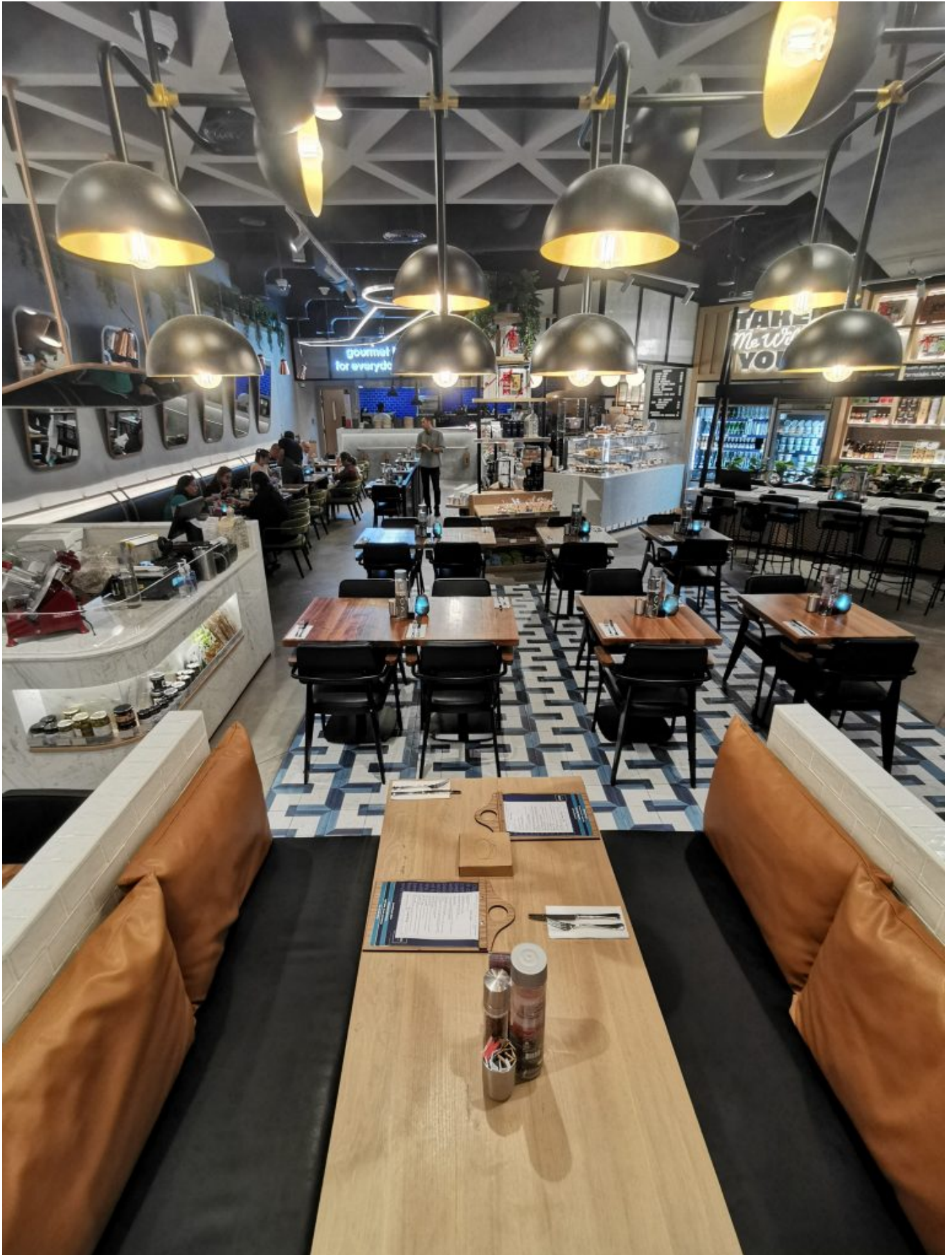




Iftar / Dinner at Jones the Grocer, Mall of the Emirates, Dubai

Jones the Grocer has been a favorite breakfast-brunchy place for UAE residents for years now, but with their new restaurant outlet at Mall of the Emirates and an incredible Iftar / Dinner deal, they're really upping the ante!



A well-loved Australian bakery and cafe, Jones the Grocer offers multiple dimensions of yum – from their cheese and charcuterie boards to a winning eggs benedict, and freshly-baked delights second to none.



Great selection of coffees, friendly staff, and an exciting a la carte menu of starters, sides, and mains – but this Ramadan in Dubai a magnificent deal has escaped the scrutiny of the good folk in the Jones the Grocer accounting department, and for just AED 99 you bask in the selection of a set menu including soup, salad, main, dessert, and drink!

And you know I never mention price in the reviews, as what's affordable for one may be a bit steep for the next, and so normally I don't weigh in on cost; however, in this case, the value is exceptional, and perhaps



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even the best in Dubai at the current moment, and so it has to be noted.

Good on you, Jones the Grocer, because Ramadan is the perfect time to serve the community with a marvelous exchange of a little expense for an excellent quality meal.





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The dining area is airy and spacious, with high ceilings, and also an open-mall section is available.

Be prepared for a post-dining shopping spree!





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You start with a choice of two soups, both delicious and giving that caring hug of homemade feeling.



The Spicy Lentil Soup is not really spicy, but it is certainly tasty and hearty – a very pleasant alternative to the popular Arabian blended lentil soup with turmeric found in many restaurants in the Middle East: Jones the Grocer presents a bowl of European-style whole red lentils, enhanced with magical bits of halal bacon.

The other option is a fancy Truffle Parsnip Soup, creamy and buttery, with occasional exquisite crunches of toasted hazelnuts!

The quantities are just right – enough that you feel satiated, but also not too much as to fill you right up. With the other courses ahead, it's important to pace oneself!



Salads include the famous Jones Chicken Caesar – proper dressing with anchovy and grated parmesan, and again that magical beef bacon!

That is one of Jones the Grocer's magic cards up their sleeve – I'm not sure if they produce it themselves, or if they just nabbed an incredible supplier, but the beef bacon's taste and texture is totally spot on; and put to good use in their recipes.

As for the parmesan cheese – abundant, like a blizzard of snow, with good chunks of roasted chicken, and even a poached egg on top!



For mains, a selection from their a la carte menu, with fantastic adapted dishes of Arabian origin, such as the Chargrilled Harissa Chicken and the Lamb Fatteh, but we went for the Ultimate Mr Jones burger and a serving of Pan Fried Seabass, Chilli, Yuzu Ponzu Soba Noodles.



A magnificent Mr Jones burger!

Patty made from prized wagyu beef, and thick! I'd say 2 inches at least... smothered in molten cheddar, and again making use of that fab smoked beef bacon!

Definitely a burger that deserves to be called Mister.

Interestingly, also a sexy piquant Jones the Grocer version of ketchup comes with the crispy skin-on fries.

The seabass was expertly cooked, so as to keep the skin crispy but the white meat juicy, and the combination of ingredients, textures, and flavors was very cleverly executed.



And are you now ready for dessert?

At this point I'm whispering to myself: "Is all this really for 99 dirham?"

The selection for desserts is immense at Jones the Grocer - carrot cakes served in vertical slabs, fancy éclaires pirouetting like ballerinas across your palate, Basque Burnt Cheesecakes running out the kitchens on fire, don't know what a Lady Lamington is but I'd sure try her - there must have been at least a dozen mouth-watering delights to choose from!

We went for a majestic Orange and Almon Slice...



And when Jones the Grocer says “glaze”, they mean the most lusciously slathered dream-come-true layer of caramelized topping I have ever tasted!

Admire a bit closer:





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As well as a very creative pistachio invention, with soft milk cake, a dollop of pistachio ice-cream, and extra topping for you to add at leisure!



Overall, one heck of a satisfying meal, where each dish was good enough to stand alone, but when combined all together in a genius Ramadan set menu, for the amount already mentioned, I could hardly wait to get home and write this review!

With one of Dubai's best set menu Iftar dinners, combining well-loved Continental and traditional Arabian dishes with a modern Aussie flair, and presented by friendly smiley staff within a shiny brand-new Mall of the Emirates restaurant outlet, Jones the Grocer has elbowed their way into the big leagues in the UAE - very well done.