

YAVA

A Mediterranean feast at Wasl 51

We've fallen in love with everything about this new Mediterranean restaurant at Wasl 51. Located next to the popular Portuguese restaurant Lana Lusa, it's packed out at weekends but still feels like a hidden gem.

We head there for lunch on a Saturday afternoon and the moment we sit down on its big orange sofa surrounded by local artwork and stylish yet homely décor, we feel like we've stepped out of Dubai and into a cool European restaurant – the kind you'd stumble across on your travels.

Yava's food mixes the flavours of 21 countries so there's some really interesting and creative flavours on the menu. It's a place to go with friends who like to feast and share.

Our must-orders are: the Yava signature salad (Dhs49) – a mix of spinach, blood orange, Nabulsi cheese, feta and pecan nuts with a tangy orange dressing. The chicken meatballs with lemon butter orzo (Dhs80) – a homely, comforting dish, and the really quite special Musakhan pretzel



(Dhs52) – freshly baked and stuffed with pulled sumac chicken and pine nuts.

Tip: there's a secret menu. To be in the know you need to keep an eye on its Instagram page, but here's our suggestion: ask for the Cha Cha signature drink. A refreshing mix of rosemary, pomegranate and soda, this is summer in a glass. Well, actually a plastic pouch as that's how it's served. Definitely one for the 'gram.

If you're missing the food and ambience

of the Mediterranean, this charming restaurant is where to head.

📍 *Block A of Wasl 51, Jumeirah 1, Dubai, weekdays 8am to 11 pm, weekends 9 am to 12 am. Tel: (0)4 548 5733. @yavadubai*

RATING

Food	B+
Atmosphere	👍
Price	₹₹

COMMON GROUNDS JBR

A prime new location and a sourdough pizza oven

If there's one thing that could tempt us down to The Beach this summer, it's the promise of freshly baked pizza at the new branch of Common Grounds.

The fourth iteration of this laid-back café still has lots of CG's classics on the menu (the Tulum prawn tacos are our one true love) but we're super excited about the addition of the wood-fired oven and selection of tasty pizzas and flatbreads.

We take our sourdough seriously, so we're pleased to discover it's been aged for 48 hours to create a perfect base. There are a few pizza options to choose from – all the classics and a few quirky variations, including mushroom artichoke (Dhs60) and garlic potato (Dhs55).

We tried and loved the halloumi pide flatbread (Dhs55) which is topped with oven roasted cherry tomatoes, zaatar and loads of fresh herbs – a perfect flavour combination and great for sharing. And the pepperoni pizza (Dhs60) was also a big hit. It's super spicy but balanced out by oregano, creamy mozzarella and tomato. It's a massive 'yes'



from us. These are going to fly out of the door for delivery around the local area.

Just when we're feeling more than satisfied, we give in to the freshly-baked gluten free chocolate brownie (Dhs28) which has been staring at us from the counter all through our lunch. Served warm with ice cream it's definitely worth the food coma.

📍 *Beach Mall, JBR, daily 8am to 11.30pm. @_common_grounds_*

RATING

Food	B+
Atmosphere	👍
Price	₹₹