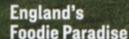
# RAME

# New Favorites

20 PLACES TO FALL IN LOVE WITH NOW



High Style in **Mexico City** 

**Oregon's Secret Hideaways** 

Plus A Global

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THE DOOR

AN IDEA HOUSE



# **Spice World**

Chefs from New Delhi to San Francisco are reimagining the culinary mainstays of the subcontinent, experimenting with cross-cultural mash-ups, and making Indian cuisine the latest darling of the global dining scene. BY PRIYA KRISHNA

## MANGO PICKLE

Chicago

toward the sweet and sour flavors of western India, beloved by chef Marisa Paolillo-Patel's Gujarati in-laws. The chai is a sleeper hit: the spices are freshly ground for a richer, warmer taste.

#### MUST-TRY DISH

The lamb special. The cut and spices change daily (think slow-roasted leg of lamb with a saffroncardamom sauce), but it always hits the mark. mangopickle. com; entrées \$4-\$28.

### CHAIWALI

New York City

This cozy 19thcentury brownstone turned restaurant in Harlem takes a playful, international approach to regional cooking, with dishes like Goan shrimp ceviche with mango and chile and a kale pakora veggie burger.

#### MUST-TRY DISH

Vindaloo lamb chops-they're marinated for hours in chiles and vinegar and served with potatoes spiked with fried mustard seeds. chaiwati com entrées \$16-\$30.

## INDIAN ACCENT

New Delhi

Chef Manish Mehrotra turns Indian comfort food into haute cuisine. His menu is often fusion-y (fluffy kutcha breads come stuffed with bacon or Camembert) but in a way that's creative, not gimmicky.

#### MUST-TRY DISH

The meetho oachar coconut milk until tender, then fried and stathered in an addictive, sticky-sweet mango-pickte sauce. indianaccent.com; entrées \$10-\$21.

# BABU JI

San Francisco

Punjabi native Jessi Singh serves up many of the entrées that made the N.Y.C. original a hit. on street food-such as "unauthentic' butter chicken and crispy Colonel Tso's cauliflower-are as visually striking as they are delicious

#### MUST-TRY DISH

the signature chaibiscuit flavor. babujisf.com; entrées \$14-\$26.

# MOGHUL ROOM

Cairo

Just a stone's throw from the Pyramids in Giza's legendary Mena House Hotel. Moghul Room offers rich, aromatic stews from northern India that don't hold back on the heat. Cool your palate with the buttery, pillow-soft a scene-stealer.

#### MUST-TRY DISH

The laat maas, a garlicky Rajasthani curry with red chiles and tender hunks of lamb. mena househotel.com entrées \$12-\$18.

