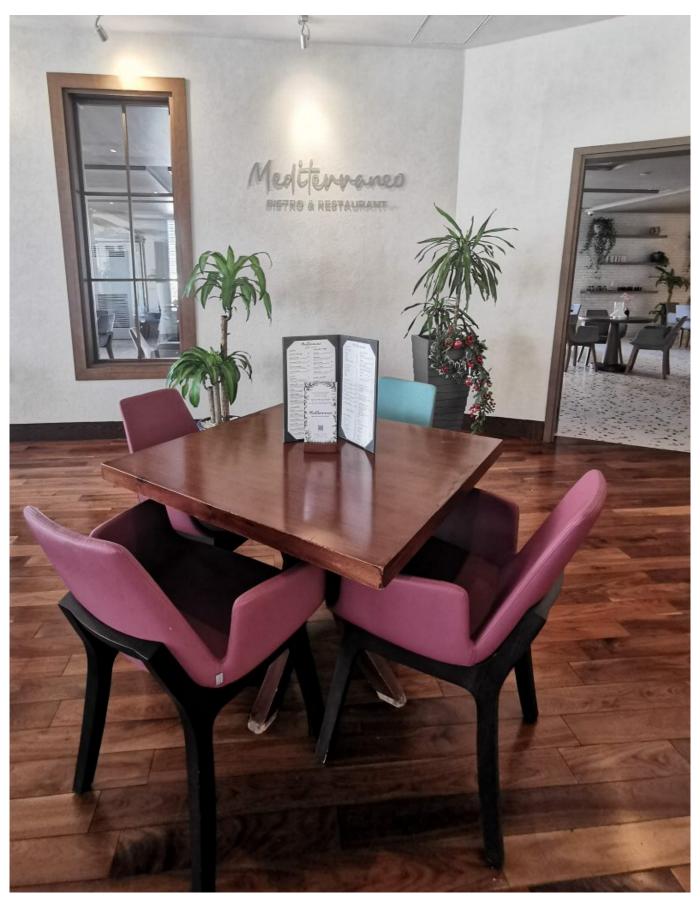


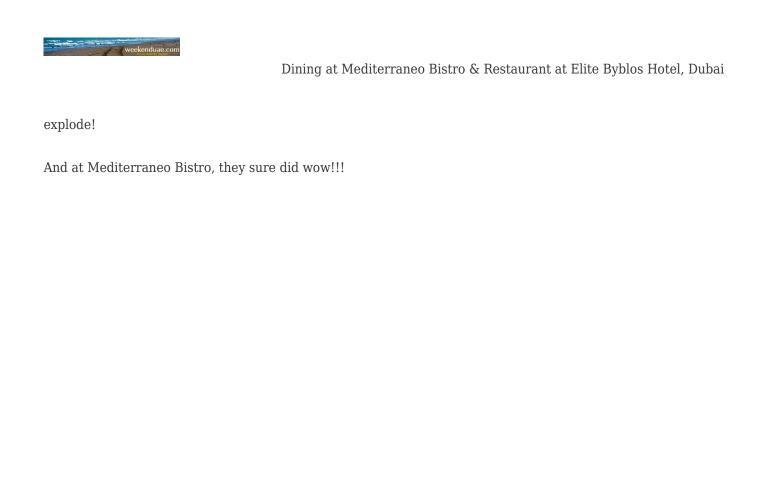


Every so often I receive a recommendation of a new restaurant, and in this case the talent standing in front of the flames at Mediterraneo Bistro & Restaurant deserves the spotlight!





In fact, it's one thing to know how to cook professionally in terms of following instructions and managing the kitchen processes, but it's completely another level of expertise and passion to combine the flavors so they copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



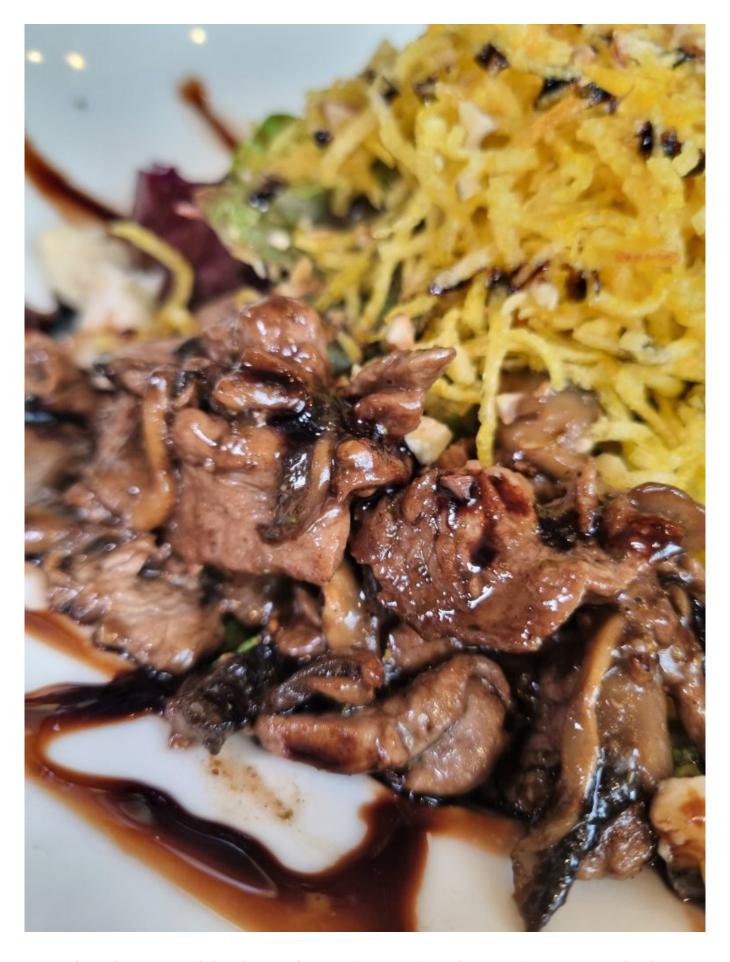




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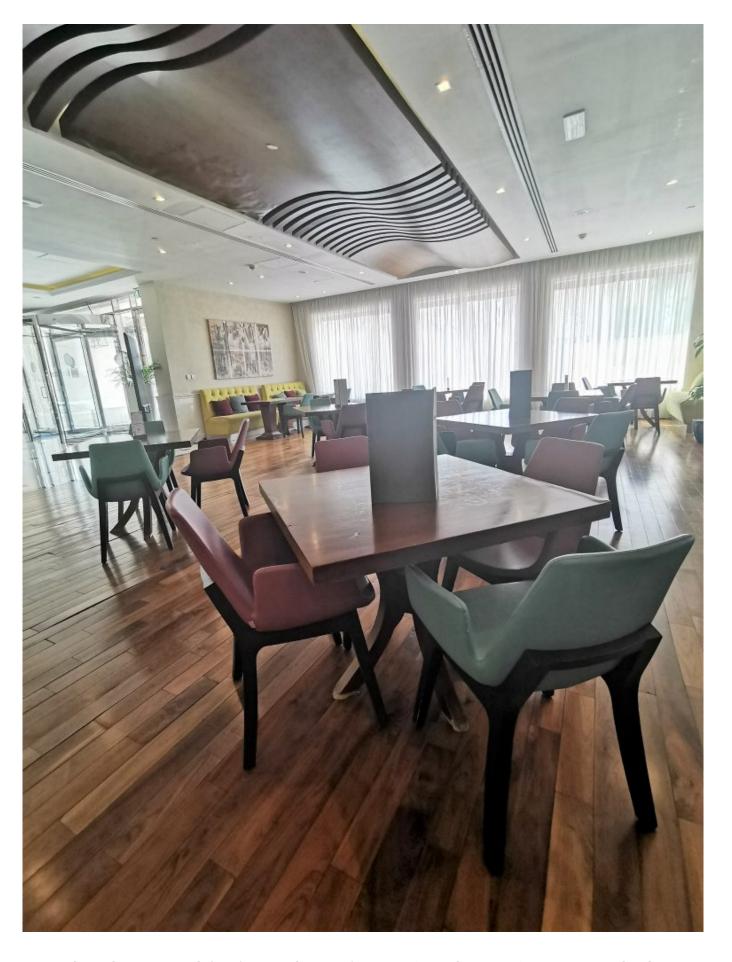




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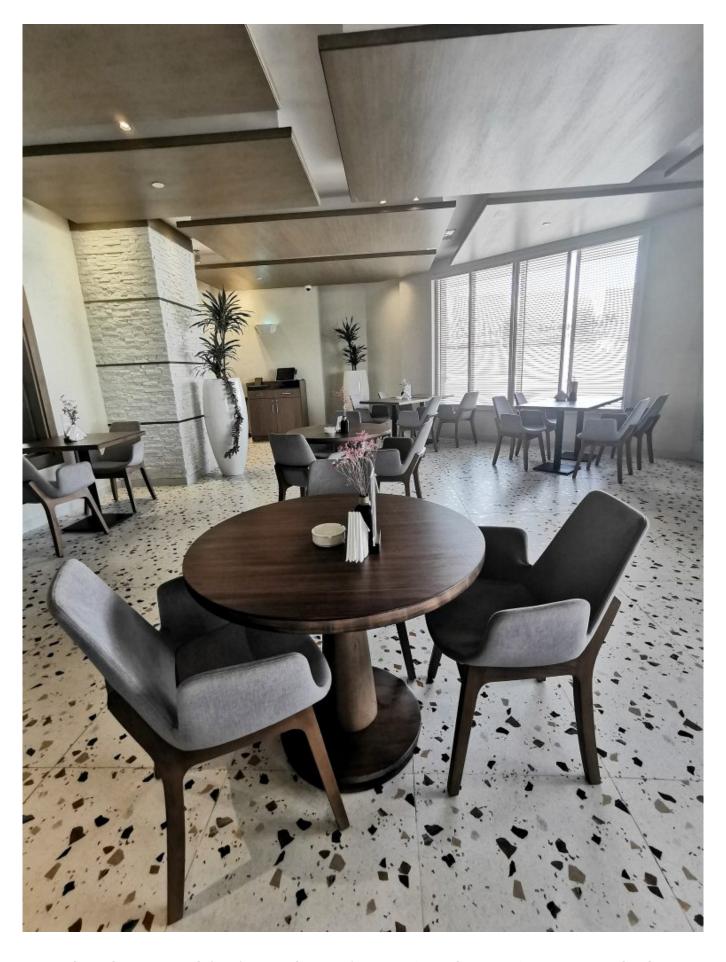






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The tempura prawn starters arrived piping hot, and were tasty crispy delights!



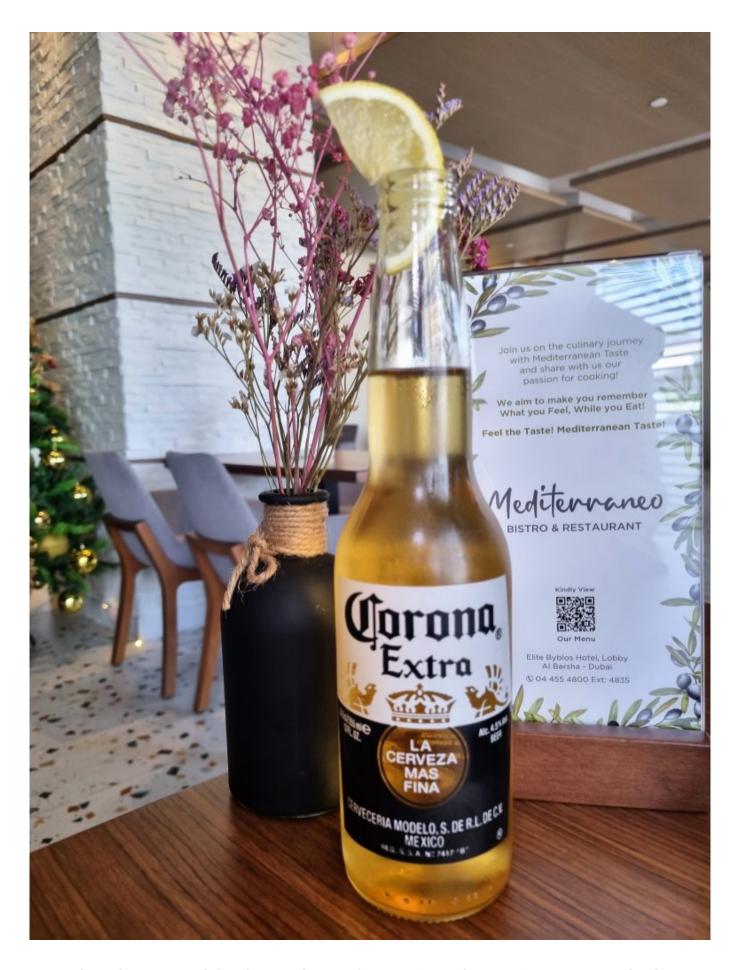


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Also, Mediterraneo Bistro & Restaurant is duly licensed...



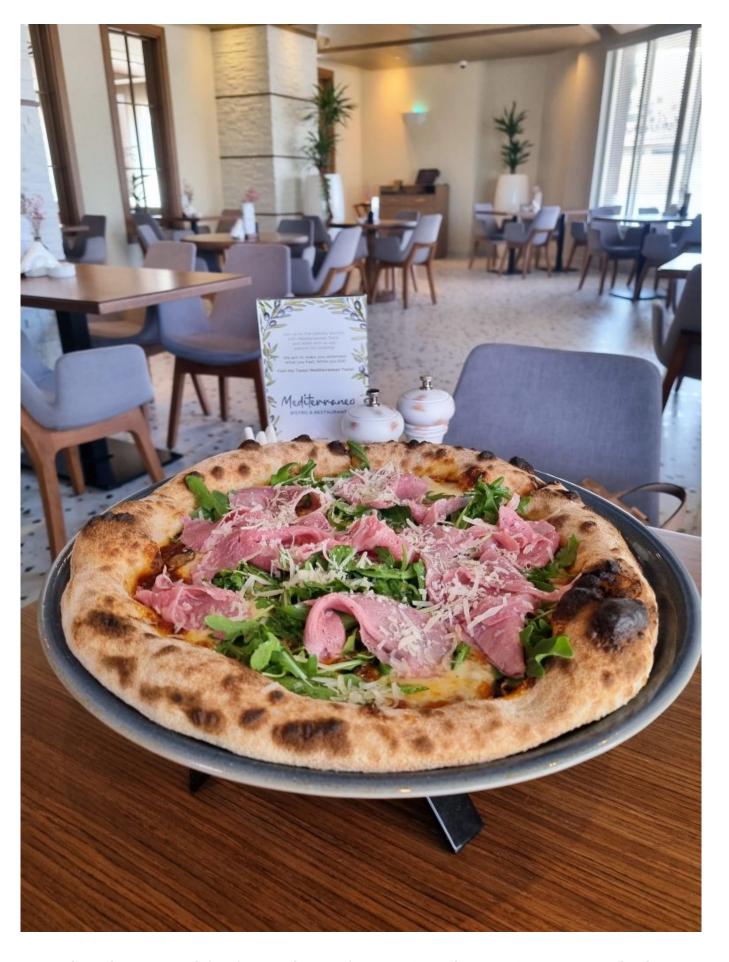


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... and the cold Corona went fabulously well with their pizza!





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Look closer, and then closer again, as this Prosciutto e Funghi pizza, on sourdough base, was exceptional.



See those little "burnt" marks on the crust?



That assures you the piza was blasted at high heat – just as it's supposed to be!

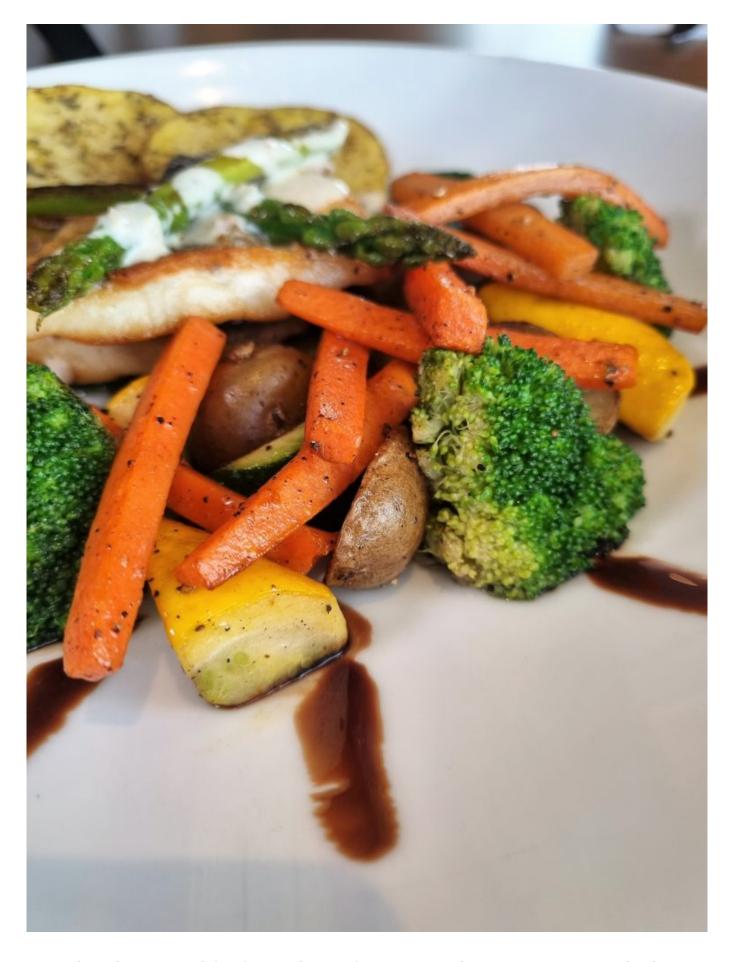


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The mains came with flavorsome and generous vegetables...



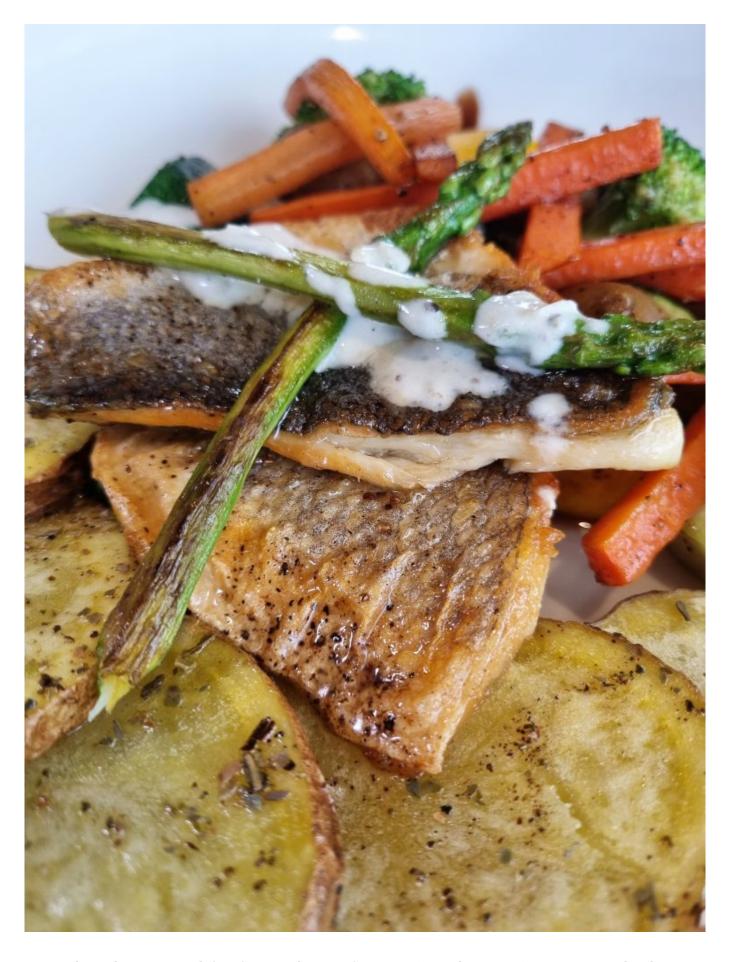


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...and the fish was expertly prepared.





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For dessert, the *pain perdu* impressed, with a fluffiness of the *brioche* style bread, and also the toppings!



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Overall, for a straight-up delicious meal representing the cuisines of the Mediterrenean Sea in Dubai, look no further than the Elite Byblos Hotel in Al Barsha, where you'll find the Mediterraneo Bistro & Restaurant right next to Mall of the Emirates.