**Where to catch the food trucks sweeping
into Abu Dhabi**

**Abu Dhabi, United Arab Emirates – 6 December 2016:** Abu Dhabi is set to further showcase its position as a gastronomic destination with the return of Street Feast, part of the 19-day Abu Dhabi Food Festival (ADFF) which is taking place from 5th – 23rd December across the emirate. Running over two consecutive weekends in two key locations, the caravan of food trucks and pop-up restaurants are bound to appeal to every palate, offering the best of classic local and international street food.

The event will take place in Al Ain from the 8th – 10th December at the Hazza Bin Zayed Stadium, and on Abu Dhabi Corniche from 15th – 17th December. In addition to these, there will be food trucks at the Sheikh Zayed Heritage Festival, Abu Dhabi Airport and on Maryah Island.

With more than 60 food trucks featuring over 150 different food options, Street Feast will be the biggest food truck festival in the UAE. Here is a selection of ten food trucks featuring in the festival:

1. *Rhong Tiam:* Fancy visiting a Michelin star restaurant? Well then head to Rhong Tiam for some flavoursome Thai cuisine where sweet, salty, spicy and tart elements all come together. Chef Andy Yang’s passion for fresh and healthy ingredients ensures that the food served has both organic and gluten-free options.
2. *Tornado Potato*: The one-of-a-kind spiral cut potato that has been served up since 2010. What makes the food so special is the utmost care in the freshness and quality of the ingredients. Each potato is hand-picked, hand-cut and crafted onto a bamboo skewer and fried to golden perfection. For non-carb eaters, they also offer sweet potato, zucchini, sausages, gourmet chili and melted cheese.
3. *Calle Tacos:* If wholesome burritos, crispy nachos and cheesy quesadillas are to your liking, then this is not one to miss! Calle Tacos offers traditional Mexican cuisine but with a fresh twist. Customers can choose proteins, toppings and sauces to customise their meals as per their liking. Their homemade salsas come directly from the owner’s hometowns of Jalisco and Distrito Federal, Mexico and add extra gusto to their dishes.
4. *The Baozi:* Their name is derived from the traditional *baozi* or *bao*: fluffy white steamed buns served with a variety of fillings and preparations. The Baozi offers a fusion of Asian cuisine with a southern twist. Their traditional bao’s are combined with beef short ribs, kung pao chicken, pulled pork bbq and Korean soy bbq to create an explosion of flavours.
5. *Ice Cream Lab:*  Have a sweet tooth? Look no further than the Ice Cream Lab. This LA-based ice cream shop uses liquid nitrogen to instantly freeze different natural ingredients, resulting in fresh, creamy, flavourful ice creams. With new and exciting flavours like salt lick crunch, chocolate kiss lemon, watermelonade and coffee brittle, you’re sure to find one that suits your palate. They even have vegan flavours in vanilla and chocolate, specially made with coconut milk.
6. *Shmokins’ Low & Slow:* Known to provide a delicious barbeque experience, Shmokin’s Low & Slow have mastered the art of controlling heat and smoke. Their succulent ribs and juicy beef briskets are made from certified Black Angus, smothered in their secret spice rub and smoked for up to 12 hours over charcoal and hickory woods.
7. *Pinza:* What sets a pizza apart? Hand-kneaded crust, light and crispy base, GMO-free flour? If your answer was yes to all of the above then look no further! Pinza has enhanced the pizza game with its low-calorie, healthy pizza dough that it no longer even classifies as a pizza – it is in a class of its own. They use a special blend of sourdough, soy flour, rice flour and whole wheat flour to create uniquely healthy and irresistibly tasty food.z
8. *The Shebi:* She is from India, he is from Lebanon, and together they have combined street food recipes passed down over four generations. While redefining street food, The Shebi brings together a culinary mix of different cuisines, offering a delicious variety to its customers such as Lebanese chicken shawarma in Indian parantha, falafel pita pocket and homemade butter chicken shawarma with cumin rice.
9. *GObai:* Paying tribute to the cities of Goa and Dubai, the passion for street food, culture and spices exudes from every bite of this eatery’s delicious menu. They have an exciting variety of Portuguese-influenced dishes with a modern twist. Don’t miss out on the chicken tacos or beef chorizo sliders, but be careful – they take their peppers very seriously!
10. *Melt Frozen Yoghurt:* Melt has found a way to bring to you high quality, healthy and guilt-free sweet treats. Their frozen yoghurts are made using fresh skimmed yoghurt and fresh milk. They also serve a special blend of ice lollies that are made using only 100% fresh fruit. While there, do try their ‘Dairy Free Coconut Mylks’ which are dairy-free, gluten-free, nut and soy-free.

Spread over 19 days and taking in three weekends, ADFF will attract both residents and visitors alike to enjoy not only cuisine from some of the best chefs on the planet, but also some of the most scrumptious food-related experiences available anywhere in the world today, complete with themed dinners, food trucks, live entertainment, celebrity chef cooking demonstrations, meet-and-greets, cook book signings and mall activations that will delight families, children and a broad array of food enthusiasts.

For more information, please visit [www.Abudhabifoodfest.ae](http://www.Abudhabifoodfest.ae)

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**About Abu Dhabi Tourism & Culture Authority**

Abu Dhabi Tourism & Culture Authority conserves and promotes the heritage and culture of Abu Dhabi emirate and leverages them in the development of a world-class, sustainable destination of distinction which enriches the lives of visitors and residents alike. The authority manages the emirate’s tourism sector and markets the destination internationally through a wide range of activities aimed at attracting visitors and investment. Its policies, plans and programmes relate to the preservation of heritage and culture, including protecting archaeological and historical sites and to developing museums, including the Louvre Abu Dhabi, Zayed National Museum and Guggenheim Abu Dhabi. The authority supports intellectual and artistic activities and cultural events to nurture a rich cultural environment and honour the emirate’s heritage. A key authority role is to create synergy in the destination’s development through close co-ordination with its wide-ranging stakeholder base.