

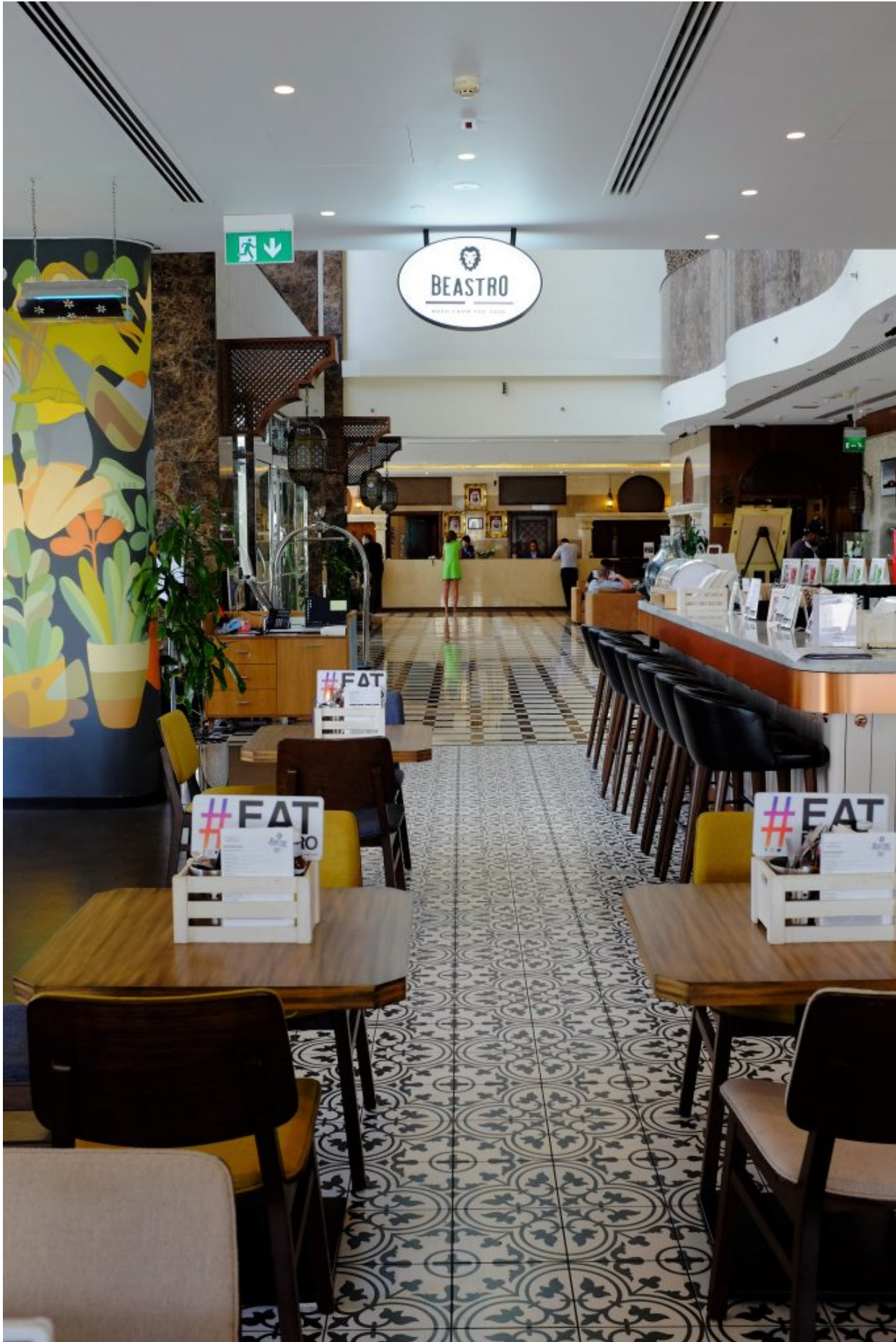
A home-grown concept that impressed with not only delicious, honest, and just plain yummy food, but also with a storyline for each dish, which added a whole human dimension to the dining experience.





Beastro in Barsha Heights, Dubai

Offering a bright and airy space, Beastro is hosted at the First Central Hotel Suites, and the large open dining area benefits from lovely natural light.



The interior decor is lively and it gives a feeling of fun, which as you'll see transfers into the restaurant's food philosophy as well.





Lots of nooks and crannies to suit your feeling as to where to sit.

But let's have a look at the food!

With a tight menu, Beastro covers quite a lot of ground. Overall, a bistro tends to be eclectic, and Beastro does the same - only in beast mode!

From a trio of very delicious soft tacos - with fish, chicken, and pulled beef



where you might worry they actually taste the same, but Beastro knocks it out of the park with three completely different and even competing masterful tacos – and right there you realize Beastro has depth and character in the kitchen!

This is not simply a restaurant business... there is soul behind each morsel.

And this becomes apparent beyond the three tacos, and in fact it becomes the theme to the restaurant – its psyche, its inner strength, its reason for being – its *raison d'être*.

Let's take something simple, to elaborate and as an example – a salad.

Now, a salad is perhaps the most mindless dish to put together: you throw the ingredients into a bowl, and you slop on the dressing... I mean, where does one find philosophical inner-being in lettuce, right?

But just look at the care that went into Beastro's...



Does that look like something a distracted kitchen worker assembled haphazardly, or like someone was focused on building the most awesome salad possible?

And notice the freshness, and the variety of ingredients, and the lightness of the dressing – there’s no need to swamp a salad: let the greens, and radishes, and corn kernels, and tomatoes, and avocado tell their story, carry their flavors...



And that's exactly what each dish at Beastro does - it tells a story.

The Chef and creator of Beastro is Patrick Lanteigne, and he has translated his life events into a menu of dishes representing North American comfort food - whereby each dish is a culinary interpretation of relationships with people in his life.

And the result is a series of dishes that clearly have a story to tell, and they are delivered with the passion, almost the essence, of that particular story.







Whatever you order, the food sings to you - narrating its story, like a folk song.

The Mashed Burger, for instance - it comes with cheese... so does almost every other burger. But check out Beastro's cheese...

Here's the burger...





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Let's lift up that blanket of fresh crispy lettuce...



Look at that! That cheese is crispy crunchy and just singing its flavor out at the top of its lungs!

Just super delicious!

And what's the story behind it? Well, ask the waiter!

The same for the other dishes we tried:



See the details of the salmon – how even the sides have been caramelized, and the broccoli is flash-cooked so it retains its crunchiness (see the broccoli flowers), and what is on top?? Oh, so delicious! And then there were kalamata olives, de-seeded of course, and that red sauce – what is that! Oh, it's based on Sri Racha sauce... and all together, that makes one fantastic dish!



And so it goes on for each dish – truly a remarkable meal, and one that you will return to – I promise! I know I will!



And I haven't even got to dessert... but you should!

So, for a full brunch or a light snack, Beastro puts forward its heart in delivering a meal distilled from a lifetime of experience; and it draws you in, presenting a selection of favorites, each one with its own story to tell.





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