



Alkasab Alshami

Expert Butcher & Chef in Damascene-Style Meats

Syrian - United Arab Emirates

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Who is Alkasab Alshami

Alkasab Alshami, whose real name is Mohamed, is a renowned Syrian butcher and chef who has gained significant popularity through his brand, "Alkasab Alshami Butchery," based in the United Arab Emirates. He is celebrated for his profound expertise in the traditional art of Damascene butchery, sharing specialized content with his audience across social media platforms focused on cutting, marinating, and preparing meat for grilling. Through his videos, Chef Alshami showcases his precise skills in handling various types of meat. He offers advice on the best cuts for different cooking methods and shares special marinade recipes that reflect the authenticity of Syrian cuisine. He successfully transformed his passion into a thriving business, establishing his own butchery in Sharjah, which has become a well-known destination for those seeking high-quality fresh meat and ready-to-cook grilled items with an authentic Damascene flavor.

Achievements of Alkasab Alshami

Alkasab Alshami successfully founded his own brand, "Alkasab Alshami Butchery," in Sharjah, establishing it as a leading destination in the UAE for Syrian-style meats and grilled preparations. Through his butchery, he provides high-quality products, including fresh and pre-marinated meats ready for grilling. Chef Alshami has built a strong presence on social media platforms like Instagram and TikTok, where a large audience follows him for his expertise in butchery and cooking. He has become a go-to source for many on selecting and preparing meat, contributing to the popularization of authentic Damascene culinary culture.

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