

A pinch of spice.



Warming things up nicely in the slightly airy (read: very well air-conditioned) Central Market souk is an aromatic nod to India with the newly opened KababsnKurries.

The obvious mission here is authentic Indian cuisine, served with a flourish by the staff working in the small yet well-designed space. Each dish offers simple sophistication: from the spicy, tender prawns that sizzle from their hot plate, to the incredibly tangy, spicy and sweet assortment of freshly made chutneys and dips, there's nothing overly fancy. The focus is rather placed on the quality of each dish. And it shows.

Amazingly tender mutton, marinated for two days with cumin and coriander, offers a wholesome and simple dish, while prawn biryani – presented in a deep ornate pot – is packed with a beautiful, vast range of herbs and spices, all entirely complimentary.

The portions at KababsnKurries are certainly not shy – the chicken tikka salad with a light and delicious mint, cucumber and yoghurt dressing on its own makes for a substantial meal. Lucky then that the staff are more than willing to pack up any leftovers in handy takeaway boxes.

If you still have room though, you'd be a fool to miss out on a slice of Indian carrot pudding. You can opt for a helping of ice cream, but this dessert needs no additives. Sweet, rich and moist: it's like carrot cake's provocative older sister.

The only thing lacking at KababsnKurries is atmosphere. It's a new venue though and all the key ingredients for a great dining experience are there. Give this Indian gem time and we reckon you'll soon be fighting for a seat.

Charlie Kennedy

What? KababsnKurries

Where? The Central Market

Cost: AED 250 will feed two more than comfortably – quite possibly with leftovers to bag up and enjoy at home later

We say: A welcome addition to the dining scene that will stand up for itself well against competition

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