UAE food preferences and delivery restaurants in Dubai, Sharjah and Abu Dhabi

by Bravo Charli

Article published on July 16th 2012 | Food

The United Arab Emirates is a country that is located on the Arabian Peninsula in Western Asia. It has common land borders with Oman and Saudi Arabia and sea borders with Qatar and Iran. It is a federation of seven states or emirates. These emirates are Abu Dhabi, Dubai, Fujairah, Ajman, Sharjah, Ras al Khaima and Um al Khuwain. The capital of UAE is Abu Dhabi. It is also the capital and center of political, industrial and cultural activities. Islam is the official religion of UAE and Arabic is the national language. The economy of UAE is based on the oil trading activities and its reserves are 6th largest in the world.

The food of UAE is a blend of many different foods of Middle Eastern and Asian countries. The cuisine of UAE is multi-ethnic that is featuring dishes from all over the world. Traditional food of United Arab Emirates usually consists of meat, grain and dairy due to the dry and harsh weather and conditions. Vegetables can be easily grown at some places and so are parts of the diet. The traditional food of UAE include Ma'louba, Margooga, Harees, Machbous,Frsee'ah, Fireed, Jisheid, and Mishwy. The meat used in food is normally of chicken or goats. Camelâ€™s milk is a highly demanded product and so the meat of camel is only eaten at special occasions.

The dishes of UAE are normally in the form of stew. Saffron, cardamom, turmeric and thyme are an integral part of UAE dishes and are considered the core flavors for the dishes. The arrival of traders in the area introduced a new ingredient for dishes, the rice. Leaves from trees are also used to add flavors in the dishes.

Breakfast in UAE usually consists of breads like raqaq, khameer and chebab served with milk, cheese, date syrup or eggs. Desserts include luqeymat and khabeesa. Sea food is also famous in UAE and has been a major product in UAE diet for centuries. The UAE cuisine is based on Islamic eating rules and therefore no such item is included in the diet and food menus that is considered as prohibited or haram in Islam. Popular beverages include coffee and tea of different flavors. Alcohol is served in few selected bars and hotels except in Sharjah where alcohol is prohibited. The modern day dishes of UAE include Kabsa, Yeast bread, Falafel, Shawarma, Kebab, Sheep, Al-Majboos, Camel milk, Masgouf, Harees, Al-Madrooba, Al-Saloona (curry), Fish, Camel meat, Al-Khabeesah, Al-Khanfaroosh, Raqaq (flat) and Al Jabab bread. These dishes are served by almost every restaurant in UAE and are also delivered to the home on Food delivery home. There are a lot of restaurants that are offering the services of Chinese Delivery Food Dubai, delivery food Dubai and food delivery in sharjah, the three major emirates.

Restaurants and hotels that provide Pizza Delivery Dubai services are SucrÃ© SalÃ©, Soy, Pizza Express, Oregano, Fish and Chips Room and food on click. Top restaurants to eat and for delivery food abu dhabi include Golden Spoon, Tandoori Corner, Kwality rest, Ruchi and Zari Zardosi. Top restaurants that offer food delivery in Sharjah are Bait al Zafaran, Bankok Town, Sanobar, Kamat and Chicken Tikka inn.

Article Source:
http://www.articleside.com/food-articles/uae-food-preferences-and-delivery-restaurants-in-dubai-sharjah-and-abu-dhabi.htm - Article Side

Bravo Charli - About Author:
There are several Restaurants are offering a pizza delivery in Dubai, Foodonclick is famous online portal for Online a Food Delivery Home and a Food Dubai from your chosen restaurants near to your home in UAE

Article Keywords:
Food Order UAE, Chinese food delivery UAE, pizza home delivery UAE, Food Dubai

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!