

## The Best Iranian Restaurant in Dubai – Samad Al Afghani

So, you're in Dubai and looking for an authentic Iranian restaurant? Well, look no further than Samad Al Afghani! This traditional restaurant not only serves delicious Persian food but also offers the best in service and hospitality. Come join us at Samad Al Afghani, located in Dubai Marina and discover what makes us the [Best Iranian Restaurant in Dubai!](#)

### What is Persian Cuisine?

Persian cuisine includes a wide variety of main dishes, some of which are considered national dishes. Examples include: Borani (Persian: برني), Haft mēš (Persian: هفت مش) and Shirin (Persian: شیرین). Alcohol is banned by Islam, but not totally prohibited by law.

### Signature Dishes

We're not just limited to kebabs. Our wide selection of traditional Persian dishes come with a variety of meats, including lamb, chicken and beef. We also offer vegetarian options. If you're looking for something hot and spicy, we highly recommend our kalleh pache (potato stew). And if you want a taste of everything, order our half sampler platter: You get two skewers of your choice as well as rice, salad and soup.

### A Beginner's Guide to Persian Food

Persian food has grown in popularity recently, but many are still not sure what to expect when they visit a Persian restaurant. It's time to change that! Check out our comprehensive guide below to learn more about Persian cuisine and what makes it unique. To begin, it's important to know where Persian food comes from. The style of cooking we now associate with Persia has its roots in pre-Islamic Iran, as well as some Greek and Turkish influences.

### Do You Eat Like an Afghan?

Being Afghan, we eat different kinds of food than what you might be used to. So I want to warn you: Don't expect a menu with burgers, pizzas and spaghetti when you come here. Instead, what you will find is a menu filled with ground lamb kabobs served alongside with various types of rice and breads. But that doesn't mean we don't serve these other delicious food.

### Where To Eat Like An Afghan In Dubai

When it comes to food, there's something very particular about Afghans. Even when they're not particularly fussy or choosy, Afghans tend to have a favorite dish or kind of cuisine that they swear by. In

fact, there are two types of Afghan food you should know about if you want to be considered an Afghan food expert: traditional Afghan food and non-traditional food made by immigrants who have been relocated to Afghanistan due to conflicts around Afghanistan over time.

### Traditional Ingredients

It's easy to think of Middle Eastern food as being comprised of nothing but kebabs and hummus, but there are actually quite a few amazing dishes that come from Iran. One such dish is bastani-ye sabzi, or herb rice. This simple vegetarian dish—which only contains rice, parsley, and some dill—tastes like summer, and will make your taste buds tingle with excitement.

### Condiments & Herbs

Ghasemi was an excellent introduction to Persian food, but there's a lot more to Iran than ketchup and mayo. One of my favorite parts of Persian cuisine is that, while it's very similar to Indian food, you can get condiments and herbs you won't find on your local curry house menu. Some favorites are sabzi (lettuce-based side dishes), gomashta (yogurt-based condiment), and torshi (pickled vegetables).

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