



AHLAN!

We've collaborated with friends, podcast guests and our favourite restaurants to curate an exciting 9 month menu of Sufra experiences. Go beyond our signature food walks and delve into the specialty feasts, uncharted culinary adventures, contrasting food cultures and diverse eating styles that represent the mezze of communities that call Dubai and the U.A.E. their home.

Sufra 'sʌf:frə *Noun*. An Arabic term for a traditional communal spread; a shared experience of feasting.

Overleaf you can find a sample calendar of events and experiences, with dates and details to be finalized as the season unfolds.

Types of Experiences



Friday Morning Breakfast Jaunts

Explore how various residents get their morning fix over an unconventional Dubai brunch.



Comparative Cultures

Discover unexpected links and surprising similarities between cuisines from different parts of the world.



Interactive Cooking Demonstrations

Learn to make specialty dishes using secret tips and time tested techniques from passionate home cooks and professional chefs.



Adventures Beyond Dubai

Venture beyond Dubai to discover food, culture and stories across the other Emirates.



Uncharted Routes

Uncover the history, flavours and stories of lesser known cuisines and local neighbourhoods.



Taste Battles

Lend us your expert taste buds to help suss out the "Best of ..." in our definitive gastronomic taste-offs.

SUFRA COMMUNITY MEMBERSHIP

While Sufra events are open to book for anyone who's interested, if you are truly passionate about cultures and cuisines, we would love to have you join as a member of our Sufra Community.

Benefits*

- Discounts on every Sufra event, adding up to AED 220.00 in monthly savings over 9 months of the programme.
- 10% discount on our signature food walks for members and their guests.
- Priority notification and exclusive 1-week booking access, every month, on new listings prior to the event going public.

Corporate Rewards

- Memberships are ideal for performance incentives, new employees, spouse relocation programmes and more.
- Discounts available for group membership sales.

Sign Up

- Visit www.fryingpanadventures.com/sufra

CONTACT US

For inquiries regarding memberships, corporate sales or events, get in touch with us via these channels:



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Frying Pan Adventures



@fryingpanadventures

2018

October

 **Silk Road or Stalin?**
Find out whether trade or politics gave rise to a delicious link between Korean and Uzbek food.

 **Bengali Cook-up and Festive Feast**
Whip up a lunch spread with a gastronome well-versed in traditional Bengali cuisine.

 **Bombay Burger Battle**
Score these chubby potato and chutney sliders on a marathon through Meena Bazaar's bylanes.

November

 **Korean Cooking Class**
Plate up the classics and learn to ferment your own Kimchi at a family-run restaurant.

 **No Cutlery Please!**
Explore the different moods of social dining across cultures; in celebration of Dubai Design Week.

 **Tales of Gahwa**
Venture out to listen to an Emirati storyteller recount the history of Gahwa and life in the oasis.

December

 **Fatour: Emirati Breakfast**
Keep the National Day spirit going on a breakfast showcasing the traditional dishes of the U.A.E.

 **Halwa for the Holidays**
Delight in the making of a fudgy local confection full of flavour, unfamiliar to many residents.

2019

January

 **Nashta: Pakistani Breakfast**
Start the weekend like a king, with a hearty desi breakfast that will conquer your appetite for the day.

 **Soirée Al Sham**
Stroll through "Little Aleppo" sampling Levantine specialities difficult to find elsewhere.

 **For the Love of Noodles**
Slurp at the best humble noodle joints hidden down the unassuming streets of International City.

 **Rolling Down the Lane**
Explore imaginative uses of dough, a diverse range of flat breads and their delicious accompaniments.

February

 **Bee in the Bonnet**
Head up to the mountains to visit a local apiary and taste raw honey freshly harvested from the hive.

 **Chūn Jié: Chinese New Year**
Celebrate Chinese New Year with specialities and dumplings that look almost too good to eat!

 **The Meating Room Cook-Out**
Join the lads behind the Karama gem over a rooftop BBQ that's surprisingly not just for carnivores.

 **Shawarma Showdown**
Fiercely defend your favourites or call out the blasphemous as we try to settle the debate with a winner.

March

 **Navruz: Persian New Year**
Dispel the myth that Persian food is all kebabs and rice at this springtime New Year celebration.

 **Fishing Beyond Favourites**
Learn about local fish varieties and sustainable choices beyond the standard menu favourites.

 **Depths of Dibba**
Sail into the clear waters off the east coast to shuck and taste fresh oysters with pairings for lunch.

 **Samosa Saga**
Attempt to select a favourite from the myriad versions available of this savoury triangular pastry.

April

 **Easter Treats: Maa'moul and More**
Learn to make Middle Eastern Easter treats to bring a regional flavour to your holiday baskets.

 **Vaisakhi: Sikh New Year**
Celebrate the Sikh New Year at a communal Langar meal espousing the sacred values of the Khalsa.

 **Camel Milk Chocolate Factory**
Visit a factory using camel milk to make lusciously creamy chocolates from this unique local ingredient.

 **The "Curry" Tour**
Compare 'curries' from different cultures to find out why the term is a misnomer.

May

 **Maghrebi Iftar**
Discuss forgotten customs of Ramadan over wholesome Moroccan Harira and flaky Rghaif.

 **Palestinian Cook-Up and Iftar**
Prepare a Palestinian family iftar with lentil soup and cream pancakes rolled in pistachios.

 **Jordanian Mansaf Platter**
Reflect on the evolving values of Ramadan while feasting on lamb and rice the Jordanian way.

 **Iraqi Iftar**
Dive into the ancient yet fantastic and timeless flavors of Iraq revived by an Iraqi cookbook author.

September

 **Veggie Brekkie**
We prove that a meatless morning won't leave you hangry, but rather invigorated for the day ahead.

 **Hot Pot Huddle**
Gather around to discover different broths and how to DIY for a hotpot party with friends.

 **Pinoy Pick-Me-Up**
Tour through a factory dedicated to making a variety of Filipino confections and baked goods.

 **Biryani Brouhaha**
Taste the fragrant to the fiery over a sizzling debate on what makes an 'authentic' Biryani.