

Sometimes you're out and about, and hunger sets in - yet you don't feel like moving from where you are to seek nourishment...

Luckily incredible convenience and excellent pizza are within reach of your fingertips.

The Greedyman Pizzeria to the rescue!



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A cloud-based pizzeria, The Greedyman specializes in tasty toppings, and a Naples-inspired dough base.

But it's the flavors that stand out!

Let's start with the Peri Peri Fries – not a sprinkling of herbs and spices: the Greedyman does not do sprinklings!

A total monsoon downpour of magical seasoning!





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So tasty that they must be dipped in house-made Sriracha mayo to off-set the tongue burn, and further enhance the can't-stop yumminess!





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Yes, just perfect!





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Just from these magnificent fries you can tell a few things about The Greedyman Pizzeria:

- 1. They sure don't skimp on ingredients! A generous serving, totally blasted with their in-house Peri Peri seasoning.
- 2. The containers are crafted from eco-friendly materials, leaving the cardboard natural and unbleached on the inside it makes sense.
- 3. Although it's a fresh first-opening in Dubai JLT, there's obviously a well-organized system behind the first UAE outlet, and then you read that The Greedyman Pizzeria was founded by a young chef and entrepreneur, professionally trained, and winner of numerous acclaimed awards, this also makes sense.

Onto the pizzas!





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Delivered punctually, almost effortlessly, we started with the pesto and sun-dried tomatoes, which as you see does not come with a tomato base, but it does come with both mozzarella and provolone cheese, as well as grilled zucchini.

Extremely tasty – while honestly I was expecting a somewhat bland experience, given the missing tomato sauce – not at all!

Somehow, the pesto took control and made you forget there was supposed to be a tomato kick. I was suprised (as you will have understood, pesto pizza is not my favorite, nor was it my selection... but, glad to have learned a new appreciation!)

Pepperoni! Ahh, that's my thing! Now you're in my pizza world!





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[fake stereotypical Italian accent on, and wildly gesturing with both hands]

Now THAT's a Proper Pizza!

The Greedyman made the choice challenging, though, with 6 amazing variations... I couldn't decide!

All of them?

Nah, too many even for me!

I'll just choose the first one on the menu, and work my way down through all of them in future orders... pacing myself, you see.

So, just normal Beef Pepperoni – but there was nothing "normal" about what The Greedyman sent us – it was incredibly flavorsome, and just covered in delicious lean beef pepperoni slices!

See for yourselves...



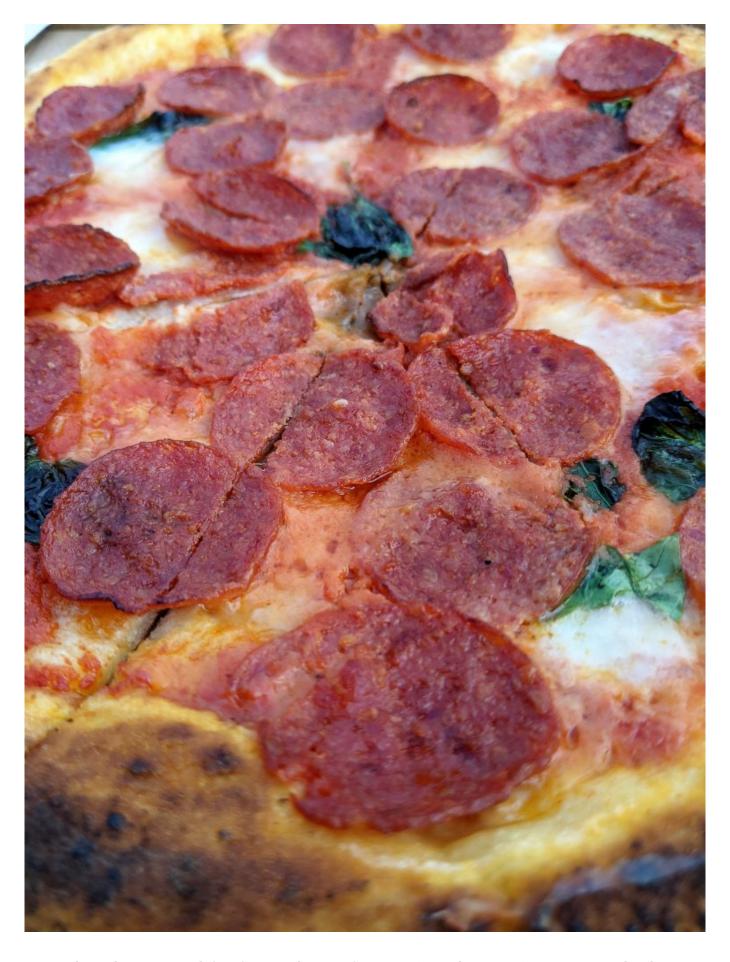


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and have a closer look at the crispiness level achieved:





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The other "pepperoni-style" options were:
Beef Pepperoni
Spicy Beef Pepperoni
Three Cheese Beef Bacon
Beef Pepperoni and Beef Bacon
Beef Chorizo
Spicy Salami
No wonder I couldn't decide!





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Opposite end of the spectrum, but not other end of the intensity of flavor, a cream-based pizza completed our picnic selection.

A very classy Artichoke and Chicken pizza, slathered with luscious creamy spinach sauce, the winning mozzarella and provolone cheese combination, artichoke hearts, baby spinach, shredded chicken, and basil – excellent as well!





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Our "outdoor snack" had evolved into a gourmet picnic feast, thanks to The Greedyman Pizzeria.

The good folk in the cloud kitchen fired up three delicious and even eye-opening pizzas, baked them perfectly, garnished them with spicy fries, and had them ready in record time, piping hot.

Very impressive, and if only there were dessert....

Wait! What is in this last Greedyman box?





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A slab of the creamiest, freshest, juiciest cheesecake I've ever sampled!

## Bravo Greedyman!

Overall, if you're within the JLT delivery circle, and dreaming of pizza, The Greedyman Pizzeria will make your dreams come true, with precise execution and maximized flavors – excellent handmade perfectly-fired pizza delivered to your location.