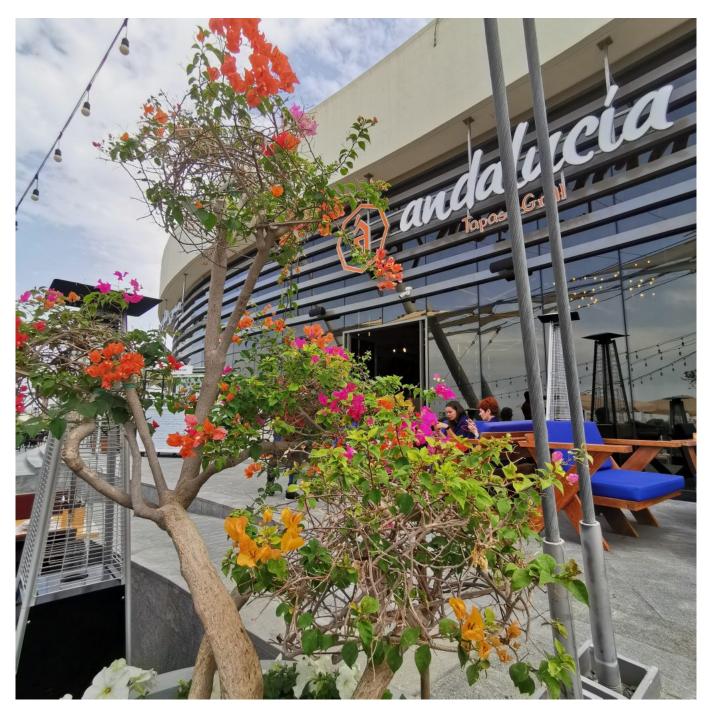
weekenduae.com

Dubai's new neighborhoods are such a reflection of modern global society that you can expect to find all world cuisines – and at Jebel Ali Recreation Club, throbs the red and yellow heart of southern Spain!



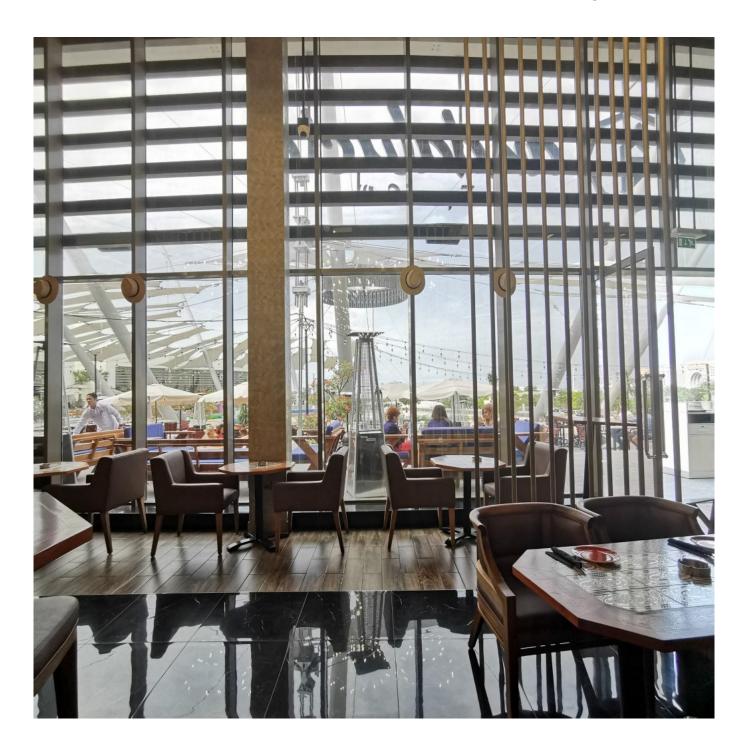
An elegant locale for a weekend brunch, that transforms into fun party central in the evenings!

An elegant indoors,

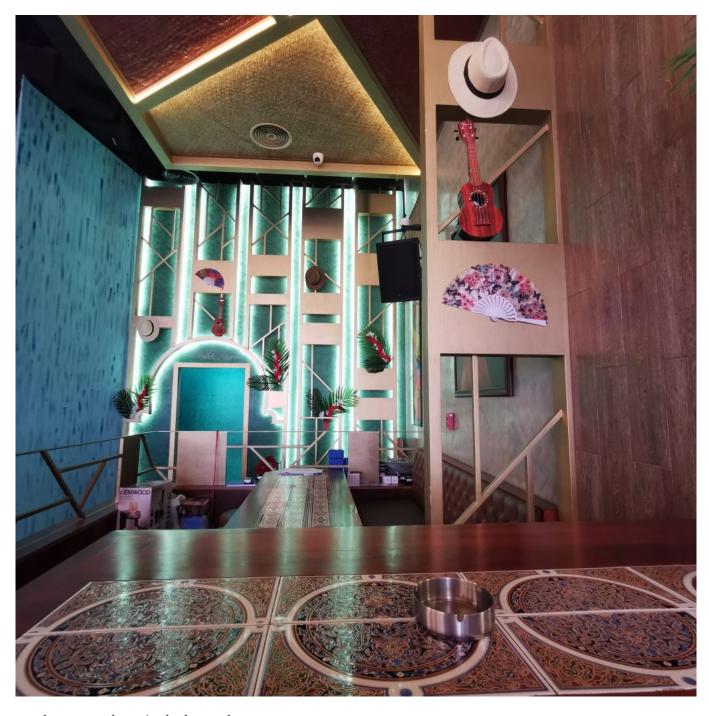






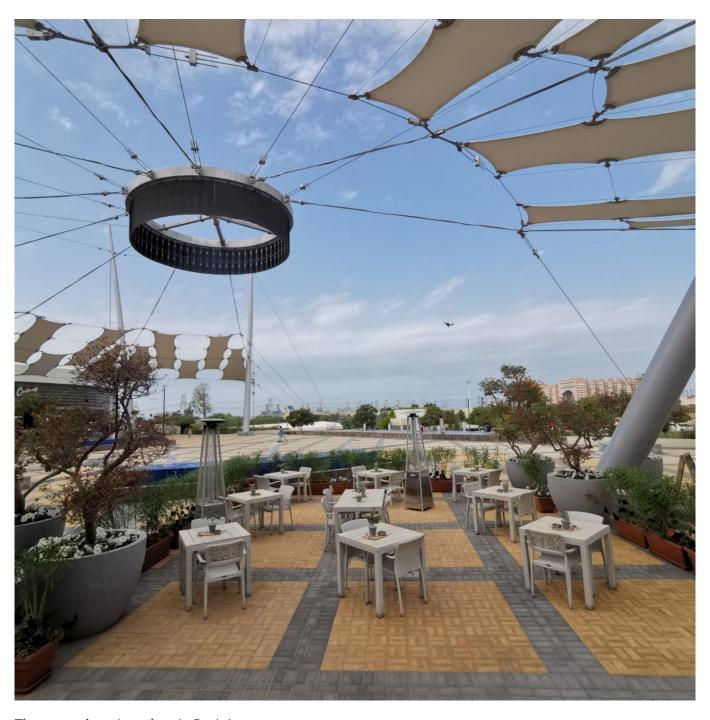






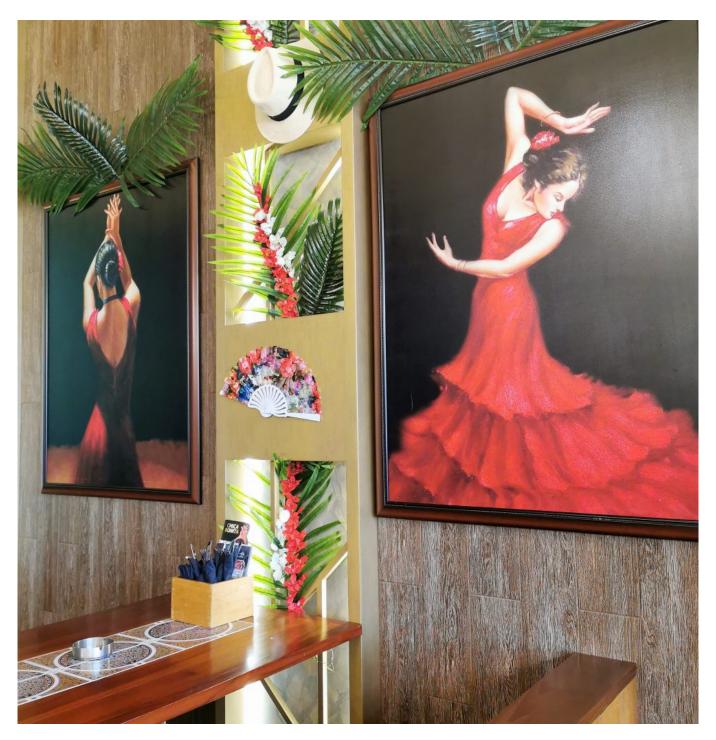
or a breezy outdoors in the large plaza,





The atmosphere is authentic Spain!





And the Friday brunch offers a vast choice of tapas, mains, and desserts which will connect you back to the motherland if you are Spanish, or to memories of your vacations there if you have visited, or simply plant the seeds of future dreams!

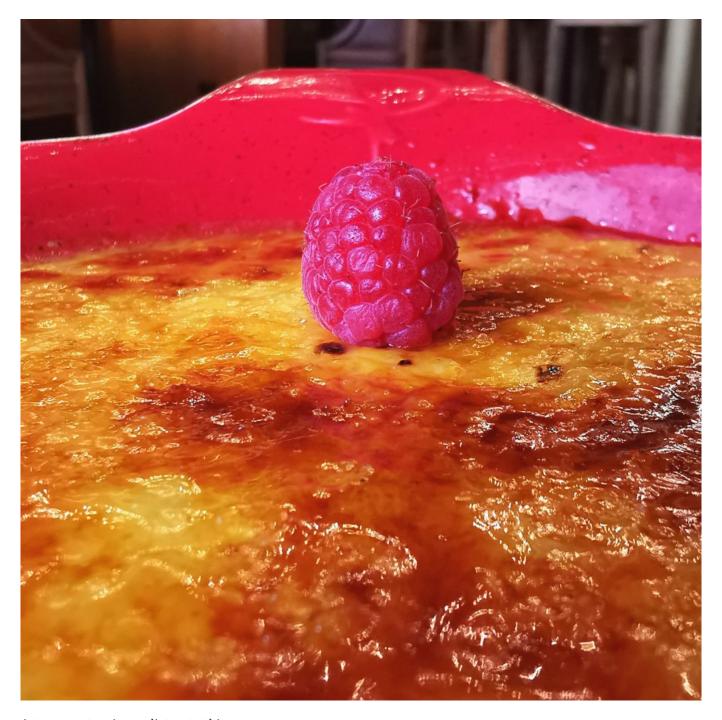




I'm going to start from dessert - where all innovative diners should start from! - just because it gives an immediate idea of the fantastic meal you are about to embark on.

A colorful and extremely delicious Crema Catalana, topped with a plump raspberry, and a layer of crystallized sugar and orange juice, torched to perfection!





A true masterpiece - listen to this:

And the quintessential Spanish sweet, loved by one and all - Churros!





And that was our dessert!

But let's now rewind, and start from the beginning, like normal people...

The appetizers are the Spanish tapas, in larger portions for the brunch – and I'll guess that the traditional bite-sized tapas emerge in the evening with drinks.

Speaking of drinks, the brunch is free-flow, with also extras of Sangria served in chilled pitchers. And exciting non-alcoholic options are available.





So, the appetizers, as I was saying... you have the choice from 16 different varieties, all sounding exceptional...



We settled on a delicious and unique combination of hummus and avocado!

And a fresh and energetic salad with Feta cheese and watermelon – a perfect dish to dance the Flamenco across your taste buds!





For the mains, you're in for a treat!

Not one, but three versions of the famous Spanish rice dish - Paella!

de Marisco (seafood), con Pollo (chicken), and de Verduras (vegetables) – take your pick!

We went for the seafood, and were presented with a lively and totally scrumptious paella served directly out of the oven.









Quality ingredients, and a delicious representation of Spanish cuisine.

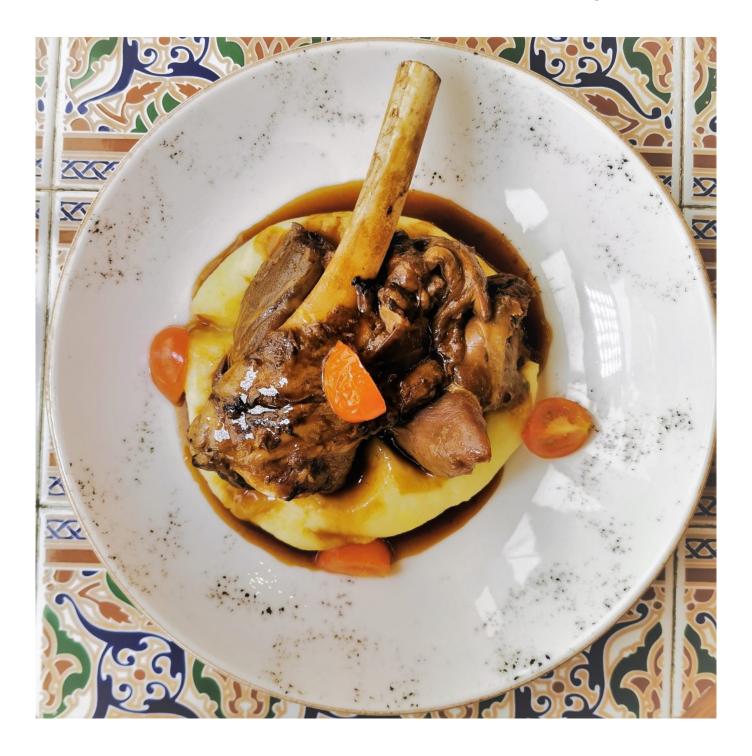




Other mains include Fajitas, lamb chops, short ribs with BBQ sauce, veal sausages, marinated grilled chicken, Angus beef burger, among others.

We selected a slow-cooked lamb shank, on a bed of buttery mashed potatoes, and red wine gravy – Cordero Estufato Lento Elegante – and were rewarded with a fall-off-the-bone mouth-watering chunk of exquisitely cooked lamb!









Coupled with the Mojito was a bit of a clash, and next time we're definitely going for the pitcher of sparkling wine!

When in Spain, do as the Spanish do.





All in all, Andalucia Tapas & Grill presented a top-notch Friday brunch, with elegance and class, and a supremely delicious selection of dishes. The ambiance was delightful, and the service was stellar – for a Spanish culinary experience in Dubai, you now know where to go!

