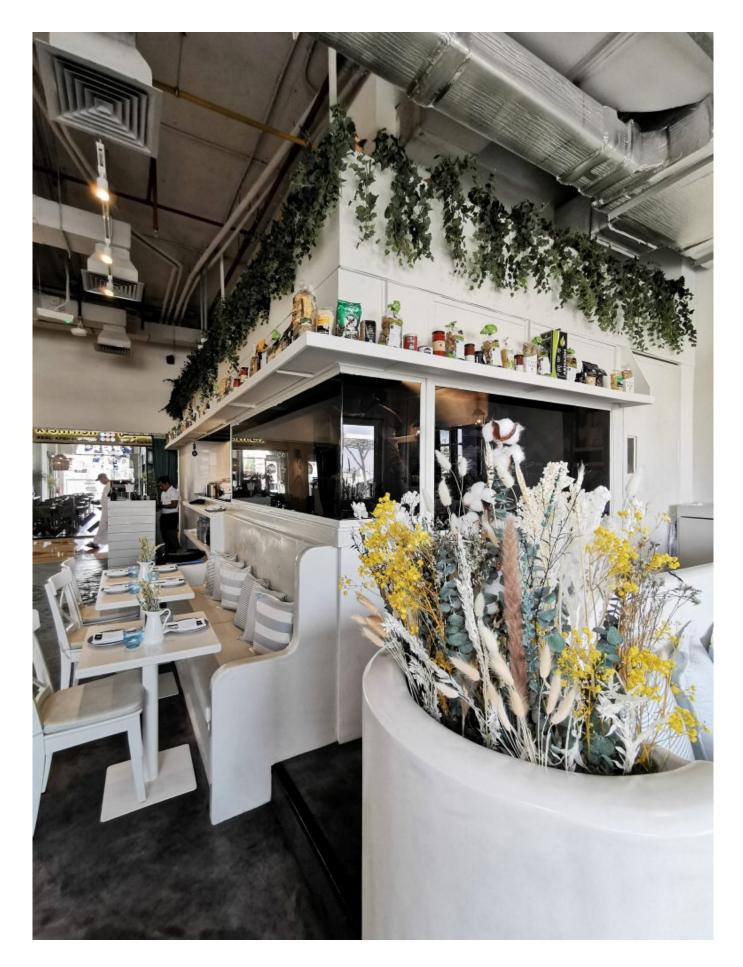
Philotimos also excelled in the quick-wrapped Pita sandwich department, with touches of culinary excellence, such as the use of quail eggs and avocado!

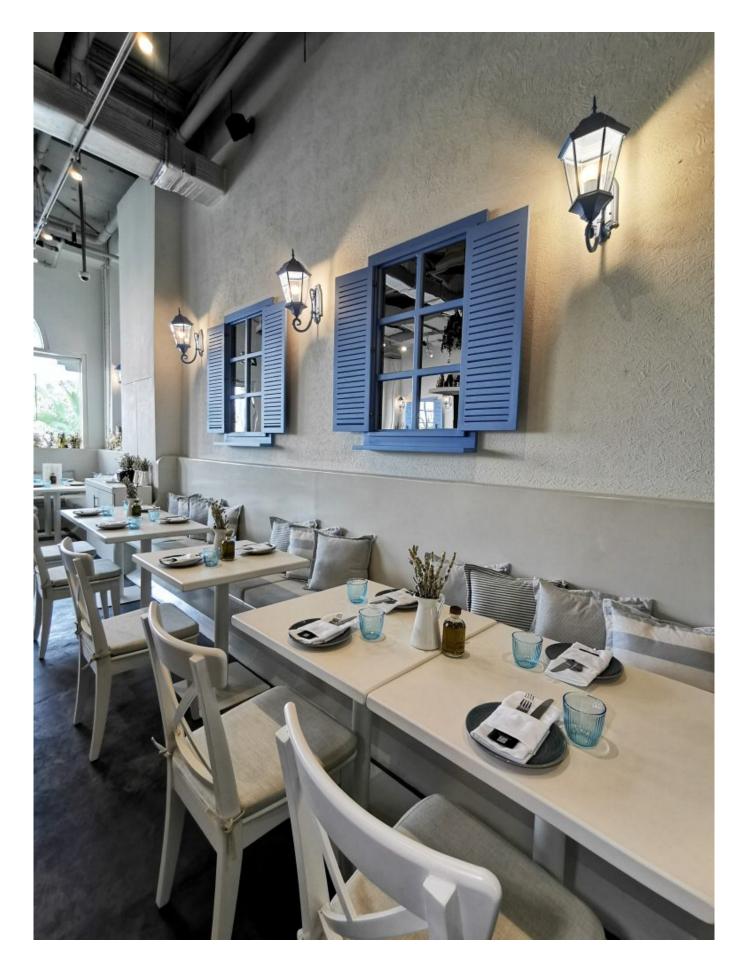


To crown off the meal, the desserts were simply to die for!

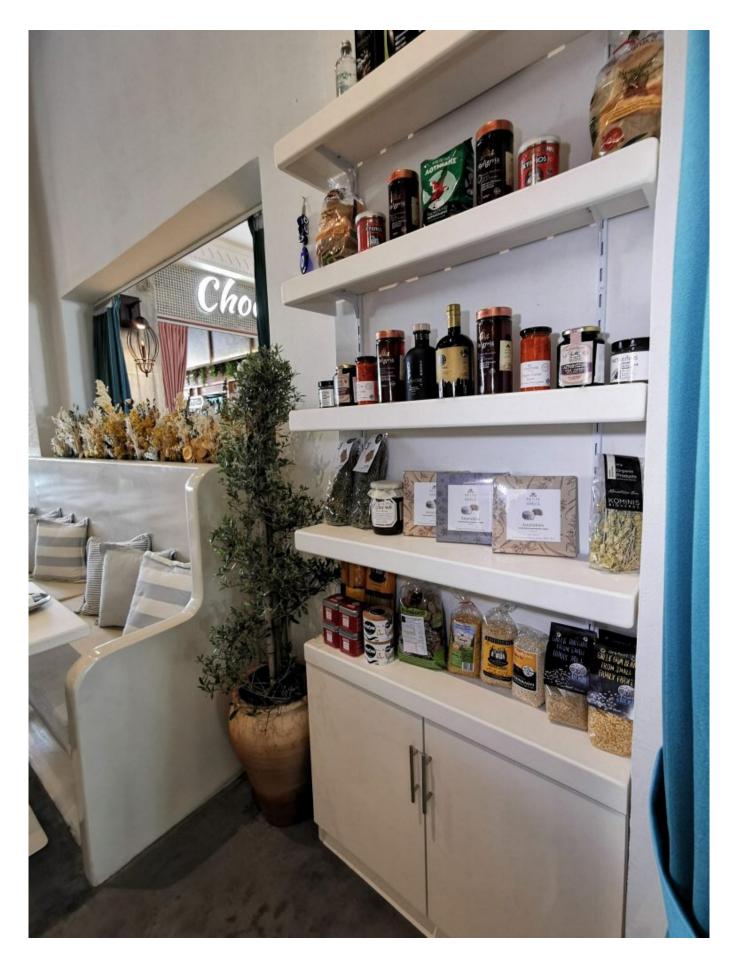


And all this yumminess enjoyed within an elegant but joyous dining hall,





where you can purchase the very same ingredients you enjoyed on the plate,



with seating either inside or al fresco outside.



Overall, Philotimos Meze & Grill is a happy restaurant, focusing on gourmet Greek food presented as mezes – a brilliant concept, and a top destination for Dubai epicureans on the look out for new, unique, and exceptional flavors to discover!