

Itran Restaurant has reached perhaps the highest level of response possible from our dining experience... Morocco is now the top country we want to visit!

Representing a culinary culture and renowned hospitality, Itran Restaurant gave us an unforgettable taste of what Morocco offers the world – and Abu Dhabi is the perfect host city.

Located directly across the canal from Sheikh Zayed Grand Mosque,



... and part of the Souk Qaryat al Beri,



Itran Restaurant is in a class of elegance of its own - and I would say certainly one of Abu Dhabi's most beautiful restaurants!





The natural light gives the ambiance a glorious airiness, and that highlights the elaborate decor.





Basically, the main dining hall is palatial, and you are a royal guest of honor – however, it was the sincere welcome by Ms Yousra that really set the scene, and added a touch of warmth to the opulent furnishings, completing a marvelous balance between splendor and genuine hospitality.

This equilibrium of comfort while fine-dining is something top restaurants aim for, but it is extremely difficult to achieve... Itran Restaurant pulled it off effortlessly – chapeau!

But there's more!





A second dining hall offers a lovely corner of privacy, and a third outdoor terrace overlooking the Grand Canal presents yet another seating option.

Wherever you choose to sit, your table is appointed to the highest standard, and the elegance is impeccable.













It could be easy to forget that you're there to eat - luckily, there is no chance of that happening!

Itran Restaurant proposes original and authentic Moroccan cuisine, with a selection of specialties second to none.

The starters cover the table, and represent the generosity of Moroccan hospitality.





And there again is the attention to graciousness in detail, so that the efforts in the kitchens match the sophistication of the ambience.





I would highly recommend the seafood soup, which very interestingly is presented with a heavy savory cream as part of the serving dish - and this combination allows the diner to add a fabulous silky smoothness to the soup according to personal taste.

It was exceptional, and one of the best soups I've had the pleasure of tasting.





For mains, tajine, of course!

Also the traditional Moroccan dishes of pastilla and couscous are available on the menu, but we have to save something for our next visits... and on this topic, I admired Itran's breakfast menu - that looks simply amazing and it's a must-try!





While Morocco is famous for its fresh seafood, with an Atlantic Ocean coastline of around 2,500km, the beef tagine was exceptional – and you will be spoiled by numerous versions of lamb and beef tajines.

All of them sound so delicious: with artichokes and green peas; with pickled lime, garlic, and saffron; with quail eggs, caramelized onions, raisins, and apricot; with garlic, parsley, and coriander... I counted eleven meat-based tajines on the menu, and then there's the chicken and seafood selection!





And you know a stew is cooked with love when the meat comes apart with a fork, just falling off the bone...

But we must take a moment to celebrate the Moroccan desserts!

Both traditional and modern, the sweets selection are worth a visit to Itran Restaurant on their own, perhaps for a mid-afternoon coffee or tea break.

Tea of the Moroccan tradition, naturally!









Overall, Itran Restaurant proudly presents a Moroccan fine-dining experience in an atmosphere of splendor and sophistication, but most importantly combining the glorious location, impeccable interior design, and authentic cuisine, with a gracious and sincere hospitality that elevates the values representing Moroccan culture.

And for this especially, thanks to the good people at Itran Restaurant, I feel I really need to visit Morocco in person!

