Iraqi Khubz

In Iraq, bread is known simply as khubz—a word that means bread, but carries the comfort of home. It has long been part of daily life, baked fresh and shared at the table, where it is ready to wrap, scoop, and bring a meal together.

One beloved kind is khubz Tannour, traditionally baked against the hot inner walls of a clay oven called a Tannour. The dough puffs and browns in the intense heat, developing a tender center and a lightly crisp, smoky exterior. In homes and bakeries, the rhythm of shaping and baking bread has been passed from one generation to the next.

Another familiar Iraqi bread is Samoon, with its distinctive oval shape and soft, airy crumb. Whether paired with kebab, dipped into stew, or filled for a quick sandwich, it's a comforting everyday favorite.

Khubz is made to be shared. It sits at the center of meals, helping friends and family gather around dishes of rice, vegetables, meat, and rich sauces. A piece is torn, passed, and used to savor every last bite.

Our khubz is inspired by that tradition: simple ingredients, the warmth of the oven, and the generous spirit of an Iraqi table. Because bread is more than food—it's a way of bringing people together.