

To visit La Carnita on the 5th of May is like strolling into a Dublin pub on the 17th of March – great fun!

And in La Carnita's case, with added delicious Mexican food!



Midday for lunch, and in the evening we can expect the dinner to get more lively and wild, and then at night let the party take over!





La Carnita is ready - the staff are in the swing of things, all dressed up with *ponchos* and *sombreros*, and on your table you find moustaches ready to wear!







La Carnita is located on the Waterfront, on Yas Island - and whether you're there to party or to enjoy a leisurely and authentic lunch, you will find your sweet spot.





The interior is spacious and well-decorated,













And if you know what one of these is, you'll know that the bar is fully stocked at La Carnita!





Besides the fiery tequila bar – I swear there was a *ranchero* walking around with a low-riding gun-holster belt: but only, instead of bullets, his ammo were shot glasses; and instead of a revolver pistol, he was slingin’ a giant bottle of tequila!

But beyond the wild west side of things, cocktails and mocktails are shaken expertly, and the flavor balance was excellent.





In fact, La Carnita is an elegant restaurant – let me not misrepresent it with the secrets of the Cinco de Mayo party! – and you will dine at a very fine level most any day of the week, under the friendly guidance of manager Rodrigo Capistran.





The food is also at a high level of service, and the menu is unmistakably Mexican!

Starters came quickly to our table, and the tastes were intense and delicious.





Two traditional soft *tacos*, a zesty version of Eight Spice Shrimps, and an interesting burrata with *chimichurri*, the famous Latin American coriander-based chili sauce!

There was also a Crispy Cauliflower taco, which I still regret not trying, but we went for the authentic version – which was exceptional: minced beef chorizo, habanero aoli, mango salsa, guacamole, queso fresco, and coriander – finger licking good!





The shrimps were swimming in a sexy, fiery sauce, and they just popped in the mouth as they were cooked to perfection.









With a chilled *Desperados* beer, the starters were quickly despatched and we moved onto selecting the mains.





With choices of fish, lamb, or beef, there's something for everyone.

The Seabass Fillet and the Carne Asada were both exceptionally tasty!





And the steaks were of top-grade quality as well as skillfully cooked.





For desserts - the beloved *churros* and a classic *dulce de leche*.

The *churros* were super-crispy outside, while still tender inside, and supremely light - which means they were dipped into the frying oil at very high temperature for a brief time, and that is just perfect!









Overall, La Carnita impressed on the Cinco de Mayo occasion, but the restaurant truly does that every day of the week, as a matter of course - the ambiance, the service, and the food preparation represent the home country of Mexico with pride, and the flavors are bound to delight the palates of their diners: ¡Viva México!

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**zomato**