

# Review: Soul Street, FIVE Jumeirah Village

---

By Serena Warren (<https://www.bbcgoodfoodme.com/author/serenawarren/>) | June 22, 2021



Sited at the striking FIVE Jumeirah Village, a property that stands out like no other in its vicinity for its spectacular and unique architecture, is the must-visit Soul Street.

From the moment you step into the hotel, you're greeted with catchy neon signs guaranteed to brighten up your day. A short elevator ride to the fifth floor, a walk down a winding corridor and you find yourself at this buzzing hotspot.

Soul Street is a whole different world, with glow-in-the-dark graffiti, beautiful art from international street artists, gorgeous decor and best of all, fantastic beats! When we spotted a staff member or two swaying to the music, we couldn't help but join in and instantly knew we were in for a night to remember.

## The highlights:

We were lucky to meet the mastermind behind the eatery's kitchen, Head Chef Orlando Acevedo from Mexico's food capital, Puebla Mexico.





Our evening began with a spread of indulgent bites, commencing with a juicy Shrimp kushiyaki with creamy chilli sauce and acar (a pickle of carrot, cucumber and shallot bits in vinegar); Beef bao with hoisin, spring onion, pickles and jalapeño; Crispy shell sweet yogurt bombs with tamarind chutney, mint chutney and pumpkin mash and one of our favourite dishes of the evening, Pulled-chicken tandoori empanadas with salsa verde, salsa roja, sour cream and pearl onions. A burst of spices, flavours and essences, each overflowing bite was crunchy, warm and utterly delectable – we could eat these all night long.



Another star dish was the tacos. Yes, the tacos. From beef and chicken to shrimp and more, each with its own distinct seasoning, these light bites will be a hit at your table. Better yet, the venue has a dedicated Taco Tuesday night every week!

Perfectly complementing our appetisers was a delightfully punchy sip with hot sauce for that welcome heat. The beverage menu also features a selection of hops and innovative concoctions.

For mains, we recommend the Kung pao prawns with cashew nuts; Tandoori lamb chops with mint chutney, pearl onions and charcoal butter; and Thai sea bass with glass noodles and shimeji mushrooms. Although we absolutely loved the succulent lamb chops and crisp sea bass, the kung pao prawns was a clear winner in this round. Perfectly cooked in a moreish sauce, it left us wanting more!

We couldn't say no to desserts, especially when it came in the form of an exclusive collaboration with two Michelin star Chef René Frank, where diners experience innovative creations inspired by the venue's concept. And believe us when we say, they are incredibly Instagrammable! If you have space to try just one, opt for the decadent Nitro Black Forest with chocolate mousse, cherry compote and vanilla foam. Featuring distinct textures and flavours, it's as indulgent as it gets. Adventurous food enthusiasts can tuck into the Pineapple masala with white chocolate mousse, granita and cilantro. It will not disappoint!

## The verdict:

A must-visit concept for street art and street food lovers alike. Some of the most exciting fusion food we've had in a while, all in the form of authentic and mouthwatering Latin American, Indian, Asian, European and Levantine street food classics. Perfect for a night out with the gals or lads, an intimate celebration or party.

## Book now:

*Saturday to Wednesday from 12:30pm- 2am and Thursday to Friday from 12:30pm-3am. Contact +97155 700 0515 or visit the website (<http://soul.st>).*

**Share this article**

[\(/#facebook\)](#)

[\(/#twitter\)](#)

[\(/#copy\\_link\)](#)

[\(/#pinterest\)](#)

[https://www.addtoany.com/share?url=https%3A%2F%2Fwww.bbcgoodfoodme.com%2Frestaurants-review%2Freview-soul-street-five-jumeirah-village%2F&title=Review%3A%20Soul%20Street%2C%20FIVE%20Jumeirah%20Village\)](https://www.addtoany.com/share?url=https%3A%2F%2Fwww.bbcgoodfoodme.com%2Frestaurants-review%2Freview-soul-street-five-jumeirah-village%2F&title=Review%3A%20Soul%20Street%2C%20FIVE%20Jumeirah%20Village)

[← Previous](#)

*Review: CMP Bar & Grill*

<https://www.bbcgoodfoodme.com/restaurants-review/review-cmp-bar-grill-palm-jumeirah/>

[Next →](#)

*Review: Jones The Grocer Palm West Beach*

<https://www.bbcgoodfoodme.com/restaurants-review/review-jones-the-grocer-palm-west-beach/>