



بيت مريم

BAIT MARYAM

LEVANT KITCHEN

Concept

Bait Maryam boasts itself in delivering the authentic Levant tastes from the divine lands of “Belad Al Sham” to the modern and cosmopolitan city of Dubai.

The original and forgotten tastes of our ancestors plays a big role in the development of Bait Maryam. We crave to bring back the sweet aroma of “Belad Al Sham”, especially when we are taken back by Fairouz’s charming verses of the sacred lands... “Ya Sneen Ely Rahet....Erja3ily”, which figuratively means “bring back the lost years”.

Our concept is to entail the idea of sitting at home in your most comfortable pants, listening to your most sentimental song of home while indulging in your most desired home-cooked dish; following that with a perfectly-made Turkish coffee and an exquisite Arabic dessert such as “Halawat El Jeben”. Bait Maryam wants to take this entire imagination and turn it into a reality.

Bait Maryam incites the concept that “our home is your home”.

“Baitak w Matrahak”



Chef

Chef Salam, always cooked the most delicious food for us, our family members, our neighbors, and sometimes for strangers who had merely heard about her home cooked cuisines from others. In the past, having hosted her own cooking show back when we lived in Saudi - she was a star about to explode in passion and authenticity to her fans. As people began to show love and appreciations for Chef Salam's amazing recipes, which she had inherited from her mother Maryam, she decided to go on this journey and open a little authentic restaurant. & now, the journey has begun...



Vision

The vision of Bait Maryam is straight-forward and simple: “Baitak w Matrahak”.

Our vision is to cater you with home away from home.

Bait Maryam combines taste, quality and an overall authentic experience. It is where you go when you want to be delighted with great Arabic food that is created and inspired by tastes of different Arabic heritage.

“After all, there is no place like home”





Food

The food at Bait Maryam is freshly prepared to meet your standard of quality and taste.

Recipes and ingredients are well-thought-out to provide you with distinctive tastes at affordable prices to meet your daily needs.

We serve breakfast with recipes worth waking up for. The breakfast menu includes a variety of options perfectly hand-knitted to provide you with a customized home experience.

The lunch menu at Bait Maryam commits to providing you with a new and different satisfactory delight each day. There will be no meal like the day before. The combo is just the way Tetah used to do it.

The dinner menu is prepared to keep your night light and healthy.

“Sa7a ow Hana 3a Albkon”

Brand story

Finally, the dream came true...

My story with Maryam differs from all stories...

Maryam was my mother and I would parade her name in “Al Zarqa”, Jordan - the town that I grew up in.

I was a friend to her at all times. In the kitchen, I was her little helper. During the olive season, I used to go out to the fields to pick olives with her. When she wanted to make jam, I would extract the berries with her.

The doors to our home were always open, welcoming people of the town to join us in the special meals that Maryam cooked. Everybody was able to feel her happy spirit around the house. She used to love making people happy and used her special recipes to do that.

My passion became to look like my mother in every way; in her spirits, in her beauty and most importantly in her essence in the food.

History began to repeat itself.

Maryam’s home opened its doors to gather family and friends in this memory and so the dream came true... With the same plates, the same dishes, the same gatherings, and the same quotes that were used by Maryam are being repeated.

“My longing for the past commenced Bait Maryam”

Social Media portal



Baitmaryam



Bait.maryam

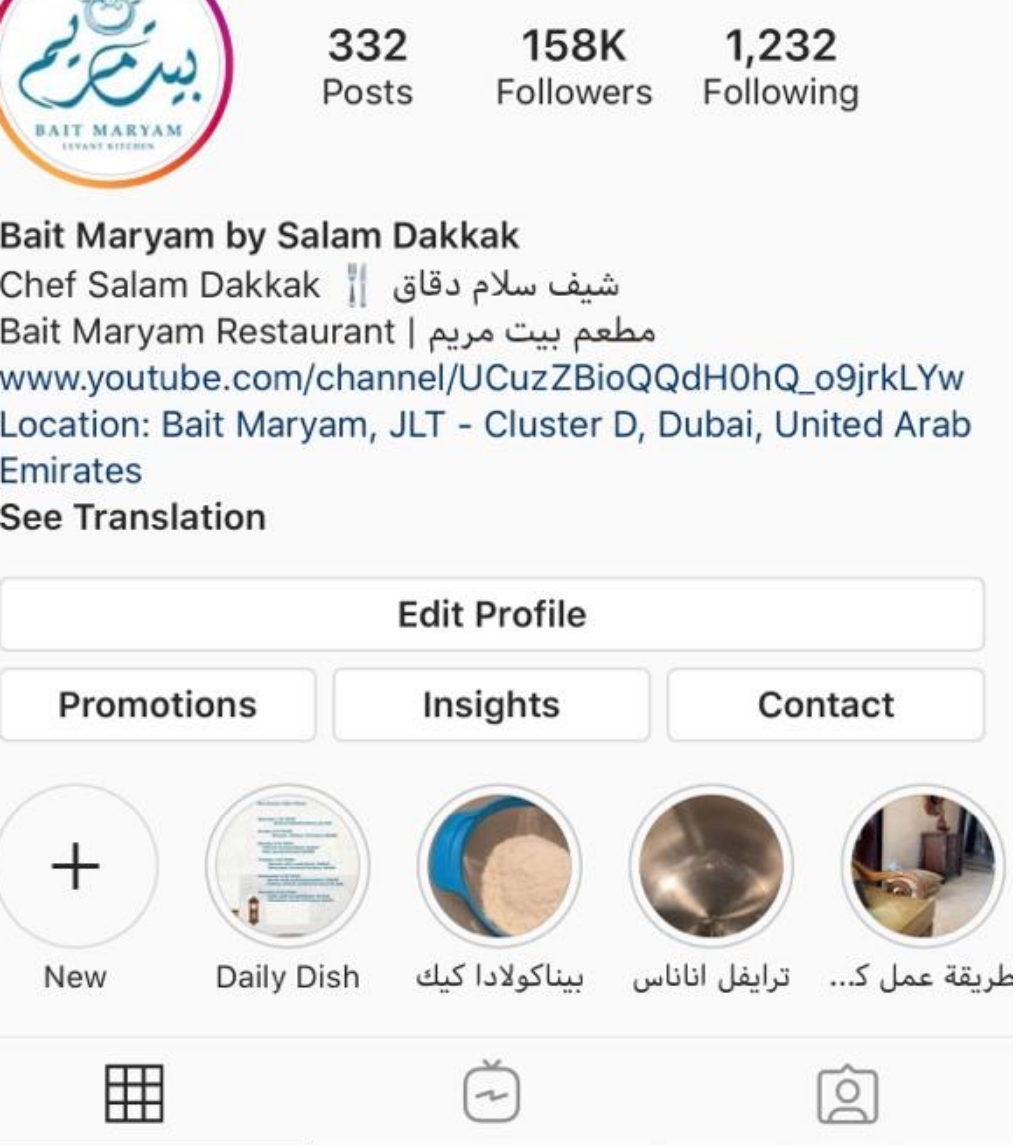


www.baitmaryam.com



Baitmaryam






Instagram

Bait Maryam gets a lot of engagement through its social media platform and in specific Instagram. We make sure we are always there to answer our customers' questions or concerns.

We educate our customers about our food through demonstrating the Arabic food through our highlights. This is a great way to make us stand out from all the other restaurants as it brings us closer to our customers.

We try to involve a lot of competition posts in order to engage with our customers.

We try to include our customers in any decision we take by asking them their opinions on our Instagram story.



Raunak Kabra








Expert in Jumeirah Lake Towers (JLT)

460 Reviews , 1221 Followers

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17 days ago

RATED 5.0 Options for Lebanese food in JLT are many, but honestly they aren't the most spectacular ones. And then we usually order the same stuff, our basic and limited knowledge it sums. This place changes it all, i think it literally means mom's recipe and hence Lebanese home cooking it is about. Got to try some new items and such soulful food that I think it's the best in the area, it deserves a shout. Firstly the decor is magical, right out from a story book, so cosy, warm and colourful, Extremely inviting, such a coffee shop or afternoon tea setting, it is very cheerful. The hummus was simple yet tasty, with lovely olive oil drizzled generously, The zaatar and akawi cheese manakeesh was warm, fresh and in each bite brought happiness and glee. The musakhan just blew my mind, that's the best twist to the fatteh hummus, So creamy, with juicy chicken pieces, fried breakdown added crisp in each bite, order this no need to discuss. Then came the Maryam Farooj, to get away from the usual Sheesh... [read more](#)




+3 photos

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Straight-up Bananas

122 Reviews , 638 Followers

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3 months ago

RATED 5.0 My go-to when ordering in for breakfast, lunch and dinner. Their grills are phenomenal (salivating just thinking of it) and their mezze is nothing less than perfect.

I'd really recommend their grape leaves, eggplant fatteh, grilled kabab and shishitawouk, manakeesh...everything really.

I'm yet to visit their restaurant though, but I've heard their ramadan menu is delicious

straight-upbananas.com

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Anonymous Foodie

67 Reviews , 61 Followers

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19 days ago

RATED 5.0 من أكثر أماكن أكلهم لذيذ لين الحين ف خاطري وودي إردله طلبنا ريش بالفسل ولا أروع وفته مسخن لذيذه شوي عليها وسلطه كانت جيده و كان عندهم شي بالعدس والخضرة حمسه ولا صالونه للاسف ماذكر بس تاكونه عادي ب خاشوقه يستاهل المدح والخدمه ممتازة والعاملين متعاونين ويشوشين ومره كنت باسيرلهم بس تاخر الوقت و كلمني المدير قالي اذا بتين بنخلي المطبخ مفتوح بنستقبل طليح يعني خدمة عملاء نفس جي تستحق ٥ نجوم لهم كل التوفيق

Like 1

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Leyla Fathallah Bayoun

17 Reviews , 96 Followers

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4 months ago

RATED 5.0 This is by far my favorite restaurant in Dubai. Freshest ingredients, amazing home-cooked food with authentic flavors, and even better atmosphere. The friendly hospitality turns a 1 hour lunch into a 3 hour afternoon visit. If you're in Dubai away from home and missing your mom's food, you must come here and try their daily dish or one of the amazing dishes on the menu. What a lovely way to end my trip in Dubai with lunch at Bait Maryam, taking home with me inspiration from from the all the flavors they have to offer!



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Reviews



BAIT MARYAM
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Thank you!