

I know a few people who would turn their noses up at the idea of eating in the Industrial Areas of the UAE...

Big mistake!!!



But if you're looking for authentic food...

...prepared by people with pride in their cuisine

...who will treat every customer as an honored guest

...and the bill for a whole table covered with delicacies will equal one appetizer at a fancy hotel

copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prosett@weekenduae.com

Then you have come to the right place at Masala Ghar!



And Industrial Area doesn't mean you're eating while sitting on old truck tyres - choose the professional restaurants, those with a great reputation, those that are ranked high on Zomato.

Check out Masala Ghar's interior:



It has a separate family room, for your comfort and convenience.

Impeccably clean - and you can tell right away that the food will follow suit.



But see the photos, don't listen to me!



Firstly, the bread - actually, breadS!

Baked on the premises, in different varieties - all delicious - and continuously arriving at your table.



A lovely and simple egg curry - but deliciously herbed and spiced!

Not too strong as to overpower the palate, but robust - a dish that will get you sitting up and paying attention. A fantastic and clearly confidently tried-and-true blend of spices to make the curry, plus a few whole bonnet chilis for the connoisseurs!



Salad came fresh and fast, with yoghurt as to make your own Raita,



and a variety of Chaats are on the menu.

Curious, I inquired as to the ethnic origin of the cuisine, and the answer is on the front of the menu: Desi and Shinwari.

Now, the Shinwari, as far as I understand, and I'm no expert, are Pashtoons, from Afghanistan, close to Pakistan; and Desi, again my knowledge is limited as a foreigner's is, I believe means Indian. So really we have a mixture here that goes beyond borders and celebrates the Masala - the mixed spice - regardless of origin.

I approve that fully, as good food is a connector across cultures, and a delicious shared dish is enjoyed by all!

In the open-plan kitchen, the cooks are busy and in good cheer.





And the dishes are truly delicious.



See closer up.





See the finish? The extra care and effort to garnish? Good chunks of ingredients?

I wish you could taste them... exceptional.

If you were to pull a prank, and take-away from Masala Ghar, and serve at a five-star hotel, I tell you that diners would be very happy and compliment the Chef.

Even dessert and coffee were perfect - and interesting, too!





Overall, for a weekend of culinary exploration in Abu Dhabi, take a walk on the wild side of town, and settle into a fantastic meal at Masala Ghar in Mussafah - trust me, I know my food, and this is the tops.



Rated 0 votes
zomato