

# The New York Times

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## 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/](http://indianaccent.com/nyc/).