



#FOOD & RECIPES

In a city as crowded and chaotic as Dhaka, quiet moments feel rare. It's no surprise that people are always seeking a place where they can breathe fresh air, enjoy nature, and spend quality time with their families. And if you add a plate of warm bhaat, fresh bhortas, daal, and fried fish to that scene, life suddenly feels a little easier. Only four kilometres away from Mirpur 1 Circle, Mirpur Beribadh offers that escape. It's near enough for a quick ride, yet far enough to make you feel like you have left all the noise behind.

An escape at Mirpur Beribadh: Where nature and bhaat-bhorta bring people together

Just beside Tamanna World Family Park, located at Mirpur Beribadh, a row of temporary bhaat-bhorta hotels stands quietly. Among them, you will easily notice the one that started it all: Rofik Miyan Bhorta O Bhaater Hotel, or as the locals call it, Rofik Kakar Bhorta-Bhaater Hotel.

As you arrive at the shop, the first things you notice are the open sky, the cool breeze from the nearby river's quiet flow, and the calm environment where families gather for slow noons and lunches. The shop looks simple enough — a tin-shed kitchen, a counter where "Rofik kaka" sits, and a wide yard in front where plastic chairs and tables are arranged for customers, surrounded by trees.

"This place holds 23 years of history and effort. We opened this shop so that every customer would be reminded of home-cooked food," shared Md Rofik Miya.

"When we first started here, Mirpur Beribadh was completely empty," added Md Ajom, the youngest son of Rofik, recalling the early days. "There was no connection to the city, and transportation was terrible."

Back then, the area was mostly surrounded by the river. Their only customers were the boatmen who worked



nearby. The shop originally sold chotpoti and fuchka, but they soon realised that the boatmen wanted food that reminded them of home, food that felt comforting.

"So, we turned it into a bhat-bhorta hotel, starting with only bhaat-alu bhorta-daal," Ajom said, smiling. "All the recipes were my mother's."

What began as a small food stop for boatmen gradually became a popular destination for families and foodies. Today, people from all over Dhaka come here not just to eat, but to experience the simple comfort of homemade food.

One regular visitor, Waliullah, a businessman, shared, "I come here often.

The bhortas are the reason I keep coming back."

The shop offers a Tk 100 bhorta package, which includes ten varieties, each served in double portions. For fish lovers, there are fried fish options too.

Milon, an employee who has been working here for 13 years, stood in front of a large pan of hot oil, flipping fish with steady hands. "The best-selling fish is tilapia," he said. "People often refuse tilapia elsewhere,



but here it's the most popular."

They also serve hilsa, koral, prawns, and pomfrets with prices ranging based on size. The tilapia we tried, priced at Tk 200, was fresh, crispy, brown, and perfectly cooked;

soft inside, crunchy outside, just the way most foodies would enjoy it.

The bhortas tasted fresh and comforting. Although each had its own mild difference in spice level, all of them carried the potential that makes you want to eat just a little more. The spices were simple yet flavourful. Nothing fancy, just honest food.

As the noon passed, more families arrived. Children and parents chatted while waiting for their food. It's easy to see why the shop has become a beloved spot. It doesn't try to impress with decorations or style; it simply offers warmth, nature, and a meal that feels like home.

Mirpur Beribadh may not be far from the busy part of Dhaka, but it definitely feels like a small break from the city. With its quiet surroundings and the timeless charm of bhat-bhorta, it has become a place where families come not just to eat, but to reconnect.

The shop opens at 1 PM and closes before maghrib adhan, offering only lunch items for visitors.

By Jawwad Sami Neogi

Photo: Jawwad Sami Neogi