

Dubai's meat-eaters' paradise – but not only!

Location, food, service, and ambiance are the four muskeeters of outstanding dining, and The Meat Co. has nailed them all firmly into the hickory.

The location is marvelous, and perhaps offering the most Arabian vibes of all shopping malls in Dubai – Souk Madinat Jumeirah.

And The Meat Co. is placed within the crown jewel location within the souk!

Alongside the canal, here are the views from your table in the shade:







Weekend at The Meat Co., in Souk Madinat Jumeirah, Dubai

And indoors, spacious dining halls set the scene...



There are subtle hints that you are in a meat-eaters' den.

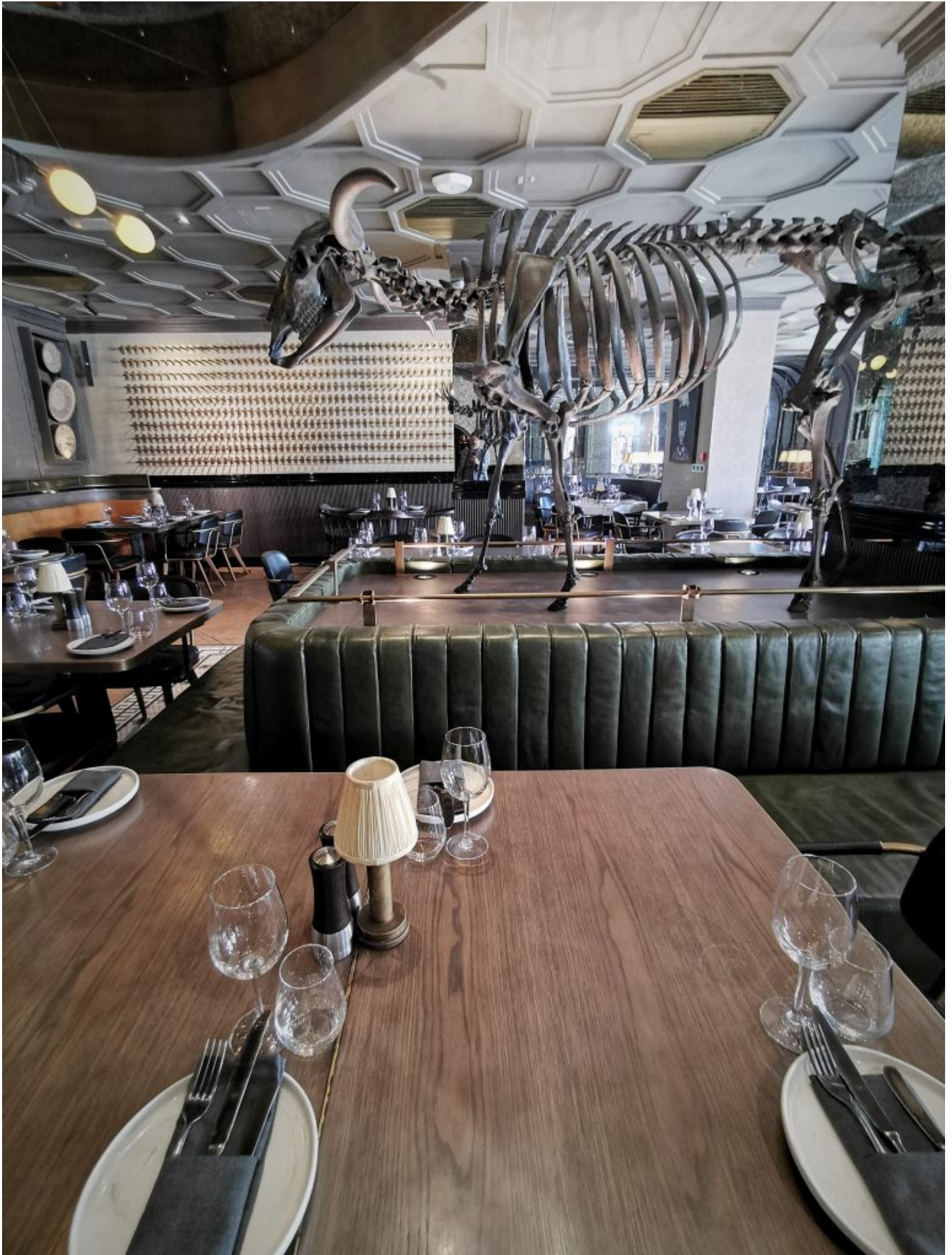
If you don't notice the butchery at the entrance,





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surely Mr Cow will set you straight!



However, you might be surprised that The Meat Co.'s good Chef knows how to handle leafy-green ingredients, too...

If you are not feeling like red meat, hang in there, because you will be pleasantly surprised – but if you are indeed a carnivore, well, you're in the right place, cowboy!

But before looking at vegetables, a word about fruit-based delicacies – let me say I've been fortunate to have been entertained in numerous wine cellars here in the UAE – but without any hesitation, I will now declare none as splendid as The Meat Co.'s...





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Not only there are two, exclusive, dining tables within the actual wine cave, but the deeper enclave, where “the good stuff” resides, is a work of art.





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So far we have the marvelous walk through the souk, to be seated either *al fresco* along the canal or within the elegant indoors, and then the tease of a professional butchery and an incredible wine cellar - what's next?

Well, the bar itself mirrors the attention that was showered upon the cellar.



But it is when the service begins that you realize you are truly in for a memorable treat at The Meat Co.

Ms Kateryna Sytnik, Floor Supervisor, helped us with our selections, and with a kind balance of genuine care and skillful expertise that is rare to find in Dubai, she was able to guide us with flair and dignified service.

And the magic of The Meat Co. just happened!

When the gourmet stars align, a meal is more than consuming delicious food together – it becomes a moment of your life, precious, memorable, and it transforms into a dining experience.

At The Meat Co. the combination of elements interacted together exponentially, and the whole experience became bigger than each part – we ate like Kings and Queens at a royal banquet following a successful hunting trip!

And before I start singing songs of praise to the meats, I should show you this:



These are Brussel Sprouts.

They are normally evil, bitter little cabbage-like green blimps hated universally by children of all ages – including adult me...

But just look at the mastery of preparing them at The Meat Co.: braised on fire, caramelized in who-knows what mystical sauce, and exorcised according to a mysterious recipe, that rendered them not only edible, but astoundingly delicious!

I could hardly believe my taste buds.

Any Chef who can tame the infamous Brussel Sprout deserves a round of applause, and we sure did feel like clapping our delight at several dishes.

One instance was upon the arrival of the Biltong and a glass of South African red!



I actually went to school early on in South Africa, so I know biltong well – and my muscular jawline and prolific beard are probably thanks to munching on those feisty morsels of tough dried jerky.

At The Meat Co. they're most definitely not made from old Cape Buffalo rump – they were tender and just gorgeous. In fact, the wonderful marbling immediately gave that away.

Yes, made in-house from Wagyu beef – one of the tastiest and most prized meats on this planet!

Look closer, because you'll never see biltong like this elsewhere, except in your dreams...



And so The Meat Co. revealed the fourth musketeer, and its trump card – absolutely delicious and unique food, made from the finest exquisite ingredients, and prepared with time and mastery in the kitchens – bravo, a splendid effort!



The burger was one of the best I've ever tasted - and I'm talking a burger suited to the adult, epicurean palate; where the truffles and Compté cheese can be appreciated (unlike the many mass-produced burgers fit for famished teens, who will devour anything with gusto, from cold pizza to warm Pepsi, exclaiming: "Hey, this totally tastes good, dude!")

No - at The Meat Co., we're in the universe of full-bodied red wines, dry-aged meats, leather, and tobacco - and where a burger is custom-made and elevated to fine-dining status. But not "fine-dining" with a squeaky accent and your pinky finger upright; just real, authentic, powerful mince of rare meat cuts, curated and seasoned expertly, thrown onto a wood fire and charred over high heat, so that the exterior is crispy and the insides trap all the juices, and served with full confidence, knowing that at first bite the eyes of even the burliest farmer will shut in delight, and a growly mmmmmm will escape from their throat... and that is the burger at The Meat Co.

A burger for connoisseurs.



Trendy burger joints of Dubai, with your flashy billboards and plastic tables, come and taste what a real burger should taste like, and hang your heads in shame.

Oh, the good folk in The Meat Co. kitchens cracked their whip at broccoli, too, and they became delicious as well!



I did mention at the start that The Meat Co. offers a lot more than meat - and we've already seen how two ribald veggies, Brussel Sprouts and Broccoli, were brought to heel - actually, all dishes were excellent and deserving of praise.

The Crab & Lobster Salad was delicate and refreshing,



and the Peri-Peri Boneless Chicken benefited from the same charcoal treatment as the burger, and so did the grilled octopus.





The house wine was South African, a Cabernet Sauvignon; and a smokier Malbec followed with the truffle burger - I would strongly recommend that you explore the wine varieties available at The Meat Co., because that cellar is truly a cave of wonders. We didn't quite have the chance to dig deeper - but it does seem that a bit of spelunking in that cave will uncover treasures!



And lastly, dessert!

I will simply share one photo, because I don't want to ruin the surprise – it was an exciting platter of exotic fresh fruits and scrumptious sweet creations!



Overall, for an unforgettable meal, The Meat Co. delivers a superlative lunch or dinner, specializing in but not limited to, the meat-eaters. The location and ambiance are supported by the staff's sincere attention, and it is obvious the kitchen teams are putting their full hearts, souls, and world-class culinary expertise into delivering an extraordinary dining experience at Souk Madinat Jumeirah, in Dubai.