



PAROTHA IS AN INDIAN CUISINE LAYERED FLAT BREAD THAT IS SHALLOW-FRIED. IT IS SOFT, GREASY, AND SALTY.



MOST OF THE CAFETERIA OWNERS IN A.D. THAT OFFER PAROTHA ARE FROM KERALLA INDIA, AND THEY OFTEN HAVE A SIMILAR STORY OF COMING HER TO TAKE OVER A RELATIVE'S BUSINESS.



INTERESTINGLY, THEIR ALMOST EXACT SAME MENU OF KARAK, PAROTHA AND JUICES, WHILE INDIAN-INSPIRED, IS NOT PARTICULAR TO KERALLA. IN FACT, NO ONE REALLY KNOWS WHERE THEY HAVE REALLY COME FROM. THEY WERE JUST BORN HERE IN THE UAE.

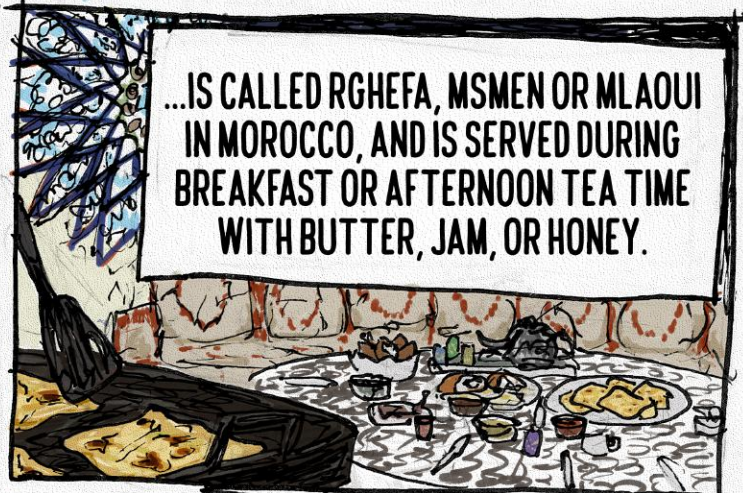
THE PAROTHAS ALSO SHARE A LOT WITH A CERTAIN NORTH AFRICAN DISH, DESPITE THAT THE TWO FOOD CULTURES ARE SO FAR AND REMOVED FROM EACH OTHER.



WHAT IS CALLED PARATA, POROTO, OR PARATHA IN INDIA, IS USUALLY FILLED WITH CHICKEN OR VEGETABLE AND CAN BE EATEN IN LUNCH TIME TO ACCOMPANY MAIN DISHES AND DIP IN THE SAUCE...



...IS CALLED RGHEFA, MSMEN OR MLAOUI IN MOROCCO, AND IS SERVED DURING BREAKFAST OR AFTERNOON TEA TIME WITH BUTTER, JAM, OR HONEY.



BACK TO A.D., PAROTHAS ARE USUALLY STUFFED WITH OMAN CHIPS, KRAFT CHEESE, EGGS, CHICKEN... AND MORE.



HOUSE OF TEA  
BEHIND MUHAMMAD BIN  
MASOOD MASJID  
PAROTHA OMAN CHIP+

