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Final course: top 10 iftars in the Middle East

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Bushra by Bushido, Bahrain

Japanese restaurant Bushido in Bahrain has transformed itself into the modern Arabo-Ottoman concept 'Bushra' (which means 'good news' in Arabic) for the second Ramadan running. The décor juxtaposes traditional souq-inspired scenery against contemporary hangings, suffused with purple light.

Bushra uses the latest technology of 3D video mapping using projections to create dynamic interactive displays which bring surfaces to life. The 3D-mapped projection creates a spectacle for the diners below as it smoothly alternates between displays of night skies and entrancing Arabic designs.

In addition, Bushra 2013 has appointed its guest Arabic chef consultant, Noor Murad, a contemporary Bahraini chef with experience in Europe, New York and Bahrain.

Mathrooba balls offer sumptuous, moist chicken encased in a crispy breaded shell. Lamb tagine and the sumac lemon roasted chicken also features, whilst the saffron rice pudding is presented in rustic glass jars with wooden spoons. There is also a selection of Japanese and international dishes available, with live Teppanyaki cooking stations.

Iftar is from 6pm-8pm; BD13.5++ weekdays, BD15.5 weekends. Gabga from 9pm-1am; BD10.9++ weekdays, BD12.9++ weekends. Shisha Lounge from 6pm-1am; BD6++ regular shisha, BD8++ fresh or special fresh shisha.

Contact Bushido, Seef (17 583 555).

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