

New York City

WHAT THEY'RE EATING IN

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Exuberantly multicultural, New York offers the best of almost every cuisine on the planet and its spirit of innovation means the city's food trends are always in flux. Here are five dishes to have on your radar

1

CEVICHE DESNUDAS

Ceviche — Peruvian raw seafood cured in lime juice — is still attracting the in-crowd at Williamsburg's Desnudas (which has a sister branch in the East Village). For an interactive dining experience, take a seat at the bar and watch the chefs blowtorch potatoes and 'bong-smoke' oysters in lapsang souchong tea, before digging into the salmon belly special. desnudawbk.com



2

RADISH SPAGHETTI DIRT CANDY

California may be America's home of healthy eating, but New York is catching up, with some inventive meat-free cuisine now on the menu. Head to the city's most innovative (and trendy) vegetarian restaurant, Dirt Candy, to try chef Amanda Cohen's black radish spaghetti — as visually striking as it is delicious — flavoured with spicy horseradish and topped with black and purple radishes. Or get your teeth into a grilled and smoked broccoli dog with broccoli kraut and mustard barbecue sauce. dirtcandynyc.com

3

DRY POT MÁLÀ PROJECT



Sichuan cooking is increasingly replacing Cantonese as the Chinese food of choice for New Yorkers — and Sichuan dry pot is an up-and-comer on the culinary scene. It's a dish that involves diners selecting as many ingredients as they want, which are then sizzled with herbs and spices. Málà Project, in the East Village, has practically endless options, including lamb, short rib, chicken gizzards and hearts, tofu, veg and more. malaproject.nyc

4

CRISPY OKRA DRUNKEN MONKEY

Despite the popularity of Asian fusion, Indian food in NYC has remained remarkably static. Not so at the eccentric Drunken Monkey — a kitsch Indian restaurant on the Upper East Side, modelled on the Anglo-Indian clubhouses of owner, Arun Mirchandani's youth. The gin-based cocktails are fantastic, but the highlight is the small tapas-style plates, including the restaurant's specialty: crispy lightly fried okra with fenugreek and other spices. A fork is provided, but you'll want to eat these with your fingers. drunkenmunkeynyc.com

5

KHACHAPURI CHEESEBOAT

Georgian bakeries have been popping up all over the city, but the most exciting is Williamsburg's aptly-named Cheeseboat, which, in addition to its titular dish — essentially a cauldron of cheese with egg and butter, also serves bistro-style dishes like Georgian 'pizza' khachapuri, which is a decadent combo of cheese and pastry, plus kharcho, a hearty veal soup. cheeseboatbk.com
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