



## Weekend at Beirut Streets, next to Mall of the Emirates, Dubai

Beirut Streets is hip and cool, but especially it is delicious!

The restaurant may be inspired by the Beirut street scene, and the decor sets it apart, giving it a young street-foodie vibe, but at the same time there is no compromise on the flavors of the many creative Lebanese culinary creations prepared expertly in Beirut Streets kitchens.





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It equally plays the chill hang-out modern card, but would also probably win approval of a beloved Beirut Grandma, who deeply believes that the real good food must be made at home.



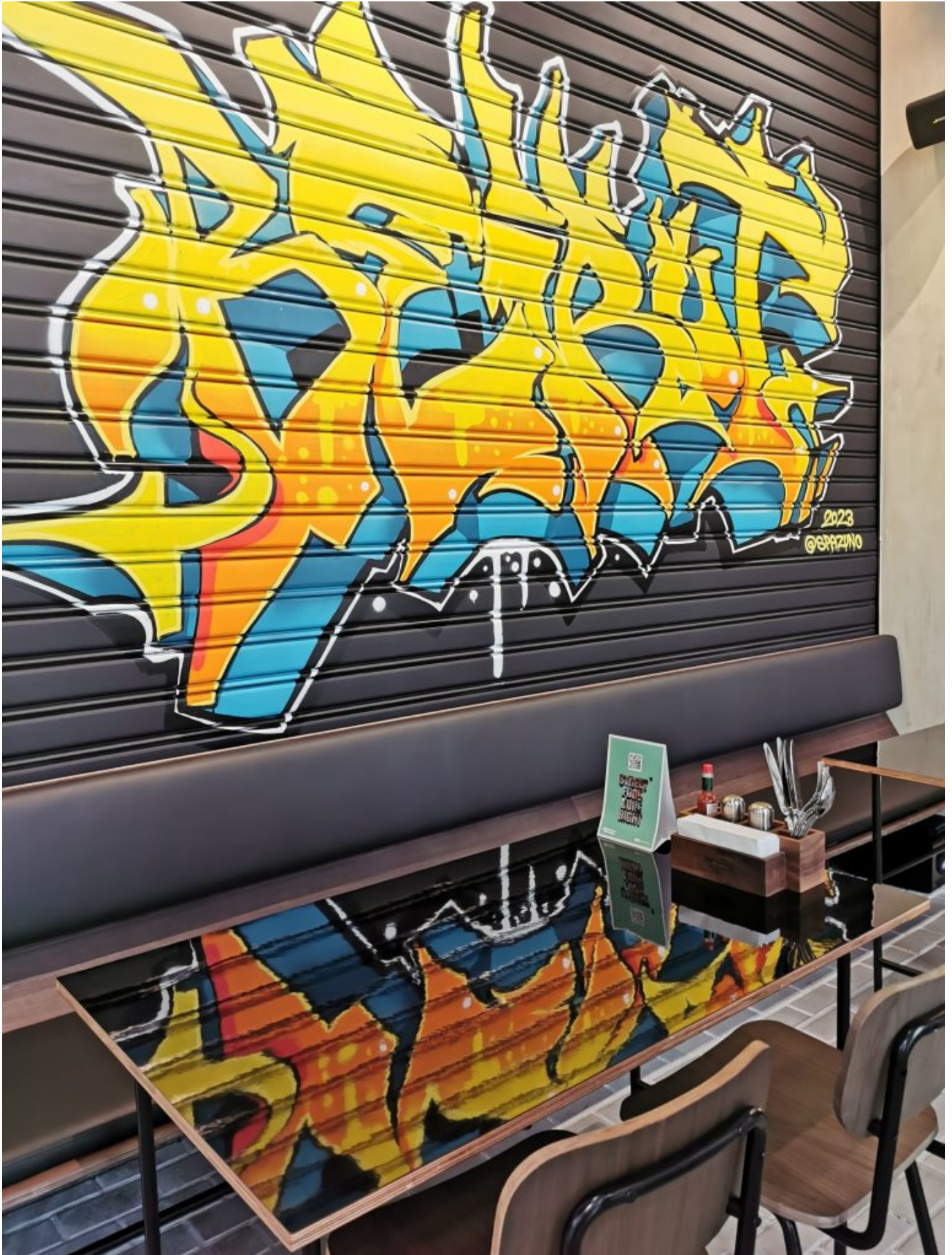




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This balance of respect for traditions and edgy future is well expressed by the presence of the reverend live olive tree, with the graffiti just around the corner next to it - very clever.





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In fact, Beirut Streets is home - obviously for the Lebanese expats in Dubai, but also for all residents and visitors, who would be very smart to enjoy their shopping at Mall of the Emirates, but then step outside to Beirut Streets to get a bite to eat!

Look how close Mall of the Emirates is!









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Just step across the street...





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A shady terrace is out front, and another terrace is at the back, which is even air-conditioned within the new B1 Mall.







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Inside, high ceilings and fantastic use of natural light make a very pleasant and modern atmosphere.









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And right away you notice the care for quality ingredients and preparation with the fresh juices...



The menu presents the most popular Lebanese dishes, but with a unique and genuinely innovative feel – and, at the same time, also proudly representing the Lebanese cultural heritage: this balance, this juxtapositioning of future and past is not easy to pull off, and Beirut Streets has got it spot on.

Instead of the delicious grilled meats, or freshly-prepared *mezzes*, I ordered the Roasted Cauliflower – this is not an easy dish to prepare at a flavorsome level, and there’s a lot of finesse required.

If you asked a Lebanese Grandma, she would coyly say “Oh, you just put it in the oven,” smiling, and keeping her secrets to herself!





As you can see, either Beirut Streets has Grandma in the kitchen, or the good Chef really put in the attention to detail to prepare a masterpiece version of the simple/complex Roasted Cauliflower, here topped with tarator and coriander sauce, with pistachios, sun-dried tomato paste, and mixed herbs.

It was fantastic, and you could put this on a silver plate and present it at Dubai's finest Lebanese restaurant, and it would fit right in, without any hesitation.

But let's not get carried away – Beirut Streets surprised with its deliciousness, but it humbly aims to be an approachable and friendly restaurant that you and your family and friends can enjoy.

The *falafel* come out arranged playfully on a balancing circus, but they too were fresh, crisp and crunchy, and very tasty.









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Look closer



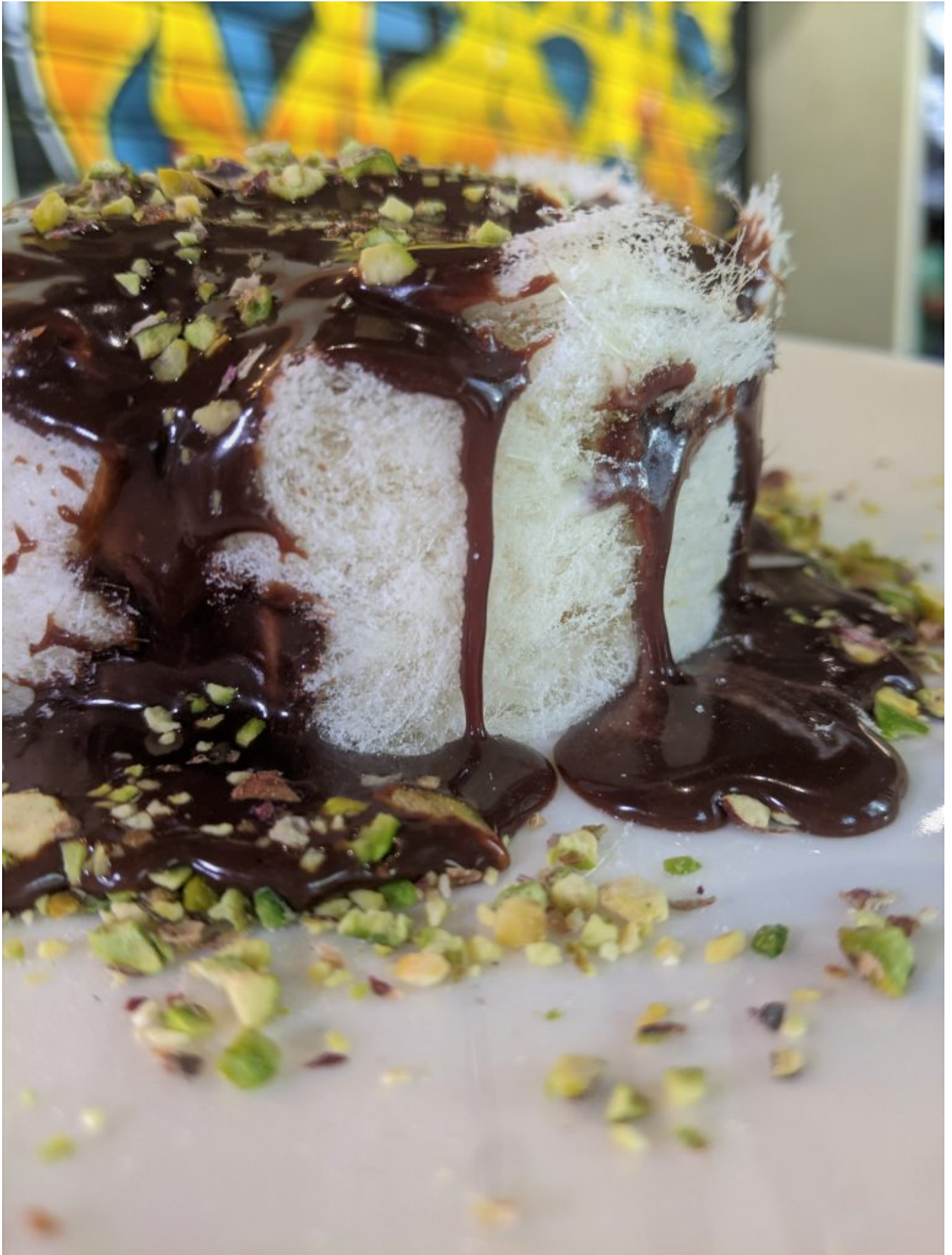
And the oven-baked items, the grilled meats, the skillets, the shwarma, the burgers and sandwiches, and all the other menu items, I'm sure will follow the same philosophy of excellent taste, within a proud celebration of humble "street food" origins.





For dessert, another masterpiece beyond expectations - a marvellous base of iced *ashta*, the Lebanese style clotted cream, enhanced with the delicate tease of rose water - I couldn't quite catch exactly what else, but absolutely delicious - then wrapped in a cloud of soft cotton candy, which just caresses your tongue before melting away laughing - and then, incredibly, topped with a magical combination of a rich Nutella-like chocolate sauce, and of course the final crunchiness of pistachios!









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A heavenly dessert – it's worth visiting Beirut Streets for this sweet experience alone.



Overall, Beirut Streets impressed on many levels, and its bold entrance on the Lebanese restaurant scene in Dubai, located directly next to Mall of the Emirates, in The B1 Mall, is destined for greatness - the Lebanese diaspora will surely find the taste of home there, and for the rest of us, a visit to Beirut Streets will add to our appreciation of Lebanese culinary culture within a fresh and funky ambiance.



