

May 15-28, 2017

NEW YORK

 **The Trump Effect in Ford Country.** By Lisa Miller p.32

aRoqa

206 Ninth Ave., nr. 23rd St.
no phone yet

OVER THE LAST decade, Delhi-born Gaurav Anand has brought Punjabi kebabs to Curry Hill at Bhatti Indian Grill, delivered Mughlai butter chicken to the Upper East Side at Moti Mahal Delux, and delved into sealed-lid dum pukht cookery at the Upper West Side's Awadh. Now, at **aRoqa** in Chelsea, the chef-owner has cast off the shackles of culinary authenticity to fuse Indian and Western flavors and techniques, giving rise to such whimsies as kataifi-wrapped mushrooms with goat-cheese relish, pork dumplings with bacon crumble and vindaloo sauce, and chicken chops flambéed in Old Monk Rum. Alcohol also works its way into creative cocktails, which incorporate such unlikely ingredients as olive oil, balsamic vinegar, and vegetables like snap peas and Swiss chard.



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Slack the Tinder of the Office? By Molly Fischer p.40



NEW YORK



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Restaurants

Dining Agenda: New Restaurants and Food News This June 2017

By Leah Koenig on May 31, 2017

A global list of new and notable places to eat and drink, plus food news from our favorite chefs and restaurants.



© Paul Strabbing



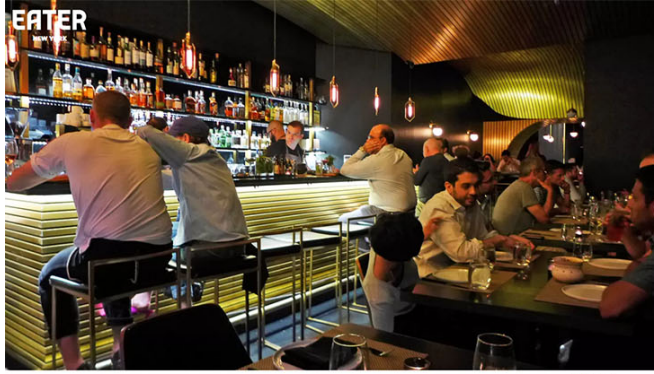
Summer is heating up with a bevy of restaurant and bar openings, exclusive cooking classes, and star-studded benefits. From intimate omakase in Melbourne to upscale beach fare from Eleven Madison Park, there is plenty to eat, drink, and celebrate in the month of June.



Michael Tulipan

New York City: aRoqa

On June 7, restaurateur Gaurav Anand (Moti Mahal Delux) will bring his ambitious modern Indian cuisine to New York's stylish Chelsea neighborhood. Inspired by Anand's travels, the menu will include paratha "tacos" filled with tender goat and saffron aioli, and shrimp cakes with kaffir lime chutney. Cocktails, developed by Stephen Thomas (Il Buco), will utilize Indian flavors like kaffir lime, saffron, and black peppercorn. 206 9th Ave; 646-678-5471; aroganyc.com



aRoqa Might Be NYC's Most Dramatic New Indian Restaurant

The city's Indian food boom continues

by Robert Sattelmia | Aug 15, 2015 9:46am EDT



ARoqa is not a typical Indian restaurant. As if observing the Rolling Stones' musical imprecation, the interior has been painted black. With the doors thrown open to summer breezes, customers sit inside as if dining in a cave. The food from chef-owner **Gaurav Anand** is equally as unusual, with his focus on familiar dishes with tweaked spice combinations and inventive presentations: As Indian restaurants proliferate around NYC, this one is a standout because it pairs science-chef techniques with dishes and drinks.

Corn panna is a dish of globular brown fritters that rides in on a black bike with kaffe-lime coconut chutney in the basket. Do you love chicken tikka? Here the chicken morsels are treated in science-chef fashion, bristling with a pink sauce in miniature plastic pipettes and separated by parmesan crisps. But, heaped with microgreens and delivered on a charcoal-gray plate, vindaloo momos lacked the hoped-for heat and flavor. Meanwhile, kasundi prawns, slightly charred and delivered in an olive-green sludge, proved scrumptious.

There are 16 small plates (\$10 to \$16) in two sections, and eight entrée-size dishes (\$18 to \$26) grouped in the Coming Together section. While the small dishes are dramatically plated and piquantly spiced, the quantities tend to be small, so that the larger dishes are a better value — especially if you're looking for a full meal as opposed to just snacks.

SEE GALLERY



Corn panna riding to the table on a bike

1 of 5



The duck confit is the most spectacular of the entrées, a heap of the Sri Lankan rice noodles called string hoppers topped with a duck-thighed, leg-thigh combo with an imperially crisp skin. (Though on another occasion, a pallid rice pilaf had been substituted for the hoppers without warning.) For vegetable lovers, achari baingan is a northern Indian standard, the baby eggplants here stuck in a thick millet porridge, with popped lotus seeds sprinkled around like popcorn.

Another fine entrée is a sea bass filet flavored with lemongrass that sends the dish in a Southeast Asian direction. Stuffed and topped flatbreads (\$6 or \$7) occupy a section of the menu, served with sauces so that they make excellent bar snacks — though matching these with some of the unusual cocktails constitutes a challenge.

The menu puts cocktails front and center, to the detriment of beers and wines: a shame since pilsners, lagers, and off-dry white wines are a natural pairing with the bold flavors of South Asian food. But many of the cocktails are interesting enough that they might be worth trying on their own. In the drink "In the garden" (\$14), Brazilian cachaça (a cousin of rum) is matched with carrot eau de vie, rhubarb and — wait for it — English peas, giving the drink a sickly green color, though it makes a formidable cocktail and a strong one.

Other eclectic drink fixings include Malbec syrup, lavender agave, swiss chard, pink peppercorns, dill, and pickled watermelon. Indeed, at aRoqa, the drinks are as much of an adventure as the food.



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aRoqa
206 9th Avenue, New York, NY 10011

Swiss Chard Made Sexy At Newly-Opened aRoqa In Chelsea

BY NELL CASEY IN FOOD ON JUN 5, 2017 5:05 PM



"Powderfinger"
(Michael Tulipan)



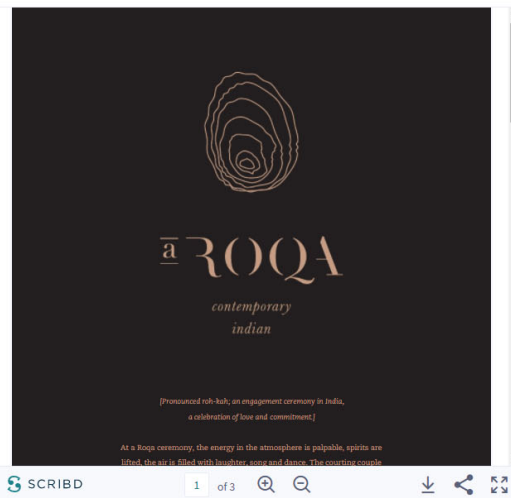
Until recently, there had yet to be a time in my life when I thought, "My God, that swiss chard is striking." And yet, here we are, staring at the show-stopping "Powderfinger" cocktail at new Chelsea restaurant [aRoqa](#) on 9th Avenue. I don't even like swiss chard, but there's no doubting the curb appeal of that beauty, which was designed by Head Mixologist Stephen Thomas.

Unusual pairings—like the sugar beet vodka, strawberry, aged balsamic and pink peppercorn that go into the cocktail mentioned above—are the thrust of the operation at aRoqa, which is run by Gaurav Anand, who also owns [excellent slow-cooking dum pukht-style cuisine restaurant Awadh](#) on the UWS, with business partner Monica Saxena. The menu is Indian in roots, but international in execution, like pairing fried lotus stems with avocado, tomatillos and green chile, or offering mushroom-saffron croquettes with a goat cheese sauce...and serving it in a "bicycle."

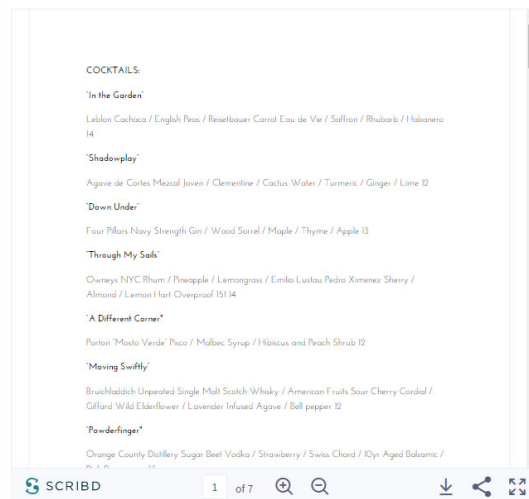
Other notable collaborations: Vindaloo Momos (\$12), pork dumplings with bacon crumble, green apples and vindaloo sauce; a Habanero Tikka where chicken kebab comes with habanero aioli and parmesan crisps; and Butternut Squash Kofte served with kale chips. There they go making those greens sound sexy again.

206 9th Avenue, 646-678-5471; [arqanyc.com](#)

[aRoqa Opening Menu](#) by [Nell Casey](#) on Scribd



[aRoqa Cocktail Wine & Beer Menu](#) by [Nell Casey](#) on Scribd



Edited by Alyson Penn
timeout.com/newyork/bars @AlysonPenn

Drink!

Time Out

NEW YORK

aRoqa

This modern Indian hot spot spellbinds with bewitching cocktails. By Alyson Penn



IT'S NOT ALL smoke and mirrors at this theatrical Indian bar and restaurant (even though there's a heck of a lot of smoke and fire fanning from the dishes and drinks). Smoldering cocktails, flaming shots and thick cauldron cups are delivered from behind the bar for visual delight, but the wizardry isn't simply for show: The drinks taste as beguiling as they look. And based on the sophisticated crowd populating the tables at 10pm on a recent Wednesday night, it's clear the cocktail den from chef-owner Gaurav Anand (Bhatti Indian Grill, Awadh) and partner Monica Saxena has some neighborhood buzz. Hulking golden slats dangle over the bar area where dates convene and friends huddle waiting for tables. Even though the space, awkwardly narrow with stark

decor (black walls, black tables, black chairs) seems a little too sterile to be totally enchanting, everything else about aRoqa casts a spell.

ORDER THIS: The brainy cocktail list is full of pleasant surprises from head mixologist Stephen Thomas (Il Buco, Il Buco Alimentari). The creamy In the Garden (\$14) is laced with cachaça and earthy ingredients that taste like they were plucked straight from an upstate plot, with a noodly rhubarb shaving immersed in the English-pea puree and saffron mix. Shadowplay (\$12) arrives in a ceramic bowl with dry-ice smoke emitting from the bowl's hole-punched sides; the mescal-based elixir is sweetened with clementine and cactus water for a fruity-smoky finish. Through My Sails (\$14) is another showstopper, with a shot of flaming lemon rum inside a carved-out lime rind that floats

WHY GO?

Delight your inner pyromaniac with flaming drinks and dishes at this sleek spot.

→ 206 Ninth Ave (646-678-5471, aroqanyc.com).
Average cocktail: \$13.



Powderfinger

atop a foamy tiki drink with pineapple-lemongrass puree and almond milk.

GOOD FOR: A date you're dreading. If you're struggling for conversation, the dramatic presentation of drinks and dishes will give you plenty to talk about. Whether it's corn rice cakes nestled in an adorable minibicycle or grille chicken bits flambéed right at the table, the playful delivery could create some sparks (ba-dum ching).

THE CLINCHER: Chef Anand is out to create globally inspired Indian fare, plunging plastic pipettes of habanero aioli into chicken kebab or adding herb-raisin chutney to chicken luhk plated on a toy truck. No matter where the ingredients hail from, the dishes are all done with a swish of flair and the chops to match. All the world's a stage, at least all of aRoqa is.

OPENINGS

aRoqa Brings Creative Indian Fusion to Chelsea

By Robin Rankfeld and Rob Patrone

June 5, 2017

8:00 am

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Kataifi mushrooms: mushroom-saffron croquettes with goat-cheese relish. Photo: Liz Clayman/How Not Magazine

Over the last decade, Delhi-born Gaurav Anand has brought Punjabi bebabs to Curry Hill at **Bhatti Indian Grill**, delivered Mughlai butter chicken to the Upper East Side at **Moti Mahal Deluxe**, and delved into sealed-lid dum pukht cookery at the Upper West Side's **Awadh**. Now, at **aRoqa** in Chelsea, the chef-owner has cast off the shackles of culinary authenticity to fuse Indian and Western flavors and techniques, giving rise to such whimsies as kataifi-wrapped mushrooms with goat-cheese relish, pork dumplings with bacon crumble and vindaloo sauce, and chicken chops flambéed in Old Monk Rum. Alcohol also works its way into creative cocktails, which incorporate such unlikely ingredients as olive oil, balsamic vinegar, and vegetables like snap peas and Swiss chard.



Bhut murgh (champ): chicken chops, Old Monk Rum, gram flour chutney, and beet saffers. Photo: Liz Clayman/How Not Magazine



Kashmiri aloo rooth, Bengali bhajenda, and jira kebab with saffers. Photo: Liz Clayman/How Not Magazine



Corn pollos, rice cubes with cilantro, cauliflower chutney, and garbanzo-mashed crumble. Photo: Liz Clayman/How Not Magazine



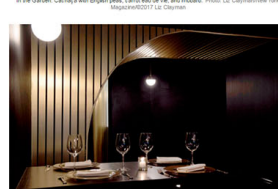
Kashmiri ke lufte, butternut-squash dumplings with broccoli-sweet-onion-mahi curry and kale chips. Photo: Liz Clayman/How Not Magazine



Dosa khabli, goat meat, saffron aloo, herb-onion-mahi chutney, and old bene paneer. Photo: Liz Clayman/How Not Magazine



In the Garden: Cachaça with English peas, carrot eau de vie, and rhubarb. Photo: Liz Clayman/How Not Magazine/©2017 Liz Clayman



aRoqa in Chelsea. Photo: Liz Clayman/How Not Magazine/©2017 Liz Clayman

206 Ninth Ave., nr. 23rd St.; 646-678-5471

A version of this article appears in the May 1, 2017, issue of *New York Magazine*.

The New York Times

Food

The New York Times

OPENING

aRoqa For his latest restaurant, Gaurav Anand, who owns Awadh on the Upper West Side and Moti Mahal Delux on the Upper East Side, has drawn inspiration from a roqa, a traditional Indian engagement party. With Monica Saxena, a partner and London native whose wedding Mr. Anand catered, he has decorated the restaurant in celebratory black and gold. The menu goes beyond India, with Mexican, French and other global accents in dishes like crisp lamb kebabs with habanero aioli; beer-battered crab with a tomato pickle; and several stuffed kulcha flatbreads: 206 Ninth Avenue (22nd Street), 646-678-5471, arqanyc.com.



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CHEFS

Gaurav Anand Goes Modern in Chelsea and More Chef News in New York City

by Matt Kirouac — JUNE 15, 2017



Gaurav Anand PHOTO: EVAN SUNG



Gaurav Anand and business partner **Monica Saxena** modernized traditional Indian cooking with **aRoqa**, now open in Chelsea. Venice-based **Cecconi's** made its New York debut in Dumbo's Soho House, with **Riccardo Bilotta (Lamb's Club)** overseeing the Italian menus. **Frank DeCarlo (Peasant)** expanded to Long Island with his new seasonal restaurant, **Barba Bianca**, in Greenport.

The hoteliers behind **Hotel Chantelle** and **The Regal** expand to Long Island City next week with **Ravel Hotel**, home to **Estate Garden Grill**. **Greg Baxtrom (Olmsted)** is working on another restaurant across the street from Olmsted in Prospect Heights. Details are mum, but **Carlos Suarez (Bobo, Rosemary's)** is developing a fourth restaurant in the West Village.

Eleven Madison Park closed for the summer to refresh its design.





NEW YORK

17 New(ish) Restaurants to Try This Summer

By CAROLYN STANLEY | JUN. 21, 2017

Summer means lobster rolls and rosé. It also means pretzel-fried chicken, squash-blossom tacos and matcha doughnuts. Here are 17 spots to check out right this minute.

RELATED: 10 ESSENTIAL SANDWICHES THAT AREN'T THE PASTRAMI AT KATZ'S



AROQA

Another elevated-Indian spot arrives with the opening of this Chelsea eatery, which merges traditional flavors with global influences. We'll take an order of habanero tikka lamb kebabs, duck confit curry and beer-battered crab, please.

206 Ninth Ave.; 646-678- 5471 or aroqanyc.com

ADULT LEMONADE STAND, DADS' DAY, SUMMER COCKTAILS AND MORE

HOME • NOW OPEN • ADULT LEMONADE STAND, DADS' DAY, SUM

By [Alana Tielmann](#) Posted [June 14, 2017](#) In [Uncategorized](#)

  0  0

NOW OPEN



Surround yourself in gold at aRoqa. New to Chelsea, this modern Indian restaurant and cocktail bar creates an elevated experience by merging Indian flavors with a global palate and cocktail culture. Owner and chef Gaurav Anand takes traditional Indian cooking to the next level by utilizing ingredients not generally found in the cuisine: avocado, kale, tomatillos, bacon, goat cheese, etc. Plates include Kurkuri Bhel, crispy lotus stem with avocado, tomatillos, hari mirch (green chile) emulsion and tamarind chutney. Head Mixologist Stephen Thomas (il Buco, il Buco Alimentari) oversees the beverage program featuring creative cocktails, local craft beers and small producer natural wines. *Craft cocktails contain fresh juices*



ingredients such as olive oil, balsamic vinegar, vegetables like swiss chard, spices from saffron to peppercorns, wine reductions and more. Fact: Roqa is an Indian term referring to an engagement ceremony where family and friends gather to celebrate the union of a couple. 206 9th Ave., 646-678-5471, www.aroqanyc.com, [@aroqanyc](https://twitter.com/aroqanyc)

TONY NOMINEE, *MISS SAIGON*:
EVA NOBLEZADA

TimeOut

NEW YORK

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Drinking

JUST OPENED

aRoqa

NEW YORK ALREADY boasts an impressive number of Indian restaurants; now it's time for subcontinent-inspired bars to enter the mix. This Chelsea cocktail newcomer, from restaurateur Gaurav Anand (Awadh, Moti Mahal Delux) and head mixologist Stephen Thomas (Il Buco Alimentari e Vineria), looks to fill that void. At the bar, Thomas adds culinary ingredients (olive oil, balsamic vinegar) to cocktails like the In the Garden (cachaça, English-pea puree, carrot-based wine, saffron) and the mescal-based Shadowplay (clementine juice, cactus water, turmeric, ginger). To accompany those drinks, a food menu consists of East-meets-West hybrid plates like taro-root-fenugreek tacos and mushroom-saffron croquettes with goat-cheese relish, which you can enjoy in a back dining room decked out with gold ceilings, velvetlike walls and leather chairs.

→ 206 Ninth Ave (646-678-5471, aroqanyc.com)





ARQQA

Interesting Indian in a Sexy Chelsea Lounge

Note That Your Corn Paddu Will Arrive in a Tiny Bicycle

BY ILANA DADRAS - JUNE 05, 2017



In a dimly lit black-and-gold lounge, a couple bonds over rum-covered flaming chicken chops.

A woman at the bar flips an ignited inside-out lime over to dump additional liquor into a goblet full of lemongrass and rum (for narrative purposes, we're using the "H" here).

Nearby, a man gently plucks a corn cake from a bicycle basket and dunks it generously into a creamy chutney. Nothing is aflame.

All this is happening only inside aRoqa, a beauty of a new Indian-ish date spot heavy on the unexpected flavor combinations, opening tonight in Chelsea.

This is prescribed for post-work drinks or casual second dates, based mostly on the conversation-piece menu items. Like Shadowplay, a [Mezcal Joven-clementine-cactus water drink](#) that'll arrive smoking, courtesy of a low-key dry ice presentation. Or Through My Sails, which will arrive with a 151-ignited, rum-filled lime you'll empty into your cocktail. The bartender here uses whiskey from his time spent at Orange County Distillery and maple syrup from his family's sap house upstate, and you've gotta trust a guy with a family sap house.

No doubt, you'll want to eat here, too. There are corn-filled rice cakes with coconut-kaffir-lime chutney and gunpowder-masala crumble, served in a wire bicycle to pay homage to where you'd traditionally find such a snack in India. The chicken chops are served on a makeshift rolling cart, same idea. And it's all Indian, but in a contemporary, not-completely sort of way—think taro root on fenugreek flatbreads and butternut squash dumplings in a sweet corn chutney. One might use the word fusion, but we...did.

We'll now point you to a slideshow of libations and the place described above. [We'll do that right now.](#)



Ilana Dadras cannot discern between situations in which sarcasm is and is not appropriate. Her favorite things include mezcal cocktails, Big Sur and writing about herself in the third person.



At aRoqa (opening May 15 in New York City), chef/owner Gaurav Anand uses a miniature bicycle to deliver his contemporary version of Indian Shrimp Paddu. Spiced shrimp and rice cakes arrive in the bicycle's rear basket while the coconut and kaffir lime chutney sits in the front. Michael Tulpan

SAM SHEPARD
1943-2017
BY MICHAEL FEINGOLD



A "Through My Sails" cocktail flanked by kataifi mushrooms and achari baingan

FOOD

BETTER TOGETHER

At new Chelsea Indian spot aRoqa, come for the chaat — but stay for the cocktails

BY ALICIA KENNEDY | PHOTOGRAPH BY JANELLE JONES

What do you like to drink?" chief mixologist Stephen Thomas asked on my first visit to Chelsea's aRoqa. It's a simple question that's often difficult to answer.

In response, I gave him a terrible project: a fruity rum drink, I'd said, or maybe something savory and boozy; never did I consider the twain could meet. Thomas nodded his head and went off to tinker, returning with a coupe glass filled with pink liquid. In just a few minutes, he'd devised a strawberry-forward sip that finished salty — my palate's dream cocktail, actualized.

That same kind of flavor-flip happens throughout a meal at the new offering from chef Gaurav Anand, who's also behind the much more traditional Indian restaurants Awadh and Moti Mahal DeLuxe. aRoqa takes its name from the Punjabi engagement ceremony and bills itself as "contemporary Indian," which means you can expect a festive atmosphere focused on Indian spices and preparations enhanced by unexpected ingredients. Chunks of avocado blend right into the kurkuri bhel. Habanero brings heat to the aioli served with a chicken kebab salted by parmesan crisps.

Your goat kebab will be served like a taco and dressed like a hot dog.

Strolling past the restaurant, located on Ninth Avenue just off 23rd Street, you might mistake it for some kind of swank lounge. The walls are black and largely unadorned, the space's gold accents the only sign of Indian-inspired décor. Stepping inside, you'll likely find nearly every seat occupied (and probably by someone relatively young and well-heeled). Even so, the sense of exclusivity mellows quickly. The restaurant only opened at the beginning of June, making it likely you'll see chef Anand strolling the floor, dropping off dishes playfully served on the beds of toy trucks — a whimsical reminder that chaat is street food, even if here it's dolled up with pomegranate emulsion. Reservations are almost always necessary, but if you end up taking a stool at the bar, you won't regret the time spent in close contact with Thomas's wizardry.

The spirit guide previously worked as a sommelier and bartender at il Buco and il Buco Alimentari, often spending time upstate near Woodstock tending to his own

farm (maple syrup from his sap house finds its way into the drinks here). The cocktail menu changes regularly, but on a recent visit the Oh My NOLA stood out: While watermelon may be ubiquitous in summer drinks, this one is elevated by the addition of the pickled variety, which kicks the Orange County Distillery Un-aged Corn Whiskey and watermelon water into gear, providing just the right amount of acidity for a bright, fruity burst.

Thomas's pyrotechnics are another reason to grab a seat at the bar: There's a lot of smoke and fire involved in the cocktail presentation. If you opt for the intensely boozy Through My Sails — made with Owney's NYC Rum, pineapple, lemongrass, Lustau Pedro Ximénez Sherry, almond, and Lemon Hart Overproof 151 — prepare for half a shelled-out lime to be filled with rum and set aflame.

But the over-the-top cocktails don't distract from the food; owing to the savory components, they complement, often cutting through heat or adding a dash of salt. And the food, in turn, works in service of boozing: You'll want to order a lot of plates, big and small, to share; even when you go for a big dish like the achari baingan, featuring pickled eggplants, green lentil and pearl millet porridge, and puffed lotus seeds, it's more satisfying when you enjoy only about a quarter of the dish and leave room for a kulcha (a flatbread) stuffed with paneer before moving on to dessert. For that course, go with the not-too-sweet mango sorbet plopped into a cloud of not-too-heavy coconut milk rice pudding. Here, such pairings are built to last.

aRoqa
206 Ninth Avenue
646-678-5471
arqa.nyc.com

flavor booster:
mustard



Kasundi Shrimp

From Gaurav Anand, the chef and owner of aRoaq in New York City

START TO FINISH:
3 hours, 15 minutes

- ¼ cup Greek yogurt
- 1 teaspoon ginger-garlic paste
- 1 teaspoon red chili powder
- 1 teaspoon ground coriander
- ¼ teaspoon ground turmeric
- ½ teaspoon garam masala
- Juice of 1 lemon
- Salt
- 12 medium shrimp, cleaned and deveined
- 2 tablespoons butter, melted
- 1 teaspoon mustard oil (found in specialty stores or online, or substitute a mixture of 6 parts canola oil to 1 part mustard powder)

- ½ teaspoon red pepper flakes
- Chaat masala spice mix
- 2 teaspoons cilantro, chopped (for garnish)

1. In a large bowl, stir together the first seven ingredients. Then add salt to taste. Add shrimp and toss to coat. Refrigerate for 3 hours.

2. Preheat oven to 350°. On a baking sheet, toss the marinated shrimp with butter, mustard oil, red pepper flakes, a pinch of salt, and a generous pinch of chaat masala. Bake until cooked through, about 5 minutes. (Or you can sear the shrimp in a pan with the seasonings.) Garnish with cilantro and serve.

Serves 4



PLAY WITH SPICE

The bold taste of mustard layers in some richness when combined with spices like turmeric and chili powder and aromatics such as garlic and ginger. And it pairs perfectly with shrimp. —chef Gaurav Anand