

TimeOut New York

October 12-18, 2016

Simply the best

11 Soy keema at Indian Accent

It's a literal melting pot, a stirring of influences in one small crock: Celebrity chef Manish Mehrotra nods to the minced-lamb curries of Mumbai, the warm street-food rolls of Goa and the vegetarian cooking of his own mother in this haute keema. Soy curd is stewed down with cumin-zapped tomatoes until it's the Indian answer to bolognese. Break the yolk of the delicate raw quail egg on top, and stir through for supreme silkiness. Disregard how immaculate the white tablecloth is beneath you, forgo a fork for one of the accompanying pao rolls infused with lime leaf, and dig right in. We won't judge.

→ 123 W 56th St (212-842-8070, indianaccent.com). Part of prix fixe: three course \$75, four course \$90.