

The spice of life



Tucked away on the ground floor and towards the back of Souk Qaryat Al Beri, it is easy to walk straight past Indian restaurant Ushna when exploring the numerous dining options at the Souk – but that would be a big mistake!

Ushna has a loyal following in those who have sampled the food created by Executive Chef Amrish Sood and his team. Everyone has their favourites and so, armed with recommendations, we headed over to Ushna to try it out for ourselves.

The spacious restaurant looks out across the water to the Sheikh Zayed Grand Mosque and there is a lovely terrace for when the weather is a little less unbearable than it is now. Elegant and modern, the dining room comfortably accommodates groups large and small, as well as couples, and has a family area with some seating that hangs from the ceiling like swings!

We start with some delicious and unusual mocktails while we peruse the menu. Having made our selections, assisted by the extremely knowledgeable staff, we are brought a delightful little Amuse Bouche of a mini onion bhajee accompanied by a pineapple and mango granita. It is very refreshing and promises great things for the rest of the meal ... we certainly aren't disappointed.

Starters are generous and interesting, the Resha Galouti is very popular – patties made of shredded lamb that simply melt in your mouth and are subtly spiced. For the main course, the Tandoori section of the menu is excellent, but for us there is only one choice – the Gosht Khada Masala. Lamb so tender that it falls apart when you look at it in a delicious sauce made with garam masala, tomatoes, ginger and lots of garlic. You simply cannot stop dipping your garlic naan into the dish for more! An absolute essential with your meal, aside from rice and bread, is the accompaniment Dal Makhani – the creamiest, most savoury and moreish lentil dish you will ever eat!

Though we really shouldn't have, we couldn't resist the Malai Pista Kulfi for desert. Kulfi is the Indian frozen desert made from sweetened evaporated milk and flavoured, in this case with pistachios. It is very sweet and a delicious end to a truly excellent meal.

With regular Chef's Specials there is always a reason to head back to Ushna to see what's new. But even without the specials, we think that after one taste you'll be smitten and planning your next visit.

Anna McCormack

What: Ushna, Souk Qaryat Al Beri

When: 12.30pm to 11.30pm

Cost: Appetisers AED 30-50, mains AED 45-130

We say: Wear stretchy trousers

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