

The New York Times

February 23, 2016

FOOD

Estela Owners Branch Out With Café Altro Paradiso Opening

Indian Accent As Indian menus go, the one drawn up by Manish Mehrotra, the chef at this elegantly subdued spot owned by a restaurant group based in India, is refreshingly brief. And full of surprises. It is divided into four sections, the basis for two-, three- or four-course prix fixe dinners. There's also a chef's tasting menu. Sweet pickle pork ribs with sun-dried mango, roasted Indian sweet potato with kohlrabi and crispy okra, and a beef kebab with bone marrow are among the choices served at sleek wood tables in the marble-paved bar area and softly gilded dining room. If butter chicken whets your appetite, you'll find it tucked into a tidy round of tandoori bread. A variety of spiced papadums are also a signature. The wine list will include some [imports from India](#). (Thursday): 123 West 56th Street, 212-842-8070, indianaccent.com/nyc/.