



Weekend at Señor Pico on The Palm, Dubai

Señor Pico - what a location!





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Basically, you can walk off the beach straight into Mexican cuisine paradise!

And before I get back to the location and ambiance, a gastronomical paradise this is indeed...



And although we tend to associate Mexican feasts with *fiestas* – which is actually true in many ways! – Señor Pico is a Señor for good reason.

The dishes are curated with care – very elegantly prepared, with class.

This is not an ‘eatery’ where the cooks slop *burritos* around: not at all. This is fine-dining level culinary art at work, but presented cheerfully, Mexican smile style.

See the cheese *quesadillas* – a popular Mexican favorite, and simple to make: tortilla, in the cheese, fold in half, bake...

But look at the perfection a Señor makes:



Do not be fooled by them being served on a metal tray - whose idea was that? - once you see them golden-
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brown delicacies, piping hot, cheese crispy crunchy on the outside, and so soft and tasty on the inside, you know that if the Chef were single, you'd want to marry him/her!

And the same for all of Señor Pico's dishes – see the famous *tacos*, available with enough different fillings to satisfy all tastes:





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Look closer, see the tenderness of that slow-cooked pulled beef, and imagine how that would melt in your mouth – and it does!



Top quality ingredients, prepared to a flavorsome perfection!

This is obvious if you try the *ceviche*.

Because a *ceviche* is not about cooking – it is about juggling and balancing flavors, somehow taming the acidic sour of the lime juice, with some sort of magical combination of cilantro, jalapeno, salt and pepper, maybe cutting it with tricks like orange juice, zest, or sweet vinegar, even cream or hints of umami flavor – and then finished with tomatoes, onions, avocado, cucumber... of course with the main seafood ingredient cured first!

And its simplicity is what makes it so difficult to get just right – ever tried a *ceviche* that is on the wrong side of citrusy? Usually prepared by kitchen staff who have no idea what a *ceviche* is really supposed to taste like? Trained, yes; following a recipe, yes – but the Latin American heart, and the cultural upbringing, is what Señor Pico would say counts.

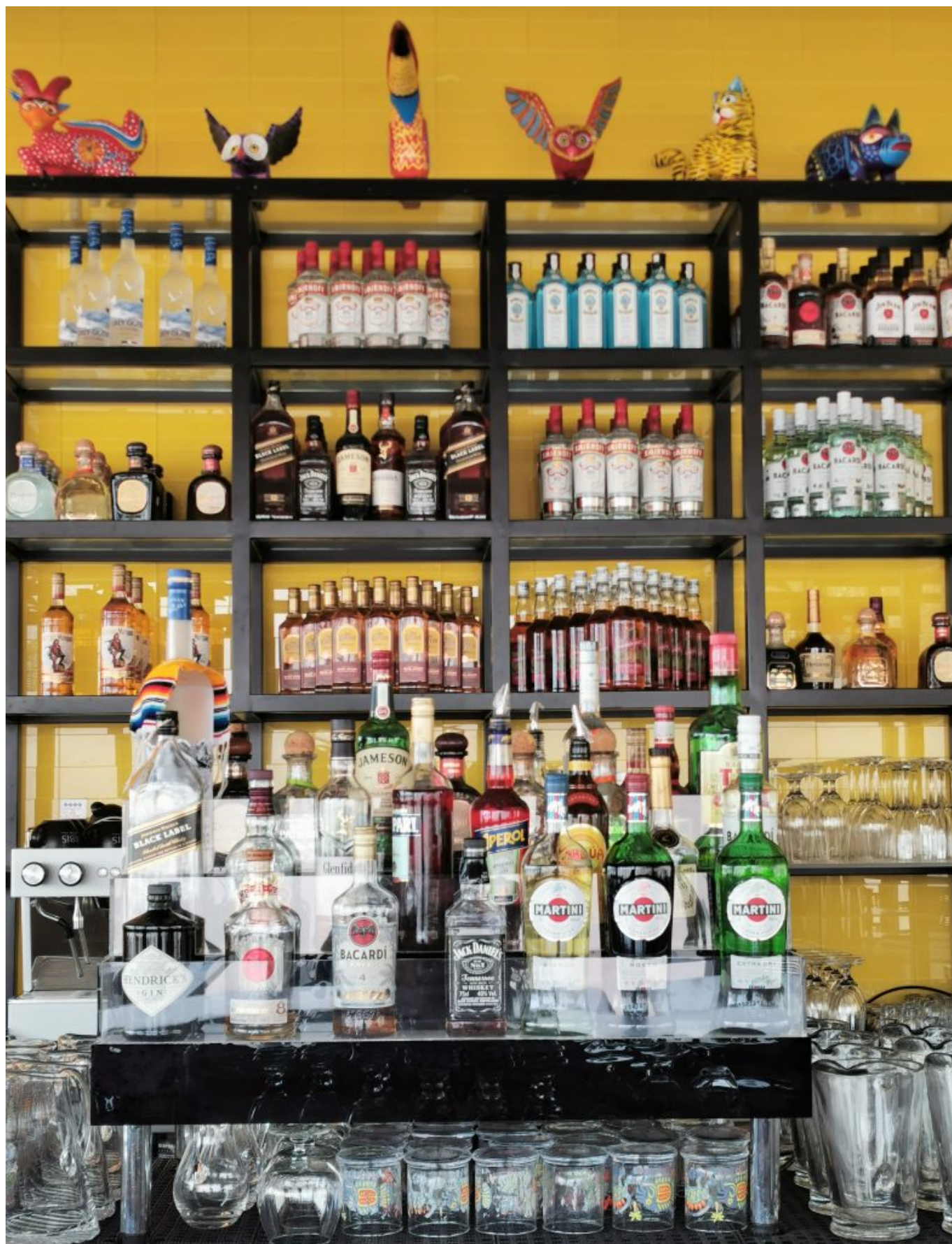


Taquitos, another Mexican favorite, were perhaps the most delicious I've ever tasted – the condiments were extraordinary, and the contrast with the crunchy wrap, and succulent filling, was exceptional.

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On the drinks' side of things, all you could desire...



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...including interesting cocktails, as well as healthy juices.



And while you are humming and awwwing at the amazingly delicious foods, the atmosphere at Señor Pico's keeps things light and airy - fantastic and joyous, the windows keep the heat out, but you are practically dining on the beach, and so the vibe is so perfectly matched to a fun day out on The Palm Jumeirah.





And to be seated outside, as the cooler weather sets in, puts you comfy in one of The Palm's top spots!



Oh, did I almost forget to mention that the desserts were phenomenal?



Kudos to the good folk at Señor Pico's from your gracious hostess, Ms Chantell Wilsnach, to the unnamed and unseen heroes of the kitchen crew (but we taste your good work!) for running one of Dubai's best Mexican restaurants, directly on the beachfront.

Whether you're in for a snack, a coffee and sweet, or a full meal of Mexican fiesta proportions, Señor Pico offers you exceptionally delicious Mexican delicacies, prepared at a high level of culinary mastery.

