

# TRIBECA

STEP OFF THE WALK AT JUMEIRAH BEACH RESIDENCE INTO THIS ORGANIC EATERY WITH A LOWER MANHATTAN-INSPIRED INDUSTRIAL DECOR



Headed by award-winning chef Giovanni De Ambrosio, Tribeca, named after a trendy NYC neighbourhood, serves up contemporary American cuisine with a strong Italian influence and an impressive commitment to organic ingredients sourced from regional farmers and fair trade cooperatives. This commitment extends beyond the menu to recycled interiors elements such as wooden pallets, barrel tables, and polished concrete and reclaimed wood floors. Style energy is introduced through the graffiti wall murals depicting the Statue of Liberty, Jay-Z and a NYC taxi, among other iconic Americana.

In its bid to support new talent, Tribeca also features art exhibitions and live music including an impressive keyboard-slammin', trumpet-blowin', guitar-strummin', soul singin' one-man-band.

## Epicurean essentials

You can opt for the healthy high road with Tribeca's superfood salad – think kale, chickpeas and goji berries, or venture to Little Italy for an organic beef bolognese (available with gluten-free pasta) or artisan ravioli stuffed with beetroot. Heartier items such as beef tenderloin and chef's pot pie with pulled lamb prove the organic option is not restrictive. And there's no such thing as "no room for dessert" as the signature treat is a mix-your-own, three-tier cheesecake, with almond crumble and passion fruit, that is so light and fluffy it floats in your mouth (chef's secret: it's steamed).

– Reviewed by Mairead Walsh



### BEST FOR...

Organic revolutionaries who dig the Big Apple vibe

**Try:** Brushetta with mushrooms or walnut tapenade served on quinoa bread

**Location:** JA Ocean View Hotel, The Walk, JBR  
[www.tribeca.ae](http://www.tribeca.ae)