

EAT

Tried & tasted



Where:
**TORO TORO, JUMEIRAH
AT ETIHAD TOWERS,
ABU DHABI**

Dining experience: Dinner

What's it like? Lovers of Latin American food, this one's a must. Representing the most recent addition to celebrity chef Richard Sandoval's portfolio, Toro Toro Abu Dhabi is the second venue of its kind to open in the UAE, following Toro Toro Dubai at Grosvenor House. With venues worldwide in locations including Miami and Washington D.C, it's easy to see why the restaurant is so popular upon arrival. Abundant with Latin flair and vibrancy, Toro Toro is alive with atmosphere and colourful décor, boasting bold shades of red, green, blue and yellow throughout, paired with beautiful brass and dark wood furnishings. Housed in the space where Pearls by Michael Caines once occupied, the restaurant is set overlooking the water and a private marina – a stunning venue to say the least.

What are the food highlights?

The menu here is impressive and serves up fantastic flavours. Much of the menu is very sharing style friendly, broken down into sections including ceviches, tiraditos, cold and hot starters, skewers, empanadas, and then for the main event, the churrasco and grill, plus steaks. Highlights of the experience start with the hot stone butter fish ceviche with lime, orange and fermented aji Amarillo, followed by the tuna tataki with sliced avocado, rocoto and leche de tigre. We opted to try a mix of beef and chicken skewers – both of which



were tender, juicy and a delight to eat. On recommendation of our server, we ordered US Prime beef tenderloin and sirloin for main, which came grilled to perfection and served with sliced potatoes and delicious chimichurri.

How was the service? Despite being a new opening, the team here were well-versed on the menu's offering and had great team spirit.

The bottom line: For a meal bursting with flavour and a venue full of fun and vibrant atmosphere, Toro Toro Abu Dhabi is the place to be. Ideal for an evening with your other half or a group of friends, followed by drinks on the upstairs, al fresco terrace and bar, which offers waterfront views.

Want to go? Priced at around Dhs325 per person for three-courses without beverages. Call 02-8115882 or e-mail reservations@torotoro.ae.

Where:

**CIPRIANI YAS ISLAND,
ABU DHABI**

Dining experience: Dinner

What's it like? Designed by Florentine architect Michele Bonan, Cipriani boasts elegance and style. A large wrap-around terrace overlooks the beautiful Yas Marina and Yas Marina Circuit – it's especially breathtaking for sunset moving on into the evening as lights from Yas Viceroy's exterior begin to shimmer. Chic white interiors impress throughout, but what stands out the most here, is the Italian authenticity provided by the team – most of whom are native to Italy.

What are the food highlights?

The experience begins with a peach bellini – a tradition we're told that began years back at the famous Harry's Bar in Venice, which is owned by Cipriani founder Giuseppe Cipriani. My dining partner and I share starters of thinly sliced veal with capers, that came smeared generously with tonnato sauce – a heavenly creamy, mayonnaise-like sauce mixed with tuna, plus a serving a fresh, velvety burrata with sweet cherry tomatoes and olives, all drizzled in high-quality olive oil. For main, we shared a Chilean sea bass 'alla Carlina', which was topped with chopped capers and a light tomato sauce. Desserts of the day here are

