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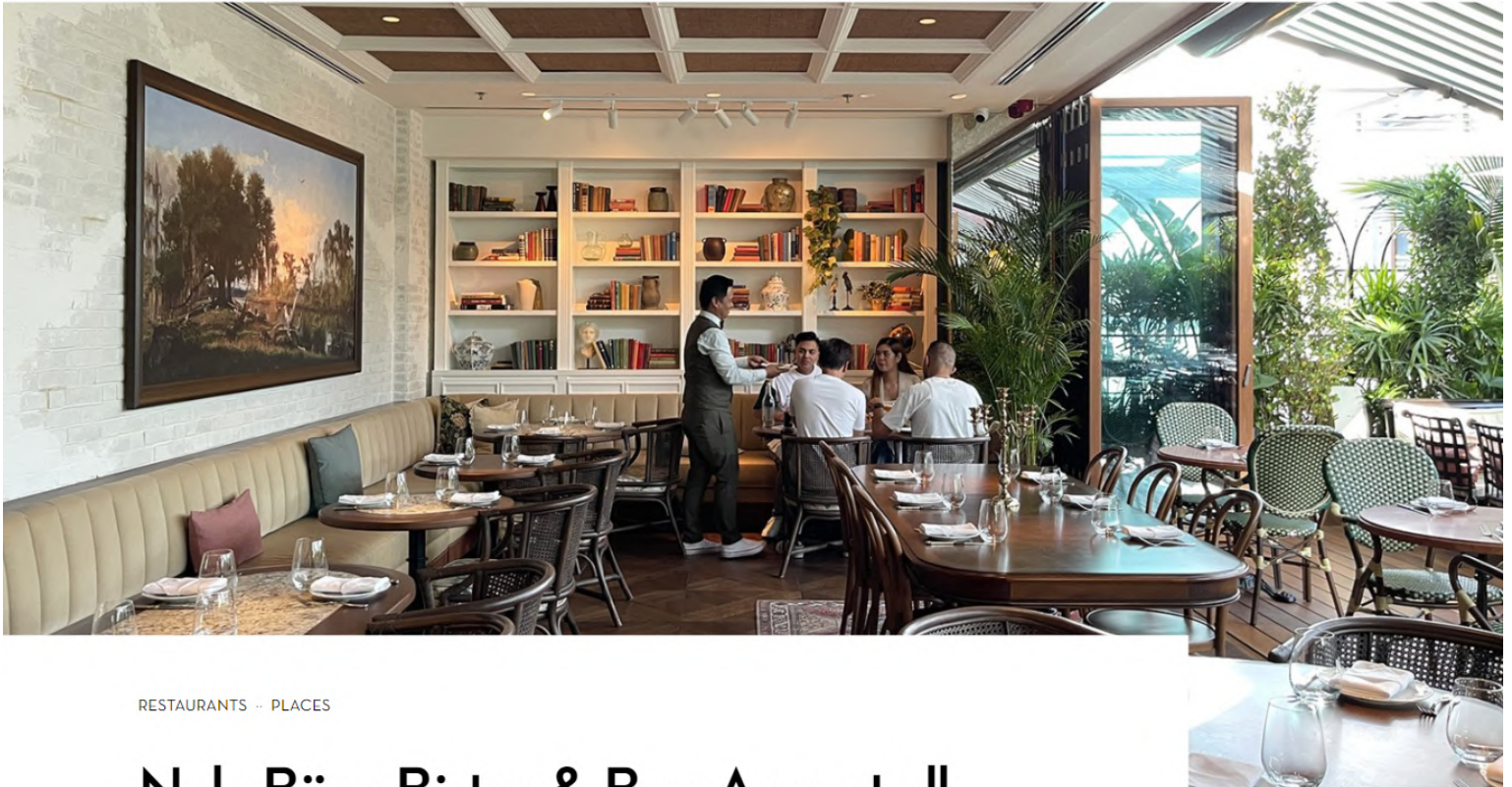
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RESTAURANTS -- PLACES

Nola Bijou Bistro & Bar: A great all-rounder with a licensed bar and jazzy vibes

By  Jose Balitian

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Born in Dubai's JLT, Nola Bijou Bistro & Bar is the second outpost for this homegrown, 19th Century New Orleans-inspired gem. Featuring an upscale casual vibe and a licensed bar, Nola is the perfect place for after-work drinks, a casual weeknight bite, or a special occasion...





A great all-rounder, the City Walk branch is spacious and can cater to all group sizes. Pop in for a quick drink at the bar, or while away a whole evening in the restaurant. Just like it's older sister in JLT, music is a big focus here. Soon there are live performances from the Nuvo Soul band (license pending), plus an in-house, resident DJ playing high-energy jazz and soul.

Food-wise, there's a full menu for lunch and dinner led by Executive Chef Ilias Kokoroskos. Inspired by French, Spanish and Cajun cuisines. Drinks-wise, there's a fully licensed bar stocked with classics, a curated wine list and tempting cocktail/mocktail offering.



The HUNTR visited for an early Sunday night dinner. We started with two cocktails, the Southern Whisky Sour (57AED) with bourbon, gum syrup, lemon, and red wine, and the Vintage Gold (57AED) with gold tequila, sweet vermouth, agave, lemon, passion fruit, and cajun spices.

On to dinner and we shared a selection of starters. The Sea Bream Carpaccio (95AED)

featured creamy, thin slices of super fresh fish with a delicious pungent truffle vinaigrette. The light and wholesome NOLA Salad (50AED) with mixed greens, green apple, avocado, roasted pecans, mushrooms, parmesan, honey & a tasty mustard vinaigrette. Plus our favourite, the Burrata (76AED), which is topped with salty anchovies, candied tomatoes, roasted bell pepper, basil and extra virgin olive oil. Heaven.



For mains we had the Grilled Striploin (165AED), which was tender and cooked perfectly medium rare with the Au Poivre (20AED) peppercorn sauce, and Hand Cut Fries (31AED). Plus the vegetarian-friendly Wild Mushroom Orzo (78AED) with earthy, seasonal mushrooms and parmesan.

To finish, we share the Profiterole (45AED) which comes with decadent maple almond cream, vanilla custard and coffee ganache. A divine dessert, and perfectly paired with an Americano (23AED) and a Latte (25AED).





Insider tips: Find Nola perched on top of Mythos Urban Greek Eatery (more on that [here](#)).
Open daily from 12noon till 1 am and till 2 am on weekends. Daily Happy Hour from 5-7 pm.



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Reported by
Jose Balitian

Jose works as a visual merchandiser for one of Dubai's coolest homegrown luxury fashion companies. In his spare time, he hunts for The HUNTR. He is our longest serving contributing and has been with us since the beginning. In fact, Jose is essentially responsible for our signature aesthetic and content style.

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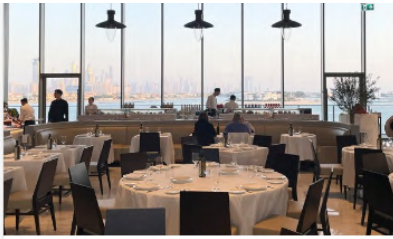
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