

Crispy Heaven is European-American cuisine. It is 1 out of 4 expensive and located in Soho at 38 Grand St. Here is a description: Crispy Heaven has won THE BEST NEW YORK BAGUETTE 2024!!! Crispy heaven is a bakery/cafe in day time and restaurant at the evenings We're thrilled to announce that Crispy Heaven is now open for DINNER every THURSDAY,FRIDAY and SATURDAY. You've experienced the goodness of our day menu, and now we've prepared a whole new menu for our dinner service. Get ready to tantalize your taste buds with our family-style cuisine, perfect for sharing. From juicy american eagyu steak, perfect roasted octopus, fre

Chelsea Living Room is American cuisine. It is 2 out of 4 expensive and located in Chelsea at 243 W 14th St. Here is a description: A vibrant and lively gathering spot adorned with the cozy allure of a living room setting. Bordering Chelsea, West Village, & Meatpacking, Chelsea Living Room provides an intimate dining experience, a variety of cocktails, and entertainment. Taste our American bistro dinner menu with staples like the crispy cheese & caviar, burger au poivre, & the ice cream sundae! Live music on Sundays & Wednesdays!

Pressoir Wine Events is Event cuisine. It is 3 out of 4 expensive and located in New York City at 285 West Broadway. Here is a description: Pressoir is a community for wine lovers. From our informative educational sessions and exclusive wine dinners to the warm and welcoming Pressoir Club, Pressoir has something for everyone! Pressoir and its annual festivals – La Paulée, La Fête du Champagne, and La Tablee – are born of a deep love for French wines and culture. With a passionate mission to transport guests to the vibrant regions of Burgundy, Champagne and the Rhône Valley, the team behind Pressoir believes that unforgettable exper

South Soho Bar is American cuisine. It is 2 out of 4 expensive and located in Soho at 191 Centre St. Here is a description: South Soho Bar is an intimate bar at the border of Soho and Chinatown. Soso's offers a list of classic cocktails covering all spirit categories. In addition to our 60+ cocktail list, the back bar offers over 400 bottles of premium spirits and a small international wine list. We're one of few bars in the city with a Suntory Toki Highball machine. Our kitchen is helmed by international chef, Paul Donnelly, and serves upscale bar bites. There is seating at our bar, as well as several booths, making

Food Bank For New York City is \* cuisine. It is 1 out of 4 expensive and located in New York at 171 1st Avenue. Here is a description: Driven by our mission to empower every New Yorker to achieve food security for good, we harness the collective power of our network of food providers, partners, and volunteers to activate the right resources, supports, and expertise across the five boroughs. Our work with more than 800 soup kitchens, food pantries, and campus partners provides immediate and reliable access to food and nutrition education, while our economic empowerment programs give people the tools and know-how to improve thei

Don Angie is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 103 Greenwich Ave. Here is a description: Don Angie is a modern Italian-American restaurant and bar in the West Village from chefs Scott Tacinelli and Angie Rito, a husband and wife team formerly of Quality Italian and dinnertable. Reinvented with contemporary dining sensibilities, menu items nod to Italian-American family favorites and regional Italian traditions.

4 Charles Prime Rib is Steakhouse cuisine. It is 3 out of 4 expensive and located in West Village at 4 Charles St. Here is a description: 4 Charles is an intimate supper club tucked away in the charming West Village. With crystal chandeliers, plush leather seating and paintings lining its dark wood walls, this late-night dining den winks at a lost era. We welcome friends, family, and regulars for gorgeous cuts of prime rib, fresh seafood, and strong drinks. We are currently accepting reservations for indoor and outdoor dining. Reservations are not transferable and we are not obligated to honor transferred reservations.

Sixty Three Clinton is New American cuisine. It is 4 out of 4 expensive and located in Lower East Side at 63 Clinton St. Here is a description: Our intimate, seasonal menu of modern American fare takes cues from Chef Sam Clonts' time in some of New York City's best kitchens; reflecting both his appreciation for local ingredients and a global approach. To drink, Raymond Trinh's beverage team has crafted an eclectic wine list from old and new-world selections that satisfy a variety of tastes, available by the glass or bottle. For something stronger, a cocktail menu rooted in the American classics with modern tweaks celebrates locally prod

NAKAJI is Sushi cuisine. It is 4 out of 4 expensive and located in Chinatown at 48 Bowery. Here is a description: Third-generation sushi chef Kunihide "Nakaji" Nakajima brings his legacy to the Bowery with his debut namesake restaurant. The dual-concept space – tucked away in the Canal Arcade – features authentic Edomae-style sushi omakase at the Chef's Counter and craft cocktails at Bar at Nakaji. Each night, the chef serves his signature omakase to an exclusive set of diners with only ten bar seats.

The Sunken Harbor Club is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Downtown Brooklyn at 372 Fulton St, 2nd Flr. Here is a description: Sunken Harbor Club is an intimate nautical themed cocktail bar tucked away on the second floor above Gage & Tollner. After eight years as a weekly pop-up at owner St. John Frizell's Red Hook mainstay, Fort Defiance, The Club finally anchored here in October 2021. Join us for innovative libations and refreshing new takes on classic tropical cocktails.

Shinzo Omakase is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 89 East 2nd Street. Here is a description: One hour (60 min) is the allotted time for the omakase experience at Shinzo Omakase. (Please please be on time) New Yorkers who enjoy being in the know frequent restaurants like Shinzo. This 9-seater establishment, which is something of a hidden treasure, offers excellent omakase in a casual environment. Fresh fish is served here, sorted straight from Japan, and professionally prepared by a group of chefs that have experience from some of the best sushi restaurants in the area. We don't have a s

Rosella is Sushi cuisine. It is 2 out of 4 expensive and located in East Village at 137 Ave A. Here is a description: Starting February 5th, 2024 we will be open SEVEN DAYS! Rosella New York is an American sushi restaurant highlighting local, sustainable seafood, and domestic wine, sake, beer and cider. We offer an a la carte menu throughout our restaurant, but your server, chef, or bartender would love to put together a custom dinner just for you! If you are interested in a formal omakase, we have opened our new concept, Bar Miller just a few blocks away! Bar Miller is reservations only and they are availabl

ITO NYC is Japanese cuisine. It is 4 out of 4 expensive and located in Tribeca at 75 Barclay St. Here is a description: At Ito NYC, we serve a traditional yet modern Japanese omakase offering a variety of seasonal fish. Led by Chef Masa Ito and Kevin Kim, we specialize in using carefully hand selected fish shipped directly from Japan.

Sushi Ikumi is Sushi cuisine. It is 4 out of 4 expensive and located in Soho at 135 Sullivan St. Here is a description: We respect the art of wholeness. Our natural environment, local and seasonal ingredients, and our dedicated producers are all connected to each other. Working as one makes us stronger. Nestled within the vibrant and bustling cityscape of NYC, Sushi Ikumi can be found in the quiet neighborhood of SoHo, Manhattan. At our sister restaurant, Hirohisa, Chef Hiro brings out the best flavors of each seasonal ingredient with his expertise and care. At Sushi Ikumi, we are building on Hirohisa's philosophy

Foxface Natural is New American cuisine. It is 1 out of 4 expensive and located in East Village at 189 Avenue A. Here is a description: Foxface Natural is a natural continuation of our Foxface sandwich shop. With actual seats, wine, and a wood burning kitchen we're going wild and natural (but sandwich-less).

Taikun Sushi NYC is Sushi cuisine. It is 3 out of 4 expensive and located in Lower East Side at 79 Delancey St. Here is a description: Taikun Sushi is a premium omakase experience led by Chef Kei Yoshino. Sourcing only the finest international and domestic ingredients, Chef Yoshino & team bring you an unforgettable 13 course omakase dinner. The offerings change weekly to highlight the diversity of seasons, ingredients and range of textures. Our omakase menu is priced at \$85/person with an optional beverage pairing.

Swoony's is American cuisine. It is 2 out of 4 expensive and located in Columbia Street Waterfront District at 215 Columbia St. Here is a description: Chef Sal Lamboglia has opened his second Carroll Gardens restaurant. Swoony's is Sal's take on an American bistro. With a robust 10 seat bar, Swoony's is your go-to spot for a classic cocktail or a cozy dinner in one of our banquettes. The menu at Swoony's features classic meats and hearty sides encompassing bistro fare with American staples. With managing partner, Giovanna Cucolo as part of the opening team, you can expect the same neighborhood vibes and warm hospitality you've come to expect

HAGS is Experimental cuisine. It is 2 out of 4 expensive and located in East Village at 163 1st Ave. Here is a description: HAGS is a tiny tasting menu restaurant in the East Village neighborhood of NYC, by Queer people for all people.

Sushi Kai - West Village is Sushi cuisine. It is 1 out of 4 expensive and located in West village at 11 Barrow St. Here is a description: We are offering a \$85 1HR Omakase Course and a la carte menu. for 60mins We request customers with a reservation to order the \$85 Omakase Course. if you would like to order a la carte only, please come as a walk-in and seats are not guaranteed. \$85 Omakase Course includes trio Appetizers, Nigiri 10 Pieces, Uni & Ikura Don and a Hand roll.

Sushi Lin Soho is Sushi cuisine. It is 2 out of 4 expensive and located in Soho at 120 Sullivan St. Here is a description: Sushi Lin, an unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Fuku Omakase is Japanese cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 104 W Washington Pl. Here is a description: The Fuku Omakase experience is designed to last for one hour (60 minutes), so please make sure to be punctual. New Yorkers in the know gravitate towards establishments like Fuku, a hidden gem of a restaurant. With only nine seats available, this cozy spot offers an exceptional omakase dining experience in a relaxed setting. The menu is a masterpiece in itself, featuring fresh fish sourced directly from Japan and expertly crafted by a team of chefs with illustrious backgrounds from some of the fi

Kazumi Omakase is Sushi cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 31 W 8th St. Here is a description: Kazumi NYC is a sophisticated harmony of Japanese cuisine and New Yorkers ingenuity. Celebrated for its amusing devotion for sushi and understated elegance, art, and passion in hospitality and modern sensibilities underscore a quintessential dining experience. Omakase ■■■■■ I'll leave it up to you. Our artistic and highly skilled Omakase Chef are in control of your meal. As we curate our selections of seasonal and exceptional ingredients sourced from Japan and locally. We offer selections of

Sushi Ichimura is Sushi cuisine. It is 4 out of 4 expensive and located in Tribeca at 412 Greenwich St. Here is a description: Legendary Japanese sushi chef, Eiji Ichimura, makes his final return to the NYC dining scene alongside Kuma Hospitality Group via his restaurant Sushi Ichimura in Tribeca. Chef Ichimura serves his signature edomae-style omakase at the restaurant's intimate 10-seat sushi counter, presenting the freshest fish and ingredients sourced directly from Japan and perfectly aged to showcase each courses' peak

Sushi Mumi is Sushi cuisine. It is 4 out of 4 expensive and located in East Village at 130 Saint Marks Place. Here is a description: An upscale Omakase restaurant serving authentic Edomae style sushi by Executive Chef & Co-founder Marco Lin, an alumnus of Michelin Starred restaurant Sushi Ginza Onodera. Chef Marco serves seasonal and innovative Omakase menu using the finest ingredients of its origins all over Japan and imported directly from Toyosu market with traditional techniques. At Sushi Mumi, our team are in pursuit of serving exceptional dining experience to our guests by emphasizing all the details from the food to

Sushi Lin West Village is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 33 Greenwich Ave. Here is a description: Sushi Lin, an unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Blue Haven-West Village is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 108 W Houston St. Here is a description: Blue Haven; NYC's beloved sports bar, built on quality food, energetic service and a vast selection of world spirits, beer, wine & cocktails. We cover all the bases.

Divya's Kitchen is Vegetarian cuisine. It is 1 out of 4 expensive and located in Bowery at 25 1st Ave. Here is a description: Divya's Kitchen serves planted-based meals rooted in Ayurvedic principles, using only the freshest, highest-quality ingredients. Our produce is organic, seasonal, and local whenever possible, and we source local grass-fed milk for our house-made ghee, fresh cheese, and yogurt. Everything we serve at the restaurant is made from scratch daily to maximize flavor, vitality, and digestibility. We offer a full lunch, dinner, and brunch menu, and a large selection of teas and other Ayurvedic-inspired b

Rai Rai Ken / Ban Rai is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 218 East 10th St. Here is a description: Since 2000, RAI RAI KEN has been serving up classic, downtown-Tokyo-style ramen noodles. We've expanded our menu offerings to include other Japanese comfort foods such as fried-to-order katsu curry and house-made takoyaki and okonomiyaki. Recently Pete Wells, THE famous New York Times food critic, listed us as one of the original East Village spots where he "cut his teeth" back in the 80's and 90's. Come see why our comfort food joint has survived these past 20+ years in NYC :)

Pearl Street is American cuisine. It is 2 out of 4 expensive and located in Dumbo at 147 Front St. Here is a description: Located in one of DUMBO's 19th century factories, just 2 blocks from the waterfront, Pearl St. is a modern raw bar with small plates and snacks. Great music and relaxed vibe. Sommelier selection of natural wines by the glass and bottle, with local beers. At 10-seats, it is a true chefs' counter where you can experience the entire meal as its prepared for you. In addition to the a la carte menu, a multi-course tasting menu is available, with additional wine pairing as well. Please note in your r

Venhue is Experimental cuisine. It is 3 out of 4 expensive and located in East Village at 21 Ave B. Here is a description: Unpretentious, fast-paced culinary experience that offers upscale seasonal tasting menus with a playful irreverence towards fine dining.

Zensushi Omakase is Sushi cuisine. It is 3 out of 4 expensive and located in Lower East Side at 235 Eldridge St. Here is a description: Zen Sushi Omakase is located on a quiet Lower East Side street. We are serving a 14 Course Omakase set for \$89, a steal. We are a unique and affordable sushi restaurant that specializes in seasonal ingredients and high-quality fishes mainly from Japan's Toyosu Market, Fukuoka fish market, and also around the world. Our chefs have more than 15 years of experience and have worked a lot of top sushi restaurants in the city such as Sushi Nakazawa (A Michelin Star ■■) and Nobu, etc. You will expect

Sushi Ouji is Japanese cuisine. It is 2 out of 4 expensive and located in Soho at 196 Prince St. Here is a description: Welcome to Sushi Ouji, an intimate Japanese restaurant featuring 14-course seasonal omakase menu with a focus on sushi created by our talented head chef Ben from Taiwan. At Ouji, we specialize in providing a premium seafood experience, sourcing about 90% of our fish and seafood directly from Japan's Toyosu Market and utilizing premium sushi rice from Hokkaido. Our chef's expertise ensures the highest quality dishes, offering exceptional value for our guests. Guests can choose to have a seat at

Omakase by 11Tigers is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 225 Avenue B. Here is a description: Never-Before-Seen : Tiger Roar Omakase Experiences In NYC, with Thai heart & Japanese soul. A harmonious blend of Japanese finesse ingredients with the rich allure of Thai spices. Led by sushi master Tony Lee, has been working in premier sushi restaurant in NYC over 16 years. by select the highest quality ingredients. Fresh fish is served here, sorted straight from Japan. Exclusive reservation for up to 8 guests on Monday through Wednesday . We offer the most unique and

Sushi Lin L.E.S is Sushi cuisine. It is 3 out of 4 expensive and located in New York at 151 Rivington St. Here is a description: Sushi Lin, a unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Morgenstern's Finest Ice Cream is American cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 88 W Houston St. Here is a description: Beloved NYC ice cream shop Morgenstern's is thrilled to launch summer patio service with its upcoming partnership INTERMISSION with Jay Wolman previously of Mimi, LaLou, and King. The culinary collaboration will reimagine American Diner classics through a European lens at Morgenstern's Finest Ice Cream at 88 W Houston St. With family from South Africa and London, combining cultures is not a foreign concept to Jay. His experience working in restaurants both stateside and in Europe inform his app

Pastis is French cuisine. It is 2 out of 4 expensive and located in Meatpacking District at 52 Gansevoort St. Here is a description: The revival of Pastis was driven by two James Beard Award-winning restaurateurs, Keith McNally and Stephen Starr, who return to a neighborhood they helped cultivate. McNally is the chief designer of the space while Starr and team focus on culinary and operations. Pastis features elements similar to the original such as the restaurant's classic curved zinc bar outfitted with signature subway tiles, vintage mirrors with handwritten daily specials, and a mosaic-tiled floor. Guests can expect to fin

Raoul's is French cuisine. It is 3 out of 4 expensive and located in Soho at 180 Prince Street. Here is a description: Two brothers journeyed from Alsace, France, to Soho, New York. They found a little restaurant for sale. The booths were already in place and they kept the chairs until they fell apart or were destroyed in the brawls that marked the early years. They were so poor they threw nothing out, not even the salt. Guy turned his Alsatian cooking skills to fine steaks and fish for low prices - even cheaper at the bar. Serge stood outside on Prince Street, a lonely figure importuning passersby to enter and



Minetta Tavern is French cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 113 MacDougal St. Here is a description: Minetta Tavern was opened in Greenwich Village in 1937. The Tavern was named after the Minetta Brook, which ran southwest from 23rd Street to the Hudson River. Over the course of its long history, the Tavern was frequented by various layabouts and hangers-on including Ernest Hemingway, Ezra Pound, Eugene O'Neill, E. E. Cummings, Dylan Thomas, and Joe Gould, as well as by various writers, poets, and pugilists. Since its renovation, Minetta Tavern has best been described as "Parisian steakhouse me

Tucci - New York is Italian cuisine. It is 1 out of 4 expensive and located in NoHo at 643 Broadway. Here is a description: TUCCI is a labor of love that honors the Tucci family's legacy, serving refined modern Italian cuisine and family recipes in a warm and inviting atmosphere. The restaurant features the distinctive Tucci touch across two levels of dining. The main floor boasts intimate handcrafted banquets, velvet drapes and floor-to-ceiling windows, making the perfect atmosphere for a sublime evening. The lower level dining and cocktail lounge has brick and stone arches dating back to the 1800s, as well as a ma

Don Ceviche is Peruvian cuisine. It is 1 out of 4 expensive and located in East Village at 57 1st Ave. Here is a description: Don Ceviche After many months of renovations and setbacks, Don Ceviche has opened! Well established in the Essex Market since 2019 now it's bringing to the East Village his second location. Anticuchos, ceviches, causas, rotisserie chicken, papas rellenas, chaufas and saltados, keeping traditional flavors and cuisine using 95% peruvian ingredients . Lenin Costas grew up in Lima-Peru in a family restaurant watching his grandma and mom work in the kitchen where his passion for the business start

Chef Mitsuru Tamura at Parcelle is Sushi cuisine. It is 1 out of 4 expensive and located in Lower East Side at 135 Division Street. Here is a description: Chef Mitsuru Tamura, previously the head chef of midtown omakase staple Sushi Yasuda, begins a new chapter with a weeknight residency at Parcelle at 135 Division Street. Guests can be seated in front of Mitsuru at the sushi counter or at private tables for ala carte dining. Guests will have full access to Parcelle's inventory, including specialty pairings and rare offerings.

Bar Mutsumi at miomio is \* cuisine. It is 1 out of 4 expensive and located in FiDi at 61 Vandam St. Here is a description: Bar Mutsumi opens after hours of cafe miomio, located at 61 Vandam Street. Casual bar with various Japanese Shochu, selected Japanese whiskies, and so on...

Rubirosa is Italian cuisine. It is 2 out of 4 expensive and located in NoLita at 235 Mulberry St. Here is a description: Rubirosa is a neighborhood family operated Italian-American restaurant and pizzeria founded in 2009 by AJ Pappalardo. AJ's father, Giuseppe Pappalardo founded the Staten Island institution, Joe and Pat's. AJ opened Rubirosa to create an institution of his own In Manhattan. AJ was inspired by the family's 60+ year signature pizza recipe to create our pizzas served at Rubirosa. In addition to our famous pizza, we proudly offer Italian-American classics featuring a wide array of pastas made f

I Sodi is Italian cuisine. It is 3 out of 4 expensive and located in West Village at 314 Bleecker St.. Here is a description: This oasis of a restaurant is chef Rita Sodi's ode to her native Tuscany. The menu of antipasti, masterful house-made pastas, and secondi does not stray from traditional cuisine. The tiny, Bleecker street locale is transportive — between the food, the white tablecloths, the close-knit energy, and the bar's many variations on the classic Negroni, you could just as easily be in Italy. As Pete Wells put it: "I Sodi seems not to have fully assimilated into the United States. It exists in its own ext

L'Artusi is Italian cuisine. It is 3 out of 4 expensive and located in West Village at 228 West 10th Street. Here is a description: For over 15 years now, L'Artusi has brought craveable Italian food served with a warm, friendly vibe to the West Village. Executive Chef Joe Vigorito, Pastry Chef Janée Humphreys, and Beverage Director Anncherie Saludo share their expertise in Italian cuisine and Epicurean Hospitality. Featuring refined rustic cuisine, L'Artusi offers guests an a la carte dining experience within a safe, socially distant seating style adhering to all local and state regulations. New seasonal dishes will be s

Sushi Nakazawa NY is Sushi cuisine. It is 4 out of 4 expensive and located in West Village at 23 Commerce St. Here is a description: Executive Chef Daisuke Nakazawa's Omakase menu features different fish and shellfish globally, with a focus on Japanese waters. Highlighting seasonality, Chef's "New York-mae" style Omakase offers both classic, and modern interpretations of Edo-mae style Nigiri. The Same Omakase service is offered at seats at the Sushi Counter, Lounge Counter, or tables in the Dining Room.

Raku Soho is Japanese cuisine. It is 2 out of 4 expensive and located in SoHo at 48 Macdougall St. Here is a description: This is noted upon specialist Raku's second Manhattan location. Renowned chef Norihiro Ishizuka cooks bowls of noodles in flavorful broth to perfection and offers them alongside a range of authentic Japanese appetizers. The interior is minimalist yet warm, inspired by the Japanese wabi-sabi worldview.

Cervo's is Seafood cuisine. It is 2 out of 4 expensive and located in Lower East Side at 43 Canal St. Here is a description: Cervo's is a Portuguese-Spanish inspired restaurant and oyster bar. Taking its cue from the coastal regions of the Iberian peninsula, its tiled and warm wood interiors are the backdrop for a menu full of seafood and natural wines. Dining room tables are a mix of bar stools and chairs with backs.

Dirt Candy is Vegetarian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 86 Allen St. Here is a description: Dirt Candy serves cutting edge vegetables with added flavor and no politics in this sleek and stylish restaurant showcasing colorful, pop-tastic dishes from award-winning chef, Amanda Cohen. Dirt Candy only offers a 5 course Tasting Menu for \$105/per person excluding beverages and tax. -Reservations are available for dinner from 5:30-10:30pm Tuesday through Saturday. -Reservations for parties of 1-4 persons are available to book online up to 30 days in advance to each calendar date. Reservati

Jeffrey's Grocery is Seafood cuisine. It is 3 out of 4 expensive and located in West Village at 172 Waverly Pl. Here is a description: Of all the restaurants in Gabe Stulman's West Village restaurant empire, Jeffrey's Grocery is the one you go to snack on raw bar offerings and indulge in buttery, lobster roll. As with all Stulman joints — the vibe is lively, the service is delightfully friendly, and the specials are very worth considering. It's a go-to spot for a casual, fun-filled evening, particularly if you're in the mood for oysters.

Torrise Bar & Restaurant is Italian cuisine. It is 3 out of 4 expensive and located in Nolita at 275 Mulberry Street. Here is a description: Housed within the legendary Puck Building in downtown Manhattan, Torrise Bar & Restaurant is the most personal effort of the famed chef and Major Food Group Co-Founder Rich Torrise's career. At his new restaurant, the menu is inspired by the soul of Little Italy and celebrates the highest levels of culinary execution, the most spectacular ingredients, and an inspired sense of creativity. With vaulted ceilings, incredible artwork, and interior design by Garrett Singer Architecture, the grand space

Hanoi House is Vietnamese cuisine. It is 2 out of 4 expensive and located in East Village at 119 St Marks Pl. Here is a description: Get ready to be tantalized by this Vietnamese eatery's bold flavors. Tucked at the end of Saint Marks Place, Hanoi House offers addictive bowls of piping hot pho (bone marrow anyone?) and other traditional Vietnamese flavors such as Bun Cha Ha Noi and a killer Papaya Salad. Slurp a bowl at the sleek bar, or sit in tandem at the tables, and enjoy the tropical vibes of this plant-lined, antique-looking bistro.

Colonie is American cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 127 Atlantic Ave. Here is a description: Colonie took root in 2011 on a tree-lined block of Atlantic Avenue, two blocks from the East River, perched on the edge of Brooklyn Heights. Drawing inspiration from the history and beauty of the surrounding historic neighborhoods, the restaurant strives to support the New York food community by sourcing from as many local farms as possible, while providing neighbors with a comfortable and inviting spot to drink and dine. The bar features a curated selection of natural and low-intervention wines

Fairfax is American cuisine. It is 2 out of 4 expensive and located in West Village at 234 W 4th St. Here is a description: Fairfax is an all-day neighborhood restaurant. Come through and hang!

The Nines is Contemporary American cuisine. It is 2 out of 4 expensive and located in NoHo at 9 Great Jones St. Here is a description: Golden Age Hospitality's timeless supper club nestled in the heart of New York City, above sister spot ACME. The dinner menu takes cues from Europe's grand hotels, anchored by staples such as caviar and smoked salmon and more satiating options including the signature burger and club sandwich. The Nines is open starting at 5:00pm, 7 days a week. Thursday - Saturday we serve dinner from 5:00pm - 12:00am and drinks until 3:00am. Sunday - Wednesday we serve dinner from 5:00pm - 11:00pm and drinks

Dear Irving Gramercy is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Gramercy at 55 Irving Pl. Here is a description: Offering cocktails and elevated bar bites with top-notch service, Dear Irving Gramercy takes you on a time-travel experience behind the glittering beads of the 1920s to the posh, pink tufted couches of the 1700s. Brought to you by YJR Group (The Raines Law Room, Dear Irving on Hudson), our original Dear Irving location can be found just off Union Square at 55 Irving Place.

Dame is Seafood cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 87 MacDougal Street. Here is a description: Dame is a modern English restaurant that focuses on fresh seafood and fun wines. Chef Ed Szymanski's menu combines traditional English techniques with local seasonal ingredients. We are open Monday-Saturday. New reservations are released at noon 3 weeks in advance. We have tables for 1-6 guests. Groups larger than 6 require a full buyout.

The Dead Rabbit Pub is Irish cuisine. It is 2 out of 4 expensive and located in Financial District at 30 Water St. Here is a description: Opened in 2013, The Dead Rabbit is officially the World's Most Awarded Pub. Across three floors and five rooms, we deliver timeless ideas with contemporary execution - traditional Irish hospitality, set to a soundtrack of modern Irish music. Classic cocktails, and world-class signature creations. Pub dishes, made with exceptional ingredients. We represent what it means to be Irish today - paying homage to Irish artists, distillers, brewers, artists and makers, with our ethos of Tradition, Meet T

The Coop at Double Chicken Please is Contemporary American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 115 Allen St. Here is a description: Double Chicken Please is a dual-concept cocktail bar inspired by the exploration and experimentation of traditional drinks and dishes in the spirit of hacking design. The Front Room, serves up seasonal cocktails on tap while The Coop serves a separate craft cocktail menu, with chicken sandwiches & friends are on offer throughout both rooms. Preview both menus at [www.doublechickenplease.com](http://www.doublechickenplease.com). Led by The World's 50 Best Bars alums GN Chan and Faye Chen, Double Chicken Please celebrates the duo's

Claud is European cuisine. It is 2 out of 4 expensive and located in East Village at 90 E 10th St. Here is a description: From Co-Owners Joshua Pinsky and Chase Sinzer, Claud is a restaurant in the East Village. Claud is inspired by the European style of dining and seeks to replicate that vibe here in the city.

Cafe Spaghetti is Italian cuisine. It is 1 out of 4 expensive and located in Carroll Gardens at 126 Union Street. Here is a description: Cafe Spaghetti is Chef Sal Lamboglia's ode to the classic neighborhood Italian restaurant, nestled in the heart of Carroll Gardens. The cozy home-style Italian restaurant situated in his beloved hometown of Brooklyn, New York is our chef's first solo project. Featuring an intimate dining room with a wraparound cafe bar, additional seating can be found by way of a fully enclosed outdoor space with 25 seats located on Union Street, and a fully enclosed and air-conditioned lush ivy-lined backyard

Oiji Mi is Korean cuisine. It is 3 out of 4 expensive and located in Flatiron at 17 W 19th St. Here is a description: One Michelin starred OIJI MI offers a creative contemporary Korean dining experience composed uniquely for NYC. Helmed by Owner and Executive Chef Brian Kim, OIJI MI is the culmination of Chef Kim's longtime passion to bring a new level of traditional flavors and inherently Korean dishes, and reinterpreting them into a modern culinary experience.

da Toscano is Italian cuisine. It is 3 out of 4 expensive and located in Greenwich Village at 24 Minetta Ln. Here is a description: Chef Michael & Caitlin Toscano have returned to NYC, and to their culinary roots, with the opening of da Toscano at 24 Minetta Lane in Greenwich Village. da Toscano is the culmination of Michael's creative interpretations of regional Italian cuisine; a full-service, modern Italian restaurant. The restaurant complements the thoughtful culinary offerings with a carefully curated cocktail & wine menus. This is the second restaurant from the pair who also own and operate Le Farfalle in Charleston, S

MOKYO is Korean cuisine. It is 2 out of 4 expensive and located in East Village, NYC at 109 St Marks Pl. Here is a description: MOKYO, a cozy nook in the heart of the East Village, is the sister restaurant to Thursday Kitchen from Chef Kyungmin Kay Hyun. MOKYO offers an array of Asian inspired small that blend flavors from Chef Kay's childhood and travels across Eastern Asia, Europe and South America. Understanding the inevitable loss to grandma and mom's traditional dishes, Chef Kyungmin Kay Hyun has found a perfect balance of Asian twists and dishes from her travels to ignite nostalgic flavors yet something unfamiliar

La Vara is Spanish cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 268 Clinton St. Here is a description: La Vara celebrates the Jewish and Moorish legacies in regional Spanish cuisine- perfumed with aromas of saffron, cumin, and orange blossom. The bold and improvisational nature of our menu showcases food and wine that is contemporary, original, and authentic all at once.

Popina NYC is Italian cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 127 Columbia St.. Here is a description: Popina is located in the Columbia Street Waterfront District of Cobble Hill, Brooklyn. It's low-key and neighborhood-ly with a destination worthy wine list.

Russ & Daughters Cafe is Jewish cuisine. It is 2 out of 4 expensive and located in Lower East Side at 127 Orchard St. Here is a description: From a legendary and landmark appetizing shop comes this retro, full-service restaurant serving Jewish comfort food: bagels and lox, smoked fish platters, herring, caviar, traditional baked goods, cocktails, homemade shrubs and sodas, and other classic favorites. After more than two years of operating for takeout only, we have finally reopened for dining!

Noreetuh is American cuisine. It is 2 out of 4 expensive and located in East Village at 128 First Ave. Here is a description: Noreetuh is a modern Hawaiian restaurant in East Village section of New York City. The restaurant's goal is to create an atmosphere where guests can enjoy artfully crafted food paired with a quirky yet approachable wine list. Lighting is dim while tables are set in an intimate setting. The name 'noreetuh' means 'playground' in Korean language. We wish you can have fun when you spend your evening with us!

Lord's is British cuisine. It is 2 out of 4 expensive and located in NoHo at 506 LaGuardia Pl. Here is a description: Lord's is a playful English bistro with nose-to-tail sensibilities from the young team behind Dame. Expect a disco-heavy playlist, a deep wine cellar, and refined takes on seasonal British cooking.

The Clam is Seafood cuisine. It is 2 out of 4 expensive and located in West Village at 420 Hudson St. Here is a description: The Clam is a West Village neighborhood restaurant drawing its inspiration from the rich traditions of the Atlantic Seaboard. Chef Mike Price offers an ever-evolving menu and raw bar that celebrates the freshest seafood and seasonal, market-driven ingredients. The Clam's renowned cuisine and genuine hospitality pair perfectly with its exposed-brick dining room and windows that overlook James Walker Park on Hudson Street.

Overstory is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Financial District at 70 Pine St. Here is a description: Located on the 64th floor of 70 Pine Street—one floor above SAGA Restaurant—Overstory is a contemporary cocktail bar in New York City's Financial District. Reservations are accepted indoors at 5:45 PM and 6:00 PM - we also accept walk-ins on a first-come first-served basis. The space is surrounded by a wraparound terrace with 360-degree views of the New York City skyline. Overstory offers a small snack-menu; if you're interested in a more comprehensive dinner experience, please visit our sist

C as in Charlie is Korean cuisine. It is 2 out of 4 expensive and located in NoHo at 5 Bleeker St. Here is a description: C As In Charlie is a Korean Tapas restaurant with direct inspiration from Southern and Korean heritage. Guests can expect to enjoy contemporary Korean small plates with a Southern American twist, like Korean fried chicken, or a gochujang baby back ribs, or their signature take on Salisbury steak and grits.

La Compagnie des Vins Surnaturels is French cuisine. It is 2 out of 4 expensive and located in Little Italy at 249 Centre Street. Here is a description: "Though La Compagnie boasts a head-spinning list of over a thousand bottles, an infectious lightness pervades the elegant setting, where the staff can be seen sporting brightly patterned tracksuits on Tuesdays and aloha shirts on Fridays," says the New Yorker. Compagnie is the NYC-offshoot of the iconic Parisian wine bar, with a full dinner menu to complement its globe-trotting wine list. Rough wood, dark leather, and brass fixtures outfit the chic, rustic space.

Shinn East is Sushi cuisine. It is 2 out of 4 expensive and located in East Village at 119 E 7th St. Here is a description: SHINN EAST is a concept headed by Chef Mike, one of the youngest sushi chefs in New York. Despite his young age, he has been in the East Coast sushi scene for almost a decade. Eventually, he became the head chef (and the youngest chef of the Sushi By Bou Team) of Versace Mansion Sushi by Bou, delivering a luxurious omakase experience. Most recently, he worked in the famous hidden omakase speakeasy, Suite 101 as the head chef. At Shinn East, Chef Mike will personally curate rich and diverse i

The Up & Up is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 116 MacDougal St. Here is a description: The Up & Up is an intimate craft cocktail bar in Manhattan's Greenwich Village. Occupying an historic space, once home to the Gaslight Cafe, nestled among the William Morris wallpaper, marble, brass, and wood, you will find a comfortable cocktail den where hospitality and skill work in perfect concert, guided by the mantra of high-end, low-key.

Kings Co Imperial - Lower East Side is Chinese cuisine. It is 2 out of 4 expensive and located in Lower East Side at 168 1/2 Delancey St. Here is a description: Sitting at the foot of the Williamsburg Bridge on the Lower East Side is the second location of Kings County Imperial, a popular restaurant born in Williamsburg, Brooklyn that showcases "a new definition of Chinese-American cooking," as stated in a review by Eater's Robert Sietsema. From sesame shrimp toast to mapo dofu, crispy garlic chicken, and "mock eel," the menu takes



Potluck Club is Asian American cuisine. It is 1 out of 4 expensive and located in Chinatown at 133 Chrystie St. Here is a description: Potluck Club is a Cantonese-American restaurant located in the bustling cross-section of Chinatown, the Lower East Side and Nolita. The menu & restaurant design draw inspiration from the founders' experiences of growing up in Chinatown.

Houseman is American cuisine. It is 2 out of 4 expensive and located in Hudson Square at 508 Greenwich St. Here is a description: Houseman is the brainchild of artist turned chef Ned Baldwin. It's a neighborhood spot in a neighborhood you've never heard of-Hudson Square-where you can eat Pete Wells' favorite roast chicken, and Grub Street's favorite steak frites. Houseman's regulars know to go for the seasonal vegetable dishes and whatever local fish is on the menu that day.

l'abeille is French cuisine. It is 3 out of 4 expensive and located in Tribeca at 412 Greenwich St. Here is a description: l'abeille is a 48 seat French-Japanese restaurant located at 412 Greenwich Street on a classic Tribeca cobblestone street corner. The restaurant is centered on a six-course Chef's Tasting Menu but also provides a rotating selection of seasonal a-la-carte dishes served at the bar with a strong wine and cocktail program. l'abeille is the brainchild of Chef Mitsunobu Nagae, a veteran Michelin-starred chef who has worked at multiple legendary restaurants in Tokyo, Paris, and New York. Chef Mitsu was

Berimbau Brazilian Kitchen - West Village is Brazilian cuisine. It is 2 out of 4 expensive and located in West Village at 43 Carmine St. Here is a description: Berimbau Brazilian kitchen is a neighborhood restaurant serving up authentic Brazilian cuisine, culture, and joy in the heart of the west village. We offer a modern take on the traditional dishes with a unique selection of flavorful and familiar fare, including Picanha, Moqueca Baiana, and our signature Feijoada. As home to New York's first Caipirinha Bar, our guests enjoy delicious Cachaça cocktails alongside a variety of classic creations, including Old Fashioneds and Negronis. Featuring an

Bar Six is French cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 502 6th Ave. Here is a description: Bar Six is a French Moroccan bistro in the heart of Greenwich Village serving classic French and North African fare since 1994.

Sant Ambroeus - Brookfield Place is Italian cuisine. It is 3 out of 4 expensive and located in Tribeca at 200 Vesey Street. Here is a description: At Sant Ambroeus Brookfield Place, guests will enjoy a contemporary interpretation of traditional Milanese cuisine, as well as its signature hospitality in a chic and vibrant atmosphere. To complement the traditional Italian cuisine, Sant Ambroeus Brookfield Place offers a robust selection of Italian wines and a dynamic cocktail menu. Additionally, the high-energy espresso and cappuccino bar is open all day including heavenly desserts, Italian cornetti, gelato, cakes and cookies, all baked fresh

The Chef's Counter at Manhatta is American cuisine. It is 1 out of 4 expensive and located in Financial District at 28 Liberty St 60th Floor. Here is a description: The Chef's Counter at Manhatta features Chef Justin Bogle's refined, creative cooking with an intimate view of the culinary team at work. This ever-evolving, multi-course, seasonal menu is complemented by a playful dessert menu and an award-winning wine program. Please note, The Chef's Counter is not able to accommodate vegan, vegetarian, or celiac diets as well as any allergies or aversions to fish, shellfish, seafood, dairy, gluten, nuts or allium. Reservations for parties of one to six gu

Thirteen Water is Sushi cuisine. It is 1 out of 4 expensive and located in Alphabet City at 208 E 7th St. Here is a description: Hey there, thank you for your interest in dining with us at Thirteen Water! We would like to make a few notes: Dining Time: All our dining times are limited to 60 minutes. Please arrive on time to allocate enough time for dining. Thank you for your understanding! Cancellation Policy: We accept cancellations up to twelve hours before the time of your reservation. If a cancellation occurs within twelve hours of your reservation, a \$50 per person cancellation charge will apply. There are \*\*no exc

Farra is American cuisine. It is 3 out of 4 expensive and located in Tribeca at 71 Worth St. Here is a description: Farra is a 24 seat wine bar with a full a la carte menu, and is a sister restaurant to Atera located just a few doors down. Farra offers an extensive wine list with a variety of wines by the glass. We recommend pairing these options with multiple dishes to share for the table.

Takumi Omakase is Sushi cuisine. It is 2 out of 4 expensive and located in Lower East Side at 181 Essex St. Here is a description: Takumi Omakase offering best quality sushi 15 course. We would like to invite you to have our omakase course menu that will make you to have memorable and enjoyable dinner with your party, also. Our Takumi Omakase chefs have been working in premier Japanese sushi omakase restaurants for many years. So we always consider about serving the best quality of premium sushi and seasonal fish straight from Japan to our customers. We are serving live and the freshest sushi in The Lower East Side NYC. Plea

Martiny's is Japanese cuisine. It is 1 out of 4 expensive and located in Gramercy Park at 121 E 17th St. Here is a description: Martiny's offers a superb cocktail experience in a historical carriage house in Gramercy. Co-founder and Beverage Director Takuma Watanabe, uses his cocktail expertise to curate a menu that focuses on classic cocktails with his own elevated spin. Takuma's name in Japanese is "■■■■". The last character of his name "■" ("migaku") means "to polish" in English, which is exactly what Takuma has been doing over the last 10+ years in his career. Always in the pursuit of "Shokunin", a Japanese term u

Matsunori is Sushi cuisine. It is 1 out of 4 expensive and located in New York at 151 Allen St. Here is a description: Matsunori provide 1 hour limit time for omakase dinner Matsunori is the kind of restaurant that attracts New Yorkers who like to be in the know. Somewhat of a hidden gem, this 10-seater spot serves top-quality omakase in an unpretentious setting. Here, you'll find fresh seafood, expertly prepared by a team of chefs that bring expertise from some of the finest sushi joints in the city.

Balvanera is Argentinean cuisine. It is 2 out of 4 expensive and located in Lower East Side at 152 Stanton St. Here is a description: Welcome to Balvanera! We're located in the heart of Manhattan's ever-emerging Lower East Side Community. The first project of Argentine Chef Fernando Navas (elBulli, Nobu, SUSHISAMBA), Balvanera represents the cuisine and spirit of Buenos Aires - porteña cuisine with influences from the dynamic regions of Argentina. The menu, from inspired and traditional small plates and composed vegetable dishes to signature carnes and friends&family style platos is a journey from Fernando's upbringing in Pu

Omen Azen is Japanese cuisine. It is 3 out of 4 expensive and located in SoHo at 113 Thompson St. Here is a description: Omen opened its first restaurant in the ancient city of Kyoto. In 1981, Omen opened its doors in Soho. Our dream is to share the culinary culture of Japan with you while contributing to a more health-conscious society. To that end, we care about every part of the process involved in the cultivation of our "heritage ingredients". We are proud that through our efforts to provide traditional, healthy Japanese cuisine, Azen received a Slow Food Award in Italy and numerous awards in Japan.

Shabu Tatsu is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 216 E 10th St. Here is a description: Ribbons of steam rising over simmering Shabu Shabu hot pots, simmering Sukiyaki, (sizzling hot stone Ishiyaki and Bibimbap stone rice bowls,) and aromas of marbled wagyu beef, seafood, and crisp vegetables dipped and devoured. Lively sounds of friends and families, cooking together over a full table of food. Shabu-Tatsu has been a warm and welcoming place for a unique do-it-yourself dining experience since 1991.

The Little Shop is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in South Street Seaport at 252 Front Street. Here is a description: The Little Shop is a charming cocktail den located behind a neighborhood general store. We are now open 7 days a week.

Holywater is American cuisine. It is 1 out of 4 expensive and located in Tribeca at 112 Reade St. Here is a description: Conceived over years of wild nights – in bars and on boats – Holywater celebrates the indulgences of our birthplace, New Orleans, and our adopted home, New York. It's the bar we've always wanted to go to! The menu is concise, and everything on it is what you want. It leans on classic and forgotten cocktails, wines you can feel good about, easy-drinking beers, oysters and fruits de mer, an exceptional bistro burger, and an old-school New Orleans gumbo. The Dining Room offers traditional seated

Saint Julivert Fisherie is Seafood cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 264 Clinton St. Here is a description: We are a bustling restaurant in Cobble Hill, Brooklyn, by husband-and-wife team, Chefs Alex Raji and Eder Montero. Saint Julivert celebrates coastal cuisine from all over the world through skillful fish cookery, small plates, house cocktails, and carefully chosen wines. We are one part seafood-focused small plates and one part boutique wine and cocktails, and we are driven to feature both equally.

Leitao is Portuguese cuisine. It is 2 out of 4 expensive and located in West Village at 547 Hudson St. Here is a description: Leitao is a friendly bar and kitchen serving authentic Portuguese plates, craft cocktails, natural / organic wines, and beer in the West Village. Inspired by the lively eating and drinking culture of the *cervejarias* of Porto. Our menu offers a fresh take on Portuguese tradition in the heart of lower Manhattan. Food orders are mandatory for all reservations. We do not accept reservations for drinks alone.

Torien is Japanese cuisine. It is 4 out of 4 expensive and located in Noho at 292 Elizabeth St. Here is a description: Torien is the sister restaurant to Torishiki in Tokyo, Japan. Known for enhancing traditional Japanese Yakitori into its most elevated form and present it in a perfect space where customers are the stars and can enjoy a special dining experience using all five of their senses. At Torien we want to share this unique experience in New York City and spread Japanese food culture beyond Japan. Yakitori is a traditional cuisine from ancient times in Japan. It is known to use all the parts of the ch

Luthun is New American cuisine. It is 3 out of 4 expensive and located in East Village at 432 E 13 Street. Here is a description: Luthun builds its own progressive flavors based on global micro seasonality. Our chefs, founder Nahid Ahmed and his business partner Arjuna Bull serve an interpretation of produce in its truest form while maintaining the integrity of the ingredient. The foundation of our menu is a collection of spices with focused flavors from around the globe sourced with care since our doors were opened.

Chito Gvrito is Georgian cuisine. It is 2 out of 4 expensive and located in Gramercy at 173 3rd Ave. Here is a description: Chito Gvrito is a modern-day Georgian restaurant and bar in Gramercy Park. Our seasonal menu offers classic Georgian flavors with modern twist, using locally sourced ingredients, and paired with natural Georgian, as well as curated European and American wines, and craft cocktails.

CICCIO Bar & Alimentari is Italian cuisine. It is 2 out of 4 expensive and located in Soho at 190 6th Avenue. Here is a description: Ciccio, is a neighborhood Italian Alimentari (Food) & Bar, featuring the specialties of Florentine cuisine through its quality prepared ingredients. At Ciccio, moderately priced dishes exemplify the Tuscan idea that hunger is the best cook where a “full stomach comforts the soul.” In Florence, small restaurants serve the neighborhood and its residents where Alimentaris and Tattorias are places for family and friends. Like in Italy, expect to find a little hidden gem, simple and rich. Instrumen

St. Jardim is Wine Bar cuisine. It is 1 out of 4 expensive and located in West Village at 183 W 10th St. Here is a description: Lively neighborhood wine bar & restaurant in the West Village serving natural wines and seasonal plates.

Via Della Pace is Italian cuisine. It is 1 out of 4 expensive and located in East Village, Lower East Side at 87 E 4th St. Here is a description: Via Della Pace lays in the very center of Rome, just minutes walk from Piazza Navona. Its wonderful little church called "Chiesa della Pace" features paintings by Raffaello that are known all over the world. The name was chosen by one of the owners; he went to school in the area and stopped every morning for a cappuccino in the city's oldest and most renowned cafe', "Bar della Pace". Walking into our New York restaurant you can still get a feel of those friendly conversations full of gestures; m

Ama Raw Bar - West Village is Seafood cuisine. It is 1 out of 4 expensive and located in West Village at 39 Downing St. Here is a description: An Asian inspired raw bar with unique dishes that focuses on the great flavors found all across Asia. Our intimate space is complimented by our focus on quality cocktails, wine, and beer. With an added private room that is perfect for any special event. Classic welcoming West Village neighborhood spot great for happy hour oysters, drinks, and more.

Ama Raw Bar - East Village is Seafood cuisine. It is 1 out of 4 expensive and located in East Village at 190 Avenue B. Here is a description: Ama Raw Bar is a unique seafood restaurant that offers a variety of items that highlight classic Asian flavors. Some food specialties include fresh seafood including oysters, shrimp cocktail, seafood towers, bao buns, crispy rice tuna and lobster ramen. While the bar features seasonal craft cocktails, well priced wines, & rotating beer list. Located in the heart of "Alphabet City East Village" we are a full service restaurant that offers guest multiple dining experiences from outdoor street s

Sushi Kai - East Village is Sushi cuisine. It is 1 out of 4 expensive and located in East village at 332 E 9th St. Here is a description: We are offering a \$85 1HR Omakase Course and a la carte menu.for 60mins We request customers with a reservation to order the \$85 Omakase Course.if you would like to order a la carte only, please come as a walk-in and seats are not guaranteed. \$85 Omakase Course includes trio Appetizers, Nigiri 10 Pieces , Uni&Ikura Don and a Hand roll.

Omakase Room by Mitsu is Sushi cuisine. It is 4 out of 4 expensive and located in West Village at 14 Christopher St | Lower Level. Here is a description: Omakase Room is now being led by Chef Mitsunori Isoda, who was most recently Executive Chef at Jewel Bako, where he earned a Michelin star. The dining experience at Omakase Room by Mitsu is built around a relationship of trust and spontaneity between the Chef and each diner. Before crafting his omakase, Chef Mitsu welcomes each guest with a brief conversation about their preferences and curiosities while he carefully perceives their inner mood and desires. He will embrace guests' presence, gr

Terroir is American cuisine. It is 2 out of 4 expensive and located in Tribeca at 24 Harrison St. Here is a description: Terroir is exactly what it is... a place for wine / food / everyone. We love taking care of our staff and do everything in our power to ensure they are in great places. We love taking care of our guests... you allow us to engage with you and that is awesome. We love taking care of our community... we are honoured to be in NYC. We love taking care of our purveyors...without their heavy-lifting, we wouldn't have anything to serve you. It is full-circle, all day, everyday. And we are as happy as Ha

Marc Forgione is American cuisine. It is 1 out of 4 expensive and located in Tribeca at 134 Reade St. Here is a description: In his eponymous restaurant, Chef Marc Forgione showcases his innovative yet approachable New American cuisine using the best seasonal and local ingredients. Opened in 2008 in TriBeCa Restaurant Marc Forgione attracts an eclectic mix of locals and visitors who come for the contemporary food and drink with friendly service in a comfortable setting. As the son of renowned chef Larry Forgione, Chef Marc Forgione has been developing his skills in the kitchen since he was 16 years old, first at his

al Badawi is Middle Eastern cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 151 Atlantic Ave. Here is a description: At Al Badawi, we are thrilled to be a part of the Brooklyn Heights community! Our lively Palestinian restaurant is located in the heart of the neighborhood, and we are dedicated to providing the best ingredients and atmosphere to our customers. Every meal starts with warm, freshly-made pita paired with zaatar, olive oil, and olives. Our menu features a variety of traditional options, and we are excited to be serving the Brooklyn Heights community.

Nabila's is Lebanese cuisine. It is 1 out of 4 expensive and located in Brooklyn at 248 Court St. Here is a description: Lebanese Home Cooking

Pie Night At Dominique Ansel Bakery is American cuisine. It is 2 out of 4 expensive and located in Soho at 189 Spring Street. Here is a description: Pie Night is BACK in NYC at Dominique Ansel Bakery in Soho! At this hotly anticipated annual event, enjoy unlimited slices of pie (10 kinds including sweet and savory!) in our covered backyard garden here in Soho. This year, we're taking a trip in our Time Machine, taking a look back at 10 decades of history and pop culture, all transformed into pie! - from a Roaring 20s Chilled Shrimp Cocktail pie to a 50s TV dinner Thanksgiving turkey pie, 60s British Invasion Beef & Ale pie, 90s raspberry & c

TLK - by Tigerlily Kitchen is Asian cuisine. It is 1 out of 4 expensive and located in East Village at 58 3rd Ave. Here is a description: TLK is a woman owned establishment that serves an asian inspired dining and cocktail experience, that also serves veggie and gluten free options.

Stafili Wine Cafe is Wine Bar cuisine. It is 1 out of 4 expensive and located in West Village at 796 Greenwich St. Here is a description: A West Village Wine Cafe focusing on Greek wines, crepes, charcuterie & Greek cheeses.

Paradise Lost is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in New York at 100 2nd Ave. Here is a description: Paradise Lost is a tropical hellscape outside of time serving up devilishly delicious cocktails with flair and style. Hidden away in the East Village. The unassuming storefront opens to an immersive and transportive experience for devil and mortal alike. Lavishly garnished cocktails, an expansive rum list, and delectable small bites are enough to mesmerize even the most steadfast of souls. Squares Beware...

Kimura is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 31 Saint Marks Pl. Here is a description: Authentic Japanese Hotpots and Izakaya tapas food



Smør is European cuisine. It is 1 out of 4 expensive and located in East Village at 441 E 12th St. Here is a description: Smør is a popular neighborhood restaurant serving up Nordic-Inspired fare. Started by two young Danes, expect to find something for any palate. Lunch/Brunch is served everyday from 10am-4pm, including staples like Danish pancakes, stacked open-faced sandwiches (Smørrebrød) and egg dishes. By night, a more intimate setting with smaller plates, and classics like Swedish meatballs and a nordic rendition of Fish & Chips. Sip on an assortment of rotating Natural Wine, cocktails and beer.

Family Meal at Blue Hill is American cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 75 Washington Place. Here is a description: Blue Hill New York opened in Manhattan's Greenwich Village neighborhood in April of 2000. The restaurant has evolved over the last two decades, sourcing ingredients from Blue Hill Farm, the Barber family's dairy in Great Barrington, MA; from the Stone Barns Center for Agriculture in Pocantico Hills, NY; as well as from farms within 250 miles of New York City. Family Meal began in the summer of 2021 and welcomes guests to a menuless dining experience of shared plates.

Oak Tuscan Truffle Lounge is Italian cuisine. It is 3 out of 4 expensive and located in Greenwich Village at 28 Greenwich Ave. Here is a description: Oak Tuscan Truffle Lounge Offering fresh Shaved Truffle all year around and New Gourmet Specials.

SUPERBUENO is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in East Village at 13 1st Ave. Here is a description: SUPERBUENO is a high end Mexican-American cocktail bar serving street inspired Mexican food. " ...a welcoming and energetic space that creates a joyful and electric outlook on life." - NEW YORK TIMES, 2023 Best New Bars 2023 - Punch Bar Program of the Year 2023 - Vinepair

Almar is Italian cuisine. It is 2 out of 4 expensive and located in DUMBO at 111 Front St. Here is a description: In August of 2011 Almar opened its doors in the heart of DUMBO Brooklyn. Recognized for its true authenticity Chef Alfredo Miccoli's regionally inspired Italian menu offers a genuine and uncompromising dedication to producing and sourcing the best ingredients available. From seasonal antipasti which include Alfredo's Signature Meatballs, to the celebrated assortment of Pasta, the restaurant's philosophy is reminiscent of classic Italian home cooking passed down from generation to generation. I

KAFANA is Balkan cuisine. It is 2 out of 4 expensive and located in East Village at 116 Avenue C. Here is a description: Kafana is a traditional Serbian restaurant focused on grilled meats and crunchy salads. Several years into its run it kicked-off the Eastern European natural wines movement, now proudly offering over a 100 labels to choose from. The staff, [in]famously full of character, is fast and sharp, and has been at the forefront of it all since the opening in 2008.

Taverna Di Bacco is Italian cuisine. It is 1 out of 4 expensive and located in Lower Manhattan at 175 Ludlow St. Here is a description: Family owned Italian Restaurant and Cocktail & Wine Lounge est. 2011. Our menu is modified regularly to take advantage of each seasons available fresh produce. Many dishes have become staples over the years. Every evening we turn the lights down low, light the candles and await the pleasure of your company. Whether you are looking for a romantic dinner for two, a family / friends dinner or catered event, Chef Maurizio Crescenzo and his team will provide you with an unforgettable dining experie

Sushi Teru Omakase is Sushi cuisine. It is 3 out of 4 expensive and located in West Village at 615 1/2 Hudson St. Here is a description: Sushi Teru is specialized in Omakase and practices the traditional style of sushi known as Edomae, which is named after Edo, today known as Tokyo. The Edomae sushi style involves using the aging process to preserve the fish, develop umami flavors and create a more tender and creamy texture. A variety of methods are employed, including marinating in soy sauce, shimmering in broth, and curing in salt or kombu sea kelp-from a few hours to several days. Today, when the fish arrives from Japan, Che

Motorino is Italian cuisine. It is 1 out of 4 expensive and located in East Village at 349 E 12th St. Here is a description: World-renowned Neapolitan pizza in the heart of the East Village

The Wayland is American cuisine. It is 2 out of 4 expensive and located in Alphabet City at 700 East 9th St. Here is a description: The ultimate East Village cocktail bar, The Wayland is known for its expertly made cocktails, comforting food, live music and perpetual warm welcome. Opened in 2012 by partners Robert Ceraso and Jason Mendenhall, their aim was to create a fun and unpretentious drinking establishment that would feel like a house party hosted at a friend's country cabin. Almost a decade later, The Wayland remains "The Absolute Best Bar in the East Village" according to New York magazine's Grub Street. SMALL BUT

Accidental Bar is Local cuisine. It is 2 out of 4 expensive and located in East Village at 98 Loisaida Ave. Here is a description: Accidental Bar wants more people to drink more Sake more irresponsibly! Our ever changing Sake list offers some of Japan's most coveted selections by the glass. A rare treat. Casually enjoy seriously curated Sake. No such thing as a silly question. Come for the party, leave a little smarter!

Sushi by M - 4th St Omakase is Japanese cuisine. It is 3 out of 4 expensive and located in East Village-75 E 4th Street at 75 East 4th St. Here is a description: Sushi by M is Chef Tim's take on the classic omakase experience with a focus on an intimate, simplistic experience giving each customer and piece the time and attention deserved. Texting ONLY @347-508-5298.

WEST10WEST is International cuisine. It is 2 out of 4 expensive and located in West Village at 242 West 10th St, Front 2. Here is a description: Intimate West Village restaurant, serving small and large share plates alongside natural wine and crafted cocktails. The small, rotating menu pays homage to the ever-changing seasons and is influenced by various cuisines.

Arthur's Tavern is Drinks and Snacks cuisine. It is 1 out of 4 expensive and located in New York at 57 Grove St. Here is a description: WE ACCEPT WALK INS! We have limited availability for reservations, but we are always accepting walk ins. If you do not see your reservation time available, groups of any size can walk up and join us for free live music! NO COVER CHARGE. \$15 minimum per person, per set. Arthur's Tavern is CASH ONLY. The infamy of the Prohibition Era was a not too distant memory when Arthur's Tavern first opened its doors in 1937 and the vibe was of a NYC speakeasy that was commonplace in those times. We want

Inatteso Pizzabar is Italian cuisine. It is 2 out of 4 expensive and located in Battery Park City at 28 Little West Street. Here is a description: The name Inatteso, which means "unexpected" in Italian, comes from the idea of a pizzeria offering you more than you would normally expect. In addition to our Neapolitan and "della nonna" style pizzas, we provide regional classics, pastas "fatta in casa", and modern interpretations of Italian cuisine. Inatteso also offers a constantly changing specials menu, where chef Eric Lind and his team utilize the finest seasonal vegetables, seafood, and meats. Always simple, always fresh.

Della's is Italian American cuisine. It is 1 out of 4 expensive and located in Tribeca at 66 W Broadway. Here is a description: Della's is a small wine bar featuring an exciting and ever-changing by the glass list, with local aperitifs and beer on draft. There is an extensive cheese selection in addition to salumi, salads and authentic family recipes from owner Liz Nicholson's Grandmother, Della.

Kaki Omakase is Sushi cuisine. It is 2 out of 4 expensive and located in Lower East Side at 129 Rivington St. Here is a description: Kaki has a meaning of 'all the best'. We Kaki omakase dedicate to offer high quality dishes and service to our honored customers. You will enjoy passionate and creative delicacy by our attentive Chefs. 15 courses for \$75. BYOB welcome. It's worth a try. Hope you have an extreme omakase experience here. Kaki, sushi, Sake. For private parties or more, please contact Kaki at 646-568-8859 or [kakiomakase@gmail.com](mailto:kakiomakase@gmail.com). We will get back to you shortly. We look forward to seeing you soon.

Stafili Wine Cafe - Tribeca is Wine Bar cuisine. It is 2 out of 4 expensive and located in Tribeca at 222 West Broadway. Here is a description: A Wine Cafe focusing on Greek wines, crepes, charcuterie & Greek cheeses.

Au Cheval - NYC is American cuisine. It is 2 out of 4 expensive and located in Tribeca at 33 Cortlandt Alley. Here is a description: Hidden down Cortlandt Alley, Au Cheval reimagines traditional fare, from roasted bone marrow to salads, griddled cheeseburgers to seafood selections and of course, prime steaks. Guests can enjoy strong, classic cocktails, a global wine list and a robust selection of draught beers while lounging in leather booths, or seated at the zinc bar, while the open kitchen works to a pulsating and resonant soundtrack.

Esora Omakase is Japanese cuisine. It is 4 out of 4 expensive and located in East Village at 239 E 5th St. Here is a description: A temple of beef. Perhaps no other food is as beloved as a great steak. At Wagyu Club we serve the world's finest beef, exclusively offering Japanese A5 wagyu with the highest grade, beef marbling score (BMS), of a minimum of 10. Marbling gives the beef its glorious texture and unparalleled flavor. Presented throughout a sumptuous 12 course tasting menu, several different cuts of beef are masterfully prepared in a variety of ways, both hot and cold, raw and cooked, modern and traditional. The o

Sushi Oku NYC is Japanese cuisine. It is 3 out of 4 expensive and located in Lower East Side at 22 Orchard St. Here is a description: Sushi Oku is led by Chef Kei Yoshino in partnership with restaurateurs Scarr Pimentel and Ryan Chadwick. The intimate omakase counter showcases a 17-course menu, meticulously crafted with reverence for the art of traditional sushi.

Cuba Restaurant & Rum Bar is Cuban cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 222 Thompson St. Here is a description: Cuba is located in a historic street in the Greenwich Village reminiscence of any street in Old Havana. It exudes the aroma and flavor of an authentic Cuban restaurant. The romantic milieu of Cuba effortlessly transports you from Manhattan to Cuba. The rhythmic palpitations of salsa, son Cubano, and the extraordinary sense of exotic dishes permeate the air. For years, Cuba Restaurant has been capturing the spirit of Old Havana with authentic cuisine, strong signature mojitos, and the team behind

Peachy's is Lounge cuisine. It is 1 out of 4 expensive and located in New York at 5 Doyers St. Here is a description: Peachy's is a subterranean cocktail bar in a Chinatown Basement, situated underneath award-winning restaurant Chinese Tuxedo. The signature cocktail list is inspired by summer love in New York City with a touch of tropical finesse. Chef Paul Donnelly (Executive Chef of The Tyger and Chinese Tuxedo) offers a menu of Dim Sum inspired bar bites. The maximalist space is inspired by the Peach Blossom Spring of Ancient Chinese Mythology. The Peach Blossom garden was considered a space for fraternity

Bad Hombre is Mexican cuisine. It is 1 out of 4 expensive and located in East Village at 29 2nd Ave. Here is a description: Bad Hombre— is a seafood-centric, coastal Mexican inspired restaurant. Nestled in the heart of coastal Mexican flavors, Bad Hombre is a vibrant seafood-centric haven where culinary boundaries are joyfully blurred allowing for meat eaters and vegetarians alike. Embracing an irreverent yet convivial vibe, this restaurant beckons everyone from people celebrating birthdays and anniversaries to friends, couples and avid food enthusiasts.

CANTIERE HAMBIRRERIA is Burgers cuisine. It is 1 out of 4 expensive and located in Nolita at 41 Kenmare St. Here is a description: Cantiere Hambirreria: A culinary journey in which Italian Gourmet Hamburger and Innovation fuse together to create a unique experience in New York.

(SUB)MERCER is Lounge cuisine. It is 2 out of 4 expensive and located in SoHo at 147 1/2 Mercer St. Here is a description: (SUB)MERCER is not just an iconic place. For many New Yorkers, it's also a moment in time. A throwback to a time where less was more and about fun not making money. For table reservations please email [reservations@submercerc.com](mailto:reservations@submercerc.com)

SET LES is Fusion cuisine. It is 1 out of 4 expensive and located in Lower East Side at 127 Ludlow St. Here is a description: At Set L.E.S. we have put together a food menu that represents us. All ingredients are hand-picked to ensure that we provide the best quality of food to our guests. We believe that the spacious, friendly, and relaxed environment at Set L.E.S. makes it an ideal venue for a wonderful dining experience.

Bevacco is Italian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 60 Henry St. Here is a description: Located steps from the Brooklyn Bridge and the fantastic views from Brooklyn Heights promenade, BEVACCO has been serving farm to table, Italian inspired dishes for nearly a decade. All pasta is freshly made daily.

Union Square Cafe is American cuisine. It is 2 out of 4 expensive and located in Union Square at 101 E 19 St. Here is a description: Danny Meyer's Union Square Cafe has re-opened in its new location on 101 East 19th Street. Founded in 1985, Union Square Cafe was one of the originators of contemporary American cuisine, and remains a destination for warm hospitality and thoughtfully executed, creative cooking. Union Square Cafe is Danny Meyer's first restaurant and the birthplace of a generation of widely lauded, award-winning restaurants, as well as the starting point for the careers of many world-renowned chefs.

Loring Place is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 21 W 8th Street. Here is a description: Located in the heart of New York's Greenwich Village, Loring Place is the first solo venture for chef Dan Kluger who is celebrated for his bright, balanced, vegetable-forward dishes. Kluger, who was previously at the helm of the Jean-Georges Vongerichten-owned restaurants ABC Kitchen and ABC Cocina, debuts a menu that epitomizes the style of delicious, seasonal cooking in which he's become synonymous with. Comprised of small and large shareable plates, it features ingredients from farms and farm

Shuka is Mediterranean cuisine. It is 2 out of 4 expensive and located in Soho at 38 Macdougall St. Here is a description: Shuka is an Eastern Mediterranean restaurant located in SoHo. James Beard Nominated Chef Ayesha Nurdjaja features dynamic and bold flavors in a relaxed yet vibrant setting, inspired by places all over the Mediterranean. Mezze, small plates, and kebabs are offered alongside unique cocktails and wines.

Carbone is Italian cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 181 Thompson Street. Here is a description: The product of Mario Carbone, Rich Torrisi and Jeff Zalaznick, Carbone is a Greenwich Village Italian-American restaurant. Although the partners take inspiration from the Italian-American restaurants of mid-20th century New York, traditional and familiar Italian dishes are updated with more modern twists. The retro-glam space is reminiscent of a classic Italian restaurant, with patterned floors, unique art and vintage photographs.

Pasquale Jones is Pizza cuisine. It is 2 out of 4 expensive and located in Nolita at 187 Mulberry St. Here is a description: Pasquale Jones is the second spot from the lauded team behind Charlie Bird. The centerpiece of the restaurant is a wood burning oven, peering out from the open kitchen and churning out charred and slightly chewy pizzas, roasted seasonal vegetables, and delectable meat dishes. Wine is of course a focus, and it's served in glasses that are light as air. In Eater's words, it "might be the city's poshest pizzeria." Pasquale Jones recently expanded to include Bar Pasquale, a Sicilian pasta bottega n

Fish Cheeks is Thai cuisine. It is 2 out of 4 expensive and located in Bowery at 55 Bond St. Here is a description: Fish Cheeks is a vibrant restaurant located on the iconic Bond Street in NoHo serving contemporary Thai food with a focus on seafood. Named for the lean, tender cheek meat that is considered the tastiest part of a fish and a delicacy in Asia, the critically-acclaimed and widely-beloved restaurant offers a menu of unabashedly intense, fresh and vivid dishes that span the diverse regions of Thailand. Helmed by Thai immigrants, executive chef Ohm and co-owner Chat Suansilphong and Jenn Saesue, Fis

il Buco is Mediterranean cuisine. It is 3 out of 4 expensive and located in NoHo at 47 Bond St. Here is a description: Upon entering il Buco, you won't be surprised to learn that it was originally opened in 1994 as a rustic antique store. Located on NoHo's cobblestoned Bond Street, the cozy, tastefully cluttered restaurant evokes Tuscany with its worn, wooden chairs and copper pots hanging from the ceiling. The cuisine is Italian-Mediterranean, the seasonally inspired menu changes frequently, and the thoughtful wine list highlights small boutique producers. Wine lovers, rejoice: il Buco's cellar can be reserved

Via Carota is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 51 Grove St. Here is a description: Via Carota is the West Village trattoria of cherished downtown chefs Jody Williams and Rita Sodi. Inspired by the 17th-century villa in the hills near Florence which Sodi once called home, Via Carota honors old-world roots, life style, food and décor.

The Tyger is Asian cuisine. It is 2 out of 4 expensive and located in Soho at 1 Howard St. Here is a description: The Tyger is a full service Southeast Asian restaurant at the border of Soho and Chinatown. Our kitchen is helmed by International chef Paul Donnelly and will offer contemporary cuisine inspired by food traditions from across Southeast Asia not typically found in NYC restaurants. Bright, vibrant, aromatic and fresh produce will evoke the dining experiences of Thailand, Malaysia, Australia and beyond. From the same team that brought you Chinese Tuxedo.

Dante is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 79-81 Macdougall St. Here is a description: Caffè Dante has been a beacon for the community of Greenwich Village since it opened its doors in 1915. Now a registered New York City landmark, this modest meeting house has always attracted people from all walks of life: famous actors, writers and musicians from the down-at-heel beatnik generation, all of whom have found solace in its relaxed and unpretentious environs. Now in its latest incarnation as Dante, its new owners — all lifelong industry professionals and old friends — have breathed

The Tavern at Gramercy Tavern is American cuisine. It is 4 out of 4 expensive and located in Gramercy Park at 42 E 20th St. Here is a description: One of America's most beloved restaurants, Gramercy Tavern has welcomed guests to enjoy its contemporary American cuisine, warm hospitality, and unparalleled service for over two decades. Chef Michael Anthony's ever-evolving seasonal menu showcases the restaurant's relationships with local farms and purveyors. Opened in 1994 by restaurateur Danny Meyer in a historic landmark building, the restaurant has earned nine James Beard Awards, including "Outstanding



Nami Nori West Village is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 33 Carmine St. Here is a description: Nami Nori is a casual, Japanese restaurant specializing in open-style temaki hand rolls, in the West Village. The menu features signature hand rolls, including crunchy varieties, as well as classic versions, and a special vegan section. Japanese-inspired snacks and desserts are also on offer. Beer, sake and wine are available both on tap and by the bottle.

Vic's is Italian cuisine. It is 2 out of 4 expensive and located in NoHo at 31 Great Jones St. Here is a description: In October 2014, partners Victoria Freeman, Marc Meyer and Chris Paraskevaides (Cookshop, Shuka, Rosie's) introduced diners to Vic's on Great Jones Street in NoHo. Vic's resides in the re-imagined former space of Five Points, the Mediterranean restaurant that Freeman, Meyer and Paraskevaides opened together in 1999. After 15 years, the restaurateurs decided to renovate the restaurant and the result — Vic's — is an entirely new establishment. Vic's features locally sourced Italian-Mediterranean d

Estela is Contemporary American cuisine. It is 3 out of 4 expensive and located in NoLita at 47 East Houston St. Here is a description: One of the most celebrated restaurants in the United States, Estela is an intimate downtown bistro from chef Ignacio Mattos that can be experienced in many ways, whether it's a thrilling dinner in the dining room, a leisurely weekend brunch with friends, or a late-night drink at the bustling bar. Since opening in 2013, the restaurant has served several signature dishes that are now considered New York City classics, while always offering guests something new to try. Estela holds one Michelin sta

Soothr is Thai cuisine. It is 2 out of 4 expensive and located in East Village at 204 E 13th St. Here is a description: Soothr, properly pronounced "Sood" is the Thai word meaning "Recipe". This East Village establishment is the vision of close friends who grew up in different regions of Thailand, hoping to share their experiences and recipes with the rest of the world. Raised in distinctive regional cities, each individual brings their own unique relationship with Thai cuisine, with a specific focus on the generational family recipes that have shaped their childhood and time growing up in Thailand. With a specia

Shuko is Japanese cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 47 E 12th St. Here is a description: In 2005, sushi chefs Nick Kim and Jimmy Lau met while working at Masa. Shuko was born in 2013, and it is where the combined vision of both chefs is executed daily, in the form of omakase and kaiseki menus. That vision is one that veers away from the norm of high-end, sushi establishments — both in terms of the chefs' innovative use of ingredients and the hip atmosphere dictated in part by the popular music that pervades the dining room. And if a three-star NYT review is any indicator, it succeed

Altro Paradiso is Italian cuisine. It is 2 out of 4 expensive and located in Hudson Square, SoHo at 234 Spring St. Here is a description: From globally acclaimed chef Ignacio Mattos, Altro Paradiso is an Italian restaurant in the heart of SoHo and an essential New York City dining destination. The restaurant's menu draws inspiration from several Italian regions, celebrating timeless craftsmanship throughout, while the room's high ceilings and glimmering brass bar contribute to a lively nightly atmosphere. Since opening in 2016, Altro has garnered many devoted regulars, ranging from neighborhood residents to travelers who treat the

il Buco Alimentari e Vineria is Mediterranean cuisine. It is 2 out of 4 expensive and located in NoHo at 53 Great Jones St. Here is a description: Il Buco Alimentari & Vineria is a market, salumeria, bakery, and restaurant dedicated to quality products. This simple convivial spot that tastes just like Italy; feels like an Italian village inside-a-restaurant. While the Alimentari sells house-made salumi, freshly baked bread and an ample assortment of imported and domestic items, the open kitchen looks out onto a rustic dining room with communal tables and long marble wine bar. Our seasonal menu features salumi/cheese boards, small sharing p

Tokyo Record Bar is Asian American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 127 Macdougall St. Here is a description: We offer a seven-course izakaya-style food menu & vinyl jukebox dinner for \$75 per person before tax & gratuity, and beverages. At Tokyo Record Bar, We offer certain times six days a week. Monday to Wednesday, we offer two seatings: 6:00 PM and 8:15 PM Thursday to Saturday, we offer three seatings: 6:00 PM, 8:15 PM, and 10:30 PM. We are closed on Sundays. Upon booking a reservation, you will be charged a \$10 per person deposit fee, which will go towards your bill on the day of your reser

Llama San is Peruvian cuisine. It is 2 out of 4 expensive and located in Lower Manhattan at 359 6th Ave. Here is a description: A smorgasbord of coastal flavors, Llama-San is a Peruvian izakaya tucked in Greenwich. There, among Peruvian art and light wood fixtures that call back to Japan's minimalist aesthetic, chef Eric Ramirez looks to his Japanese grandmother to explore the tremendous influence of Nippon culture on his Andean homeland. And though casual in concept, the resulting food is beautiful and sophisticated, and complemented by a bar program highlighting Japanese and Peruvian spirits.

French Louie is French cuisine. It is 2 out of 4 expensive and located in Boerum Hill at 320 Atlantic Avenue. Here is a description: Reservation times are labeled "Indoor Dining" and "Garden" and may not be transferable. Garden reservations will be seated by heat lamps on cold weather days, and under our awning if rain is forecasted. Parties of ten or more require a fixed price menu. For sample menus and reservation info, please visit our Large Parties and Events page at frenchlouienyc.com. Our maximum party size for indoor dining is fourteen people. Our garden accommodates up to thirty for private and semi private events

Claudette is French cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 24 5th Ave. Here is a description: Nestled in historic Greenwich Village on scenic lower 5th Avenue, Claudette stands as a tribute to French Riviera cuisine. The restaurant's menus offer bistro classics alongside a large selection of seafood. The Flamingo Room speakeasy is Claudette's vibrant cellar dining room and bar, available for both regular dining and private events.

Wayla is Thai cuisine. It is 2 out of 4 expensive and located in Lower East Side at 100 Forsyth St. Here is a description: At Wayla, we serve bright and fresh homestyle Thai food with a greenmarket approach inspired by the markets in Bangkok where our Chef, Tom Naumsuwan, grew up. Our unique cocktail and mocktail menu reflects these bright flavors using ingredients like tamarind, galangal, ginger, citrus and chilies. Wayla translates to "time" in Thai- meaning - take a little time out of your day to come have a drink, or take a little more time off and enjoy a leisurely meal with us!

Harry's New York is Steakhouse cuisine. It is 3 out of 4 expensive and located in FiDi at 1 Hanover Square. Here is a description: Situated in the iconic and historic Financial District of Lower Manhattan, Harry's flagship location at 1 Hanover Square, has established itself as a trusted institution. Whether it's a midday business meeting over a delicious steak or an after-work drink with colleagues, Harry's has provided Wall Street a trusted venue since 1972.

Clinton St. Baking Co is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 4 Clinton St. Here is a description: Since 2001, the iconic Clinton St. Baking Co. & Restaurant has grown a devotional worldwide following for its American-eclectic eats on the Lower East Side. Decadent dishes like fluffy pancakes, Mexican eggs benedict, buttermilk fried chicken and grass-fed burgers are cult favorites, washed down with spicy bloody Marys, boozy milkshakes and craft beer. Husband and wife owners are Chef Neil Kleinberg and DeDe Lahman. They use local products from purveyors they know and trust including sustainab

Thai Diner is Thai cuisine. It is 1 out of 4 expensive and located in Nolita at 186 Mott St. Here is a description: Thai Diner, from the team behind Uncle Boons, is a Thai love letter to the classic American diner. The all-day eatery serves everything from Phat Thai, Thai Tea Babka French Toast & a Thai Seafood Tower. We look forward to having you join us! Khop Khun Kha!

Avant Garden is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 95 Avenue A. Here is a description: Since 2015, Overthrow Hospitality's Avant Garden has produced some of New York's most beloved vegan dishes—served alongside curated global natural wines. With an emphasis on fresh, natural vegetables and global flavors, Avant Garden is an essential plant-based restaurant in the NYC restaurant scene. As Michelin Guide puts it: "This is excellent food that just happens to be vegan."

Thai Villa is Thai cuisine. It is 2 out of 4 expensive and located in Union Square at 5 E 19th St G Floor. Here is a description: At Thai Villa, you will savor flavorful dishes rarely served outside of Thailand. When most people hear "Thai cuisine," they think about Pad Thai, Tom Yum, and other popular street foods. We serve these classic dishes. Nevertheless, Thai Villa specializes in sophisticated, little-known cuisine such as Ray Rai Nah Phu, Yum Hua-Phee Tod and Short Ribs Panang for Thai royal family in past generations. We want to introduce new generation to these classically-prepared dishes and ensure they won't be

Indochine is Vietnamese cuisine. It is 2 out of 4 expensive and located in Noho at 430 Lafayette St. Here is a description: A favorite with New Yorkers and world travelers since its opening in 1984, INDOCHINE is a timeless classic that combines stylish ambiance, tropical décor, and exotic French-Vietnamese cuisine that are perfect for intimate dinners and large groups alike.

Raines Law Room is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Chelsea at 48 W 17th St. Here is a description: Acclaimed & stylish speakeasy Raines Law Room has put together a lengthy list of creative cocktails under the direction of Meaghan Dorman.

Dante West Village is Mediterranean cuisine. It is 2 out of 4 expensive and located in West Village at 551 Hudson St. Here is a description: Located in the heart of the West Village, New York City, from the team behind the beloved Dante, on MacDougal Street. Dante West Village is a produce and seafood-driven restaurant focused on a wood-fire grill & charcoal oven, paired with a world class martini & aperitivo bar.

Shoo Shoo is Mediterranean cuisine. It is 2 out of 4 expensive and located in Nolita at 371 Broome St. Here is a description: Shoo Shoo Nolita offers a contemporary take on Mediterranean cuisine with an emphasis on Tel Aviv's bohemian energy and restaurant culture through a New York lens. Focusing on grass-fed organic proteins, whole grains, and seasonal vegetables, Shoo Shoo provides guests with an eclectic menu that encourages people to taste and enjoy the magnetic vibes of Tel Aviv with a bit of New York attitude.

The Dining Room at Gramercy Tavern is American cuisine. It is 4 out of 4 expensive and located in Flatiron at 42 E 20th St. Here is a description: One of America's most beloved restaurants, Gramercy Tavern has welcomed guests to enjoy its contemporary American cuisine, warm hospitality, and unparalleled service for over two decades. Chef Michael Anthony's ever-evolving seasonal menu showcases the restaurant's relationships with local farms and purveyors. Opened in 1994 by restaurateur Danny Meyer in a historic landmark building, the restaurant has earned nine James Beard Awards, including "Outstanding Restaurant" and "Outstanding Chef in

Chama Mama Chelsea is Georgian cuisine. It is 1 out of 4 expensive and located in Chelsea at 149 W 14th St. Here is a description: Chama Mama is a collection of cozy Georgian restaurants that masterfully blend flavors, colors, and history into our classic Georgian cuisine, offering a modern twist. Our menu reflects diverse influences and caters to a variety of tastes, including lunch, brunch, dinner, and special feasts. We feature signature dishes such as Khachapuri, Khinkali (Georgian Dumpling), Mtsvadi (skewers), and Jonjoli salad, along with a wide range of vegan and vegetarian options. Our specially curated wine list in

Anton's is American cuisine. It is 2 out of 4 expensive and located in West Village at 570 Hudson St. Here is a description: Anton's is a neighborhood café and wine bar in the heart of the West Village from Chef Nick Anderer and GM/Beverage Director Natalie Johnson. Anton's thoughtfully reimagines old New York through comforting, eclectic American cuisine with deep European influences, alongside a robust wine list, thoughtfully-crafted cocktails, and genuine hospitality. Anton's design evokes the warmth and casual elegance of the quintessential NYC restaurants and bars that serve as its inspiration. Anton's is rooted

Perry Street by Jean-Georges & Cedric is American cuisine. It is 3 out of 4 expensive and located in West Villiage at 176 Perry St. Here is a description: Chef Jean-Georges brings relaxed elegance to the West Village with Perry St, which opened in 2005 and has been awarded three stars by the New York Times. Chef Jean-Georges' son, Cedric Vongerichten, helms the kitchen, creating dishes that reflect his own keen instinct for balancing flavor and texture with an exquisite blend of French, American, and Asian influences and ingredients. The menu is inspired by the season, centering on the local market at Union Square.

Wallsé is European cuisine. It is 3 out of 4 expensive and located in West Village at 344 W 11th St. Here is a description: Located on a quiet corner of the West Village, a block away from the Hudson Promenade, Wallsé opened its doors in July 2000. Modern and minimalistic, Wallsé is the flagship restaurant of Chef Kurt Gutenbrunner serving Austrian classics with a modern twist that reflects Kurt's passion for aesthetics, taste, quality and seasonality, as well as his knowledge of modern and classic culinary techniques and delivers a new image of refined Austrian Cuisine. Characterized not only by incredible food and

One White Street is American cuisine. It is 3 out of 4 expensive and located in Tribeca at 1 White St. Here is a description: One White Street is a neighborhood restaurant in downtown New York City from Chef Austin Johnson. Located in a historic TriBeCa townhouse, One White Street is a place to feel at home and where all are welcome. Our à la carte menu of progressive American cuisine & fresh produce from our privately-owned farm in the Hudson Valley is served alongside refreshing cocktails and exciting wines from Wine Director Suzanne DeStio's specially curated list. Tables are available both by reservation and by wa

The Mary Lane is American cuisine. It is 2 out of 4 expensive and located in West Village at 99 Bank St. Here is a description: Located at the cobblestone corner of Bank and Greenwich Streets in the West Village, The Mary Lane is a seasonal American neighborhood restaurant from Chef Mike Price of Blackfoot Hospitality — the team behind your local favorites Little Owl, Market Table, and The Clam. The Mary Lane features Chef Price's signature market-based fare in a bright, airy dining room surrounded by floor-to-ceiling windows.

Vinegar Hill House is American cuisine. It is 3 out of 4 expensive and located in Vinegar Hill at 72 Hudson Ave. Here is a description: Vinegar Hill House is a relaxed restaurant in an unassuming and historical part of the Brooklyn waterfront. Our intent is to use the best ingredients possible through developing relationships with like-minded produce, meat and fish producers, to compose artful and satisfying eats out of our wood-fired oven. When the weather is nice we welcome guests for brunch or dinner in our quiet garden, under a cherry tree.

Tuome is New American cuisine. It is 2 out of 4 expensive and located in East Village at 536 E 5th St. Here is a description: Tuome is an ingredient-driven contemporary American restaurant with Asian influences, and it's awesome. A little more than two months in, Tuome earned a glowing 2 star review from the New York Times and a 4 star review from Eater. The chef/owner behind it all is Thomas Chen, whose resume includes Eleven Madison Park and Jean-Georges. The menu, which evolves seasonally, showcases his classic culinary training and Asian influences from his upbringing. Some must gets are the crispy deviled eggs a

Golden Diner is Asian American cuisine. It is 1 out of 4 expensive and located in Chinatown/LES at 123 Madison St. Here is a description: Since its opening in 2019, Golden Diner has won over the hearts of locals and visitors from all over the world, and received recognition from notable food critics and publications, such as the James Beard Foundation, New York Times, Food & Wine, NY Mag, Vogue, Eater, and The Infatuation. At our cozy and inviting restaurant, NY diner classics are reinvented through an Asian lens by Chef Sam Yoo (born and raised New Yorker and Momofuku Ko and Torrisi Italian Specialties alum). We are passionate ab

MAMO Restaurant is Italian cuisine. It is 2 out of 4 expensive and located in Soho at 323 W Broadway. Here is a description: Established in 2015 in SoHo, MAMO takes its name after the family nickname of Mikaël 'Mamo' Mammoliti. Inspired by the tradition and warmth of his Italian grandfather Angelo 'Mamo' Mammoliti and raised in the restaurant industry in the South of France with his father, Mike with the help of his partners Chef Salvatore Marcello and Steven Fruman brought a modern twist on Italian nostalgia by introducing MAMO. MAMO is located at 323 West Broadway in SoHo and 931 Brickell Avenue in Miami and is op

Nowon East Village is Korean cuisine. It is 2 out of 4 expensive and located in East Village at 507 E 6th St. Here is a description: Ayooo! You trying to catch EAST VILLAGE vibes? Come through! We're a Korean American 'Pocha' or Gastropub that serves elevated fare in a low light, hip hop & rap, chilled out ambiance. Rated one of NYC's best burgers, we call it "Legendary" for a reason! We got all of Nowon staples, and as the Flagship it started HERE in the East Village. Try all of our classics like 'Chopped Cheese' Rice Cakes, the infamous 'LEGENDARY' Burger, Vegan Mushroom Noods that has ALL the 'shrooms, Jae's signature C

Forsythia is Italian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 9 Stanton Street. Here is a description: Centered around hand-made pasta, Forsythia's menu is focused on refined Roman comfort food. We keep a small menu that rotates frequently, depending on what is available at the market and what is freshest on a weekly basis. Dining at Forsythia, through the food, beverage, and hospitality, is a truly and thoroughly Italian experience. We look forward to welcoming you!



Jack & Charlie's 118 is American cuisine. It is 3 out of 4 expensive and located in West Village at 118 Greenwich Avenue. Here is a description: Jack & Charlie's 118 is a restaurant by Ed Cotton offering creative new American cuisine in an iconic NYC restaurant space.

Tomiño Taberna Gallega is Spanish cuisine. It is 2 out of 4 expensive and located in Soho at 192 Grand St. Here is a description: Tomiño is a small town in Galicia, a region in Northwest Spain that is famous for its cuisine and is also the place where our family comes from. The three Gonzalez brothers opened Tomiño to take you to a different part of Spain that is quite different from Madrid or Barcelona. Authentic is a very played out concept, but that is what we are when it comes to staying true to our region. We have thought of every detail when it comes to showcasing Galicia and Spain. From the Tortilla de Betanzos, Pul

Please Don't Tell (PDT) is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in East Village at 113 St Marks Pl. Here is a description: Please Don't Tell is the iconic East Village cocktail bar located behind the phone booth of Crif Dogs—known for their James Beard Award winning bar program and hot dog collaborations with NYC chefs.

La Lanterna di Vittorio is Italian cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 129 MacDougal St. Here is a description: Greenwich village cafe established in 1977 by Carlo Antonini, features thin crust pizza, 8 types of lasagna, and a Wine Spectator awarded wine list.

Van Da is Vietnamese cuisine. It is 2 out of 4 expensive and located in East Village at 234 East 4th Street. Here is a description: Van Da is a Vietnamese restaurant in the East Village with a Michelin Bib to its name. The brainchild of restaurateur Yen Ngo, Van Da offers a forward-thinking perspective on Vietnamese dishes from the country's three major food regions: Saigon, Hue, and Hanoi. The menu features uncommon regional specialties with a blend of contemporary and traditional flavors.

Eleni's NYC Restaurant is Greek cuisine. It is 2 out of 4 expensive and located in Gramercy Park at 226 3rd Ave. Here is a description: Eleni's restaurant is a tasty journey that will offer you a fatigue free journey all over Greece in just a few minutes. We cook with love, respect, and joy by offering unique flavors of Greek Tradition to your dish. Taste and quality are never compromised at Eleni's as we look to be the embodiment of what every neighbourhood restaurant aspires to be!!

Wall Street Grill is Steakhouse cuisine. It is 2 out of 4 expensive and located in Financial District at 128 Pearl St. Here is a description: Wall Street Grill is the destination for Kosher fine dining in the financial district. Enjoy a quiet meal at our elegant dining room or choose the more romantic setting at our year round roof deck. Our menu combines well know flavorful dishes with a new modern twist and mouthwatering handcrafted cocktails.

Temple Bar is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Noho at 332 Lafayette St. Here is a description: Temple Bar has been brought back to life by a new ownership group that has restored and refurbished this iconic Noho cocktail lounge. David Rabin (American Bar, The Lambs Club, formerly Lotus) Sam Ross and Michael McIlroy (Attaboy) and Maneesh Goyal (Sona) joined forces to rejuvenate this beloved venue. Open from 5pm til late, 7 days per week, Temple Bar has a cocktail menu created by the Attaboy partners, and a menu of delicious light bites. Several nights per week a DJ pops up after 10pm an

Una Pizza Napoletana is Pizza cuisine. It is 2 out of 4 expensive and located in Lower Manhattan at 175 Orchard St. Here is a description: Naturally-leavened, wood-fired pizza since 1996 by Anthony Mangieri. Served with Neapolitan wines, Italian beers, housemade ice cream & sorbetto. Everything made fresh daily until sold out. Open Thursday, Friday and Saturday from 5pm until sold out (last seating is at 9:15pm).

Bobo NYC is French cuisine. It is 2 out of 4 expensive and located in West Village at 181 W 10th St. Here is a description: Bobo embraces a residential setting, occupying several floors of a historic West Village townhouse, paying homage to La Maison de Campagne - a neighborhood restaurant inspired by nature and by family. The natural French country decor unfolds over several floors and rooms, from the downstairs Den bar to the parlor level dining room, year-round garden, and jewel-box Coco bar.

PRANAKHON is Thai cuisine. It is 1 out of 4 expensive and located in Union Square at 88 University Pl. Here is a description: The inspiration for Pranakhon restaurant comes from the diverse and vibrant atmosphere of the outdoor alley (soi) food scene in Bangkok. A "soi" is a small alley or side street. Walking along each different soi you will find unique types of cuisine that represent the lifestyles of the Thai people. In the city of Bangkok (Pra-Nakhon) there are thousand of soi each with their own colorful food colorful food experience. Here at Pranakhon we hope you enjoy the experience of visiting each soi and t

Roey's is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 1 Perry St. Here is a description: Located in NYC's West Village, Roey's is a casual eatery inspired by Florence's cafes and Neapolitan pizzerias. A sibling to Rosemary's, it offers Italian cuisine and sourdough pizzas from its wood-burning oven. Renowned for hosting the city's best happy hour, Roey's welcomes both friends and families with its seasonal Italian menu. The restaurant features a cozy, hidden standing bar, emphasizing a friendly, neighborhood vibe.

Left Bank is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 117 Perry St. Here is a description: We've been at our cozy west village corner for nearly a decade serving simple and delicious, locally produced food. We're totally dedicated to our core values of humanism and sourcing from small family owned farms. Our sister concept Poulet Sans Tête focuses on rotisserie chicken for delivery.

Yellow Rose is Tex-Mex cuisine. It is 1 out of 4 expensive and located in New York at 102 3rd Ave. Here is a description: Texas Mexican cuisine, funky cocktails, groovy jams and good vibes.

June Wine Bar is American cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 231 Court St. Here is a description: June opened in 2015 as Brooklyn's first natural wine bar. Featuring an extensive wine list of European vigneron with a lean towards French and progressive American winemakers curated by our wine director Allie Huggins. The dinner menu ranges from classic wine bar staples to seasonal dishes by chef Isaac Gonzales. Outdoor seating is available in both our garden and covered patio.

Inga's Bar is American cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 66 Hicks St. Here is a description: Located on a cozy corner of Brooklyn Heights, 2 blocks from the Brooklyn Promenade, Inga's Bar marries a thoughtful, full seasonal menu with a lively atmosphere. Opened in March of 2022 by chef Sean Rembold and designer Caron Callahan, Inga's is a home away from home, with casual service, smart cocktails, natural wine and delicious food.

SAGA is New American cuisine. It is 4 out of 4 expensive and located in Financial District at 70 Pine St. Here is a description: SAGA is a fine dining restaurant perched on the 63rd floor of 70 Pine Street, a landmark Art Deco tower in New York's Financial District. It's the sophomore project from Chef James Kent, owner of Crown Shy on the ground floor of the same building.

Corkbuzz Wine Studio is American cuisine. It is 3 out of 4 expensive and located in Union Square at 13 E. 13th Street. Here is a description: Corkbuzz is many things: a wine bar where you can meet up with friends and make new ones; a wine-centric restaurant, where wine lovers, grape growers, sommeliers, chefs and winemakers come together to share their common enthusiasm for wine; and a home base for wine education, where you can take a range of classes of varying levels.

Barbuto is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 113 Horatio Street. Here is a description: Barbuto is a neighborhood restaurant from Chef Jonathan Waxman located in the West Village. The menu is simple & seasonal with Italian and California influences. Barbuto offers semi-private dining for parties of 7 to 20 guests at our Chef's Tables, as well as private dining for up to 40 seated guests in Waxie's Private Dining Room.

Osteria Carlina West Village is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 455 Hudson St. Here is a description: Osteria Carlina is a small little gem in the heart of the West Village. Specializing in Northern Italian cuisine. Each dish is made respecting our authentic traditions with love and passion, presenting in both a classic and modern way. Osteria Carlina offers an intimate dining experience; Ambiance: casual elegance.

FERNS is American cuisine. It is 2 out of 4 expensive and located in East Village at 166 First Ave. Here is a description: We're going to show you a menu of fine cocktails, delicious food, some of the best beers around, and then let you figure it out. Just know that Chef Matt Oliver is not here to disappoint. Think comfort classics with some savvy New York style. It's New American bar food, folks, and we do it damn well. Join us for some mellow live music Sundays, Tuesdays, and Wednesdays 6 pm - 8 pm We also host a weekly comedy show at our Underground Bar. <https://www.instagram.com/opecomedyshow/>

Sant Ambroeus - Soho is Italian cuisine. It is 3 out of 4 expensive and located in Soho at 265 Lafayette St. Here is a description: At Sant Ambroeus SoHo, guests will enjoy a contemporary interpretation of traditional Milanese cuisine, as well as its signature hospitality in a chic and vibrant atmosphere. To complement the traditional Italian cuisine, Sant Ambroeus SoHo offers a robust selection of Italian wines and a dynamic cocktail menu. Additionally, the high-energy espresso and cappuccino bar at Sant Ambroeus SoHo is open all day including heavenly desserts, Italian cornetti, gelato, cakes and cookies, all baked fresh e

Chez Moi is French cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 135 Atlantic Ave. Here is a description: Modern French neighborhood bistro with full bar. New Years Eve 2023/24 special pre-fixe menu, see details below.

Sushi by M - 5th Street Omakase is Japanese cuisine. It is 3 out of 4 expensive and located in East Village-300 E 5th street at 300 E 5th St. Here is a description: Sushi by M is Chef Tim's take on the classic omakase experience with a focus on an intimate, simplistic experience giving each customer and piece the time and attention deserved.

Nat's on Bank is American cuisine. It is 2 out of 4 expensive and located in West Village at 51 Bank St. Here is a description: Nat's on Bank Hours of Operation: Tuesday & Wednesday 4p-10p Thursday + Friday 12p-10p Saturday + Sunday 11a-10p \*Bar stays open until 12a on Fri + Sat Reservations can be made for HEATED & COVERED OUTDOOR: outdoor seating in street structure DINING ROOM: indoor seating BAR: Limited bookings during the week COUNTER: high top table Reservations are taken for up to 6 guests. For larger groups, please email [info@natsonbank.com](mailto:info@natsonbank.com) for details.

Sonnyboy is Australian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 65 Rivington St. Here is a description: Created as a cafe by day and a cocktail bar by night, Sonnyboy is a vibrant space that serves a seasonally stylish menu that focuses on the Australian cuisine. The cafe offers delicious Cafe Integral coffee and expansive brunch options from ricotta hotcakes to harissa folded eggs. Come night time, you will find light and flavorful share plates paired with fun natural wines and cocktails.

North Square Restaurant & Lounge is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 103 Waverly Pl. Here is a description: North Square is committed to a long-standing Greenwich Village tradition: offering generous and genuine hospitality. We are currently running a continuous service from 12:30 PM -8:30PM. The kitchen's approach to seasonal American food draws inspiration from many cuisines and from local ingredients, some of which are sourced from their own rooftop garden. Wine and spirit choices span the globe, with a thoughtful emphasis on New York selections.

Swan Room is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Chinatown at 9 Orchard St. Here is a description: Swan Room at Nine Orchard is a grand and singular New York City destination, where evenings offer an expansive cocktail program, rare wines from our cellar, and a menu of elegant indulgences from chef Ignacio Mattos to match the surroundings.

Sartiano's is Italian cuisine. It is 3 out of 4 expensive and located in SoHo at 99 Prince Street. Here is a description: Nestled in the heart of SoHo at The Mercer, Sartiano's combines Italian heritage and fare with a modern fine dining experience. Sartiano's was created by prominent lifestyle architect, Scott Sartiano, with culinary direction from three-time James Beard award winner Chef Alfred Portale.

Ruffian is Wine Bar cuisine. It is 2 out of 4 expensive and located in East Village at 125 E 7th St. Here is a description: Located in the East Village's Historic District, Ruffian proudly opened its doors in 2016 and has continued to evolve into a premier destination for natural wine lovers and vegetarian enthusiasts alike. We have a dynamic wine list that offers over 250+ selections by the bottle, including 35+ orange wines. Marrying East Village aesthetics with Eastern European sensibilities, the menu operates in quarterly themes - highlighting the cuisines and wine-making traditions of the oldest wine-making regi

Le Coucou is French cuisine. It is 3 out of 4 expensive and located in SoHo at 138 Lafayette St. Here is a description: After taking the Parisian dining scene by storm, acclaimed chef Daniel Rose brings home the James Beard "Best New Restaurant" award for his very first stateside restaurant. Located in SoHo, the space is a gracious modern nod to fine European gastronomy, with crisp linens, flibberking candles, and whitewashed brick. Updating classical French cuisine with charm and verve, Rose shrinks the intercontinental divide separating the City of Light and the Big Apple, proving that the true essence of fine F

Marian's is New American cuisine. It is 2 out of 4 expensive and located in West Village at 24 Greenwich Ave. Here is a description: Marian's offers a New American-style menu in the West Village of New York City. Rooted in fine dining, Chef-Owner Christian Rowan brings his vision to life in an open, airy, but intimate setting. Our space is playful and flirty; service is warm, unpretentious, and thoughtful; food and drinks are fresh, seasonal, and delicious. We want our guests to feel at ease coming into Marian's for a fun, memorable dining experience - Think of us as the new neighborhood spot you can count on for a nice meal,

Momofuku Noodle Bar East Village is Asian cuisine. It is 2 out of 4 expensive and located in East Village at 171 1st Ave. Here is a description: Momofuku Noodle Bar East Village serves a constantly changing roster of noodles, steamed breads, and daily dishes. We are open 7 days a week: Sunday through Thursday, serving lunch from 12 to 3pm and dinner from 5 to 10pm. On Fridays and Saturdays, we are open for lunch from 12 to 4pm, and dinner from 5 to 11pm. We offer reservations and also accept walk-ins. Make sure to keep an eye on our website for today's menu and @momofukunoodlebar for updates. Noodle Bar offers three large format me

Felice Montague is Italian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 84 Montague Street. Here is a description: Felice Montague serves Tuscan-inspired cuisine and Italian classics made with produce sourced from local farms to obtain the most flavorful seasonal ingredients, alongside an extensive Italian-driven wine program.

Sant Ambroeus - West Village is Italian cuisine. It is 3 out of 4 expensive and located in West Village at 259 W 4th St. Here is a description: The chef crafted breakfast, lunch and dinner menus reflect our Milanese heritage and bring new life to classic Italian dishes. Our dining room is an elegant, intimate space. The wine list features older vintages and a rotating selection of premium bottles available by the glass.

8282 is Korean cuisine. It is 1 out of 4 expensive and located in Lower East Side at 84 Stanton St. Here is a description: Introducing modern Korean food to LES. Korean food can be fun too. The name 8282 refers to Korea's country code, +82, and has an additional meaning: The numbers, when read together, translate to a phrase that means "quickly" or "faster." The phrase signifies a get-it-done attitude. Behind 8282 is a couple who previously ran the restaurant Pado in the East Village. Before operating Pado, Bong Le Jo cooked in the kitchens of Perry St, Dovetail and Kissaki, and Jee Kim launched several fashion

Amelie Wine Bistro and Restaurant is French cuisine. It is 2 out of 4 expensive and located in West Village at 22 W 8th St. Here is a description: Owners Samie Didda & Germain Michel concept of affordable wines and equally wallet-friendly French snacks has kept them popular on Polk Street since it opens his door in 2006 Amelie has now three locations in the united states: Polk street san Francisco, west village New York new York , upper west side new York new York Since 2006 Amelie has been acclaimed by press and patrons with press like best wine bar in America (OpenTable) , best bar soundtrack by 7by7 , best wine bar (sf examiner) bib go

Saigon Social is Vietnamese cuisine. It is 1 out of 4 expensive and located in Lower East Side at 172 Orchard St. Here is a description: Vietnamese Comfort Food by Chef Helen Nguyen.

Hasaki is Japanese cuisine. It is 3 out of 4 expensive and located in East Village at 210 E 9th St. Here is a description: Hasaki, opened in 1984, was the first Japanese restaurant opened by our owner, a restaurateur with seventeen New York City Japanese food establishments under his belt. He named it after his hometown in Japan. Since then, it's been known for consistent, high-quality sashimi and Edomae-style sushi. Several tiers of omakase are on offer, as well as a list of daily a la carte items. Hidden down a short flight of stairs in the East Village, Hasaki is a longstanding neighborhood gem.



L'accolade is French cuisine. It is 2 out of 4 expensive and located in West village at 302 Bleeker street. Here is a description: Néo-Bistrot & Natural Wine Bar. Restaurant focused on serving a seasonal, ever changing menu using high quality, local ingredients that respect sustainable farming methods. Please be aware that our book is open for full dinner only, The bar and a seating area are always open to walk-ins.

MáLà Project East Village is Chinese cuisine. It is 1 out of 4 expensive and located in East Village at 122 1st Ave. Here is a description: MáLà Project is a restaurant brand founded with a mission to deliver joy through neo-Sichuanese cuisine. From fiery MáLà Dry Pots to comforting Northern Chinese classics, it's a cozy place to gather round with your friends and family. The Dry Pot is at the center of any MáLà Project order. Choose from endless combinations of meat, seafood, vegetables, and other unique ingredients to be wok fried with Chef Zhao's secret MáLà Sauce. Made from a complex blend of 24 herbs and spices—each with a spe

Analogue is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in West Village at 19 W 8th St. Here is a description: Analogue's name references both the records played over a vintage Hi-Fi setup and the idea that it offers an escape from the digital world in which we live. It is a place where people can enjoy and hear a conversation and have a great drink in a relaxed and friendly environment. Analogue features a cocktail-driven menu, along with an extensive lineup of scotches and bourbons, craft beers and a concise list of great wines.

Bangkok Supper Club is Thai cuisine. It is 2 out of 4 expensive and located in Meatpacking District at 641 Hudson St. Here is a description: Bangkok Supper Club is the latest restaurant from the group behind NoHo Thai favorite, Fish Cheeks, serving inventive, contemporary Thai cuisine inspired by the conviviality and electric flavors of Bangkok's late-night food scene. A charcoal grill is the centerpiece of the open kitchen and Bangkok-born chef Max Wittawat's menu of vibrant, shareable plates, from whole branzino with Nam Jin seafood sauce, fried sticky rice-stuffed chicken wings and scallop ceviche with spicy watermelon granita. To

Due West is New American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 189 W 10th St. Here is a description: Due West is an elevated but approachable neighborhood bar offering unique, well-crafted cocktails and upscale bar food without the fuss. Now serving house canned and carbonated cocktail, great for dining in or grab and go. Semi-covered outdoor seating available. Completing the picture inside are navy crushed velvet banquettes and a rotating selection of artwork from Chelsea-based ACA Galleries along with large screen hidden TV's that turn on for the big games.

White Oak Tavern is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 21 Waverly Pl. Here is a description: White Oak Tavern is named after the tall white oak trees of Kentucky, and inspired by the art of the cooper, who carefully handcrafts each cask to protect and enhance the flavors of the famed Bluegrass region's sweetest bounty: bourbon. In both food and drink, we preserve the rustic traditions and fares of the "olde" tavern, somewhat lost by the passing of the Volstead Act of 1919. Our scratch kitchen offers a wide variety of American fare with a slow foods emphasis and a nod to things past. Th

Genesis House Restaurant is Korean cuisine. It is 3 out of 4 expensive and located in Meatpacking at 40 10th Ave. Here is a description: The Restaurant at Genesis House serves distinctively Korean cuisine, reimagined with a modern twist. The menu boasts a unique culinary experience into the heart of Korea where the elevated flavors found in each of the seasonally rotated menus deliver a tantalizing experience – to not just satiate the appetite, but to stimulate the senses – utilizing the finest local and imported ingredients. Whether you are here to explore the secrets hidden in our vast collection of rare books, to immerse yours

Vineapple is Italian cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 71 Pineapple St. Here is a description: Vineapple is a magical restaurant, café, and bar located on Pineapple Street in Brooklyn Heights. We offer a delicious food menu with breakfast, lunch, and an Italian enoteca style dinner menu. Our bar has great craft cocktails, wine, beer, and spirits and we have the best Coffee in Brooklyn from Devoción.

Gem House is New American cuisine. It is 3 out of 4 expensive and located in Lower East Side at 297 Broome Street. Here is a description: seeyousoon will be popping up at Gem House for the month of April! The seeyousoon team will be creating their version of a wine bar in our event space. The pop up will be open from April 3rd- April 27th from Wednesday-Saturday with service from 5-9:30. The majority of the space is available on resy with a couple tables available for walk-ins. Please ensure that your reservation is for "seeyousoon at Gem House" reservations for gem wine will not be honored at the seeyousoon pop up. Reservation

HIROHISA is Japanese cuisine. It is 4 out of 4 expensive and located in Soho at 73 Thompson St. Here is a description: At HIROHISA in the neighborhood of SoHo NYC, Chef Hayashi unites the thoughtful ceremony and seasonality of kappo, kaiseki cuisine. Bringing the skills he has honed in Japan and ingredients inspired by living in New York, HIROHISA's menu excites both new and seasoned guests. As a certified Sake Sommelier, Chef Hayashi brings the same level of dedication and expertise to the beverage offerings. At HIROHISA you will experience an intimate break from the bustling city outside complete with handmade

3 Giovani is Italian cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 548 LaGuardia Pl. Here is a description: Welcome to 3 Giovani! We are a cozy, contemporary Italian restaurant serving pizza, wine, pasta dishes & regional Tuscan cuisine.

Monsieur Vo is Vietnamese cuisine. It is 1 out of 4 expensive and located in East Village at 104 2nd Ave. Here is a description: Monsieur Vo is an elegant and modern Vietnamese meat and seafood restaurant in the East Village that spotlights Vietnam's **■n nh■u** culture, referring to the beloved tradition of celebrating and bonding over savory foods and plentiful drinks.

Estancia 460 is Argentinean cuisine. It is 2 out of 4 expensive and located in Tribeca at 460 Greenwich St. Here is a description: Housed in a landmark building that dates back to the 1800s, Estancia 460 is distinctly TriBeCa: white-washed brick walls, original hardwood floors, and high ceilings set the scene. The food is Argentinian, with Italian and Spanish influence, as in thin crust pizzas, sizzling shrimp, and the Parrillada—a mixture of grilled meats. It's hearty and unpretentious, and the team knows their Malbecs. On warmer days, dine al fresco on an original loading dock from the warehouse days or the roadside seati

CheLi - Manhattan is Chinese cuisine. It is 2 out of 4 expensive and located in East Village at 19 St Marks Pl. Here is a description: Cheli (■■■) pursues authentic and flavorful Shanghainese specialties with elegant service in East Village. The “Longtang” seating with Vintage Chinese décor depicts the prosperous Jiangnan region during the Song Dynasty. The Yangtze River canal village scenes with white houses and willows growing along the riverbanks, where poets wandered and romantic encounters happened, and most important, tasty foods, are what you will experience in Cheli.

Parcelle is Wine Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 135 Division St. Here is a description: Parcelle is an online wine retailer and restaurant with multiple locations in New York City. Parcelle's restaurant and wine bar integrates with their online retail shop to offer the best wines for here or at home.

Hearth is Italian cuisine. It is 2 out of 4 expensive and located in East Village at 403 E 12th St. Here is a description: Hearth is the East Village restaurant from Chef Marco Canora, recipient of the James Beard Award for Best Chef New York City, 2017. Chef Canora's cuisine, with a warm nod to Tuscany, employs seasonal, locally-sourced ingredients that taste delicious, and make you feel good! The Hearth kitchen visits the Union Square Greenmarket as a team year round to discover what new gifts their farmer friends have coaxed from the Earth, and nightly menus are built from these offerings. The intimate restaurant

11 Tigers is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 225 Avenue B. Here is a description: 11 Tigers is New York City's first speakeasy and restaurant with Thai heart & Japanese soul feature Yadong based cocktail. The marriage of these two culinary cultures is reflected in our menu, which includes small plates like crying tiger gyoza and chashu rolls as well as larger dishes like 11 Tigers Tom Yum Ramen—The combination of Japanese ramen noodles with slow simmered Thai spicy sour tonkatsu will open your mind and awaken your senses. —and Kee Mao Tiger Udon, stir-fried with holy basil

Spaghetti Incident is Italian cuisine. It is 1 out of 4 expensive and located in Lower East Side at 231 Eldridge Street. Here is a description: Welcome to Spaghetti Incident, where the charm of Italy meets the vibrant energy of the Lower East Side. Located on Eldridge Street, Spaghetti Incident is more than just a restaurant—it's a journey to the rustic streets of Italy, right in the bustling streets of New York City. Our intimate setting transports you to a cozy trattoria, with warm lighting, exposed brick walls, and a welcoming atmosphere that invites you to relax and indulge in authentic Italian

Felice on Hudson is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 615 Hudson St. Here is a description: Felice on Hudson offers elegant Tuscan-inspired cuisine and Italian classics made with produce sourced from local farms to obtain the most flavorful seasonal ingredients, alongside an extensive Italian-driven wine program.

Em Vietnamese Bistro is Vietnamese cuisine. It is 2 out of 4 expensive and located in DUMBO at 57 Front St. Here is a description: Chef Ly Nguyen brings her elevated take on Vietnamese comfort food to picturesque DUMBO at Em Vietnamese Bistro. A passion project three years in the making, Em Vietnamese Bistro features Chef Ly's soul warming noodle soups all day. For Dinner, highlights include a dinner tapas menu with vibrant Saigon style seafood dishes inspired by the decade Chef Ly spent living in bustling Saigon and her upbringing in idyllic Central Vietnam.

Soda Club is Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 155 Avenue B. Here is a description: Soda Club is a wine bar in the East Village that serves fresh hand-made pasta.

The Izakaya is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 326 East 6th St. Here is a description: THE IZAKAYA opened in 2014 to teach New Yorkers what IZAKAYA is and establish the category separate from Japanese restaurants. We would love people to know the joy of sharing small plates with friends and family with sake, beer, and wine! We are THE IZAKAYA!!

Artesano is Peruvian cuisine. It is 2 out of 4 expensive and located in Tribeca at 90 Chambers St. Here is a description: Artesano, is a high end Peruvian restaurant in Tribeca, is aiming to give diners a taste of South America without the hours-long flight. Artesano's philosophy is some of the best Sensory Experiences Happen on the Peruvian Plate. Taste the sentiments and nostalgia from a fusion of continents. Peruvian gastronomy, its influence & inclusiveness has opened the door for the marriages of many cultures & thus have ingrained themselves into the Peruvian gastronomic experience. As long as the world cont

Cafe Mogador - East Village is Middle Eastern cuisine. It is 2 out of 4 expensive and located in East Village at 101 St Marks Pl. Here is a description: Founded in 1983 in the East Village, Cafe Mogador was both an early pioneer in the NYC restaurant world and a downtown cultural hub. Serving up her signature Moroccan-inspired cuisine, founder Rivka embraced and celebrated the creative neighborhood she called home while pushing culinary boundaries. Throughout three decades and the addition of a second location in Williamsburg, Cafe Mogador gained tremendous recognition and solidified its place as a neighborhood institution and culinary destination.

Etérea is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 511 E 5th St. Here is a description: Imagine being underneath a vibrant canopy of suspended flowers and glowing lace-lined umbrellas, where delicious sun-drenched cocktails are sipped alongside platefuls of inventive Mexican dishes. Now close your eyes and imagine it all plant-based. Still can't see it? Then you haven't been to an Overthrow Hospitality venture! Welcome to Etérea -with a deep cocktail list from Sotheby Teague of the famed Amor Y Amargo and headed by Chef Victor Hernandez — this treasure is surely not one to miss.

Jajaja Mexicana - Lower East Side is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in Lower East Side at 162 East Broadway. Here is a description: A patchwork of culture, community, and comida threading plant-based eaters to the Mexican palate. Jajaja is where south of the border flavor meets New York City flair to create global experiences rooted in local heritage. The venues feature a playfully curated cocktail program, extensive Tequila and Mezcal offerings, Mexican-style lagers and pilsners from local microbreweries, and plant-based street food with options for both comfort and health. Fresh cocktails, latino music, and vacation vibes

Vinyl Steakhouse is Steakhouse cuisine. It is 3 out of 4 expensive and located in Flatiron/Chelsea at 35 West 19th St. Here is a description: Vinyl Steakhouse is your new age steakhouse. Located central to everything in the middle of Manhattan- in NYC's Flatiron District- Vinyl Steakhouse features a chef driven menu, thought provoking cocktail list, stunning settings, warm genuine hospitality and a sommelier centric wine list curated by our Husband & Wife Owners & In-House Sommeliers, Kevin & Sofia Flannery. There is nothing on our menus we wouldn't be proud to serve in our own homes. While you dine with us, you'll be treated to only

AOI Kitchen is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 320 E 6th St. Here is a description: AOI Kitchen serves Westernized Japanese food (Yoshoku) with quality ingredients, such as Omurice, Loco Moco (Japanese Hamburg Steak), Ton Katsu, Sando, Mentaiko Pasta and More! Follow our instagram account for updates: @aoikitchenny Hope you enjoy our food and share the happiness :)

Sami & Susu is Mediterranean cuisine. It is 2 out of 4 expensive and located in Lower East Side at 190 Orchard Street. Here is a description: Sami & Susu is a Michelin-Bib Gourmand restaurant and wine bar, taking influences from the Mediterranean, New York City, and family recipes. The food offerings are constantly changing and vary from small to large plates. Served by a small staff of people who are excited to share their knowledge about our culture, food and wine.

Sekai, Omakase is Japanese cuisine. It is 1 out of 4 expensive and located in West Village at 96 W Houston Street. Here is a description: Sekai is a take on a more traditional approach to sushi. Focusing more on ingredients- Sekai strives to bring forward the best flavor of every piece.

Little Charli is Pizza cuisine. It is 2 out of 4 expensive and located in West Village at 271 Bleecker St. Here is a description: Roman-style pizza, featuring fresh, authentic ingredients with a New York Twist, is served out of a wood-burning oven. The menu is curated and refined with a pie for everyone to enjoy, with specials changing daily and make sure to save room for the Nutella s'mores dessert pizza! We highly encourage walk-ins upon opening; 4pm during the week & 2pm on the weekends! We are a full service restaurant offering beer & wine. Our Pizza Making Classes are available for booking on RESY, Sundays at 12pm a

Marylou is French cuisine. It is 1 out of 4 expensive and located in East village at 41 St Marks Pl. Here is a description: Charming French bistro in the heart of East Village, 2 blocks from Astor Place, where you will get a taste of Paris through elevated share plates, delicious wines & cocktails in a warm and cosy environment, celebrating the French "joie de vivre".

Kesté Pizza & Vino is Pizza cuisine. It is 1 out of 4 expensive and located in New York at 66 Gold St. Here is a description: Kesté, meaning "This is it" in the dialect of Naples, is an authentic Neapolitan pizzeria located in downtown Manhattan. Kesté was established in March 2009 by owner Roberto Caporusio. Kesté is where pizza fans can indulge in an expansive assortment of 40 traditional and creative wood-fired Neapolitan style pies, crafted from the finest ingredients, including our homemade mozzarella.

Entwine is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in West Village at 765 Washington St. Here is a description: Tucked away in secrecy of West Village, Entwine an intriguing place for an intimate night out but one you'll happily share with friends for the next party or event. Music plays from vinyl records, and crafted cocktails/ food are deliciously unique. Dress up at the stylish bar or disappear into candlelit corner booth. Its all waiting for you to discover...

The Belfry is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in East Village at 222 E. 14th St. Here is a description: The Belfry is a neighborhood bar in the East Village near Union Square. Featuring a seasonal cocktail menu, signature picklebacks, and frequent live music, it's a favorite spot among locals, commuters, daters, and revelers.

456 Sushi is Japanese cuisine. It is 1 out of 4 expensive and located in New York at 456 Hudson St. Here is a description: At Sushi 456 we focus on traditional Edo-Mae Omakase. With our emphasis on simplicity, and quality each bite is sure to be a delight. Our beverage list includes Chilled Wines, Beer, Sake, and hot Teas! Dear guests, please take into notice our 12-hour Cancellation policy. Cancellations less than 12 hours before your reserved time will be charged \$25 per person in your party. This is to help us keep track, and fill our tables. Thank you.

Pylos is Greek cuisine. It is 3 out of 4 expensive and located in East Village at 128 E 7th St. Here is a description: PYLOS honors the breadth of traditional Greek cuisine by bringing fresh, wholesome cooking from all regions of Greece to an elegant, contemporary and comfortable setting in the East Village. Among the ruins of ancient Greece were items such as clay pots that revealed many clues to daily Hellenic life. PYLOS (pronounced Pee-'los) - the root word that includes things of clay - celebrates these prosaic artifacts we now recognize as great art. PYLOS honors traditional Greek cuisine by bringing fr



Ferdi is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 15 7th Avenue South. Here is a description: Italian Cuisine, accompanied by a wine list featuring unique varietals from esteemed Italian producers, and a cocktail program that focuses on crafting the perfect classic cocktail. Serving dinner 6 days a week. Closed Tuesdays. Open for Lunch Thursday thru Sunday. Weekend Lunch with Bottomless Italian cocktails (full menu on website). And a Sunday thru Thursday 3-course Dinner Prix Fixe for \$38.75 per guest (+tax+gratuity). Every Friday & Saturday Early Dinner Prix Fixe 3-course \$30 per

Pips is Italian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 129 Atlantic Avenue. Here is a description: From the team behind Brooklyn's Colonie, Pips is an Italian restaurant and natural wine bar inspired by the flavors and spirit of coastal Italy. Pips offers an Italian-inspired menu, an extensive list of amari and Italian-style cocktails, and a curated list of low-intervention wines.

Szechuan Mountain House Manhattan is Szechuan cuisine. It is 1 out of 4 expensive and located in East Village at 23 Saint Marks Pl. Here is a description: The productions of the modern version of traditional szechuan dishes symbolize the sophistication and creativity of our team. We keep perfecting our craft, creating unique and tasty dishes and constructing our dishes as cultural production.

Ayat is Middle Eastern cuisine. It is 2 out of 4 expensive and located in Alphabet City at 107 Loisaida Ave. Here is a description: Palestian Restaurant

Chama Mama Brooklyn Heights is Georgian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 121 Montague St. Here is a description: Chama Mama is a collection of cozy Georgian restaurants that masterfully blend flavors, colors, and history into our classic Georgian cuisine, offering a modern twist. Our menu reflects diverse influences and caters to a variety of tastes, including lunch, brunch, dinner, and special feasts. We feature signature dishes such as Khachapuri, Khinkali (Georgian Dumpling), Mtsvadi (skewers), and Jonjoli salad, along with a wide range of vegan and vegetarian options. Our specially curated wine list in

Bocca is Italian cuisine. It is 2 out of 4 expensive and located in Flatiron/ Gramercy Park at 39 E 19th St. Here is a description: Ideally situated between the Flatiron district and Gramercy Park, Bocca Cucina and Bar delivers one of the very best dining experiences in New York City, combining nods to Roman traditions with modern Italian cuisine, thoughtful creations with old-fashioned flavor, comfort with edgy.

The Mulberry is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in New York at 240 Mulberry St. Here is a description: Cocktails & Caviar

The Penny Farthing is Gastropub cuisine. It is 1 out of 4 expensive and located in New York at 103 3rd Ave. Here is a description: The Penny Farthing brings a rustic and cozy feel to a neighborhood rife with typical sports bars. We have a spacious and comfortable atmosphere not found anywhere else near Union Square. Open seven days a week, The Penny caters for Lunch, Dinner and then brunch on weekends. Whether you are sitting down for dinner or hanging out at the bar, we also feature four large screens dedicated to all types of sports coverage. So if your team is playing and you are looking for a different kind of sports

Little Maven is American cuisine. It is 2 out of 4 expensive and located in Flatiron at 30 West 18th St. Here is a description: An inviting and lively Modern American restaurant in the heart of the Flatiron District, focusing on meticulous ingredient selection and a standout beverage experience.

Kinzan Omakase is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 259 6th Ave. Here is a description: Kinzan Omakase is an hour seating Omakase restaurant. We are offering 12 course Omakase set for \$75/person and Omakase \$100/person 16 course ( Sashimi, 14 Nigiri and Chef's Choice Handroll). Ala Carte option as well after Omakase served. Our location 259 6th Avenue Aka 10 Downing St, Newyork, NY 10014. Please text us for any questions as well. Texting only @ 347 987 9529

Ondo Omakase is Omakase cuisine. It is 3 out of 4 expensive and located in NoHo at 301 Elizabeth St. Here is a description: Ondo is a 12 seat Omakase sushi bar located in Elizabeth Street, NoHo. As omakase is becoming more popular in New York City, Chef Harry would like to bring his signature menu with edomae style to the neighborhood. With seasonal seafood from Fukuoka and Toyosu Fish Market in Japan, Chef Harry then prepares his craft using traditional techniques which he continues to perfect with time. Our team believes

Nar Restaurant is Modern Turkish cuisine. It is 1 out of 4 expensive and located in Flatiron, Gramercy at 34 E 20th St. Here is a description: NAR is a Modern Turkish Restaurant, serving innovative and healthy cuisine in New York.

Le Baratin is French cuisine. It is 2 out of 4 expensive and located in West Village at 26 Greenwich Ave. Here is a description: French bistro in the west village opened in 2013 serving classic dishes such as steak au poivre, Coq au vin, mussels and escargot. Enjoy an intimate dinner during our earlier seating or a more lively dinner party experience with a late night crowd during our 9PM seating....

Chinato is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 108 Stanton St. Here is a description: At Chinato, Our bar director Ray focuses on his humble beginnings traveling from Dalian in Northeastern China to New York City – hence the name “China-to.” Chinato’s unconventional layout offers a unique way for guests to experience a cocktail bar – it’s intimate, immersive, and interactive, centered around an island-style bar where there is no front or back.

Pep's on Grand is Italian cuisine. It is 2 out of 4 expensive and located in New York at 197 Grand St. Here is a description: Pep's on Grand is nestled amongst a reviving Little Italy, this first-generation Italian-owned eatery is turning out top-rated Neapolitan-style pizzas, hand-crafted pasta dishes, and signature cocktails all in an atmosphere where the emphasis is on friends, food, and fun. More than just the fresh, high-quality food prepared and presented by a passionate team; our goal at Pep's on Grand is to provide you with a dining experience which will make you rethink Italian dining. You are only one visit

Omakase Sushi by No Name is Sushi cuisine. It is 2 out of 4 expensive and located in Lower East Side at 114 Eldridge St. Here is a description: Omakase is a Japanese phrase that means “I will leave it up to you.” The expression is used by guests at a sushi restaurant to allow the chef to choose their order. It’s a fine tradition that gives the chef creative freedom and the customer a memorable dining experience.

Omakase Sushi Fan is Sushi cuisine. It is 1 out of 4 expensive and located in Manhattan at 102 Saint Marks Pl. Here is a description: Relaxing, intimate sushi omakase restaurant specializing in Chef choice sushi courses. Offer an elevated 15-course for \$85 that will enhance the traditional omakase experience. Instead of serving the classic nigiri staples that one might find at other sushi restaurants, Sushi Fan offer something more akin to Asian fusion, topping the sushi with rare and unique ingredients. For private parties or more, please contact Sushi Fan at 347-799-9775 or [hellosushifan@gmail.com](mailto:hellosushifan@gmail.com). We will get back to you

Sushi Lin Brooklyn Heights is Japanese cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 78 Clark St. Here is a description: Sushi Lin, an unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Third Kingdom is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 21 East 7th St. Here is a description: Located in the heart of New York City's East Village, Third Kingdom's fungi-centric menu expands on Overthrow Hospitality's popular & Beer concept, which opened in May of 2023 as a temporary pop-up and offers an expansive wine list curated by Overthrow Hospitality's partner Drew Brady, renowned for his award-winning wine list at the Michelin Bib Gourmand-winning Soda Club. Avant Garden's Chef Juan Pajarito has created an outstanding mushroom menu that showcases its uniqueness, versatility, richn

Corima is Modern Mexican cuisine. It is 2 out of 4 expensive and located in Chinatown at 3 Allen St. Here is a description: Corima is a Progressive Mexican restaurant that combines flavors from Chef Fidel Caballero's upbringing in the north of Mexico, global influence from his travels, and a strong focus on local and seasonal cooking. Corima — which translates to “circle of sharing” — highlights ingredients and techniques from the northern states of Mexico alongside Japanese, Chinese, and Spanish flavors to bring a unique, Progressive Mexican cuisine to New York City. Chef Caballero hails from the border towns of C

l'abeille à côté is French cuisine. It is 3 out of 4 expensive and located in Tribeca at 412 Greenwich St. Here is a description: The cuisine at l'abeille à côté is a playful interpretation of the elegant, Michelin-starred French-Japanese fare by chef Mitsunobu Nagae at l'abeille. The new prix fixe is a chef-driven journey highlighting a selection of techniques and flavors on display at l'abeille in an abbreviated experience. The three-course menu offers a choice of appetizers such as Crab Croquette with kimchi sauce vierge and herb salad, and Kabocha Squash with mimolette and black truffle. Mains include Black Cod with

Fossetta is Italian cuisine. It is 1 out of 4 expensive and located in Lower East Side at 198 Allen St. Here is a description: Fossetta is an intimate restaurant and wine bar in the heart of Manhattan's Lower East Side. Led by industry veterans Julie Park, Charlene Santiago and Joshua Even, we serve Italian cuisine influenced by the flavors of the Mediterranean, matched with a thoughtful wine program embracing natural, biodynamic and small-scale producers. Whether it's a light bite or full meal, Fossetta invites you to gather over delicious food in a relaxed setting that will make you feel right at home.

Figure 19 is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 131 Chrystie St. Here is a description: Remarkably affecting, ethereal, vulnerable and in some strange ways purer than the infancy of youth. Figure 19 is a chandelier lit hideaway secretly tucked behind a downtown art gallery taking inspiration from its unique location by offering craft cocktails in a setting that evokes the neighborhood's legendary avant garde art scene.

Izakaya Juraku is Japanese cuisine. It is 2 out of 4 expensive and located in Lower East Side at 121 Ludlow St. Here is a description: Classic and modern take on Izakaya food with 50+ Japanese beers, sake, and spirits.

SPUNTO NYCThinCrust Pizza is Pizza cuisine. It is 1 out of 4 expensive and located in West Village at 65 Carmine St. Here is a description: Established in 2008, Spunto in Manhattan's West Village is part of the acclaimed NYCThinCrust Pizza family that has been serving impossibly thin crust pizza in Manhattan for over 20 years. Spunto is beloved by the community and is a hidden gem, perfect for a cozy date or a family gathering. Spunto is truly the "free to be you and me" pizza lovers paradise with an amazing array of customizable toppings and creative pizzas, salads and appetizers.

Fornino BK Bridge Park is Pizza cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at PIER 6 BROOKLYN BRIDGE PARK. Here is a description: Nestled inside Brooklyn Bridge Park at Pier 6, Fornino offers a breezy rooftop with stunning views of lower Manhattan. Our pizzas, made on the roof in our custom built wood-fired oven, are made with the freshest, finest ingredients available. In addition to pizza, we also offer delicious sandwiches, salads, and a full bar with exciting cocktails, sangria, beer and wine. Looking for something fast and casual? Fornino's downstairs cafe will do the trick with terrific grab and go options to go

Greca is Mediterranean cuisine. It is 2 out of 4 expensive and located in New York at 452 Washington St. Here is a description: GRECA by The Greek: organic, wholesome Greek. Our menu is handcrafted for a holistic approach to dining, using organic ingredients, greek specialty products and olive oil (no seed oils). A symposium of natural wines, curated cocktails and thoughtful food for your mind, body, and life.

While We Were Young is Contemporary American cuisine. It is 1 out of 4 expensive and located in West Village at 183 W 10th St. Here is a description: Cozy, chic restaurant & cocktail bar serving refined New American fare & innovative craft cocktails in a fun upbeat atmosphere. "Named one of the most beautiful restaurants in New York City where the interior is as spectacular as the food"-Condé Nast

Madeline's Martini is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in Alphabet City at 171 Loisaida Ave. Here is a description: Madeline's Martini is the newest cocktail bar from Endless Hospitality Group (Goodnight Sonny, The Wayland, High Hope Tavern). Part classic martini bar, part late-night clubhouse, Mad's is a nightlife sanctuary. Check IG for DJ schedules. Reservations encouraged. Walk-ins always welcome.

Buenos Aires is Argentinean cuisine. It is 3 out of 4 expensive and located in Lower East Side at 513 E 6th St. Here is a description: A true experience and authentic Argentinean cuisine featuring the grilled meats that Argentina made famous. Also, we offer a variety of dishes such as Pasta, Seafood, Salads, and options for vegetarians. A piece of Buenos Aires in the Heart of New York City. We offer quality food and wine and the Best Service to enjoy an authentic Argentinean experience without traveling. The dining room is warmly lit and inviting, with exposed brick walls, dark wood chairs and tables and dark wood framed m

Lullaby is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 151 Rivington St. Here is a description: Lullaby is a lower east side cocktail bar blending high-caliber drinks and a curated music selection, featuring DJs spinning vinyl three days a week. Founded under the mentorship of the late Brother Cleve, the godfather of the Boston cocktail scene and career musician, Lullaby seeks to combine an incredible drinking experience with a lively and fun-loving atmosphere.

Balthazar is French cuisine. It is 3 out of 4 expensive and located in Soho at 80 Spring St. Here is a description: Balthazar is a traditional French Brasserie with a bustling railway station atmosphere. Our kitchen serves a variety of meat and poultry dishes including steak frites and roasted chicken. Balthazar specializes in seafood with an array of fish entrees and a complete raw oyster and shellfish bar.

Han Dynasty - East Village is Szechuan cuisine. It is 1 out of 4 expensive and located in East Village at 90 3rd Ave. Here is a description: Han Dynasty opened its doors in 2007 as a Mother-Son restaurant bringing Sichuan style spice to the American audience. We've grown to 10 locations across Philadelphia and NYC. We are committed to sharing the authentic cuisine of the Sichuan Chinese culture and the tradition behind it. Han Dynasty's mission encompasses not just serving great food, but providing great experiences in our unique locations. Our delivery game is on point too, getting to you quickly with the same care and attention you

15 East The Omakase Room is Japanese cuisine. It is 4 out of 4 expensive and located in Flatiron/Union Square at 1 East 15th Street. Here is a description: The sushi counter is exclusively reserved for chef Sakai's daily composed omakase experience at \$295pp. Additionally, we have omakase offerings at \$145, \$165, and \$225 available at our tables. Accommodating up to 17 guests, "The Omakase Room" is also available for private dining and special events. Alternatively, reserve private Sky Box up to 24 guests, and transform the room into the most unique omakase experience in NYC. For inquiries, please contact @ [rsvp@e15t.com](mailto:rsvp@e15t.com). Dress Code is business

Benemon is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 108 E 4th St. Here is a description: Benemon specializes in new Japanese comfort food. Served alongside our original cocktails and curated selection of small-batch Japanese craft sake, Benemon mixes Japan's rich culinary traditions with new and inventive recipes, fusing past and present to create a unique menu of comfort food dishes rich in flavor and quality.

Carlota is Tapas cuisine. It is 1 out of 4 expensive and located in Lower East Side at 14 Orchard St. Here is a description: Carlota, a tapas bar born in September 2023, injects a modern New York sensibility into the soul of traditional Spanish tapas. Nestled on Orchard Street next to Bar Belly, this vibrant eatery invites guests to embark on a culinary journey through Spain, savoring bite-sized delights alongside innovative cocktails.

87 Ludlow is Tapas cuisine. It is 2 out of 4 expensive and located in Lower East Side at 87 Ludlow St. Here is a description: 87 Ludlow offers up a menu of Filipino Spanish Tapas from Chef Aris Tuazon of nearby Filipino-Japanese izakaya Gugu Room. Taking inspiration from the Spanish influence on Filipino culture and food, our menu brings together the best of both cuisines for delicious and creative dishes that you won't find anywhere else. The modern space features a bar room, art-filled dining room and a large table nook perfect for groups. Inquire about private parties in our downstairs lounge.

GRUPPO NYCThinCrust Pizza is Pizza cuisine. It is 1 out of 4 expensive and located in East Village at 98 Ave B. Here is a description: Gruppo was founded by friends and business partners Antonio Gomez and Jonathan Tweedy in 1999 and quickly developed a cult-like following of renown for its ultra-thin crust pizza. This crust, known as the thinnest of the thin, is the heart of what later became a family of "Ends in O" pizzerias Posto, Vezzo, Spunto, Tappo and Brado. Gruppo is a relaxed, neighborhood establishment serving an array of thin crust pizzas, pastas, salads and desserts, beer and wine. Fresh, high-quality, consistent,

Sixpoint Brewery Taproom is American cuisine. It is 1 out of 4 expensive and located in Battery Park City at 200 Liberty St. Here is a description: Sixpoint at Brookfield Place, offers an incredible from scratch kitchen, all the brews you've come to expect, including small batch taproom exclusives, in a state of the art facility. Offering incredible views of the World Trade Center memorial, a beautifully crafted interior and a 3000 sq. ft. beer garden, you'll be sure to have an amazing experience!

Sushi Katsuei West Village is Sushi cuisine. It is 1 out of 4 expensive and located in West Village, Manhattan New York at 357 6th Avenue. Here is a description: Nestled in the heart of NYC's vibrant West Village, Sushi Katsuei presents an unparalleled sushi and culinary journey. Celebrated for its authentic Edomae-style sushi, Katsuei stands as a pioneer in the city, offering the distinguished "Open Omakase" experience with a daily selection of over 30 types of fish, 90% of which are sourced directly from Japan. Beyond its exquisite sushi, guests can indulge in traditional Japanese cuisine.



Boss Tweeds is Contemporary American cuisine. It is 1 out of 4 expensive and located in Tribeca at 41 Murray Street. Here is a description: Elegant Cocktail lounge and Eatery

Verve Wine is Wine Bar cuisine. It is 2 out of 4 expensive and located in Tribeca at 24 Hubert St. Here is a description: The best part of drinking wine is the discovery of it all. Here at Verve Wine, we believe that everyone should have access to good wine, regardless of experience or budget. Our team is made up of a passionate group of wine drinkers who feel that discovering and drinking good wine should be both easy and compelling, without any sense of intimidation or pretension. Above all, drinking good wine should be inspiring and fun!

Charlie Bird is Italian cuisine. It is 3 out of 4 expensive and located in SoHo at 5 King St. Here is a description: Charlie Bird is a very serious restaurant that doesn't take itself too seriously. The seasonal Italian menu doesn't miss. The wine list is curated by one of the best somms in the world. The room is all caramel leather and Carrara marble and photographs of boom boxes and everything that's right about New York City restaurants.

Frenchette is French cuisine. It is 2 out of 4 expensive and located in Tribeca at 241 West Broadway. Here is a description: Warmly elegant, Frenchette features a veteran kitchen serving a dining room that melds Old World glamour with New York energy. From breakfast through late-night, chefs Lee Hanson and Riad Nasr make the most of their kitchen's rotisserie and Robata grill with daily specials crowning a menu that features Duck Frites, Turbot for Two and Spit-Roasted Lobster, all approached with a lighter, more contemporary touch. Aperitif-based cocktails are served at the striking pewter bar and an impressive selec

King is Italian cuisine. It is 3 out of 4 expensive and located in SoHo at 18 King St. Here is a description: Our menu changes daily, featuring seasonal, simple food with influences from Southern France and Italy. At King, wrote Pete Wells in his 2018 review, "what you really notice is how many little moves they know that can raise a recipe from good to exceptional."

Rosie's is Mexican cuisine. It is 2 out of 4 expensive and located in East Village at 29 E 2nd St. Here is a description: Located on a lively East Village corner, Rosie's serves up chef Marc Meyer's thoughtful approach to the bold, complex flavors of a country he has extensively explored and long admired. He prepares bright, straightforward dishes using traditional techniques, including grinding fresh masa and cooking on a comal.

American Bar - West Village is American cuisine. It is 2 out of 4 expensive and located in West Village at 33 Greenwich Ave. Here is a description: American Bar is an homage to the country's culinary classics, elevated through careful sourcing of the highest quality ingredients. Timeless Continental cuisine is paired with the sensibility, design, and community of an old-world European club, featuring a brass-rail cocktail lounge, terrazzo bar, sunshine yellow dining room, and curtained-off private dining area. Our food is unpretentious, our room is beautiful and bright, our music is fun, and our people are nice. We look forward to serving y

abcV by Jean-Georges is Vegetarian cuisine. It is 2 out of 4 expensive and located in Union Square at 38 E 19th St. Here is a description: abcV is here to serve, inform and inspire a cultural shift towards plant based intelligence, through creativity and deliciousness. Offering high vibration foods, embracing balance with beauty wellness wisdom & love to nurture our personal and planetary ecosystems.

Semma is Indian cuisine. It is 2 out of 4 expensive and located in West Village at 60 Greenwich ave. Here is a description: Deposit Policy: Upon booking a reservation, guests will incur a non-refundable deposit per person. This deposit will be applied as a credit towards the final bill for the dining experience at Semma. Please note that the deposit remains non-refundable in cases of either unspent per person deposit or reservation cancellation within 48 hours of the scheduled visit. Unapologetic Foods (Dhamaka, Adda) by restaurateur Roni Mazumdar & Chintan Pandya is bringing you to the soul of Southern India with C

Motel Morris is American cuisine. It is 2 out of 4 expensive and located in Chelsea at 132 7th Ave. Here is a description: From the team behind The Commons Chelsea, Motel Morris is a true neighborhood joint (in Chelsea, of course). Chef Bill McDaniel's menu is seasonal American with global influences and fun nods to classic dishes — like the wedge salad, lobster pot pie (Mondays only), and a chocolate peanut butter sundae (which comes with both fudge and fluff). The beverage program consists of local craft beer, fresh takes on typical cocktails, and a well-curated global wine list by owner Sam Nidel.

Wayan is Southeast Asian cuisine. It is 2 out of 4 expensive and located in Nolita at 20 Spring St. Here is a description: In early February 2019, Cedric Vongerichten (Perry Street) introduces Wayan, a French Indonesian restaurant in Manhattan's Nolita neighborhood. Cedric and his wife, Ochi along with Ezra William are partners in the new restaurant, offering approachable dishes that highlight the vibrant flavors of Ochi's birthplace, Jakarta, with a modern French flair. Dishes are meant to be shared and enjoyed along with refreshing cocktails that highlight Indonesian ingredients as well as a global, accessible li

Jeju Noodle Bar is Korean cuisine. It is 2 out of 4 expensive and located in West Village at 679 Greenwich St. Here is a description: Jeju, meaning Skill and Ability, is the first and only Michelin Starred noodle restaurant in the World. Known for Korean Inspired Cuisine, Chefs focus is to provide guests with the highest quality ingredients possible in a casual and fun atmosphere.

Sadelle's is Brunch cuisine. It is 2 out of 4 expensive and located in SOHO at 463 W Broadway. Here is a description: Sadelle's is a New York brunch institution located in the heart of Soho. Serving the best bagels in New York City, Sadelle's offers quintessential classics like sliced-to-order salmon and sturgeon, chopped salads, and other New York classics in an updated, fun yet refined fashion. Sadelle's was voted 23 Best Restaurants for Brunch in New York City by Harper's BAZAAR, 2017 Best Brunch Spots in NYC by Cosmopolitan, and our sticky buns were named as one of the Best Dishes in 2015 by The New York

Crown Shy is American cuisine. It is 3 out of 4 expensive and located in Financial District at 70 Pine St. Here is a description: Brunch is served from 11am-2pm every Saturday and Sunday! - GENERAL INFO - Crown Shy is the first solo project from Chef James Kent. Located on the ground floor of Art Deco masterpiece 70 Pine Street, the restaurant was awarded a Michelin star just six months after opening as well as the highest score given by the Infatuation in 2019.

Pinch Chinese is Chinese cuisine. It is 2 out of 4 expensive and located in Soho at 177 Prince St. Here is a description: Gong Xi Fa Cai! Let's ring in the Year of the Dragon! Come celebrate with Chef Charlie's favorite Lunar New Year dishes, only available for a limited time, beginning February 9th. Please visit our website for more information.

Celestine is Mediterranean cuisine. It is 2 out of 4 expensive and located in Dumbo at 1 John St. Here is a description: Celestine is a seasonal, Mediterranean-influenced restaurant on the DUMBO waterfront in Brooklyn. Located just under the Manhattan Bridge, our restaurant offers sweeping views of both bridges and the downtown city skyline.

Rosemary's is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 18 Greenwich Ave. Here is a description: Since swinging open its doors in 2012, Rosemary's has become a beloved staple of the West Village. A neighborhood treasure known for its seasonal ingredient-driven menu, homemade pastas, and urban rooftop garden views. Named for founder Carlos Suarez's mother, Rosemary's celebrates the warmth and flavors of her Italian home in Lucca.

Morandi is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 211 Waverly Pl. Here is a description: Opened by Keith McNally in 2007, Morandi is a rustic Italian trattoria located in the West Village. The restaurant is open from breakfast through dinner, as well as for brunch on weekends and for original cocktails or full meals at the bar. Chef Gabriele Carpentieri serves regional Italian dishes, which include the restaurant's classics as well as seasonal specials.

MIMI is French cuisine. It is 3 out of 4 expensive and located in Greenwich Village at 185 Sullivan St. Here is a description: Elaborate French classics are served in this chic, contemporary space with banquette & bar seating. Opened in 2015 by brothers Evan & Daniel Bennett along with Louis Levy. Menu available at all times at [www.miminy.com/menu](http://www.miminy.com/menu) Indoor & Outdoor dining available. Our seatings are 90min for parties of one and two, and 120min for parties of 3 and greater. Cancellation within 24 hours of the reservation time will trigger a \$25 charge per guest. Menu available at [www.miminy.com/menu](http://www.miminy.com/menu)

Gage & Tollner is American cuisine. It is 2 out of 4 expensive and located in Downtown Brooklyn at 372 Fulton St. Here is a description: For more than a century, Gage & Tollner was the cornerstone of the Brooklyn restaurant world. Generations of Brooklynites found comfort and community in Gage & Tollner's magnificent landmarked dining room; generations from now, we want our children and grandchildren to find comfort here, too. With three longtime friends and celebrated local restaurateurs at the helm—partners Sohui Kim (chef, Insa / The Good Fork), Ben Schneider (Insa / The Good Fork), and St. John Frizell (Fort Defiance)—our c

Osteria 57 is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 57 west 10th street. Here is a description: Located in the heart of Greenwich Village, Osteria 57 features fresh seafood alongside vegetarian and vegan dishes. With its charming decor and vibrant atmosphere, it is the perfect place for a romantic date or celebration with friends

Balaboosta is Israeli cuisine. It is 2 out of 4 expensive and located in West Village at 611 Hudson St. Here is a description: Chef Einat Admony opened Balaboosta to share her vivacious personal food, full of sun-drenched inspiration from Israel and her family's Persian and Yemenite background. A reboot of the original Balaboosta on Mulberry street, this incarnation is the next expression of Admony's modern Israeli concept. Partner and husband Stefan Nafziger presents a curated list of top-notch wines from the region's most ambitious winemakers. Beginning with Ta'im (serving arguably the city's best falafel at their

St Tropez West Village is French cuisine. It is 2 out of 4 expensive and located in West Village at 304 West 4th Street. Here is a description: Dreamt up by four French friends, St Tropez celebrates the wine, food and joie de vivre of the South of France. With a chef who earned a Michelin star in Paris and a hand-selected wine list featuring 35 bottles by the glass, this charming, convivial spot delivers on multiple fronts.

Ladybird is Vegan cuisine. It is 2 out of 4 expensive and located in East Village at 111 E. 7th St. Here is a description: Be prepared to leave behind the outside world for a wonderland. With soft neon light to invite the adventurous and a wide array of delightful dishes served on floral, gold-rimmed dinner plates, Ladybird specializes in "vegetable bar and fantasy" where whimsical cocktails and flowing natural wines sit alongside a deeply satisfying menu of plant-based tapas.

The Musket Room is International cuisine. It is 2 out of 4 expensive and located in Soho at 265 Elizabeth St. Here is a description: Musket Room is a celebrated neighborhood restaurant offering a reliably indulgent experience, whether a special occasion or enjoying dinner with friends. Since 2013, the Michelin starred establishment has been committed to the kind of caring, personalized service that makes regulars feel like family and newcomers feel like regulars.

Roxy Bar is American cuisine. It is 1 out of 4 expensive and located in Tribeca at 2 6th Ave. Here is a description: A Place for Cocktail Shakers, Music Makers & Bite Takers. Now playing: Fresh, seasonal American fare paired with hand-crafted cocktails in the place where all the cool kids go in TriBeCa. At the Roxy Bar, our stage hosts live entertainment during the evenings featuring a rotating cast of top NYC jazz performers. We're where the downtown denizens duck in for sunset cocktails (with specially priced oysters and drinks) as Michael Garin delights on the piano. Start your day at Jack's Stir Brew, fe

Kubeh is Middle Eastern cuisine. It is 2 out of 4 expensive and located in West Village at 464 Avenue of the Americas. Here is a description: Kubeh is comfort bundled in freshness and represents foods that are a labor of love, traditionally cooked by moms and grandmas in lesser known Middle Eastern countries. Here, Chef-Owner Melanie Shurka offers a wide variety of shared dishes with Kurdish, Iraqi and Syrian roots with an Israeli and Persian flair. A curated wine list and cocktail program pairs well with the dishes, cozy environment and warm hospitality.

Follia is Italian cuisine. It is 2 out of 4 expensive and located in Union Square at 179 3rd Ave. Here is a description: Follia is a neighborhood Italian restaurant and wine bar in Gramercy. Specialties include Arancini, Meatballs, and House-made Pappardelle with Pork Ragu, as well as Wood-fired Artisanal Pies.

Hwa Yuan Szechuan is Chinese cuisine. It is 2 out of 4 expensive and located in Chinatown at 42 East Broadway. Here is a description: The legendary Shorty Tang (inventor of cold sesame noodles) opened the original Hwa Yuan Szechuan in 1968. The original restaurant has since closed, but was resurrected to its former glory in 2017 by Tang's son, Chien Lieh. Beyond the family's prized invention, the menu incorporates traditional Chinese dishes with Western influence (think sautéed crispy beef and peking duck). Spanning three floors and seating a whopping 350 seats, this is a triumphant return indeed.

Ernesto's is Basque cuisine. It is 2 out of 4 expensive and located in Lower East Side at 259 E Broadway. Here is a description: Ernesto's is the acclaimed Basque-inspired restaurant from veteran chef Ryan Bartlow, who has worked at world-renowned restaurants, including Akelarre in Spain, Alinea in Chicago, and Frenchette in New York City.. At Ernesto's — which has been named one of The New York Times 'best new restaurants' of the year, among other accolades — Bartlow offers a menu inspired by his years spent cooking and living in the Basque region of Spain, mixing signature traditional dishes with seasonal riffs on class

Madame Vo NYC is Vietnamese cuisine. It is 3 out of 4 expensive and located in East Village at 212 East 10th St. Here is a description: Madame Vo is quintessential Vietnamese home cooking served in a vibrant and modern East Village setting. The menu is an eclectic selection of traditional family recipes passed on during the Vietnamese diaspora, executed with love and passion. As for the sought-after pho— brisket steeps 24 hours in stock, amplifying the soup's bone-brothiness, which diners can supercharge with a short rib.

19 Cleveland is Mediterranean cuisine. It is 2 out of 4 expensive and located in Soho at 19 Cleveland Pl. Here is a description: This modern, Mediterranean-style restaurant is a culinary gem that captures the spirit of this international, vibrant food scene, offering a fusion of flavors, innovative dishes, and a trendy atmosphere that reflects the region's modern and cosmopolitan vibe. Transport yourself to the bustling streets of the Mediterranean right in the heart of New York City at this vibrant restaurant, where you'll find a perfect blend of delectable cuisine, a wide selection of quality drinks, and an electric atm

La Pecora Bianca - Soho is Italian cuisine. It is 2 out of 4 expensive and located in SoHo at 54 Prince St. Here is a description: We take Italian food back to its roots as a local and seasonal cuisine, with a menu that centers around house-made pastas and modern takes on classic Italian fare. All of our pastas, including our signature rigatoni vodka, gramigna, and tagliatelle bolognese are made daily in-house. Our drinks are inspired by the tradition of aperitivo hour on the 'Piazza', and feature the La Pecora Rosa organic rosé, an extensive selection of spritzes and negronis, and signature cocktails built around Italian A

Le Gratin is French cuisine. It is 2 out of 4 expensive and located in Lower Manhattan at 5 Beekman St. Here is a description: Chef Daniel Boulud introduces Le Gratin, a Bouchon Lyonnais located in the heart of downtown Manhattan. Inspired by his hometown of Lyon, France, Chef Daniel Boulud has opened a casual dining experience influenced by the notable bouchons and bistros of Lyon, best known for their lively ambiance, warm service, and soulful Lyonnais-style cuisine. The menu features classic French dishes and Lyonnais specialties. As always, Chef Daniel brings new approaches to seasonality, bright flavors, and casual

Miss Lily's 7A Cafe & Rum Bar is Caribbean cuisine. It is 2 out of 4 expensive and located in East Village at 109 Avenue A. Here is a description: Miss Lily's is like the coolest cafe in Jamaica, except cafes in Jamaica aren't this cool. The menu is wide-ranging, from corn on the cob to pineapple-glazed pork ribs. We don't need to labor over this one. Miss Lily's is just a cool-ass joint and you should get involved.

A Pasta Bar is Italian cuisine. It is 3 out of 4 expensive and located in Soho at 330 West Broadway. Here is a description: A Pasta Bar is an elegant culinary Italian theater in the heart of Soho - Our open kitchen concept immerses you in the action, where talented chefs craft authentic Italian classics before your eyes. Whether you opt for the energetic atmosphere of our Chef's counter or the intimacy of individual tables, indulge in our iconic offerings like cacio e pepe and tagliatelle al tartufo.

Boqueria Soho is Tapas cuisine. It is 2 out of 4 expensive and located in Soho at 171 Spring Street. Here is a description: An energetic yet intimate Barcelona-style tapas bar serving Spanish favorites, seasonal specials, and curated cocktails in a contemporary space in the heart of Soho. Perfect for a shared meal of small plates, happy hour with the team, a memorable date night, or weekend brunch!

Boutros is Middle Eastern cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 185 Atlantic Avenue. Here is a description: Elevated Middle Eastern Cuisine served in warm and inviting space designed and built by the chef himself, Allen Dabagh. Chef focuses the menu around his Lebanese and Syrian heritage, melding Middle Eastern cooking with diverse flavors from growing up in NY. Start your journey by breaking bread with freshly baked pita coming from the stone hearth, followed by kebabs grilled over Japanese charcoal, with the sounds of Fairuz flowing through the speakers. The Middle Eastern influence continues throu

Gran Eléctrica is Mexican cuisine. It is 2 out of 4 expensive and located in DUMBO at 5 Front St. Here is a description: Gran Eléctrica, in the heart of DUMBO, offers market-driven and regionally-influenced Mexican cuisine, showcasing a diversity of dishes from across the country. The kitchen's emphasis on keeping its menu rooted in authentic cooking is expressed with ingredients such as fresh hand-pressed tortillas crafted with heirloom corn, house-made crema and queso fresco, and spicy chorizo made on-site. The bar incorporates Mexican flavors and seasonal ingredients as well, with vibrant cocktails that feature



Rafele Ristorante is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 29 7th Ave South. Here is a description: Rafele Ristorante brings you the highest quality of rustic Italian recipes created with a New York influence: featuring an eclectic menu of regional Neapolitan favorites, fresh daily made pasta, various meat dishes, fresh delights from the sea, and a renowned wine list.

Alice is Italian cuisine. It is 2 out of 4 expensive and located in Downtown at 126 W 13th St. Here is a description: You will not find the stereotypical Italian menu at Alice. Instead, you will find one of the most innovative, vegetable-forward, fresh-out-of-the-sea menus that expands the heritage of our first restaurant, Osteria57. Moving with the seasons, our Chef Riccardo uses daily sources of our delicacies from Union Square Market, and our bar pairs your tastes with our treasures. Come and enjoy our serene atmosphere, our inspirational ambiance and upbeat vibe, and celebrate the joys of daily life or the

The Waverly Inn is American cuisine. It is 3 out of 4 expensive and located in West Village at 16 Bank St. Here is a description: The Waverly Inn is a premiere Classic American restaurant focusing on the freshest local cuisine, award-winning wine list and the highest quality service in one of New York's most iconic dining rooms. We strive to make every guest experience timeless New York hospitality.

Emmett's on Grove is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 39 Grove St. Here is a description: Classic Italian-American fare with tavern style pizza and a full bar.

Supper is Italian cuisine. It is 2 out of 4 expensive and located in East Village at 156 E 2nd St. Here is a description: Supper Restaurant is a Northern Italian Osteria that opened in 2002 from famed Italian chef @FrankPrisinzano. It features all the wines and regional Italian dishes from Tuscany, Liguria, Piemonte, Lombardia, Veneto and Emilia Romagna along with some Italian American favorites.

Bar Moga is Japanese cuisine. It is 2 out of 4 expensive and located in Soho at 128 W Houston St. Here is a description: Your reservation is for a 2 hours dining experience and will be held for 10 minutes past your reserved time. Patrons making reservations after 10:00PM will be strictly for beverage consumption, as our kitchen closes at 10:00PM. The maximum size party we can accommodate is a party of 8. If guests make reservation under different names at the same time to try to book a big party reservation, we will not honor your request to be put next to or together. For parties larger than 8 people, please s

Frank is Italian cuisine. It is 2 out of 4 expensive and located in East Village at 88 2nd Ave. Here is a description: Frank Restaurant is a traditional Southern Italian Trattoria that opened in 1998 featuring the simple Italian food and wines from Puglia, Naples and Sicily where famed chef @FrankPrisinzano 's family is from, along with many other classic Italian American dishes.

L'Antica Pizzeria da Michele - West Village is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 81 Greenwich Ave. Here is a description: L'Antica Pizzeria da Michele - West Village. L'Antica Pizzeria da Michele, the world-renowned Neapolitan pizzeria, debuted in the heart of Hollywood in 2019 as the first U.S. location. The restaurant's authentic Neapolitan pizza is made using the same centuries-old recipe, techniques, and Italian imported ingredients at its origin restaurant in Naples, established in 1870. While Head Pizzaiolo Michele Rubini helms the famed pizzeria, the Taverna, will serve Italian and Mediterranean specialties.

Friend of a Farmer Gramercy is American cuisine. It is 3 out of 4 expensive and located in Gramercy Park at 77 Irving Place. Here is a description: Since 1986 Friend of a Farmer has been a pioneer in the farm-to-table movement. We've created a reputation for seasonally fresh and local ingredients within an atmosphere unlike anything else in New York City. Over thirty years later and Friend of a Farmer still remains a family owned business that has stayed true to its roots and concept. We look forward to seeing you!

Peasant is Italian cuisine. It is 3 out of 4 expensive and located in Nolita at 194 Elizabeth St. Here is a description: Located in NoLita, Peasant is an Italian restaurant by Chef Marc Forgione specializing in handmade pastas, wood-fired dishes, and Italian wines served in a warm and refined setting. Originally opened in 1999, Chef Frank DeCarlo built much of Peasant with his own two hands and served the kind of rustic Italian food that he always wanted to eat. While living in the neighborhood for over a decade, Peasant was one of Chef Marc Forgione's favorite restaurants so he was thrilled at the opportunity t

Tacombi - NoLita is Mexican cuisine. It is 1 out of 4 expensive and located in NoLita at 267 Elizabeth St. Here is a description: Born on the balmy beaches of the Yucatán in 2006, Tacombi is your dream destination for authentic tacos, Mexican snacks, sunset cocktails y ice-cold beer. Our neighborhood taquerias are places to gather, enjoy and share in the communion of tacos. We are honored & grateful for the opportunity to serve our community and to share authentic Mexican taco culture every single day.

Pig and Khao is Southeast Asian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 68 Clinton St. Here is a description: After spending a year living, working, and eating throughout Southeast Asia and her mother's native Philippines, Chef Leah Cohen opened Pig and Khao in 2012. Inspired by Bangkok's night markets and Kuala Lumpur's hawker stalls, Pig and Khao serves next level flavors in a lively, irreverent atmosphere.

Torch & Crown Brewery & Restaurant is American cuisine. It is 2 out of 4 expensive and located in SoHo at 12 Vandam St. Here is a description: Book for Super Bowl Sunday on February 11th now! Manhattan's Brewery. Featuring fresh beer made in NYC, a New York-focused food and drinks program, relaxed atmosphere, and great service. Plentiful indoor and outdoor seating.

The Commerce Inn is American cuisine. It is 2 out of 4 expensive and located in West Village at 50 Commerce St. Here is a description: The Commerce Inn is a Shaker Inspired West Village tavern and cookery from esteemed West Village chefs Jody Williams and Rita Sodi. The Commerce Inn celebrates Shaker sensibilities of utility, craftsmanship, community and material honesty. Our kitchen focuses on fresh and straight-forward fare inspired by heirloom recipes and local traditions, always prepared simply and served casually with a spirit of care and warmth.

Cecchi's is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 105 West 13th St. Here is a description: Created by industry veteran and author Michael Cecchi-Azzolina, Cecchi's offers a modern take on the quintessential New York City dining experience. Michael brings the knowledge and skill honed throughout his 30-year career working in some of Manhattan's most lauded restaurants to create a warm, vibrant, sexy atmosphere staffed by industry veterans who know what it takes to make a wonderful guest experience. Guests will find an American menu inspired by some of New York's iconic restaurants, a

Jajaja Mexicana - West Village is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in West Village at 63 Carmine St. Here is a description: A patchwork of culture, community, and comida threading plant-based eaters to the Mexican palate. Jajaja is where south of the border flavor meets New York City flair to create global experiences rooted in local heritage. The venues feature a playfully curated cocktail program, extensive Tequila and Mezcal offerings, Mexican-style lagers and pilsners from local microbreweries, and plant-based street food with options for both comfort and health. Fresh cocktails, latino music, and vacation vibes

Emmett's is Pizza cuisine. It is 2 out of 4 expensive and located in Soho at 50 Macdougall St. Here is a description: Emmett's was opened by native Chicagoan Emmett Burke in 2013. The restaurant focuses on Chicago style thin -crust and deep-dish pizza, and offers some other regional delicacies such as Italian Beef sandos, Chicago-style hot dogs and a heavy hitting wine and beer list.

Buvette NYC is French cuisine. It is 2 out of 4 expensive and located in West Village at 42 Grove St. Here is a description: Part restaurant, part bar, part café, Buvette combines the elegance of an old world café with the casual nature of a neighborhood eatery.

Trattoria One Fifth is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 1 5th Ave. Here is a description: Located at the iconic namesake address overlooking Washington Square Park, Trattoria One Fifth is part of Chef Marc Forgione's Respect Hospitality Group. The restaurant takes its seasonal cues from the neighboring Union Square Greenmarket with a menu grounded in Italian classics. Reservations are available online for up to 16 guests. In addition to our a la carte menu, guests can also make online reservations for a whole roast pig dinner for 6 guests or more. The menu features antipasti, handma

Principe is Seafood cuisine. It is 3 out of 4 expensive and located in SoHo at 450 West Broadway. Here is a description: Located in the heart of SoHo, Principe is a seafood-focused restaurant that draws from both local and Italian influences. From Chef Abram Bissell (The Nomad, Eleven Madison Park, The Modern) the restaurant brings a vibrant and approachable dining destination to the SoHo community. Principe is a place to indulge and have fun, all while enjoying exceptional seafood and seasonal produce.

Laut is Southeast Asian cuisine. It is 1 out of 4 expensive and located in Union Square at 15 E 17th St. Here is a description: Thank you for Choosing Laut. Please be advised that: - Walk-ins are welcome. - We only seat the complete party, please make sure everyone of your party arrives on time - We will hold table for 15minutes before offering the reservation to our waiting list if you are running late, please call the restaurant at 212-206-8989 - Please note that all reservations are limited to 90minutes - Cancellation fee of \$20/ person will be applied if in case of cancellation or No Show. Thank you for your co-oper

Cadence New York is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 111 East 7th Street. Here is a description: From Award-Winning Chef Shenarri Freeman, Cadence features an assortment of Southern Classics and New-School creations, all made 100% vegan and soy-free!

Raf's is Italian cuisine. It is 2 out of 4 expensive and located in NoHo at 290 Elizabeth St. Here is a description: From the team behind the Michelin-starred downtown favorite, The Musket Room, comes Raf's - a European-style neighborhood dining room and bakery located at 290 Elizabeth Street in New York City's NoHo neighborhood. The century-old space is layered in history, with wood-fired ovens dating back to the 1930s. The hearth-driven menu threads the needle through the south of France and Italy, highlighting dishes such as cast iron sfincione (Sicilian pizza), wood-kissed escargot, and dry-aged côte de

Epistrophy is Italian cuisine. It is 2 out of 4 expensive and located in Nolita at 200 Mott St. Here is a description: Founded by Sardinian friends who fell in love with New York City and decided to make it their home, Epistrophy is one of those rare Italian restaurants you can count on for breakfast, brunch, lunch, drinks, or dinner. You can go on a first date, meet a friend for lunch, or enjoy cocktails with a big group of girls, and either way you could very well be seated next to someone sipping a cappuccino as they bury themselves in a novel. Sit at the bar, relax on the couch, or f

Bird Dog NY is Southern cuisine. It is 2 out of 4 expensive and located in West Village at 525 Hudson St. Here is a description: Bird Dog is a southern restaurant focusing on hand made pasta. Located in the heart of the West Village in NYC, we are a small and intimate restaurant that is great for everyday and special occasions. We are an intimate space that offers 3 menu choices: Chef's Tasting Menu which is family style (all parties 5 or more are required to get the Chef's Tasting Menu), a 3 course Pre Fixe or Fried Chicken Dinner are our only other menu offerings, reservations are strongly encouraged. We do not offer "a

Reserve Cut is Kosher cuisine. It is 2 out of 4 expensive and located in New York at 40 Broad St. Here is a description: Reserve Cut is a Contemporary Kosher Steak House in the Financial District of New York City, under OU Glatt certification. The restaurant provides creative Contemporary Kosher Cuisine, polished service and an inviting atmosphere. Reserve Cut offers four beautiful private rooms for events such as birthdays, business dinners, anniversaries, bridal and baby showers and much more!

Virginia's is American cuisine. It is 2 out of 4 expensive and located in East Village at 200 East 3rd Street. Here is a description: Virginia's is known as an East Village 'gem', known for its new American takes on classics such as its famous burger, steak frites, raw bar and martinis.

Libertine is French cuisine. It is 1 out of 4 expensive and located in West Village at 684 Greenwich St. Here is a description: Libertine is a French bistro on an historic corner in the West Village from Cody Pruitt and Chef Max Mackinnon celebrating forgotten, iconic, and regional Gallic dishes alongside an exclusively-French, exclusively-natural wine list and a cocktail menu of retooled classics and lesser-known gems. It might be located in a 150+ year old restaurant space on the corner of Greenwich Street and Christopher Street, but it closer resembles a neighborhood spot in the 11th arrondissement in Paris.

Little Prince is French cuisine. It is 2 out of 4 expensive and located in SoHo at 199 Prince St. Here is a description: Little Prince is a playful rework of a parisian bistro. Dramatic floral arrangements accent the light-filled space, which has floor-to-ceiling windows that look out onto bustling Prince Street. Caramel banquettes line the walls and the wooden bar is warmly lit by classic globe pendant lamps. Hand-painted ceramic floor tiles complete our bistro ambience.

B'artusi is Italian cuisine. It is 1 out of 4 expensive and located in New York at 520 Hudson St. Here is a description: From the team that brought you L'Artusi, b'artusi's Italian-inspired shareable menu by Executive Chef Joe Vigorito highlights lighter fare and seasonality in an upscale bar environment. Our bar program focuses on seasonal, craft cocktails and a selection of Italian and French wine from L'Artusi Beverage Director, Anncherie Saludo. Open for both Lunch and Dinner, b'artusi serves up delicious fare and genuine hospitality.

Gelso and Grand is Italian cuisine. It is 2 out of 4 expensive and located in New York at 186 Grand St. Here is a description: Conceived by a Mulberry street local that was motivated to push the boundaries of a historic block that is in search of its reinvention. Gelso & Grand is situated at the iconic corner of Mulberry & Grand Street. The inviting and informal seating plan of the indoor, outdoor and private dining room boasts the marriage of modern and classic New York dining.

Kissaki Omakase Bowery is Sushi cuisine. It is 3 out of 4 expensive and located in New York at 319 Bowery. Here is a description: The Omakase Menu at our Indoor Counter is offered at \$150 in a 15-course format. Saturday and Sunday from 12 pm to 2 pm, we serve a \$65 10-Course Lunch Omakase. Our \$150 15-course menu includes premium items like Uni (Sea Urchin), Caviar and Truffle. Our \$150 Omakase menus are served directly by our sushi chefs one piece of nigiri at a time. PLEASE DOUBLE CHECK YOUR RESERVATION. WE ALSO OFFER TABLE SEATING (INDOOR & OUTDOOR) AND COCKTAIL BAR SEATING. Guests who make Table or Cocktail Bar Res

Barrio Chino is Mexican cuisine. It is 2 out of 4 expensive and located in Lower East Side at 253 Broome St. Here is a description: We have been a walk in restaurant for 20 years and most of our tables are available for walk-in

Il Corallo Trattoria is Italian cuisine. It is 1 out of 4 expensive and located in Soho at 176 Prince St. Here is a description: Il Corallo Trattoria opened in 1992 in the historic SOHO district of downtown Manhattan. For 30 years it has been our pleasure to serve visitors from around the world and our community alike. We offer a wonderful variety of fresh pastas with delicious sauces, wood fired pizzas, antipastos and daily fish & meat specials. Quality and value are at the heart of the Il Corallo experience. Whether you are popping in for our daily \$13.95 lunch special, indulging in one of our signature seafood pastas o

House of the Red Pearl at Tin Building by Jean-Georges is Chinese cuisine. It is 2 out of 4 expensive and located in Pier 17 / South Street Seaport at 96 South St. Here is a description: A clandestine fine dining restaurant serving Chinese-inspired dishes that marry the innovation of Jean-Georges with flavors of the East, tucked away for a feeling of discovery. New York's best kept secret, with intricate gold wallpaper and blue velvet banquettes.

The Lavaux, Swiss Wine and Fondue Bar is Wine Bar cuisine. It is 3 out of 4 expensive and located in West Village at 630 Hudson St. Here is a description: A little piece of Switzerland in the heart of the West Village. A place to discover Swiss culinary and wine culture.

Little Ways is American cuisine. It is 1 out of 4 expensive and located in Soho at 343 W Broadway. Here is a description: Little Ways is centrally located in a historic 2 story townhouse. A cozy room with 70's vibes & a menu featuring an array of modern American snacks, fare, & drinks.

Jac's on Bond is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in NoHo at 26 Bond St. Here is a description: From the team that brought New York City 'instant-hits' Pebble Bar, Ray's and Georgia Room, comes a new neighborhood watering hole, Jac's on Bond. Located in a landmark 1831 townhouse amongst the iconic cobblestones of NoHo's Bond Street, the tucked-in haunt has centuries of history with a storied past. The concept aims to be a relaxed conversation house for neighbors, creatives, and thinkers to share a drink, a bite, and a round of pool. The atmosphere recalls the Jazz Age, a time when glittera

Saint Tuesday is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in Tribeca at 24 Cortlandt Alley. Here is a description: Saint Tuesday is a classic cocktail & live music venue located in the sub-cellar of the Walker Hotel Tribeca. Guests will enter through Walker Hotel Tribeca and descend two flights of stairs to find themselves transported to a rustic cocktail lounge. Guests may choose from an often rotating list of house cocktails and are encouraged to off-menu for "Bartender's Choice" selections. Saint Tuesday has live music on weeknights from 9:30-midnight, and Fridays and Saturdays from 10:30-1AM. Larger par

The Half Pint / Ernie's is American cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 76 W 3rd St. Here is a description: The Half Pint has been a Greenwich Village favorite since 2007. With two private spaces, including Ernie's Bar, a former bar located at this address in the 1940-the 60s, we can accommodate large cocktail parties, dinners, and events. Half Pint is open 11:30 am - 2 am, Mon - Thurs, Fri & Sat 11 am - 4 am, Sun 11 am - 2 am Ernie's Bar is open from 5 pm - 2 am (Fri and Sat 2 pm - 4 am, Sun 1 pm - 12 am) We have an extensive beer selection, and a full liquor & wine menu, in addition to delici

Hi-Collar is Japanese cuisine. It is 3 out of 4 expensive and located in East Village at 231 E 9TH ST. Here is a description: Escape the commotion of the East Village and step into Hi-Collar's cozy and warm bar and restaurant! Classic Japanese Kissaten cafe with timeless signature menu items and siphon coffee by day and izakaya with comforting dishes paired with sake, cocktails or Japanese whiskeys (or all!!)



Subject: A Cocktail Bar is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 188 Suffolk St. Here is a description: We readily allow walk-ins but encourage reservations on the weekends. A warm and beloved cocktail bar serving in our beautiful inside space as well as our comfortable heated patio that is broken up into individual sections. An incredible backbar, natural wine, and small production beer is also offered.

Mino Brasserie is French cuisine. It is 1 out of 4 expensive and located in West Village at 225 W 12th St. Here is a description: Established in 2022, Mino Brasserie is your new destination in the vibrant community of the West Village. Located in a spacious corner between Greenwich Avenue & West 12th Street, the 80-seat French restaurant offers a modern version of the ever-satisfying Parisian bistro classics, from the onion soup to a mouthwatering grass-fed beef filet Rossini, with most entrees priced \$30 and under. The bar serves an extensive list of carefully curated wines and craft beers from all around the world. Bon A

Mémé on Hudson is Mediterranean cuisine. It is 2 out of 4 expensive and located in West Village at 581 Hudson St. Here is a description: Mémé on Hudson- West Village Jacob Cohen named his restaurant after his mother. His children and all of their cousins call her Mémé; French Moroccan for Grandma. Chef Jacob creates a culinary trip around the Mediterranean with Moroccan flair and hospitality. Whether for lunch, dinner, or the tastiest Mediterranean Brunch in the West Village, at Mémé you'll enjoy Mediterranean tapas, Moroccan-style entrees & a full bar, in a warm casual setting.

15 East at Tocqueville is French-American and Japanese cuisine. It is 3 out of 4 expensive and located in Flatiron/Union Square at 1 East 15th Street @ 5th Avenue. Here is a description: Other than our familiar, beloved 1906 Beaux Arts entrance, an entirely new experience awaits you; the new restaurant's impeccable design is Parisian classic meets clubby townhouse elegance with bohemian touches. From our chic, private cocktail lounge, to our sky box with a hand-painted mural ceiling, and the grand dining room, a "Wow" moment awaits at every turn. The new menu is no less exciting. It has been honed and curated to deliver an interactive menu with more choices, add-ons and a more

Bacaro NYC is Italian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 136 Division Street. Here is a description: Rustic Venetian tavern for sharing cichetti, Venetian-style small plates paired with Northern Italian wines. Covertly located down a little winding street a block south of Canal. An inside and outside staircase both lead you to an underground catacomb of exposed brick archways with wooden farm tables, illuminated by soft lighting and warm candles reminiscent of the streets of Venice.

Studio 151 is Sushi cuisine. It is 1 out of 4 expensive and located in New York at 151 Loisada Ave. Here is a description: Studio 151 is a sushi bar located in a former speak-easy in the heart of the East Village. In a lounge environment influenced by Japanese listening bars, its curated vinyl selection is the backdrop for enjoying the chef's mindfully sourced nigiri and temaki handrolls, complemented by sake and whisk(e)ys. With fresh fish brought in each day, the menu is subject to change. Omakase is only available at the Chef's Counter, so please plan accordingly when booking your table. We offer a la carte menu

Roscioli - A la Carte is Wine Bar cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 43 Macdougall St. Here is a description: Roscioli NYC — A la Carte — is an homage to our sister restaurant, Roscioli Salumeria, in the heart of Campo de' Fiori. Our street level alimentari space celebrates a historic Roman restaurant based on one idea; great ingredients from the deli make for a great meal. We take reservations for parties of 1-4 and hold a limited number of tables and counter seats for walk-ins every night. We are a very small space and have a mix of counter and table seating. Based on availability, reservations f

Mr Capri is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 33 West 8th Street. Here is a description: Mr. Capri brings the flavors and ethos of the idyllic island of Capri and the southwest coast of Italy to New York City's West Village. The cuisine is an interpretation of regional Caprese cuisine using the best imported and local ingredients. The cocktails capture the spirit of Capri and the wine list includes many Italian regions with a focus on Campania.

Las' Lap is Caribbean cuisine. It is 2 out of 4 expensive and located in Lower East Side at 74 Orchard St. Here is a description: Las' Lap is a restaurant and rum bar, located in the lower east side that specializes in rum cocktails and tasty Caribbean bites.

Genki Omakase is Japanese cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 552 LaGuardia Pl. Here is a description: Genki Omakase is a one hour seating omakase restaurant where experienced chefs Jay and Brian work together to serve high-quality sushi. They worked together to establish this restaurant where their philosophies on sushi. They founded this restaurant based on the idea of connection building a space where trust and creativity can run free.

Ma-dé is Seafood cuisine. It is 2 out of 4 expensive and located in Nolita at 22 Spring St. Here is a description: This spring, acclaimed chef Cédric Vongerichten (Wayan, Perry Street, Vong Kitchen, Le Burger) & his partner in life and business Ochi Latjuba Vongerichten debut their second restaurant together, named Ma-dé. Meaning “second born” in Balinese, Ma-dé is in the heart of SoHo at 22 Spring Street next door from the couple’s beloved Indonesian restaurant Wayan (which translates to “first born” in Balinese). At Ma-dé, Cédric will serve a menu of fresh seafood & vegetable-centric dishes that emphasize

Osteria Morini is Italian cuisine. It is 2 out of 4 expensive and located in New York at 218 Lafayette St. Here is a description: Osteria Morini brings together the soulful cuisine and convivial spirit of Northern Italy’s Emilia-Romagna region. The ingredients that come out of this region are often the most commonly associated with Italian cuisine – prosciutto, mortadella, parmigiano and balsamic vinegar. Morini’s menu of cured meats, Italian cheeses, fresh pastas, and grilled meats and fish is ideal for sharing and groups.

Snack Taverna is Greek cuisine. It is 2 out of 4 expensive and located in West Village at 63 Bedford St. Here is a description: We proudly serve the Clean Fresh Flavors of Greece. Throughout the day, our kitchen serves up a bold flavored mix of traditional, home-style and contemporary Greek cooking. Our Taverna is a warm and welcoming space that features high tin ceilings, exposed brick walls and oversized windows. Since 2003, good food and friendly service have defined the “ethos” of our restaurant. Our full liquor bar consists of hard to find artisanal Greek wines as well as a list of seasonally inspired cocktails. Sn

Fulton Fish Co. at Tin Building by Jean-Georges is Seafood cuisine. It is 2 out of 4 expensive and located in Pier 17 / South Street Seaport at 96 South St. Here is a description: An elegant seafood dining counter and restaurant with a full raw bar, serving champagne and the freshest catch of the day with an emphasis on local and sustainably-sourced fish.

Temperance Wine Bar is Wine Bar cuisine. It is 1 out of 4 expensive and located in New York at 40 Carmine Street. Here is a description: We are a vibrant and unpretentious West Village wine bar with the best by-the-glass wine list in the world. Our food menu is Mediterranean-inspired and includes an eclectic assortment of cheeses, shareable bites, pastas and more.

Paisley is Indian cuisine. It is 2 out of 4 expensive and located in New York at 429 Greenwich St. Here is a description: At Paisley, Michelin Star Chef Peter Beck pays homage to the food, art, and culture of India in the dynamic lower Manhattan neighborhood of Tribeca. Previously the Executive Chef at Tamarind, where he earned a Michelin Star and a Two-Star review from The New York Times, Chef Beck showcases his unique perspective on Indian cuisine inspired by his upbringing in New Dehli and time spent cooking in Mumbai and New York City. The menu at Paisley utilizes authentic techniques and ingredients to highlight

Osteria Del Porto is Italian cuisine. It is 3 out of 4 expensive and located in South Street Seaport - Lower Manhattan at 212 Front St. Here is a description: A Contemporary New York Italian Bar & Restaurant Recently Opened in the Historic South Street Seaport District of Lower Manhattan. Showcasing a large selection of Italian Wines from diverse regions, fabulously crafted cocktails and eclectic Italian dishes for any appetite. Our Hope is to Bring a Relaxed, Comfortable & Truly Memorable Experience to Our Guests, While Presenting a Fresh Approach to the Familiar Landscape of Italian Wine & Cuisine

Lelabar is Wine Bar cuisine. It is 2 out of 4 expensive and located in West Village at 422 Hudson St. Here is a description: Lelabar is an elegant but casual wine room located on Hudson Street in the vibrant West Village neighborhood in Manhattan. Our bar is simply and tastefully designed with warm tones, tin ceilings and custom iron work. The space is anchored by the large oval bar where patrons gather to enjoy fine wines, delicious fare and an intimate atmosphere. A central chalkboard informs our guests of daily wine and food specials, upcoming events and wine flights. Behind our bar you will find one or more of our

theBoil NoHo is Cajun cuisine. It is 1 out of 4 expensive and located in NoHo at 17 Waverly Pl. Here is a description: Fresh Louisiana cajun style boil. We're all about getting down and dirty with our food. Come on in and get your Boil on! Nothing beats great food and company!

Gab's is New American cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 76 Carmine St. Here is a description: Gab's is a new West Village restaurant with a focus on locally sourced and sustainable ingredients. We serve a menu that is playful and creative, changing frequently with the seasons. Thursday nights "Jazz at Gab's" 7pm-9pm

The Flower Shop is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 107 Eldridge St. Here is a description: The Flower Shop is a 2 story venue boasting colorful, 70's style interiors and a large downstairs bar and dining room

Little Rascal Nolita is Mediterranean cuisine. It is 1 out of 4 expensive and located in Nolita at 163 Elizabeth St. Here is a description: A Mediterranean breeze in Nolita with gourmet authentic Turkish food, signature cocktails and organic wines.

Mareluna Soho is Italian cuisine. It is 1 out of 4 expensive and located in New York at 137 Sullivan St. Here is a description: Mareluna is a warm, intimate space with natural wood furniture, tall ceilings and picturesque windows overlooking Sullivan Street in Soho. Our cuisine is a modern twist on classic Italian dishes, including our crocchette di Parmigiana, burrata, duck ragu, forest mushroom al tartufo and bistecca alla diavola. Our wine list features multiple regions of Italy with options by the glass and bottle to compliment your experience. Whether early or late, Mareluna is a full dining experience for any celeb

Lovely Day is Asian cuisine. It is 1 out of 4 expensive and located in Nolita at 196 Elizabeth St. Here is a description: A cozy neighborhood establishment open for over 18 years.

The Golden Swan is French - American cuisine. It is 3 out of 4 expensive and located in West Village at 314 W 11th St. Here is a description: Brought to you by restaurateur Matt Abramcyk & Chef Doug Brixton, The Golden Swan is housed in an iconic two-story townhouse in the historic West Village. Chef Brixton's exciting take on classic French and Mediterranean flavors permeates throughout both dining experiences. A reservation for The Dining Room (second floor dining room) showcases the full menu and is embellished by warm golden hues.

Paros is Greek cuisine. It is 2 out of 4 expensive and located in Tribeca at 211 W Broadway. Here is a description: Taste the flavors of Greece in the heart of Tribeca. Mediterranean dishes by chef George Pagonis.

Maison Close Restaurant - Soho is French cuisine. It is 2 out of 4 expensive and located in Soho at 15 Watts St. Here is a description: Inspired by the distinct dining culture inherent to France and its celebration of shared spaces, Maison Close offers an unparalleled vibe dining experience to neighbors and visitors across New York through approachable French cuisine, elevated beverages, and a celebratory atmosphere. Under the direction of Executive Chef Geoffrey Lechantoux, the Maison Close menu features a variety of sophisticated yet accessible French dishes ranging from elegant apéritifs to indulgent desserts.

Bowery Meat Company is Steakhouse cuisine. It is 3 out of 4 expensive and located in Nolita at 9 E 1st St. Here is a description: Located downtown NYC just off Bowery and 1st Street, the menu is diverse and market driven, including beef from Diamond Creek Ranch, domestic Colorado lamb, veal, pork, and more.

Ippudo - East Village is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 65 4th Ave. Here is a description: Our first overseas location, and the birthplace of New York's ramen craze, Ippudo NY boasts a spacious, lively atmosphere with an open kitchen format that allows for guests to observe the care and preparation that goes into each dish. The restaurant offers seasonal appetizers with a number of vegetarian options as well. Bask in comfort and excitement while enjoying our signature tonkotsu ramen at Ippudo NY.

Craft New York is American cuisine. It is 3 out of 4 expensive and located in Gramercy at 43 E 19th St. Here is a description: Dine at Craft to experience Tom Colicchio's signature 'What's Local Is Best' cooking with an always evolving collection of simply prepared dishes created to highlight high quality, seasonal ingredients. "Simple doesn't mean simplistic," Tom says in his book, Think Like a Chef, and the food at Craft serves as proof. Perennial favorites include pan-roasted diver scallops, braised beef short ribs, and a bounty of Greenmarket sides. We also offer our a la carte dinner menu for takeaway through craft

Tacombi - Financial District is Mexican cuisine. It is 1 out of 4 expensive and located in Financial District at 74 Broad St. Here is a description: Born on the balmy beaches of the Yucatán in 2006, Tacombi is your dream destination for authentic tacos, Mexican snacks, sunset cocktails y ice-cold beer. Our neighborhood taquerias are places to gather, enjoy and share in the communion of tacos. We are honored & grateful for the opportunity to serve our community and to share authentic Mexican taco culture every single day.

Singlish is Southeast Asian cuisine. It is 1 out of 4 expensive and located in Union Square at 17 E 13th St. Here is a description: Singlish pays homage to the world-class Singapore craft cocktail culture in a tongue-in-cheek fashion with the help of Beverage Director Colin Stevens.

Casa Carmen Tribeca is Mexican cuisine. It is 2 out of 4 expensive and located in TriBeCa at 114 Franklin St. Here is a description: Casa Carmen is the new venture of a Mexican family led by renowned chef Carmen "Titita" Ramirez Degollado and her grandsons Sebastian and Santiago. The Mexican restaurant is an homage to their passion for traditional Mexican food, heritage ingredients, and dining customs. The space evokes the feeling of being in a subdued, earth-toned hacienda with high ceilings and a cozy ambiance.

Bondi Sushi Bar - Nolita is Sushi cuisine. It is 2 out of 4 expensive and located in Nolita at 75 Kenmare St. Here is a description: From the same group that brought you "Rolled with Love" Maki Boxes, you can now enjoy delectable appetizers, Sashimi and our signature Omakase. Join us for our popular Lunch Specials or a fun, Sushi-filled experience for dinner! We are excited to have you join us.

Bohemien Bar is International cuisine. It is 1 out of 4 expensive and located in Brooklyn heights at 97 Atlantic Ave. Here is a description: Craft cocktails, Natural wines, Beers, Food, and music. Spinning vinyl

Carne Mare is Italian cuisine. It is 3 out of 4 expensive and located in Seaport at 89 South St. Here is a description: Carne Mare is an Italian chophouse by Chef Andrew Carmellini offering prime cuts of steaks, fine seafood, and Italian specialties.

Market Table is American cuisine. It is 2 out of 4 expensive and located in West Village at 54 Carmine St.. Here is a description: Located at the corner of Carmine and Bedford Streets in the West Village, the restaurant boasts an airy dining room with exposed brick walls and large windows offering a view onto village life. The menu at Market Table is seasonal American, influenced by Chef Mike Price's childhood on the family farm in Maryland. Chef Price offers nightly specials that reflect his love of creating simple dishes with big flavors.

Boulton and Watt is Gastropub cuisine. It is 1 out of 4 expensive and located in East Village at 5 Avenue A. Here is a description: A project forged of the passion of a group of partners working and living in the East Village, Boulton & Watt is based on the notion of providing great food and great drink in a comfortable, welcoming atmosphere. Drawing inspiration from the industrial revolution – of which Matthew Boulton & James Watt were pivotal figures with their perfection of the steam engine, which in turn catapulted two continents into a new era. Our location on the corner of Houston & Avenue A melds raw, industrial accen

La Contenta is Mexican cuisine. It is 2 out of 4 expensive and located in Lower East Side at 102 Norfolk St. Here is a description: La Contenta is an authentic Mexican restaurant and bar in the heart of the Lower East Side. Traditional menus through to late night alongside a wide assortment of agave spirits including tequila, mezcal, bacanora, raicilla, pulque and more is the sitch. Chef Luis Arce Mota showcases his Mexican roots and French culinary training by highlighting Mexican ingredients and incorporating French techniques. Alex Valencia (formerly of Bathtub Gin and Flatiron Room) is behind the robust cocktail program.

Broadstone Bar & Kitchen is American cuisine. It is 1 out of 4 expensive and located in Financial District at 88 Broad St. Here is a description: Broadstone Bar & Kitchen located in the heart of the Financial District spread over 3 floors and views of the East River. Executive Chef Gustavo Mendez offers contemporary American fair with a focus on share plates in the evening and business lunch in the afternoon. Whether you are stopping by to try a drink from our seasonally changing cocktails or just grabbing a casual bite to eat , Broadstone is your neighbour hood local.



Le Dive is French cuisine. It is 1 out of 4 expensive and located in Lower East Side at 37 Canal St. Here is a description: French Tabac-inspired neighborhood bar and cafe at 37 Canal St.

Osteria Carlina Tribeca is Italian cuisine. It is 1 out of 4 expensive and located in Tribeca at 11 Varick St. Here is a description: Osteria Carlina is a boutique-style concept with locations in the heart of West Village and Tribeca. Specializing in Northern Italian cuisine, each dish is made respecting our authentic traditions with love and passion, presented in both a classic and modern way. Osteria Carlina offers an intimate dining experience. West Village: 455 Hudson St Tribeca: 11 Varick St (full bar)

Double Zero is Pizza cuisine. It is 1 out of 4 expensive and located in East Village at 65 2nd Ave. Here is a description: Double Zero brings a healthy perspective to the world's most popular food. Featuring pizza from a custom built wood burning oven, small plates including our signature tree-nut cheeses, plant-based desserts and a list of organic and sustainable wines from Europe in a warm casual environment, the flagship location is located in the heart of the East Village in NYC.

Piacere is Italian cuisine. It is 2 out of 4 expensive and located in Nolita at 351 Broome St. Here is a description: Piacere means pleasure or delight in Italian. At Piacere, we strive to delight your senses with our organic Italian dishes made from the freshest ingredients possible

Spicy Moon Vegan East Village is Vegan cuisine. It is 1 out of 4 expensive and located in East Village at 328 E 6th St. Here is a description: Spicy Moon Vegan East Village is the original Spicy Moon location with classic and innovative Vegan Szechuan dishes.

Gem Wine is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 116 Forsyth St. Here is a description: Gem Wine is our idea of a local neighborhood wine bar, located at 116 Forsyth Street. Our wine program focuses on low intervention winemakers, with a list showcasing the depths of our cellar and an ever-changing by the glass selection. Our food menu varies from small bites to large plates highlighting our local farmers and purveyors. We are open 7 days a week from 5-11. Every night we reserve half of our room for walk-ins, and reservations are only available for dinner. Tables of 2-3 have 2 h

Piccolo Angolo is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 621 Hudson St. Here is a description: Opened in 1992, Piccolo Angolo has become a staple of the West Village. Presenting authentic Italian cuisine, and run by the Migliorini family, you would be hard-pressed to find a New Yorker living in the West Village unfamiliar with this corner restaurant.

Nemesis is Southeast Asian cuisine. It is 1 out of 4 expensive and located in Flatiron District at 30 East 20th St. Here is a description: "Nemesis" - We are a group of young NYC hospitality professionals who all worked together at one point in time. Joining together from different communities to bring a true Asian dining experience to please even the most discerning palates. - With values of never to serve anything we wouldn't eat nor drink to our "guest" Quality first.

Barbalu - Brooklyn is Italian cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 68 Bergen St. Here is a description: Barbalu Bklyn is a gourmet Italian restaurant in the heart of Brooklyn, serving brick-oven pizzas, homemade pasta dishes and one-of-a-kind cocktails. It will soon be your neighborhood go to.

Phebe's Tavern & Grill is American cuisine. It is 1 out of 4 expensive and located in New York at 359 Bowery. Here is a description: Phebe's Tavern and Grill, on the corner of East 4th and Bowery since 1968, has become an East Village staple. As the neighborhood has evolved and grown, so too has Phebe's. Whether you're interested in after work happy hour, getting together to watch a game, enjoying dinner or hosting a private event, Phebe's is the place for you.

Tolo is Chinese cuisine. It is 2 out of 4 expensive and located in Chinatown at 28 Canal St. Here is a description: Tolo is a restaurant by Ron Yan, a Chinese chef that has spent the past decade working in NYC's culinary scene. Tolo's menu features a range of dishes from raw seafood to noodles and Typhoon Shelter style chicken amidst vintage furniture and the backdrop of the open kitchen. The wide-ranging wine list with over 300 selections is curated by Parcelle. It spotlights natural producers as well as a deep bench of traditional collectibles.

Locanda Verde is Italian cuisine. It is 3 out of 4 expensive and located in TriBeCa at 377 Greenwich St. Here is a description: Locanda Verde is our TriBeCa neighborhood taverna serving Chef Andrew Carmellini's soul-satisfying urban Italian menu.

Odd Sister is American cuisine. It is 1 out of 4 expensive and located in New York at 45 Mercer St. Here is a description: Odd Sister is a modern approach to a timeless concept of great food matched with elevated cocktails, offering breakfast, lunch, and dinner daily. Located on the cobblestones of Mercer Street.

Pardon My French is French cuisine. It is 1 out of 4 expensive and located in East Village at 103 Avenue B. Here is a description: Pardon My French is a contemporary version of a bistro style restaurant with offerings of a modern approach to classic French fare with an elegant twist.

Donna is Pan-Latin cuisine. It is 1 out of 4 expensive and located in West Village at 7 Cornelia St. Here is a description: DONNA is a worker-owned restaurant and cocktail bar located in the heart of the West Village, offering a pan-Latin menu with Mediterranean influences as well as an award-winning cocktail program drawing from Filipino cuisine and tropical flavors.

Unique Omakase is Sushi cuisine. It is 1 out of 4 expensive and located in New York at 120 1st Avenue. Here is a description: At Unique, we serve a traditional yet modern Japanese omakase offering a variety of unique and seasonal fish. We specialize in using carefully hand selected fish directly shipped from Japan and Toyosu market with traditional techniques. A upscale Omakase restaurants serving authentic Unique style sushi by executive chef's Xin an alumnus of Michelin starred restaurants Kanoyama -sushi yasaka and Bond st sushi .we offering best quality sushi 16 courses and more additional piece. at unique Omakase

Mostrador NYC is Argentinean cuisine. It is 2 out of 4 expensive and located in Tribeca at 28 Cortlandt Alley. Here is a description: Executive Chef Fernando Trocca inspired by the Mediterranean flavors, brings his passion for Argentinian cuisine to Mostrador NYC, his latest iteration of modern fare. Mostrador Santa Teresita Born in José Ignacio, Uruguay a decade ago opened an East End location at Montauk in 2019. Open for the Summers. For breakfast and lunch, fresh pastries and Mediterranean salads make up its signature Mostrador counter. The menu changes daily. At night, Mostrador NYC features small plates & grilled pro

Mary's Fish Camp is American cuisine. It is 2 out of 4 expensive and located in West Village at 64 Charles St. Here is a description: Mary's Fish Camp serves a constantly changing roster of the freshest available seafood in the West Village. We accept Walk-ins in addition to reservations with RESY. We are open 7 days a week: Monday thru Saturday from 12 to 10pm, Sundays we are open from 12 to 5pm. Make sure to keep an eye on our instagram @marysfishcamp for specials and updates.

Figure Eight is New American cuisine. It is 1 out of 4 expensive and located in West Village at 18 Cornelia St. Here is a description: Figure Eight celebrates the culture and culinary richness of the Lower-Atlantic coast through a Chinese-American lens. Led by the team behind Silver Apricot.

L' Angeletto is Italian cuisine. It is 2 out of 4 expensive and located in Gramercy Park at 327 2nd Ave. Here is a description: Vintage Northern Italian Restaurant, featuring homemade fresh pasta, traditional Roman dishes expertly prepared using the finest ingredients. Fine wines and signature cocktails in a spacious, white tablecloth venue.

Bisou is French cuisine. It is 1 out of 4 expensive and located in West Soho at 112 6th Ave. Here is a description: We are a wine bar in West Soho that offers small plates and a carefully curated wine list. Bisou's lounge-like atmosphere makes it a perfect spot for aperitivo with friends or first dates. Open late for after-dinner drinks too.

Bosco is Mexican cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 169 Bleecker Street. Here is a description: Where cocktails & mischief meet authentic Tex-Mex cuisine — Welcome to Bosco on Bleecker Street. A gem at the heart of Greenwich Village that's perfectly nestled to serve up stellar weekend brunch and Happy Hour vibes. With our menu curated by the renowned Chef Alan Delgado, this New York Times praised establishment will leave you coming back for more. Just steps from Washington Square Park, Bosco is bursting with liveliness, drool-worthy food, craft cocktails and the vibrant Greenwich Village

La Sirène Soho is French cuisine. It is 1 out of 4 expensive and located in Soho at 558 Broome St. Here is a description: We offer Authentic Homemade French Flavors and Recipes since 2007. We don't serve fried or grilled food and all entrees come with a selection of fresh vegetables for two. Very personalized French dishes are our signatures: Goat Cheese Tart, Hanger Steak. Tournedos Rossini, Saffron Seafood Linguine, Escargots, Onion Soup, Giant Profiteroles, and the last addition to the menu: Croque en bouche - an absolutely fine dessert for you to discover! We also offer a large selection of Aperitifs, Beer, Liq

American Cut Tribeca is Steakhouse cuisine. It is 3 out of 4 expensive and located in Tribeca at 363 Greenwich Street. Here is a description: American Cut pays homage to the best original and aspirational New York dining experience-- The steakhouse. LDV Hospitality captures the nostalgic glamour of yesteryear and adapts this ambiance to today's modern social life through this beloved Tribeca restaurant.

Delmonico's is Steakhouse cuisine. It is 4 out of 4 expensive and located in Financial District at 56 Beaver St. Here is a description: Established in 1837, Delmonico's remains the oldest restaurant in New York City and returns for the fall of 2023. Living in its original building at the intersection of Beaver & William Street in the financial district, Delmonico's holds to be the first dining establishment in America to be called by its French name "Restaurant". From our early days as a gathering place for visionaries and cultural icons to our continuous pursuit of culinary excellence, Delmonico's has shaped the very fabric of

Despaña is Spanish cuisine. It is 2 out of 4 expensive and located in Soho at 408 Broome St. Here is a description: From conservas and cured meats, to specialty cheeses and organic vegetables, we've developed an exciting array of delicious small plate menu items that beautifully illustrate the magic of Spanish cuisine. We will be open Friday and Saturday from 6:30 pm to 9:00 pm, with the last seating at 8:00 pm We will be accepting both RESY reservations and walk-ins. We have a 24-hour cancellation policy of \$25 per person for guests booking with us. If you are running behind to your reservation, please

Midnight Plus One is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Nolita at 98 Kenmare St. Here is a description: Midnight Plus One, below Nolita's Bar Pasquale & Pasquale Jones, is finally here. The spot will focus on Italian crudi, with a drink list by Theo Lieberman (formerly Milk & Honey and Eleven Madison Park). The team (also behind Soho's Charlie Bird) has set to blur the distinction between nightclub and cocktail bar. Fresh juice, big ice & a rotating set list of live music and DJs. Welcome to Midnight Plus One.

Cooper's Craft & Cocktail: East Village is American cuisine. It is 2 out of 4 expensive and located in East Village at 87 2nd Ave. Here is a description: Cooper's Craft & Kitchen is an East Village staple best known and loved for its warm atmosphere, large rotating craft beer menu, and delicious food. Genuine hospitality and exceptional service are just the beginning of your experience as you enter Cooper's. Serving some of the finest craft beers, bespoke cocktails and tasty bites anywhere in Manhattan is what's made Cooper's a beloved neighborhood staple as it heads into its second decade on 2nd Avenue. Consistent attention to detail & highest s

SUteiShi is \* cuisine. It is 1 out of 4 expensive and located in New York at 24 Peck Slip. Here is a description:

The Wooly is American cuisine. It is 2 out of 4 expensive and located in Nolita at 390 Broome St. Here is a description: The Wooly is a corner restaurant and bar in Nolita with classic New York roots and a downtown bohemian vibe.

Junsui is Sushi cuisine. It is 2 out of 4 expensive and located in Dumbo at 65 Jay St. Here is a description: Junsui is taken from ■■, meaning "pure". Our bespoke omakase menu is crafted with fresh, high-quality ingredients, including premium bluefin tuna strictly sourced directly from Japan. With a cozy sushi counter offering limited seating, guests can enjoy an up-close view of our chefs as they skillfully dish up culinary excellence. Our minimalist establishment provides a spacious dining environment with lofty 20-foot ceilings. Junsui is also available for private cocktail parties, corporate gatheri

POSTO NYCThinCrust Pizza is Pizza cuisine. It is 1 out of 4 expensive and located in Gramercy Park at 310 2nd Ave. Here is a description: Established in 2004, Posto, in Manhattan's Gramercy Park neighborhood is part of the acclaimed NYC Thin Crust Pizza family that has been serving impossibly thin crust pizza in Manhattan for more than 20 years. Posto is a hidden gem with an intimate, cozy atmosphere and relaxed ambiance perfect for a date night or family gathering. Posto is a pizza paradise with an array of creative house pies, specialty salads, lovely wine list and selection of craft beers on draft.

Lounge on Pearl is French cuisine. It is 2 out of 4 expensive and located in Financial District at 88 Wall St. Here is a description: Our all-day lobby lounge and bar is the perfect spot for a casual coffee, after-hours cocktail, light bite to eat, or calming destination when trying to solve the New York Times crossword puzzle. The double-height space is modern with nostalgic elements throughout and features a rich palette of jewel tones and lush textiles. The sprawling space was designed for casual comfort as well as intimate moments, making it perfect for work or leisure.

Onieal's is Contemporary American cuisine. It is 2 out of 4 expensive and located in Little Italy at 174 Grand St. Here is a description: Nestled between Little Italy, SoHo and Chinatown, Onieal's is an oasis that offers casual upscale American cuisine with Italian and Asian influences. We have been an industry leader since 1995 in the cocktail revival movement with our innovative cocktails and dedication to the classics. The perfect place for lunch, happy hour, dinner, private party or a fun late-night. Today, Onieal's has a long history in NYC including being featured on "Sex and the City " as Scout Bar.

Hilot is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in East Village at 102 Avenue C. Here is a description: Cocktail Bar/Your Cool Rich Uncle's House in Alphabet City. A cancellation fee of \$20/guest will be applied if your reservation is cancelled within two hours of your reservation's seating time. Parties of 2 hang for 90 minutes Parties of 3-8 hang for 2 hours #LiveLaughLeave Automatic gratuity of 20% will be applied of parties of 6 or more

Bistro Les Amis is French cuisine. It is 1 out of 4 expensive and located in SoHo at 180 Spring St. Here is a description: Bistro Les Amis is a welcoming French Bistro in Soho for 26 years serving a variety of traditional dishes such as Coq Au Vin, Lamb Shank, Creekstone Farms Steaks and array of fish and pasta dishes. The French Onion Soup and Foie Gras at Bistro Les Amis have been claimed "the best" in NYC. Bistro Les Amis is located in the heart of SoHo, one block from West Broadway near NYU, SoHo Playhouse, and Film Forum.

London & Martin Co is American cuisine. It is 1 out of 4 expensive and located in Financial District at 6 Stone St. Here is a description: London & Martin Co. is an English inspired Cocktail Bar & Restaurant serving British fair, fish n chip's, scotch egg, British sausage roll and in addition American classic's Wagyu Beef burger, Martin Fried chicken, Branzino and Steak Frites. Showcasing our seasonal cocktail menu featuring "Topsy Teapot's" and our "Shaken not Stirred " Martini. On the Weekends, London & Martin takes you on an unforgettable experience with our Royal Champagne Brunch party every Saturday featuring a live DJ & Burle

Le B. is European cuisine. It is 4 out of 4 expensive and located in West Village at 283 W 12th St. Here is a description: Continental cuisine, for the modern diner. Le B. is a celebratory, lively, supper-club setting that is rooted in the culture of Downtown Manhattan. Staying true to form, Chef Angie Mar's menu ethos mines history for forgotten pleasures, with a focus on meats, game and the sea. Tableside presentations and over the top excess have always been hallmarks of Mar's style. Awarded Forbes Four Stars and Best New Restaurant by Conde Nast Traveler, Haute Living, Vogue, and America's 50 Best by Esquire

WarrenPeace is Mediterranean cuisine. It is 2 out of 4 expensive and located in Tribeca at 77 Warren St. Here is a description: WarrenPeace is a new cocktail bar in TriBeCa focusing on classic and innovative cocktails- offering a full Mediterranean inspired menu and an excellent wine list. Join us for good music and good vibes in a candle lit atmosphere.

Short Stories is American cuisine. It is 2 out of 4 expensive and located in NoHo at 355 Bowery. Here is a description: Welcome to the next chapter of Short Stories! Once known as one of the Bowery's best kept secrets for being a raucous late night jaunt, Short Stories has re-opened as an elevated neighborhood bistro. Whether you're popping in to peruse our revamped cocktail menu, impressing that special someone on date night, or looking to book your next event, you're going to leave with a story to tell.

Travelers Poets & Friends Bistro is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 459 6th Ave. Here is a description: Travelers Poets & Friends is the latest addition to the West Village by Onemore Hospitality. Walk-ins are welcome at this Cafe market that transforms into a vibrant restaurant and wine bar by night. Come discover our "cicchetti" (italian tapas), as well as our selection of seafood, home made pastas, and more. TPF is the perfect setting for a night of food exploration, a quick bite at the bar or a delightful reunion with friends.

BRADO NYCThinCrust Pizza is Italian cuisine. It is 1 out of 4 expensive and located in Brooklyn at 155 Atlantic Ave. Here is a description: Established in 2014, Brado in New York's Brooklyn Heights neighborhood brought the acclaimed NYC Thin Crust Pizza brand serving up impossibly thin crust pies for the last 20 years over the bridge and into Brooklyn. Brado enjoys a devoted following for the extensive offering of more than 10 lines of craft beer on draft, appetizers, pastas, pizzas, salads, and sandwiches and more. It is the best of all worlds, a relaxed welcoming environment that has something for everyone.



Kalye NYC is Filipino cuisine. It is 1 out of 4 expensive and located in Lower East Side at 251 Broome St. Here is a description: Kalye, meaning "street" in Tagalog, is an intimate fast-casual restaurant on New York City's colorful Lower East Side with a mission to mainstream Filipino food and culture. Born from a desire to celebrate his heritage, Rob Mallari-D'Auria opened Kalye a few short years after he moved to Manhattan from his home country. Rob, alongside his partner Henry, built the restaurant with a vision of it being a culinary oasis, and a way to introduce the city's residents and visitors to the vibrant flavors

Malai Marke is Indian cuisine. It is 2 out of 4 expensive and located in East Village at 318 East 6th St. Here is a description: Traditional Indian dishes such as chicken tikka masala & saag paneer in a stylish dining room.

Bar Nena is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in West Village at Carmine St. Here is a description: Hidden in the heart of the West Village, inspired by the spirit of Mexico City, Bar Nena transports you with our innovative cocktails, elevated small plates, fermented juices and Latin rhythm.

Tre is Italian cuisine. It is 1 out of 4 expensive and located in Lower East Side at 173 Ludlow St. Here is a description: Tre has been opened since 2007. We are cozy cute Italian restaurant, that offers comfort southern Italian food.

Sushi Makoto - Omakase is Japanese cuisine. It is 3 out of 4 expensive and located in Chelsea at 208 W 14th St. Here is a description: At Sushi Makoto, we believe in honoring and sharing Japanese cuisine with the world. The restaurant roots itself in Omakase sushi and kaiseki tradition and bases its dishes in mindful sourcing, seasonality, and quality. Our team will uphold the highest standard of service, knowledge, and hospitality in an effort to cultivate an experience where everyone feels at home.

Good Thanks Cafe is Australian cuisine. It is 1 out of 4 expensive and located in Lower East Side at 131 Orchard St. Here is a description: Good Thanks is a Lower East Side restaurant/cafe that is passionate about all things breakfast, brunch, coffee! The food takes a healthy, fresh and creative approach, yet above all is super delicious. The griddled banana bread with burnt honey butter is life changing...

Lil' Frankie's is Italian cuisine. It is 2 out of 4 expensive and located in East Village at 19 1st Ave. Here is a description: Opened in 2002 by famed chef @FrankPrisinzano, Lil Frankie's serves the most famous Italian pastas, pizzas and wines from the Campagna Region of Italy along with other Italian American Pizzeria classics. Our wood burning pizza oven was handcrafted brick by brick by a 3rd generation Neapolitan oven builder, from which our pizza, fire roasted eggplant, wood roasted chicken and dry aged steaks come to life.

Kintsugi Omakase is Sushi cuisine. It is 2 out of 4 expensive and located in SoHo at 28 Grand St. Here is a description: An omakase (from the Japanese phrase "I'll leave it up to you") is a traditional prix fixe meal, personally crafted daily by the chef. Our chef sources and presents the season's best offerings through multiple courses--from their hands directly to your plate--with the style and execution that allows for the purity of the ingredients to come forth

Chelsea Ristorante is Italian cuisine. It is 2 out of 4 expensive and located in Chelsea at 108 8th Ave. Here is a description: Chelsea Ristorante combines the rich tradition of Italian cuisine with antipasti, homemade pasta, and risotto which are considered some of the best, and with our famous wood burning brick oven, Chelsea Ristorante satisfies even the most discriminating tastes. Join us for Lunch, Brunch, Dinner, Cocktails or a quick bite at the bar. Planning a dinner party? Let Chelsea Ristorante and its amicable staff provide the perfect cuisine & accommodations. Call us at 212.924.7786

The Restaurant at Great Jones Distilling Co is American cuisine. It is 1 out of 4 expensive and located in NoHo at 686 Broadway. Here is a description: The Restaurant: Located on the first floor of the distillery, The Restaurant offers New York native ingredients sourced from local vendors, harvested in peak season, and thoughtfully curated into creative and flavorful dishes. The Tasting Room Bar: Up the stairs from the atrium, this bar is a room with a view, overlooking Broadway to the west and the whiskey distillery across the hall. Settle in after a guided experience to enjoy craft cocktails and plates from an all-day menu.

3 Times Williamsburg is Chinese cuisine. It is 2 out of 4 expensive and located in Williamsburg at 483 Grand S. Here is a description: Enjoy the special moment with authentic dim sum and cocktails.

Jade & Clover is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in New York at 139 Chrystie St. Here is a description: Jade & Clover is an innovative cocktail bar, nestled behind a Chinese apothecary adorned with jars of aromatic herbs and spices. The cocktails are a symphony of Irish and Asian influences, taking inspiration from exciting flavors around the world. Bar goers can revel in the rare delight of enjoying dim sum & asian snacks after dark. Jade & Clover is the product of a dynamic collaboration among founders Jonathan Yu, Dennis Condon, Donald Nguyen, and Annie Cao, each with roots deeply embedded i

TAQ - Taqueria Restaurant & Bar - NY is Tacos cuisine. It is 1 out of 4 expensive and located in Tribeca at 81 Warren St. Here is a description: TAQ - Taqueria Restaurant & Bar offers fusion craft tacos and cocktails, celebrating flavors from North America, South America and Asia - all in a taco! A unique spin on traditional (and some not-so-traditional) ideas, our tacos are delicious and as diverse as our wonderful community!

Tsurutontan Union Square is Japanese cuisine. It is 3 out of 4 expensive and located in Union Square at 21 E 16th St. Here is a description: Hailing from Japan, TsuruTonTan is a popular udon eatery. This location, in the heart of Union Square, serves as its international debut. The menu features artisanal bowls of udon ranging from warm sizzling sukiyaki to cold noodles topped with uni, shiso, and nori. Creative versions of Japanese staples like sashimi, tempura, and donburi are offered as well. The sprawling space is suited for group dinners just as well as it is for intimate meals. Pro-tip: Whether you order more noodles (large) or

abc kitchen by Jean-Georges is American cuisine. It is 2 out of 4 expensive and located in Flatiron at 35 E 18th St. Here is a description: We are passionately committed to offering the freshest, safest ingredients, presenting a seasonal menu that is locally focused and globally artistic, and cultivating a healthy relationship on our tables and for the planet. The cuisine at Chef Jean-Georges' abc kitchen reflects a passionate commitment to the freshest organic and local ingredients possible. The restaurant's changing menu focuses on local, sustainable, seasonal produce that does not use pesticides, synthetic fertilizers, insectic

Chinese Tuxedo is Cantonese cuisine. It is 2 out of 4 expensive and located in Chinatown at 5 Doyers Street. Here is a description: Taking its name from Chinatown's first fine dining restaurant, Chinese Tuxedo features a menu of reimagined traditional Chinese banquet dishes by renowned Executive Chef, Paul Donnelly. For drinks, there are inventive cocktails, a dynamic wine list, and a selection of Chinese and American craft beers. The bi-level space was once the Chinese Theater (also known as the Chinese Opera House). In its heyday, the Chinese Theater was an important social gathering place for the community. Owners Jeff

La Mercerie at The Guild is French cuisine. It is 3 out of 4 expensive and located in Soho at 53 Howard St. Here is a description: From acclaimed designers Roman + Williams, La Mercerie offers an all-day menu of elevated French fare. Velour banquettes, wood floors, and rustic counters pay homage to a modern French cafe.

12 Chairs Cafe Soho is Israeli cuisine. It is 1 out of 4 expensive and located in Soho at 56 MacDougal Street. Here is a description: 12 Chairs is an approachable neighborhood restaurant that transports diners to Tel Aviv without leaving New York. Through its warm and welcoming atmosphere and hospitality to its electric vibes and delicious food, 12 Chairs has it all! Committed to serving the freshest and highest-quality ingredients around, the restaurant sources from both local markets and abroad to offer the perfect array of dishes that span Israeli and Mediterranean Coasts to Eastern Europe. The convivial space is great for

abc cocina by Jean-Georges is Modern Latin cuisine. It is 2 out of 4 expensive and located in Flatiron at 38 E 19th street. Here is a description: We are passionately committed to offering the freshest, safest ingredients, presenting a seasonal menu that is locally focused and globally artistic, and cultivating a healthy relationship on our tables and for the planet. abc cocina & Michelin star Chef Jean-Georges Vongerichten welcome you to our modern global exchange celebrating local craft and international culture, a fusion of tradition and innovation uniting yesterday and tomorrow. Dedicated to whole food and inventive fare, our ever-c

Freemans is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at Freemans Alley. Here is a description: Tucked behind Bowery and the Lower East Side, Freemans stands at the end of a narrow alleyway. The colonial-style tavern has a rustic and charming atmosphere, with taxidermied deer heads, cracked oil paintings, and a wood-paneled interior. Signature dishes include hot artichoke dip, roasted chicken, and creamy mashed potatoes, alongside specialty cocktails and wine.

Lola Taverna is Greek cuisine. It is 2 out of 4 expensive and located in SoHo at 210 6th Ave. Here is a description: Lola Taverna is New York's premiere Greek island cuisine restaurant, located in the heart of SoHo!

The Spaniard is American cuisine. It is 2 out of 4 expensive and located in West Village at 190 W 4th St. Here is a description: Outdoor reservations now accepted. The Spaniard takes cues from classic New York gastropubs, timeless bars and steakhouses but ups the ante, serving quintessential food (Caesar wedge, oysters Rockefeller, patty melt, etc.) alongside expert cocktails made from fresh, high quality ingredients. This bar pays special attention to whiskey, stocking 100 different kinds, and the atmosphere is swanky but modern, owing to emerald-green booths and colorful velvet-covered bar stools. Primed for the regula

Cafeteria is American cuisine. It is 2 out of 4 expensive and located in Chelsea at 119 7th Ave. Here is a description: Cafeteria, located in the heart of Chelsea, has been serving American comfort food classics along with seasonal favorites since the late '90s. The ambiance is modern with classic New York City energy. Choose from fried chicken, meatloaf, mac and cheese!

Hudson Clearwater is American cuisine. It is 2 out of 4 expensive and located in West Village at 447 Hudson St. Here is a description: Open daily for breakfast, lunch, and dinner, Hudson Clearwater dishes out New American fare and creative cocktails. The cozy date spot features a great back patio, umbrella covered sidewalk seating, and boasts a welcoming, buzzy vibe.

La Contenta Oeste is Mexican cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 78 W 11th St. Here is a description: La Contenta Oeste is an authentic Mexican restaurant and bar in the heart of the West Village. Traditional menus through to late night alongside a wide assortment of agave spirits including tequila, mezcal, bacanora, raicilla, pulque and more is the sitch. Chef Luis Arce Mota showcases his Mexican roots and French culinary training by highlighting Mexican ingredients and incorporating French techniques. Alex Valencia (formerly of Bathtub Gin and Flatiron Room) is behind the robust cocktail progr

The Bar Room at The Beekman is American cuisine. It is 2 out of 4 expensive and located in Financial District at 5 Beekman St. Here is a description: Where locals & visitors alike can experience a version of old New York centered around Tom Colicchio's signature cooking style & the inventive handcrafted cocktails created by our resident bar team. Located beneath a stunning, nine-story Victorian era atrium, The Bar Room is set with rich, jewel-toned furnishings delivering stylish ambiance for celebratory libations and indelible dining. Our menus are the perfect match for our collection of classic and modern cocktail creations. Timeless culin

Terra is Italian cuisine. It is 2 out of 4 expensive and located in TriBeCa at 222 West Broadway. Here is a description: Named for "earth" in Italian, Terra centers around a wood-burning Italian grill, where chefs Eli Anderson and Matthew Smith cook seasonal raw ingredients over flames, allowing simple flavors to shine. The resulting dishes pair perfectly with the menu's botanical cocktails and premium Italian wines.

Au Za'atar East Village - 12th Street is Middle Eastern cuisine. It is 2 out of 4 expensive and located in East Village at 188 Avenue A. Here is a description: Au Za'atar is a Lebanese/Middle Eastern destination restaurant in the East Village for New Yorker's and tourists alike, serving family recipes from Lebanon and other middle eastern counrty's. Drop in for mezze and a glass of Lebanese wine or beer and enjoy a romantic dinner or an intimate meal with freinds and family. Our menu crafted by head Chef Tarik Fallous highlights the best of Lebanese and Middle Eastern cuisine with a focus on fresh, seasonal ingredients and homemade dishes. The warm, in

El Vez NY is Mexican cuisine. It is 2 out of 4 expensive and located in Battery Park at 259 Vesey St. Here is a description: Casual yet contemporary, the 300-seat destination celebrates the festive soul of Mexican and Mexican-American culture, a true south-of-the-border spirit that manifests itself in the restaurant's attitude and atmosphere. The breathtaking space offers three distinct experiences — the main dining room, whose mosaic banquettes and decorative touches inspire feelings of immersion and adventure; the large, inviting barroom, complete with crowd-pleasing draws like a photobooth; and the garage, which gi

KYU NYC is Asian cuisine. It is 2 out of 4 expensive and located in Noho at 324 Lafayette St. Here is a description: WELCOME TO KYU - MODERN, ASIAN INSPIRED, WOOD FIRED. Inspired by the global travels of our team of chefs and the discipline of Japanese wood-fired grilling known as yakiniku, KYU offers a rich exploration of interpretive Asian cooking. From our open kitchens, you will discover a world of expertly grilled umami-rich meats, smoke-roasted short ribs, innovative fish and beguiling vegetable preparations, hamachi Crudo, and pork belly baos, and Thai "stone pot" fried rice, along with fabulous hand-c

Corner Bar is American cuisine. It is 3 out of 4 expensive and located in Lower East Side at 9 Orchard St. Here is a description: Corner Bar is the acclaimed restaurant from chef Ignacio Mattos at Nine Orchard, a new hotel that marks the rebirth of one of downtown Manhattan's most storied buildings. In a warm, cosmopolitan setting that lends itself to everything from relaxed breakfasts to feasts over martinis and platters of fruits de mer, the restaurant serves generous, elegant dishes inspired by the brasserie tradition, along with a remarkable wine and spirits list. In a rave, New York Times restaurant critic Pete Wells

Lure Fishbar is Seafood cuisine. It is 3 out of 4 expensive and located in SoHo at 142 Mercer St. Here is a description: Lure Fishbar is a a seafood restaurant offering not only the freshest fish selections from around the world but also a complete raw bar with rotating oyster selection, and a world class sushi program.

Mace is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in West Village at 35 W 8th St. Here is a description: Mace, a globally acclaimed cocktail bar helmed by Nico de Soto in the heart of Greenwich Village. Enjoy spice-inspired specialty cocktails where the name of the spice is the inspiration for the drink. Mace - The bar's namesake signature cocktail is based on the affinity of beets and oranges, here enriched with Aperol, aquavit, young Thai coconut cordial and mace mist. Cocktails pair well with Chef Cyed small plates and a variety of fresh seafood platters. Indulge in the Royal with oysters, cla

Tacombi - Bleecker is Mexican cuisine. It is 1 out of 4 expensive and located in West Village at 255 Bleecker St. Here is a description: Born on the balmy beaches of the Yucatán in 2006, Tacombi is your dream destination for authentic tacos, Mexican snacks, sunset cocktails y ice-cold beer. Our neighborhood taquerias are places to gather, enjoy and share in the communion of tacos. We are honored & grateful for the opportunity to serve our community and to share authentic Mexican taco culture every single day.

Blue Smoke Battery Park City is BBQ cuisine. It is 2 out of 4 expensive and located in Battery Park at 255 Vesey Street. Here is a description: Widely credited as the founder of New York City's barbecue movement, Blue Smoke celebrates the evolving American South while honoring its culinary traditions. The restaurant is named after the tinted curl of smoke that rises out of perfectly prepared 'cue. Executive Chef Bret Lunsford's welcoming menu offers homestyle comfort and honest, straightforward cooking. Classic and specialty cocktails, American craft beers and wines, and an extensive whiskey list complete the experience.

Dirty French New York is French cuisine. It is 3 out of 4 expensive and located in Lower East Side at 180 Ludlow St. Here is a description: Located in the Ludlow Hotel on Manhattan's storied Lower East Side, Dirty French is an energetic bistro created by the acclaimed hospitality brand Major Food Group and its co-founders Jeff Zalaznick, Mario Carbone, and Rich Torrisi. The restaurant takes its culinary cues from the timeless dishes of the classic French tradition and enlivens them utilizing modern techniques and bold, thrilling flavors. Among many accolades, Dirty French holds a glowing two stars from the New York Times.

Sushi on Jones West Village is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 210 W 10th St. Here is a description: For sushi masters and the sushi curious, Sushi on Jones, offers a traditional 12-piece tastings for \$68. Sushi on Jones brings the best of the traditional Japanese experience for the New York market. From the freshest uni to our mouth-watering seared wagyu and beyond, we serve only the best cuts from the best fish and wagyu available. We encourage you to make a reservation, or order the full Sushi on Jones omakase for takeout and delivery!

Spicy Moon West Village is Vegan cuisine. It is 1 out of 4 expensive and located in West Village at 68 w 3rd st. Here is a description: Vegan Szechuan restaurant who specializes in art forward vibes, leading with love, saving the animals and really good food and cocktails. Check us out.

Grand Banks is Seafood cuisine. It is 2 out of 4 expensive and located in Tribeca at 225 West Street. Here is a description: Grand Banks is a celebrated oyster bar aboard a historic wooden sailboat docked at Pier 25 in Tribeca. Named "The Absolute Best Waterfront Restaurant in New York" by New York Magazine and one of the "Best Waterfront Restaurants in the World" by CNN, Grand Banks features sustainably harvested oysters, nautically inspired cocktails, and awe-inspiring views.



Suprema Provisions is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 305 Bleecker St. Here is a description: Home of the top-rated burger in NYC, the Suprema Burger. Suprema was inspired by the great salumerias of Rome, tapas bars of Barcelona and sidewalk cafés of Paris. The restaurant offers a standout selection of pasta, salumi and cheese boards, small plates, and savory entrées, including the award-winning Suprema Burger, along with a fine wine and cocktail program crafted by renowned sommelier Joshua Wesson. From truffled deviled eggs to pork shoulder lasagna, Suprema's menu journeys across Euro

Popular is Peruvian cuisine. It is 2 out of 4 expensive and located in New York at 215 Chrystie Street. Here is a description: At POPULAR, diners have a special opportunity to enjoy authentic, original, healthy and globally inspired Peruvian cuisine by Chef Diego Muñoz, who helmed The World's 50 Best Restaurants' #1 rated Latin American restaurant, Astrid y Gastón, in Lima. Chef Diego, a rare talent, proudly brings to New York City, the ultimate international gateway, the best of his Peruvian homeland's multicultural cuisine—a microcosm of some of the world's greatest culinary traditions—Incan, Spanish, Moorish, African

Yves is French cuisine. It is 2 out of 4 expensive and located in TriBeCa at 385 Greenwich St. Here is a description: From the people that brought you Smith & Mills comes Yves. Located in TriBeCa, this stylish and unfussy restaurant offers clean and modern French fare. Yves Restaurant was inspired by Smith & Mills owners adoration of the small and highly personalized owner-operated neighborhood Café culture in Paris (Montmartre). Yves occupies a two hundred year old former Seafarers Inn, across from the main downtown Hudson River entrance. The restaurant is washed in a minimalist design aesthetic in the heart

Shmoné is Mediterranean cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 61 W 8th St. Here is a description: The newest concept by Eyal Shani - experience the flavors of Tel Aviv in an intimate setting like no other in NYC. Awarded One Michelin Star in 2023, Shmoné brings us back to basics, offering a fluid menu built based on what's available to the chefs at the markets that day. Head Chef Nadav Greenberg brings his distinct vision and energy to the space, creating an experience like no other. No distractions, just great food made from creative inspiration and fresh ingredients.

SOOGIL is Korean cuisine. It is 2 out of 4 expensive and located in East Village at 108 E 4th St. Here is a description: Born and raised in South Korea, chef Soogil Lim has a deep foundation in both French and Korean cuisines. He put serious time in at fine dining mecca Daniel, where he eventually rose to sous chef, before moving on to lead the kitchen at Hanjan. It only makes sense, then, that he fuses the two at his eponymous restaurant. Awarded 2 stars by The New York Times.

Silver Apricot is Chinese cuisine. It is 3 out of 4 expensive and located in West Village at 20 Cornelia St. Here is a description: A New-American-Chinese restaurant and wine bar featuring an all-domestic wine, beer and sake list and Chinese-American-inspired small plates using local ingredients. Led by Simone Tong and Emmeline Zhao, and a team of alumni of wd~50, Eleven Madison Park, and Per Se.

Foul Witch is Italian cuisine. It is 2 out of 4 expensive and located in East Village at 15 Avenue A. Here is a description: Foul Witch offers spooky Italian fare and an uninhibited natural wine list in an intimate gothic setting. Brought to you by Carlo Mirarchi and Brandon Hoy, the team behind Roberta's and Blanca.

Jackdaw: Cocktails & Kitchen is New American cuisine. It is 1 out of 4 expensive and located in East Village at 213 Second Ave. Here is a description: Jackdaw is a neighborhood hangout serving an extensive craft beer & hand crafted cocktail menu. Our food menu while being contemporary modern American has subtle hints of Irish and Asian influence. Our Brunch menu is ever evolving and has the option of 2 for 1 Brunch Cocktails. Being Irish owned, Jackdaw shows subtle hints of Irish influence through its gin and food menus. With inspirations coming from County Sligo, Ireland and the poetry of W.B. Yeats, perhaps the most Irish of details is the

Temple Court is American cuisine. It is 3 out of 4 expensive and located in Financial District at 5 Beekman St. Here is a description: Steps away from The Beekman's centerpiece atrium and the bustle of The Bar Room, is Tom Colicchio's Temple Court. Surrounded by a series of stained-glass windows, and full of historic charm, Temple Court's Dining Room is a destination for the fine dining devout. Now under the stewardship of Executive Chef, Travis Sowards, Temple Court is a tour de force of Tom Colicchio's most classic flavor profiles, reimagined and assembled on a showcase menu in Downtown NYC. Reservations are requested fo

St Tropez Soho is French cuisine. It is 2 out of 4 expensive and located in Soho at 194 Spring Street. Here is a description: Dreamt up by four French friends, St Tropez celebrates the wine, food and joie de vivre of the French culinary traditions. With a chef who earned a Michelin star in Paris and a hand-selected wine list featuring 35 bottles by the glass, this charming, convivial spot delivers on multiple fronts.

Port Sa'id is Mediterranean cuisine. It is 2 out of 4 expensive and located in Hudson Square at 350 Hudson St. Here is a description: Israeli celeb-chef Eyal Shani has brought to New York one of his most innovative restaurants - Port Sa'id. A long time Tel Aviv hot-spot with a market-driven menu, craft cocktails, and cutting-edge vinyl music program, Port Sa'id is a place to come for food, and stay for grooves.

Sound + Fury Brewery and Kitchen is New American cuisine. It is 2 out of 4 expensive and located in Downtown Brooklyn at 141 Lawrence St. Here is a description: Sound + Fury Brewery and Kitchen is a 6000 sq. foot Restaurant Brewery. We operate an on-premise seven barrel brewhouse, scratch kitchen, and full craft cocktail bar. Located in the heart of Downtown Brooklyn, we are part of an ever changing and cultural mosaic from which we pull our ethos. Our revolving beer and food menus strive to be as diverse as the community we serve. We look forward to welcoming you to our space.

Casino is Southern European cuisine. It is 2 out of 4 expensive and located in Lower East Side at 171 East Broadway. Here is a description: Located in the heart of LES, Casino draws its inspiration from the fresh, coastal cuisine of the French and Italian Riviera.  
MONDAY-SATURDAY | 5PM TO 12AM SUNDAY | 5PM TO 11PM

Lupa Osteria Romana is Italian cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 170 Thompson St. Here is a description: Lupa specializes in high quality, moderately-priced Roman fare with a New York edge. Lupa is a fun, boisterous and unpretentious trattoria with a warm and welcoming atmosphere.

T. Brasserie at Tin Building by Jean-Georges is Brasserie cuisine. It is 2 out of 4 expensive and located in Pier 17 / South Street Seaport at 96 South St. Here is a description: An ode to the classic bistros of Jean-Georges' childhood in Alsace, serving timeless French fare using only the finest and freshest ingredients from breakfast through dinner, with indoor and outdoor seating.

Negril Village is Caribbean cuisine. It is 2 out of 4 expensive and located in West Village at 70 W 3rd St. Here is a description: For more than 20 years Negril Village has served authentic Jamaican food within a fine dining atmosphere in the heart of Greenwich Village. Always faithful to the spirit of island cooking, Negril offers a whole new dimension of the Jamaican experience through our newly renovated interiors and menu that fuses the island's rich traditions with innovative culinary expressions.

Grand Bar & Salon at Soho Grand is American cuisine. It is 3 out of 4 expensive and located in SoHo at 310 W Broadway. Here is a description: Famously dubbed "SoHo's Living Room," Grand Bar & Lounge is the archetypal hotel bar and restaurant, packed nightly with a downtown crowd. Imbued with timelessness, Grand Bar and Lounge offers carefully crafted cocktails, a selection of 50 rare American whiskeys, and a seasonal menu of locally sourced fare for breakfast, lunch, dinner and weekend brunch, all delivered with an unbeatable soundtrack played exclusively on vinyl. Please note that your seating time is set for 90 minutes. Your entire

Canary Club is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 303 Broome St. Here is a description: Canary Club is a vibrant and artful bi-level Live Music and Supper Club located in the Lower East Side. The colorful food menu places an emphasis on shareable bites - featuring playful takes on modern American dishes paying homage to the cuisine of the French Creole and ingredients sourced from local farmers and merchants. The wine list is focused around wines which are farmed organically with minimal intervention. Please read in the "Need to Know" section about our Live Music and Entertainment

Toro Loco is Mexican cuisine. It is 1 out of 4 expensive and located in Financial District at 15 Stone St. Here is a description: Taking inspiration from taquerias in Mexico City, Toro Loco is a lively yet casual spot, fitted with high table tops, hand painted murals and a pop of pink, complimenting the industrial metal accents. On the weekends, Toro Loco spices things up for brunch with their Mezcal Brunch Party every Saturday and Sunday, featuring live DJ and Los Borachas Drag Brunch on Sunday with Frida Cox and Jessica Rose.

Anassa Taverna - Downtown is Greek cuisine. It is 1 out of 4 expensive and located in New York at 102 North End Ave. Here is a description: Like the Ancient Greek Anassa, we believe our restaurant stands out, representing all of the finest recipes, culinary traditions and ingredients from Greece and the Mediterranean. We look forward to welcoming you to Anassa Taverna and giving you a bit of our own...royal treatment that only an Anassa can give.

White Horse Tavern is American cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 567 Hudson St. Here is a description: Established in 1880, The White Horse Tavern is the 2nd oldest continuously run tavern in New York City. Originally a longshoreman's bar serving the men working the piers lining the Hudson river "The Horse" became popular with writers and artists in the early 1950's. The most renowned being Dylan Thomas who found the tavern reminiscent of his favorite haunts in his home country of Wales. Kerouac and the Beat poets along with many other literary giants soon followed along with some of the most inf

The Woo is Korean cuisine. It is 2 out of 4 expensive and located in Soho at 206 Spring St. Here is a description: Unleash your inner chef and add an element of sizzle to your next dinner out! The Woo features a unique, interactive dining experience highlighting authentic Korean flavors and tabletop barbecue using the finest ingredients.

Brasserie Fouquet's New York is Brasserie cuisine. It is 2 out of 4 expensive and located in TriBeCa at 28 Desbrosses St. Here is a description: Located on the hotel's ground floor and cloaked in the immediately recognizable red and black color palette, the signature restaurant is a reimagining of the original Fouquet's Paris inflected with New York City joie de vivre. Brasserie Fouquet's offers timeless Parisian brasserie fare, including beloved dishes like steak tartare, escargots, sole meunière, and onion soup, with gentle New York twists in ingredients and textures.

Ofrenda is Mexican cuisine. It is 1 out of 4 expensive and located in West Village at 113 7th Avenue South. Here is a description: Ofrenda, in Spanish, is an offering, a gift. At their cozy West Village space, We offer their unique interpretation of classic Mexican cuisine with an innovative cocktail menu of Tequila & Mezcal based drinks. Named by NYLuxury as "one of the top ten restaurants in New York serving Latin food" and as "Top Tequila Bar in the US" by the editors of USA Today, this intimate and stylish cocina offers its guests a blend of passions. While we showcase the indigenous ingredients of Mexico we combine tho

La Marchande is French cuisine. It is 3 out of 4 expensive and located in Financial District at 88 Wall St. Here is a description: Chef John Fraser brings a modern take on French fare inside a luxury boutique hotel housed in a historic Wall Street location. Start your dinner with a selection of oysters, crudos, and delicate spring rolls before moving on to other temptations such as Lamb Prime Rib and Dover Sole. Two categories of cocktails, house specialties and vermouth-centric varieties, will bring forth a convivial vibe, as well as a French-focused bottle list to enjoy throughout your meal. The menu begs to be curated, b

Jack's Wife Freda - Soho is Mediterranean cuisine. It is 2 out of 4 expensive and located in New York at 226 Lafayette St. Here is a description: Jack's Wife Freda is a lively all-day bistro executing American-Mediterranean cooking and classic cocktails in understated digs.

La Esquina - Soho is Mexican cuisine. It is 2 out of 4 expensive and located in Soho at 114 Kenmare St. Here is a description: By day and by night a stylish crowd gathers here on the corner of Lafayette and Kenmare, eager for the fast casual delights delivered muy rapido by the taqueria and the café, or admission to our legendary brasserie below stairs, the tavern in a cavern, a Sexico fusion of elegant funkiness and intimate ambience, a place you could bring your lover or even your mother. A true New York City rendezvous, staffed by a hardworking familia of artists, entertainers, writers and fighters, a cool mix of bo

Tigre is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 105 Rivington St. Here is a description: Located in the heart of the Lower East Side, Tigre melds the electric energy found in the clubs and cocktail lounges of lower NYC, with the luxe material story of a well-heeled private residence. Spirit offerings are extensive and esoteric, cocktails are sophisticated and contemporary, and martinis are offered by ratio, with all gin and vodka selections kept frozen. Tigre encapsulates the duality of the LES; one foot in the future, one foot in the past, but always contemporary and authentical

cloudM rooftop bar at citizenM Bowery is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 189 Bowery. Here is a description: Come see New York City from the best point of view – ours! Perched 264 feet above the Bowery, the sensational 21st floor cloudM rooftop bar at the citizenM Bowery hotel is THE place to admire the Manhattan skyline. Find a comfortable seat indoors or on the outdoor terrace, and enjoy the sip-until-late cocktails and delicious bites. Life is so much better in the clouds. We are open to quests 21+

The Frenchman's Dough at Tin Building by Jean-Georges is Italian cuisine. It is 2 out of 4 expensive and located in Pier 17 / South Street Seaport at 96 South St. Here is a description: A traditional Italian restaurant with a French twist, serving freshly made pastas and perfectly charred pizzas.

The Wren is American cuisine. It is 2 out of 4 expensive and located in Bowery at 344 Bowery. Here is a description:

dhom is Southeast Asian cuisine. It is 1 out of 4 expensive and located in East Village at 505 East 12th St. Here is a description: dhom is a unique dining experience that accentuates the brightness and vibrancy of Southeast Asian food & cocktails. The menu is composed of small plates while the beverage program highlights cocktails, sake, beer, and wine. dhom was created by Chef/Owner Soulayphet Schwader and is his childhood nickname. It translates from Laotian to English to mean; dark or night. dhom is an expression of what Chef Phet likes to eat and cook. His local, seasonal menu is responsibly sourced, of the highest

Two Hands Tribeca is Australian cuisine. It is 1 out of 4 expensive and located in Tribeca at 251 Church St. Here is a description: Two Hands Hospitality is a community-focused Australian restaurant. Serving breakfast through dinner, we fuel your lifestyle with fresh, delicious food, cocktails, and coffee.

Nai is Tapas cuisine. It is 2 out of 4 expensive and located in East Village at 84 2nd Ave. Here is a description: Nai, meaning Mother in Gallego, offers a unique understand of Spanish tapas where guests can dive deep into Chef Ruben Rodriguez' innovative A La Carte Menu.

Claw Daddy's- LES is Creole cuisine. It is 1 out of 4 expensive and located in Lower East Side at 185 Orchard St. Here is a description: Claw Daddy's is a seafood restaurant bringing the New Orleans' Cajun & Creole taste to the Lower East Side & Brooklyn. We have created a stunning restaurant in Orchard Street where you can enjoy our fabulous Louisiana Boils and Raw Bar in a bright, contemporary restaurant. We also have a great bar area with an extended selection of Craft Beers and Cocktails.

Egg Shop Nolita is American cuisine. It is 1 out of 4 expensive and located in New York at 151 Elizabeth St. Here is a description: Egg Shop is an all-day cafe known for its creative egg sandwiches and inventive brunch and lunch dishes.

Justine's on Hudson is Wine Bar cuisine. It is 3 out of 4 expensive and located in West Village at 518 Hudson St. Here is a description: Justine's On Hudson is an intimate restaurant in New York City's West Village. We aim to explore the concept of terroir through Chef Jeanne Jordan's interpretation of seasonal, ingredient-driven fare, and the legendary wine portfolio of owner Justine's father, Neal Rosenthal.

The Stand NYC is American cuisine. It is 1 out of 4 expensive and located in Union Square at 116 E 16th St. Here is a description: We are a bi-level restaurant, cocktail bar and comedy club serving a contemporary New American menu. Enjoy farm-to-table offerings, brick oven pizza, rotisserie specialties and more every night of the week.

EN Japanese Brasserie is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 435 Hudson St. Here is a description: Located in the heart of NYC's West Village, EN Japanese Brasserie is an authentic Japanese restaurant with a modern yet relaxed style of dining centered around small plates. From an assortment of sashimi and sushi rolls to three signature EN Kaiseki tasting menus, the restaurant offers flavorful dishes to pair with its extensive list of over 80 sakes, 30 shochus, 80 Japanese whiskies, as well as carefully-crafted signature cocktails and wines. For those seeking a unique late night experience, en

Somtum Der - East Village is Thai cuisine. It is 1 out of 4 expensive and located in East Village at 85 Avenue A. Here is a description: Known throughout Thailand for its delicious and authentic Papaya Salad, or "Somtum", Somtum Der Bangkok set foot in New York in 2013 with the idea that the American palate was ready for a more authentic and varied form of Thai food – one that reflected the specialized and often spicy tastes of the country's Northeast "Isan" region. This idea was well-received and in 2016 Somtum Der was awarded a prestigious Michelin Star and has continued to be one of the Michelin guide's Best Values every year.



Gemma is Italian cuisine. It is 1 out of 4 expensive and located in Bowery at 335 Bowery. Here is a description: Gemma is an Italian Trattoria located on the ground floor of The Bowery Hotel. Chef Andrea Taormina pairs rustic, seasonal cuisine with an extensive Italian wine list in an ambient setting.

THE IZAKAYA NYC on 4th is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 215 E 4th St. Here is a description: This is our second location of IZAKAYA NYC. We opened this location to offer casual-yet fancy modern Japanese bites. We have been trying to show customers the joy of sharing dishes as that is the style of IZAKAYA in Japan.

Casa Bocado is Mexican cuisine. It is 2 out of 4 expensive and located in Nolita at 341 Broome St. Here is a description: Now open in Nolita at 341 Broome St. in the Sohotel is Casa Bocado, which marks the return of chef Ivy Stark, the longtime chef at Dos Caminos who briefly helmed El Toro Blanco last year. The 2,500-square-foot restaurant from serves regional Mexican cuisine such as tacos, toasted pepita dip, Mexican-style sushi like tuna with chiles and spicy wakame, pan-roasted red snapper with red chile adobo and salsa verde, skirt steak for two with goat cheese enchiladas, and a churro sundae. There are also

Ambra is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 569 Hudson St. Here is a description: Ambra is a trendy restaurant serving traditional Italian fare and sophisticated cocktails in an intimate setting in the heart of the West Village. Join us for Aperitivo Tuesday thru Friday from 5-7PM at the bar or window seating

Grotta Azzurra Restaurant is Italian cuisine. It is 2 out of 4 expensive and located in Little Italy at 177 Mulberry St. Here is a description: They say Rome wasn't built in a day, and the same can be said for Little Italy, one of New York City's most quaint, romantic and historic neighborhoods where legends like Robert De Niro and Frank Sinatra spent most of their famous youth. Founded in 1908 by the Davino family Grotta Azzurra was named for the blue grotto on the isle of Capri and designed to evoke the beauty of one of the worlds most famous caves in the world, intensified. Enrico Caruso feasted here after performances, and Sinatra

Calle Dao Downtown is Cuban cuisine. It is 3 out of 4 expensive and located in New York University at 543 LaGuardia Pl. Here is a description: Located between two of Manhattan's most stylish neighborhoods, SoHo and The West Village, Calle Dao is dedicated to serving the highest quality food with a focus on Cuban and Chinese cuisine. The cuisine, cocktails, and décor of Calle Dão strive to transport our guests back to El Barrio Chino when it was at the height of its existence. Calle Dão has created mouthwatering dishes seamlessly blending Cuban staples with Asian flavors.

Ella Funt is French cuisine. It is 3 out of 4 expensive and located in East Village at 78-80 East 4th Street. Here is a description: Ella Funt is a Parisian Neo-Bistro serving a unique take on French cuisine in the heart of the historical East Village of New York. The restaurant's eclectic team combines their expertise for all to see on the plate. Chef Nick Koustefanou, along with Sous Chef Taylor Hennessy, use French cuisine as a vehicle for the best in-seasonal ingredients and worldly flavors, serving food that is expertly crafted to be both complex yet welcoming. Email [info@ellafunt.com](mailto:info@ellafunt.com) for any inquiries.

BBF is Japanese cuisine. It is 3 out of 4 expensive and located in Lower East Side at 177 Ludlow St. Here is a description: BBF is your neighborhood Japanese cafe and sustainability-conscious restaurant, featuring "obanzai" (Kyoto-style home cooking), specialty Japanese tapas style dishes and a selection of sushi bombs and rolls - not to mention a curated selection of sake to complete your meal. We care about sourcing locally and using no pesticides or MSG in all our dishes. From breakfast to dinner, BBF caters to all cravings all day long in the vibrant Lower East Side district in New York City. Imagine dropping i

Little Rebel is American cuisine. It is 1 out of 4 expensive and located in New York at 219 2nd Ave. Here is a description: Little Rebel is a two story bar & restaurant with a large bar and booths downstairs. The Second floor, a Victorian style room with chandeliers and balcony. Offering new American cuisine and brunch.

Spicy Moon at Bowery is Vegan cuisine. It is 2 out of 4 expensive and located in Bowery at 265 Bowery. Here is a description: Vegan Szechuan restaurant who specializes in art forward vibes, leading with love, saving the animals and really good food and cocktails. Check us out.

Citizens of Soho is Breakfast cuisine. It is 1 out of 4 expensive and located in Soho at 201 Lafayette St. Here is a description: Citizens Of Soho is an Australian restaurant serving healthy & delicious dishes for breakfast, lunch & dinner. With our Aussie roots, you know that we do great coffee as well!

Sip & Guzzle is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 29 Cornelia St. Here is a description: Welcome to Sip & Guzzle! We are a bi level concept offering two different experiences with separate food and cocktail menus. Upstairs at Guzzle you will find a bustling New York style pub. At Guzzle we are all about comfort and classics. Downstairs at Sip you will find advanced hand crafted, bespoke cocktails created by the legendary Shingo Gokan. Do you want to SIP or GUZZLE? Please note that starting Tuesday February 13th, we will begin to accept reservations for both Sip and Guzzle. We

Kanoyama is Sushi cuisine. It is 4 out of 4 expensive and located in East Village at 175 2nd Ave. Here is a description: Sushi omakase and Regular dining tables

Saito is Japanese cuisine. It is 3 out of 4 expensive and located in Nolita at 72 Kenmare St. Here is a description: Dinner OMAKASE tasting \$100 available At SAITO, we serve a traditional yet modern Japanese izakaya style (variety of small items ) especially seafood. Owner Daisuke Nakazawa, of famed Michelin-starred Sushi Nakazawa and executive chef/ owner Hitoshi Fujita, currently works as a sous chef of Sushi Nakazawa present cozy sake bar at Noho NYC

Stout NYC Financial District is Burgers cuisine. It is 2 out of 4 expensive and located in Financial District at 90 John Street. Here is a description: Stout NYC Financial District features craft draught selections, bottled beers, whiskeys, and an extensive menu of pub grub and brunch. Keeping with the Stout tradition of working with local craftsmen, the FiDi location boasts customized architectural elements, including two grand lighting fixtures at each entrance and a whiskey display that wraps around the bar.

Trapizzino is Italian cuisine. It is 1 out of 4 expensive and located in New York at 144 Orchard St. Here is a description: In Italy, street food is centered around the lifestyle of the piazza caffès and side alley wine bars, best discovered with friends and family. Here, on the Lower East Side, Trapizzino moves with the rhythms of the day - an espresso alongside warm bomboloni, a midday trapizzini enjoyed al fresco, refreshing spritz with shared vegetable small plates, or a larger feast with friends. The New York outpost of Stefano

Sushi on Jones - LES is Sushi cuisine. It is 1 out of 4 expensive and located in Lower East Side at 217 Eldridge St. Here is a description: Sushi on Jones LES offers a traditional 12-piece Omakase tasting for \$68. In addition to the best of the traditional Japanese experience for the New York market, LES has expanded to include izakaya dishes such as the Dungeness crab chawanmushi and Wagyu tartare, and Tuna sunomono. The cocktail bar tucked away in the heart of Lower East Side has an extensive Japanese whisky and sake collection along with signature cocktails like the gimlet with hints of shiso and cucumber. We encourage you to m

Rocco's Sports & Recreation is Contemporary American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 1 West 3rd St. Here is a description: An elevated celebration of sporting culture, The Garret Group has created Rocco's Sports & Recreation which turns the run-of-the-mill 'sports bar' concept on its head with cheeky, vintage-inspired decor and clever takes on nostalgic game day eats and drinks. With a warm and lively atmosphere, Rocco's Sports & Recreation welcomes all in glory or defeat — for game day, or any day. Nodding to the many inspiring athletes who are devoted to important causes, a portion of proceeds will be donated to

Sotto 13 is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 140 West 13th St. Here is a description: Sotto 13, is a hip, Italian-inspired restaurant located in a historic brownstone building in the trendy West Village neighborhood of New York City. The restaurant features authentic, brick oven pizza, fresh pasta, plates, craft cocktails and more.

Il Mulino Prime - Soho is Italian cuisine. It is 2 out of 4 expensive and located in Soho at 331 W Broadway. Here is a description: Our modern steakhouse and Italian restaurant features inspired cuisine and choice cuts by Executive Chef Michele Mazza. Located in the heart of SoHo, Il Mulino Prime embraces the signature style and unparalleled service attributed to the success of Il Mulino New York. Savor prime dry-aged meats and inspired Italian cuisine at our modern SoHo steakhouse. Sun-dappled by day and sophisticated by night, Il Mulino Prime is a versatile venue that is easily customized for any crowd or occasion.

Frenchette Bakery at The Whitney is French cuisine. It is 1 out of 4 expensive and located in Meatpacking District at 99 Gansevoort St. Here is a description: Frenchette Bakery opened in the TriBeCa neighborhood of New York City in October 2020 under the direction of Chef/Owners Lee Hanson and Riad Nasr, who also run the restaurants Frenchette (TriBeCa) and Le Rock (Midtown). The bakery focuses on French baking and viennoiserie traditions by lead baker Peter Edris and Executive Pastry Chef Michelle Palazzo, incorporating ancient and local heirloom grains where possible. Opening in Fall 2023 - Frenchette Bakery at the Whitney - a new larger and expanded

The Flower Shop Rooftop is Australian cuisine. It is 2 out of 4 expensive and located in Tribeca at 77 Walker Street. Here is a description: Walker Hotel Tribeca is proud to partner with Lower East Side hotspot, The Flower Shop, for an exclusive NYC rooftop pop-up experience.

Tamarind Tribeca is Indian cuisine. It is 2 out of 4 expensive and located in Tribeca at 99 Hudson St. Here is a description: Restaurateur Avtar Walia's passion about Indian cuisine created Tamarind. Seats at heart of Tribeca a history district. That's been around for more than a decade. Opened the first location in Flatiron district in 2001. The restaurant has been recalibrating the perception of Indian food and fine dining with its team of highly skilled chefs and wait staff who represent the cultural and culinary diversity of India with the sensibility and sophistication that contemporary times demand.

Upstate Craft Beer & Oyster Bar is Seafood cuisine. It is 2 out of 4 expensive and located in New York at 95 1st Ave.. Here is a description: Daily rotating oyster and seafood spot.

Father's Study is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in New York at 62 West 9th St. Here is a description: Father's Study is a speakeasy dating back to the 1920's that has been reopened 100 years later. One floor above & Son, it is the perfect spot to enjoy a classic cocktail before or after your steak dinner.

Adrienne's Pizzabar is Pizza cuisine. It is 3 out of 4 expensive and located in Financial District at 54 Stone St. Here is a description: Adrienne's Opened on Stone Street in The Historic Financial District of New York City Back in 2004 and has been a Cult Favorite ever since - with visitors and locals alike. We Have Both Indoor and Outdoor Seating Right on The Cobblestones of Stone Street - Perfect for Warm New York Summers. We Serve Old Fashioned Square Pizzas, Oven-Baked Pasta, Salads and Other Classic, Delicious Italian Dishes.

Mishik is Sushi cuisine. It is 3 out of 4 expensive and located in Hudson Square at 259 A Hudson St. Here is a description: Mishik is a unique, trendsetting Japanese restaurant located in Hudson Square. Helmed by veteran chef Mark Manaloto formerly of Yasuda, Mishik blends together the best elements of traditional Edomae sushi with dry aging and modern techniques. Only using the highest quality ingredients, we offer a traditional yet refreshing dining experience for our guests.

Lena - West Village is French cuisine. It is 2 out of 4 expensive and located in West Village at 10 Morton St. Here is a description: Lena Morton located in the West Village is the third location of the family restaurant. Opened in 2021 during the pandemic, Lena Morton is your cozy neighborhood French Bistro that will make you feel like you are right in Paris. Once you step into our inviting and warm interior of understated exposed brick and old school NYC metal ceilings, serving quality French wines and classic French cuisine, you will become a local favorite.

Schilling is European cuisine. It is 2 out of 4 expensive and located in Financial District at 109 Washington St. Here is a description: Schilling is a spin off from Michelin Starred Chef Eduard "Edi" Frauneder. The establishment boasts a cozy dining room, bar and an outdoor garden area ideal for dates, group dinners, brunches, and everything in between. The rustic decor is balanced with impeccably prepared dishes resembling fine dining in this casual spot. In addition to an extensive Austrian wine collection, the restaurant also boasts classic comfort dishes like schnitzel and spaetzle as well as new spins on traditional Austria

Bar Belly is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 14b Orchard St. Here is a description: Step into the spotlight at Bar Belly, where since 2012, we've been crafting an unforgettable experience in New York's Lower East Side. Savor our cocktails, perfectly complemented by fresh oysters and delectable bites. Feel the rhythm of live beats and weekend DJ sets as you enjoy the artistry of our recently nominated top ten US Bar team. A secret tip, never take your first date here; start at date three and ask for table 9 ssshhhh! Whether you're raising a glass or hitting the dance floor, our

Kanyakumari is Indian cuisine. It is 3 out of 4 expensive and located in Union Square at 20 E 17th St. Here is a description: Coastal Seafood Journey from Mumbai to Kanyakumari.

MIKADO is Japanese cuisine. It is 2 out of 4 expensive and located in Brooklyn Height at 177 Atlantic Ave. Here is a description: New Mikado Sushi offers a dining experience that stands out and is truly exceptional. Presenting imaginative twists on Asian-infused dishes, New Mikado Sushi captivates even the most refined taste buds. Our dedication to excellence is unwavering, as we exclusively serve the freshest ingredients, along with carefully sourced seaweed, homemade sauces, and our renowned rice prepared to perfection.

Taureau is French cuisine. It is 2 out of 4 expensive and located in Soho at 558 Broome St. Here is a description: Heartwarming, modern French bistro and authentic fondue heaven in the heart of Soho. Cheese, meat and luscious chocolate fondues by Didier Pawlicki, owner of La Sirène.

Lafayette Grand Café & Bakery is French cuisine. It is 3 out of 4 expensive and located in NoHo at 380 Lafayette St. Here is a description: Lafayette is an everyday grand café and bakery in the ceremony of French cooking at the corner of Lafayette Street and Great Jones Street in downtown Manhattan. Our market-driven bistro menu is a worldly homage to the genre that spans a variety of regions, from Provence to Normandy to neighboring Mediterranean coasts, offering a re-mastery of traditional dishes we love and some signatures.

Khaosan Thai is Thai cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 128 Montague St. Here is a description: We're contemporary Thai food Located in Brooklyn Height With cute and night life decorations

Shiraz Kitchen & Wine Bar is Mediterranean cuisine. It is 1 out of 4 expensive and located in Chelsea at 111 W 17th St. Here is a description: THIS PLACE IS A DREAM! Step into Shiraz Kitchen and Wine Bar, where the culinary brilliance of owner Reza Parhizkaran and his team intertwines with an extensive selection of biodynamic and small-production wines from across the globe. Indulge in the Persian-Mediterranean-inspired menu, carefully crafted with recipes passed down from owner's mom. Immerse yourself in a gastronomic journey that combines culture, flavor, and a touch of magic. Reservations are available through RESY and walk-ins are

Storage Room Sushi by Rabbit House is Sushi cuisine. It is 1 out of 4 expensive and located in New York at 41 Essex St. Here is a description: 6 seats only, Secret Private Dating Spot, True Speakeasy, Casual-Intimate setting Sushi Bar in Lower East Side!! Omakase Sushi & Sushi Bowl, Original Cocktails, Sake, Wine and Bar Snacks! New Opening Special, starting from only \$55/person, 11 course Omakase! New Back Room Project @ Rabbit House!

Linen Hall is American cuisine. It is 2 out of 4 expensive and located in East Village at 101 3rd Ave. Here is a description: inen Hall is located in the East Village just steps away from Union Square and right next door to its sister bar, The Penny Farthing. Linen Hall offers a unique look and feel to the neighborhood with its elegant and polished décor. The space is perfect for unwinding after a long day, away from the more boisterous sports bars in the area. The bar features 12 craft beers on tap and a wide selection of craft beers by the bottle. If you aren't in the mood for beer, we also have a lovely selection o

Brick Wine Bar is Wine Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 21 Clinton St. Here is a description: Located in the Lower East Side, Brick focuses on serving you delicious wine and small plates that'll keep you coming back for more.

Mayamezcal is Mexican cuisine. It is 1 out of 4 expensive and located in East Village at 304 E 6th St. Here is a description: A hidden gem with over 60 different tequilas and mezcals. Skilled bartenders making delicious hand crafted cocktails and chefs preparing freshly made Mexican delicacies.

Yum Cha is Chinese cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 228 Thompson St. Here is a description: Yum Cha Kitchen & Bar is a new restaurant in New York City that serves traditional Chinese dim sum with a modern twist. The menu features a variety of Dim Sum, Taps & Wok . The restaurant also has a full bar, serving cocktails, wine, and beer. Yum Cha Kitchen & Bar is a great place to go for a casual lunch or dinner with friends and family.

The Hidden Tiger is Korean cuisine. It is 1 out of 4 expensive and located in East Village at 212 Avenue A. Here is a description: The Hidden Tiger - Presented by Fat Buddha Experiential cocktail program in a secret speakeasy behind Cafe Joah. Our food menu features smaller Korean plates with a few vegetarian and vegan options.



Casetta is Cafe + Wine Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 61 Hester Street. Here is a description: Casetta is a French and Italian-inspired wine bar on the Lower East Side featuring small plates and seasonal antipasti. From the team that brought Casino to the neighborhood, Casetta has a warm, charming ambience.

Table 87 Brooklyn Heights is Italian cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 87 Atlantic Ave. Here is a description: Atlantic

The Den @ The Warren is Contemporary American cuisine. It is 2 out of 4 expensive and located in West Village at 131 Christopher St. Here is a description: The Den, a fine dining experience in the wine cellar of The Warren, serves a seasonal six course chef's tasting menu complimented by a comprehensive wine list. Open exclusively on Friday and Saturday night with two seatings at 7pm & 9pm. Vegan tasting menu is available upon request.

Shiso is French-American and Japanese cuisine. It is 3 out of 4 expensive and located in New York at 214 E 9th St. Here is a description: French Japanese tasting menu with omakase available at the bar.

Esquire's Taste of Two Cities is Southeast Asian cuisine. It is 2 out of 4 expensive and located in Nolita at 20 Spring St. Here is a description: Over the past 38 years, Esquire has taken pride in identifying America's best restaurants and the chefs behind them. This December, we will be pairing up two of our favorite chefs for an epic event. For one evening only, CHEF KWAME ONWUACHI of KITH/KIN and Esquire's "Chef of the Year" (WASHINGTON, D.C.) will team up with CHEF CÉDRIC VONGERICHTEN of WAYAN (NYC) to collaborate on a culinary crossover—a breakthrough dining experience designed to showcase the innovation and diversity of America's e

Westville - East is American cuisine. It is 2 out of 4 expensive and located in East Village at 173 Avenue A. Here is a description: Westville is, at its roots, a neighborhood restaurant. We have long welcomed everyone and have always treated our staff and customers as a close-knit community. Whether eating in our dining rooms or in the comfort of their own home we aim high and take pride in delivering an affordable, casual experience with the friendliest service. We have always believed in a straightforward approach ,and our classic menus reflect our core values, using the safest practices, standards, and the freshest ingred

Le Vaux is Asian American cuisine. It is 2 out of 4 expensive and located in TriBeCa at 456 Greenwich St. Here is a description: Le Vaux, available only to Fouquet's In House Guests and Le Club members.

The DL is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 95 Delancey St. Here is a description: Dinner on Ludlow, located on THE DL's first floor, blends old-world charm with modern elegance, offering a full-service bar and a chandelier-lit dining experience. Our menu, a friendly take on American Bistro, focuses on locally sourced ingredients and features seasonally crafted cocktails, suitable for pairing with any dish. We also offer catering services at THE DL, and we're flexible to accommodate special requests to ensure your experience is unmatched.

Another Country is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Union Square at 10 E 16th St. Here is a description: Cocktails, Records, Food, Joy

Mee Sum Cafe is Chinese cuisine. It is 1 out of 4 expensive and located in Lower Manhattan at 26 Pell Street. Here is a description:

The Delancey is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 168 Delancey St. Here is a description: Step into The Delancey, where three floors offer endless event possibilities. From a candlelit bar and VIP room to a lush rooftop oasis with a retractable roof, this venue knows how to set the stage for a great time. And don't miss the fully-equipped live music space downstairs, ready to rock with local and international acts, DJs, and private parties! It's all about fun and entertainment at The Delancey!

Tribeca Social is American cuisine. It is 1 out of 4 expensive and located in Tribeca at 6 Murray St. Here is a description: Tribeca Social is a beautiful new modern American restaurant and specialty cocktail bar in the trendy Tribeca neighborhood. It is decadently designed with custom brass lighting, jet black wood floors, elegant banquettes, brick walls, floral and gold accents. Tribeca Social offers a vibrant and elevated atmosphere.

Shaking Crab (Hell's Kitchen) is Cajun cuisine. It is 2 out of 4 expensive and located in Hell's Kitchen at 737 9th Ave. Here is a description: BIBS UP, PHONES DOWN. IT'S #SHAKINGTIME Dive headfirst into a bag of steaming hot seafood shaken in rich butter, an abundance of garlic, and a signature blend of Cajun spices. BUILT ON COMMUNITY: We believe in the power of food to bring us together to celebrate, laugh, and be in the moment. Fully immerse yourself in the rhythm of shelling and plucking out lumps of shellfish while the bag keeps your seafood hot and drenched in our signature sauce.

The Fulton by Jean-Georges is Seafood cuisine. It is 2 out of 4 expensive and located in The Seaport at 89 South St. Here is a description: Escape the bustle of the city and rediscover the romance of the sea at The Fulton, a restaurant by world-renowned chef Jean-Georges Vongerichten. With a hat tip to the history of The Seaport, the menu focuses on the best ingredients and the bounty of the ocean and beyond.

Dhamaka is Indian cuisine. It is 2 out of 4 expensive and located in Essex Market at 119 Delancy St. Here is a description: Dhamaka is an unapologetically Indian restaurant serving dishes from all over the sub-continent including lesser known regions highlighting local flavors.

Saint Theo's - West Village is Italian cuisine. It is 3 out of 4 expensive and located in West Village at 340 Bleecker St. Here is a description: Saint Theo's is an Italian restaurant in the West Village inspired by Venice and the Mediterranean coast; highlighting fresh seafood, simple yet elevated housemade pastas, and seasonal ingredients.

ATLA NOHO is Mexican cuisine. It is 2 out of 4 expensive and located in Noho at 372 Lafayette St. Here is a description: A casual all-day eatery by Casamata, offering simple and traditional yet inventive Mexican dishes as we understand it: no short-cuts, authentic, yet with a global perspective and an unequivocal focus on fresh, sustainable and seasonal ingredients. While relaxed in nature, the restaurant is flexible enough to gradually evolve into a sleek night-time venue to showcase the depth of our hand-crafted beverages in a lively environment.

Kimika is Italian cuisine. It is 2 out of 4 expensive and located in Nolita at 40 Kenmare St. Here is a description: Kimika is an eclectic meeting point of Japanese and Italian comfort foods that merge in a delightful and satisfying way. Choose from a vast array of refreshing house cocktails, pastas, and larger composed dishes.

Aria West Village is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 14 Bedford St. Here is a description: Helmed by James Beard award-winning chef Roberto Passon, Aria serves Venetian-style cicchetti, pastas, and other sorts of Italian fare in the heart of the West Village.

Momoya - Soho is Japanese cuisine. It is 3 out of 4 expensive and located in SoHo at 47 Prince St.. Here is a description: Momoya SoHo is the third iteration of a beloved Japanese-American institution in New York City for nearly two decades. With locations in Chelsea and on the Upper West Side, Momoya SoHo strives to bring you the best of everything sushi, from classic small-plates to omakase, in a dazzling space designed by French architect Philippe Starck. This location unites a dream-team of veteran chefs: Tetsuya Okuda for modernized kaiseki fare, Subhash Gurung for precise omakase, Norie Uematsu for imaginative

Vestry is American cuisine. It is 3 out of 4 expensive and located in SoHo at 246 Spring St. Here is a description: Marking Chef Shaun's highly anticipated return to the NYC restaurant scene, Vestry is a dinner destination inspired by the modern wave of New American cooking. Marrying raw and refined ingredients, the restaurant will offer an inventive menu of seasonally driven dishes infused with global techniques and ingredients, with an emphasis on seafood and vegetable dishes.

The Malt House FiDi is American cuisine. It is 2 out of 4 expensive and located in Financial District at 9 Maiden Lane. Here is a description: Our bustling multi-level American Tavern is located in the heart of the downtown financial district in Historic New York. Our former bank ground floor bar features 18ft ceilings, exposed Carnegie steel beams, rustic brick and reclaimed wood, all promoting our 60ft grand arch main bar.

Canto West Village is Italian cuisine. It is 2 out of 4 expensive and located in New York at 117 Perry St. Here is a description: Canto is a charming new restaurant in the heart of West Village, serving Italian inspired dishes like homemade pastas, risotto, salads, and seafood dishes. Join us for a glass of wine from our curated list or one of our specialty cocktails. Tucked away in one of the most scenic areas of the city, Canto's warm ambiance and friendly staff are sure to make this into your new neighborhood spot. Currently, Canto is open for Dinner service 7 days a week.

Dr Clark is Japanese cuisine. It is 2 out of 4 expensive and located in Chinatown at 104 Bayard St. Here is a description: Dr. Clark is New York's first Hokkaido-style restaurant and karaoke bar! Specializing in Hokkaido comfort-food like jingisukan lamb BBQ, sashimi, uni, and "zangi" fried chicken. Come with friends and enjoy table top BBQ and an expansive whisky, mezcal, shochu, and cocktail menu. Experience Hokkaido in the heart of Chinatown!

Pinto Garden is Thai cuisine. It is 2 out of 4 expensive and located in West Village at 117 W 10 St. Here is a description: Located in the heart of the West Village, Pinto Garden is home to vibrant and ambitious Thai cuisine prepared with seasonal, locally sourced ingredients. Authentic Recipes X New York Local Produce.... For the menu, Chef Teerawong ""Yo"" Nanthavatsiri takes inspiration from his favorite dishes found in his home city of Bangkok, as well as throughout Thailand's diverse regions. Pinto Garden, including the year-round heated backyard garden, Chef Yo can design and personalize family-style tasting

Mono + Mono is Korean cuisine. It is 2 out of 4 expensive and located in New York at 116 E 4th St. Here is a description: MONOMONO is a beloved East Village destination. It's where authentic Korean and Korean Fusion meets for unique infused cocktails and soul-enriching music playing every day behind the skillful arrangements of Le Bouquet. Take a breather during the day in our urban garden with a drink from our bar/café. The early 20th-century building houses our art deco collections and 30,000+ vinyl records within its cavernous walls. The effect is delectable, elevating musical appetites while providing more conv

Employees Only is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in West Village at 510 Hudson St. Here is a description: Employees Only is New York City's classic speakeasy, known the world over for their flawlessly prepared cocktails, elevated New American fare, and convivial hospitality. EO has gained a voracious following, especially among industry insiders who relish in the lauded bar program that churns out world class cocktails every night until 4am in an often rollicking atmosphere. Here the drinks and food are always executed with precision and served without pretense. Employees Only has been honored with

Bar Pasquale is Italian cuisine. It is 2 out of 4 expensive and located in Nolita at 98 Kenmare St.. Here is a description: Building on the success of the enormously popular wood fired Neapolitan Pizzeria Pasquale Jones on the corner of Mulberry and Kenmare Streets, Chef Ryan Hardy and the Delicious Hospitality Group are building their 4th restaurant next door as Bar Pasquale, a Sicilian pasta and pizza enoteca. As a Sicilian inspired spot, Bar Pasquale features handmade and fresh extruded pastas, sfizione pizza, small plates inspired from our teams travel around the Ionian Sea, a wine list featuring wines of Mount

Ye's Apothecary ■■ is Szechuan cuisine. It is 1 out of 4 expensive and located in Lower East Side at 119 Orchard St. Here is a description: Steal away from the bustling NYC streets to find your own private retreat within Ye's Apothecary. Right on the border with Chinatown, our speakeasy and tapas bar creates the ultimate intimate mood with classic Asian décor and warm lighting, ideal for whisking your palate into another era, among friends or in the spirit of romance. Named for Miss Ye, whose travels throughout Asia have served as the inspiration for our new venture, you'll discover the passion of these flavors on your palate. All

& Son Greenwich Village is Steakhouse cuisine. It is 3 out of 4 expensive and located in Greenwich Village at 62 West 9th St. Here is a description: Housed in a 190 year old Greenwich Village townhouse, our restaurant has Old New York Charm in its bones. However, this restaurant is no throwback. As our name suggests, this is not your father's steakhouse. Employing sous vide cooking techniques to our cocktails and steaks, & Son offers a modern, world-class dining experience for everyone. Encompassing two floors and three rooms, the restaurant allows for a delightfully unique dining experience that combines a steakhouse with a speakeasy.

The Happiest Hour is American cuisine. It is 1 out of 4 expensive and located in West Village at 121 West 10th Street. Here is a description: The Happiest Hour is a whimsical cocktail bar and full-service restaurant. Its "You pick 'em, we pour 'em" motto drives a non-judgmental drinks menu in a breezy space, adorned with cartoon palm trees, that evokes bygone California and Florida resorts. Anchored by an award-winning burger, the elevated diner-style food offering also features sandwiches, chopped salads, and an array of sides- simple, yet highly satisfying, and classically American. A rock and soul soundtrack completes the mood.

Daddies is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 450 Hudson St. Here is a description: New pizza and pasta spot by chef @frankprisinzano now in the West Village. Like the name, Daddies is plural, for everybody, grandparents, parents, kids, babies... Daddies is for all. Come and enjoy our Neapolitan inspired pies and our amazing selection of fresh homemade pastas made daily.

P.J. Clarke's On The Hudson is American cuisine. It is 1 out of 4 expensive and located in New York at 250 Vesey St. Here is a description: The second-ever P.J.'s, overlooking the Hudson River in the Financial District since 2006. Serving up fresh food, frosty drinks and good, old-fashioned conversation.

Hunan Slurp is Chinese cuisine. It is 2 out of 4 expensive and located in East Village at 112 1st Ave. Here is a description: Located in the heart of the East Village, Hunan Slurp is a stunning wood-paneled noodle shop that cures homesickness one bowl at a time. In the kitchen, chef Chao Wang highlights the mifen rice noodle soups of his hometown, alongside other Hunan dishes, from sweet-and-sour spare ribs to stir fried chicken.

Mezcali is Mexican cuisine. It is 1 out of 4 expensive and located in New York at 83 Maiden Ln. Here is a description: A CaliMex restaurant from two best friends in homage to afternoons skateboarding, carne asada fries, California burritos and of course, Mezcal.

abcV at Tin Building by Jean-Georges is Vegetarian cuisine. It is 2 out of 4 expensive and located in Pier 17 / The Seaport at 96 South St. Here is a description: A seasonally driven plant-based restaurant, offering creative and forward-thinking dishes, tonics, and cocktails in a warm and verdant enclave with views of the East River.

The Cabinet Mezcal Bar is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in East Village at 649 E 9th St. Here is a description: The Cabinet offers a mouthwatering selection of cocktails, beer, wine, and bar snacks and most of all, our meticulously curated selection of Tequila and Mezcal from all over Mexico. Over 900 selections to choose from. Join us at the bar, table for two or book our tasting room for up to 40 guests. Whether you're a budding enthusiast or a deep-diving agave head, there will be something special for you to experience at this East Village gem.

Ribalta is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 48 E 12th St. Here is a description: Rosario and Pasquale have brought Naples into the heart of New York to make you experience a one-of-a-kind taste: to taste the true Neapolitan pizza. Forget all that you have known about pizza so far. At Ribalta the ingredients are all the Neapolitan ones: from the flour used for the dough, to natural yeast, to tomatoes, to Buffalo-milk mozzarella from Campania. For those who were born and raised in Naples, pizza is not just food, it is an experience indeed which has that original, true taste.

Jack's Wife Freda - Chelsea is Mediterranean cuisine. It is 2 out of 4 expensive and located in Chelsea at 116 8th Ave. Here is a description: Jack's Wife Freda is a lively all-day bistro executing American-Mediterranean cooking and classic cocktails in understated digs. We serve an all day menu 7 days a week.

Do Not Disturb is New American cuisine. It is 3 out of 4 expensive and located in West Village at 285 W 12th St. Here is a description: A secret speakeasy located in the heart of the West Village. A lovers den with cozy fire places, mahogany floors and crushed velvet banquettes. We serve delicious seafood and coastal fare, paired with classic martinis from our custom martini cart, elevated craft cocktails and choice wines. All while early lovers-rock reggae, soul and hip hop wash over you.

Golden Wuish is Fusion cuisine. It is 2 out of 4 expensive and located in Financial District at 6 Platt St. Here is a description: Golden Wuish brings authentic Chinese cuisine to the Financial District, featuring a modern and spacious dining room which allows guests to observe Peking Duck preparations, and granite cocktail bar. ■



Hancock St is American cuisine. It is 3 out of 4 expensive and located in West Village at 257 6th Ave. Here is a description: Hancock St is a contemporary New York restaurant where Chef Wolfgang Ban blends his creativity with Viennese tradition in a dim-lit dining room located in the heart of the Village.

Figaro NYC is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 184 Bleecker St. Here is a description: Serving Contemporary American cuisine, Figaro is a long awaited revival of a beloved neighborhood staple. Figaro first opened its doors in 1957 and quickly became a place to be. Beat generation pioneers Jack Kerouac and Lenny Bruce, musicians Bob Dylan and Lou Reed, and actors Al Pacino and Sam Shepard were just some of the celebrities who frequented it. Figaro went through several iterations until it closed in 2008, with the New York Times lamenting "The Lost Village Mystique of Le Figaro Café

David's Cafe is American cuisine. It is 2 out of 4 expensive and located in East Village at 110 St Marks Pl. Here is a description: Rustic-chic eatery featuring French-American cooking, including steak frites, pork chops & our Award Winning Burger Queen!!

Jack's Wife Freda - West Village is Mediterranean cuisine. It is 2 out of 4 expensive and located in NY at 50 Carmine St. Here is a description: Jack's Wife Freda is a lively all-day bistro executing American-Mediterranean cooking and classic cocktails in understated digs. We serve an all day menu 7 days a week.

The Malt House Greenwich Village is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 206 Thompson St. Here is a description: The Malt House is a craft beer bar located in the heart of New York City's Greenwich Village. With an extensive list of All American craft drafts, as well as by the bottle, the craft beer seeker will always feel right at home at The Malt House. Our 24 lines rotate constantly to provide a fresh offering on each visit. Our menu features dishes that are deliciously paired with our craft beers, and our commitment to sourcing our food locally guarantees the freshest sustainable foods. A higher level

Seamore's Brookfield is Seafood cuisine. It is 1 out of 4 expensive and located in Battery Park at 250 Vessey St. Here is a description: Welcome to our flagship restaurant - our largest location to date! Join us downtown for craft cocktails, raw bar specials and local, sustainable seafood on our patio or in our 200-seat dining room. Seamore's Brookfield Place is great for celebrations - from birthdays to company holiday parties. This location has four spaces for private booking - including private dining rooms and satellite bar space.

Two Hands Noho is Australian cuisine. It is 1 out of 4 expensive and located in Noho at 74 Bleeker St. Here is a description: Two Hands Hospitality is a community-focused Australian restaurant. Serving an all-day menu, we fuel your lifestyle with fresh, delicious food, cocktails, and coffee.

Post is American cuisine. It is 1 out of 4 expensive and located in New York at 217 E 3rd St. Here is a description: Cozy East Village restaurant. New American cuisine.

Excuse My French is French cuisine. It is 1 out of 4 expensive and located in New York at 96 Orchard St. Here is a description: Excuse My French is a little gem in the heart of the Lower East Side, over one of the most iconic streets of the "old" New York and parked across the street of the Tenement Museum. You will discover this small slip down the basement gastro pub that feels like a speakeasy but it so much more! Step inside: enjoy our cozy 1920's French look, with an eclectic artsy decor. We put equal detail and attention into our food, cocktails, service and atmosphere. Paris-born chef Johann Giraud created a Frenc

Scarr's Pizza is Pizza cuisine. It is 1 out of 4 expensive and located in Lower East Side at 35 Orchard Street. Here is a description: Scarr's Pizza is located on the Chinatown/LES border and opened in 2016. With a focus on all-natural and organic ingredients, Scarr's Pizza is committed to creating high-quality products for the community and beyond.

J-Spec Wagyu Dining is Japanese cuisine. It is 3 out of 4 expensive and located in East Village at 239 E 5th St. Here is a description: J-Spec is the abbreviation for "Japan-Specification", a unique phrase created by our team; it is the name of our new restaurant bringing Japanese-standard quality wagyu beef at an affordable price point. All wagyu at J-Spec are above A5 rank and above 10 BMS (Beef Marbling Value). Wagyu has a distinct texture and flavor profile compared to American beef; the rich fat gives a "melts in your mouth" sensation. Although many international markets recognize the quality and value of

Club Room at Soho Grand Hotel is American cuisine. It is 3 out of 4 expensive and located in SoHo at 310 W Broadway. Here is a description: Live music kicks off at 6:30pm with a rotating cast of New York's most talented pianists. Our live jazz performers take the stage from 8:00pm-9:00pm and 9:30pm-10:30pm. There is a \$20 cover charge per person for seating in the parlor on Friday and Saturday that will be charged to your bill. Seating times are for 90 minutes. Please note that your entire party must be present for you to be seated. Please note that not every table has a clear view of the stage. Cancellations are accepted 24-hours

Saishin is Japanese cuisine. It is 1 out of 4 expensive and located in Meatpacking District at 18 9th Avenue. Here is a description: Experience Saishin - "something new". The rooftop omakase venue includes a custom menu set to the backdrop of the Manhattan skyline. Saishin highlights and honors traditional Japanese Cuisine and encourages groups and individuals to share through a culinary lens. Saishin is rooted in omakase sushi and Kaiseki tradition with mindful sourcing, seasonality & quality. The venue features both indoor and outdoor dining options while offering views of the Empire State Building and One World Trade Center

Carriage House NYC is American cuisine. It is 2 out of 4 expensive and located in West Village at 142 West 10th St. Here is a description: Creative American fare with International influence nestled inside a uniquely designed restaurant, which together, celebrates the nostalgic culture of NYC.

Par Ici Cafe is Cafe cuisine. It is 2 out of 4 expensive and located in TriBeCa at 28 Desbrosses St. Here is a description: Locally-sourced vegetables are the center point of Par Ici Café, a trailblazing vegetarian eatery. Blending the nostalgia and elegance of the Mediterranean and New York, the menu honors the Slow Food approach, highlighting fresh seasonal and organic ingredients sourced from fair-trade cooperatives, farms and small producers.

Souvlaki GR LES is Greek cuisine. It is 1 out of 4 expensive and located in Lower East Side at 116 Stanton St. Here is a description: From the moment you step through our doors, we want you to feel like you have been transported to the island of Mykonos. The white wash walls, cobblestone streets and flowers will charm you year round as you sit at our outdoor taverna. Mykonos, part of the Cyclades island group in the Aegean Sea, is one of the most popular Greek isles. It welcomes a diverse crowd of visitors and charms all with its beautiful beaches and nightlife. We believe that the cadence and pace of Greece is quite magical a

Monte's Trattoria is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 97 MacDougal St. Here is a description: Monte's Trattoria is a family run Italian Restaurant located in the heart of Greenwich Village on MacDougal Street between West 3rd and Bleecker. This vintage Italian restaurant has existed since 1918 and the Mosconi family has continued its rich tradition. Chef Pietro Mosconi delivers authentic Northern Italian dishes from his region of Emilia-Romagna and is often seen in the dining room conversing with patrons. You'll find a friendly cozy atmosphere. The waiters and bartenders, whom you'll know

Osteria Nonnino is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 637 Hudson St. Here is a description: Welcome to Osteria Nonnino, a family-owned Italian restaurant nestled in the heart of New York, where the West Village meets the Meatpacking District. Founded by Restaurateur and Chef Tony Kavaja, who grew up in the north of Italy, Lanzo Di Torino. Together with his wife, Vita Russo, from the charming south of Italy, Villagrazia Di Carini, Sicily. They present a delightful Italian Fusion that captures the essence of both regions. Immerse yourself in our cozy and inviting atmosphere, including a

Galerie Bar is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Tribeca at 85 West Broadway. Here is a description: Galerie Bar is an intimate lounge featuring plush bar seating, lounge chairs and two cozy fireplaces, with timeless design elements like rich mahogany wood paneling and a curated art collection. Offering classic cocktails and bar bites, this Tribeca bar is perfect for pre dinner drinks or a night cap.

Primo's is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in New York at 129 Chambers St. Here is a description: For those who work in or near Tribeca, blessings have come in the form of green velvet banquettes and wood-paneled walls, carefully pulled espresso and extra-dirty martinis. Primo's, tucked away in the Frederick Hotel on Chambers and West Broadway, is the latest bar to bring considered downtown vibes to an area that hasn't been known for its late-night hospitality since the Odeon defined the city's after-hours scene in the 1980s. In a relatively small space, Camille Deterre and Aisa Shelley have

Black Tap Soho is Burgers cuisine. It is 2 out of 4 expensive and located in SoHo at 529 Broome St. Here is a description: Inspired by the old-school NYC luncheonettes we grew up in, Black Tap is a fresh, fun take on the classic burger joint, upscale but never fussed up. Award-winning eats, over-the-top CrazyShake® milkshakes, killer craft beers, and a popping playlist – all designed to deliver an awesome experience. Black Tap's burgers have won awards across the world, and they're now five-time winners at the New York City Wine & Food Festival's Burger Bash competition. Vegan and vegetarian options like our Impossi

Bandone is Italian cuisine. It is 2 out of 4 expensive and located in SoHo at 195 Spring St. Here is a description: Bandone serves up traditional Roman fare with a modern twist. Be sure to try one of our classic pastas, made fresh in house every day. Save room for desserts and an amaro.

Fiat Cafe is Italian cuisine. It is 1 out of 4 expensive and located in Nolita at 203 Mott St. Here is a description: Fiat Café is not only a cozy cafe in the heart of Nolita but also a warm and welcoming restaurant that will transport you right to Italy. The inside contains a colorful surrounding as fiat 500 cars of variant types are fixed on the wall emphasizing its simple but original theme. We serve breakfast, lunch and, dinner. We have COVID-19 friendly outdoor seating with heaters and dividers, and indoor seating with socially distanced tables.

Papatzul Soho is Mexican cuisine. It is 2 out of 4 expensive and located in New York at 55 Grand St. Here is a description: Papatzul (food for the lords in Mayan) features authentic regional Mexican classics. Our expansive bar offers a great selection of tequilas, Mezcales, Mexican wines and specialty margaritas made with fresh juices. The dining room is both casual and elegant, experience our beautiful and cozy outside patio (Tulum room)

Lena - Lower East Side is French cuisine. It is 1 out of 4 expensive and located in New York at 137 Eldridge Street. Here is a description: Lena Eldridge, located in the Lower East Side is the second location of the family restaurant. Opened in June 2017 as a neighborhood Cocktail bar with a curated French wine selection that compliments our French cuisine. The menu is a mix between traditional and contemporary French classics, offering a variety of small plates and specialities. The energy and atmosphere of understated elegance with exposed brick and local artist art on the walls, complete the French experience. From Sunday till

Unlisted is Drinks and Snacks cuisine. It is 2 out of 4 expensive and located in Lower East Side at 3 Freeman Alley. Here is a description: UNLISTED, a rooftop lounge perched atop the Untitled at 3 Freeman Alley Hotel, boasts 360-degree views of the NYC skyline and a contemporary genre-defining cocktail menu. Steeped in Lower East Side nostalgia, street art, and music, this glamorous rooftop also offers a diverse selection of inventive bar snacks.

The Gray Mare is American cuisine. It is 2 out of 4 expensive and located in East Village at 61 2nd Ave. Here is a description: The Gray Mare offers some of the best happy hour deals in the city, great classic cocktails specials all night, the highlights been the \$7 Old Fashioned's & \$8 Negroni's.

The Dutch is American cuisine. It is 3 out of 4 expensive and located in Soho at 131 Sullivan St. Here is a description: The Dutch is an American restaurant, bar and oyster room by Chef Andrew Carmellini. Inspired by local cafés, country inns, corner taverns, neighborhood bistros, seaside shacks, roadside joints, mountain smokehouses, old school dining halls and the same mix of cultural influences that make New York City great, The Dutch sits on the corner of Prince and Sullivan in SoHo.

The Original Buddha Bodai Kosher Vegetarian Restaurant is Vegetarian cuisine. It is 1 out of 4 expensive and located in Chinatown at 5 Mott St. Here is a description: A longtime New York City staple of Vegan / Vegetarian Chinese cuisine.

Bar Tabac is French cuisine. It is 1 out of 4 expensive and located in Cobble Hill at 128 Smith St. Here is a description: .

Top Thai Vintage is Thai cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 55 Carmine St. Here is a description: Also known as "Top Thai 55 Carmine" We strive to create a "Homemade Cooking Style" and use the freshest ingredients available to create a unique Thai taste. We aim to bring out all Five Major Tastes: Sweet, Sour, Salty, Bitter, and Spicy together harmoniously in a meal. We believe that Thai cuisine is adaptable, innovative, and dynamic. Our menu blends all these tastes together serving some dishes that are a marriage of all the tastes.

Mudville9 is American cuisine. It is 2 out of 4 expensive and located in Tribeca at 126 Chambers St. Here is a description: Located in Tribeca since 1977, Mudville has been serving award winning wings, bugers, sandwiches and salads. We have a selection of 30 rotating taps, 50 bottles and cans, full liquor and wine list.

Wallsé Next Door is Cocktail Bar cuisine. It is 3 out of 4 expensive and located in West Village at 713 Washington St. Here is a description: A cozy cocktail lounge from Chef Kurt Gutenbrunner of Wallsé serving wine, cocktails, and shareable bites and sweets in the West Village. The perfect date night spot for light bites, or after dinner drinks and dessert, the menu features oysters, flatbreads, and schnitzel, paired with inventive cocktails, interesting Austrian Wines, and Viennese sweets.

Moonflower is American cuisine. It is 1 out of 4 expensive and located in West Village at 201 West 11th Street. Here is a description: Moonflower is a gem box natural wine bar in New York's West Village serving indie wines made by small, family producers and shareable plates featuring locally-sourced produce.

Old Fashion Cafe - SoHo is Italian cuisine. It is 1 out of 4 expensive and located in New York at 110 Thompson St. Here is a description: There is a great deal of love in what we do, especially for the journey, which is not only physical but also metaphysical. We have brought the love for Puglia overseas and for a project started many years earlier by our parents. We have created a place that smells of the lights of Manhattan, the iron of the bridges and the colors of Puglia. A mix of emotions and memories transformed into interior design in the city that never sleeps with the motto New York or Nowhere

Everything's Jake is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in Union Square at 54 E 13th St. Here is a description: Everything's Jake is two-story, cocktail bar, lounge, restaurant, and event space right off of Union Square (on 13th street). Featuring meticulously crafted cocktails, an approachably luxurious design, and an energetic atmosphere we look forward to hosting you today! We specialize in large parties of 15 or more. Also perfect for Happy Hour, Date Night, Birthdays, Events, and more! "Everything's Jake" is a prohibition-era expression meaning "everything's good", "everything's under control".

Thalassa Restaurant is Mediterranean cuisine. It is 3 out of 4 expensive and located in Tribeca at 179 Franklin Street. Here is a description: Located in the Historic 179 Franklin Street building in Tribeca, Thalassa has been a neighborhood fixture since 2002. Once used as a warehouse for Greek olives and cheeses, the space (designed by renowned architect Jean-Pierre Heim) is now a spacious contemporary Greek Mediterranean seafood restaurant with a hard-to-get boutique worldly wine & liquor list as well as rare Greek wines. Our Chef's mission is to serve only the freshest and healthiest dishes, without compromise. Our seafood is impo

Bibliotheque is Wine Bar cuisine. It is 1 out of 4 expensive and located in Soho at 54 Mercer St. Here is a description: Bibliotheque is a one of a kind bookstore, cafe and wine bar in the heart of SoHo. We offer an impressive collection of new and rare books and a wine list of over 2000 bottles.

Number One Caviar Boutique is American cuisine. It is 1 out of 4 expensive and located in Financial District at 14 Wall St. Here is a description: Number One Caviar Boutique Wall Street New York City: Your premier destination for the finest caviar sourced directly from our own farms, ensuring unmatched quality. Elevate your culinary journey with exclusive dining experiences meticulously crafted by our executive chef, blending the richness of caviar into unforgettable gourmet creations. Our company operates in the United States. We also have partners in Germany, France, Italy, Spain and Israel as well as the UAE, where we sell caviar and o

AURA Bar and Kitchen is Tapas cuisine. It is 2 out of 4 expensive and located in East Village at 111 1st Ave. Here is a description: Discover Mediterranean fusion tapas, dinner specials, & craft cocktails at Aura Bar and Kitchen. Indulge in vibrant flavors & unforgettable dining experiences. Join us for an extraordinary culinary journey!

Tartinery - Greenwich Village is French cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 233 Thompson St. Here is a description: A New York take on Paris café-bars, focused on Paris' most iconic dish: the tartine. Tartinery brings the New York energy and purveyors to the classic European format, a casual eatery serving wholesome breads, bountiful salads, craft coffee by Irving farm, wines, and bespoke Spritz's from breakfast to dinner, through lunch and apéro.



Harry's Side Bar is New American cuisine. It is 1 out of 4 expensive and located in New York at 62 Stone St. Here is a description: Cozy & chic space serving cocktails, Champagne & small plates to a more distinctive crowd. Perfect date spot, friend hangout or decompressing from the world outside.

Wine Bar at Tin Building by Jean-Georges is Wine Bar cuisine. It is 2 out of 4 expensive and located in Pier 17 / South Street Seaport at 96 South St. Here is a description: A cozy, tucked away hangout with an intentionally precise wine list and made-to-order pairings from the nearby cheese and charcuterie counters.

RYNN is Thai cuisine. It is 2 out of 4 expensive and located in East Village at 309 E 5th St. Here is a description: Rynn “■■■■■” is pouring, pouring our memories into our dishes and glasses. Rynn is a place where memories come to life through the art of culinary creations and mixology. Every dish and cocktail served at Rynn is carefully crafted using ingredients and details inspired by the memories and childhood experiences of its members. It's a place where nostalgia blends with creativity to create a unique and unforgettable dining experience. At Rynn, whether you were a Thai food enthusiast or someone new

Liberty Bistro is French cuisine. It is 2 out of 4 expensive and located in Battery Park City at 225 Liberty St. Here is a description: Located in Brookfield Place on the Marina across the street from the World Trade Center in Battery Park. A French Bistro, with seasonal specialties and an award-winning Wine list. Along with some of the best views in the city.

Malibu Farm New York is Californian cuisine. It is 2 out of 4 expensive and located in The Seaport at 89 South St. Here is a description: The sister restaurant to Chef Helene Henderson's SoCal phenomenon, Malibu Farm New York offers pier-side dining with year-round sunshine vibes. Family-style seating and plenty of offerings for vegetarians, vegans, pescatarians, and omnivores make Malibu Farm the go-to destination for a laid-back dinner, lunch, or weekend brunch at the Seaport.

GupShup is Indian cuisine. It is 2 out of 4 expensive and located in Gramercy at 115 E 18th St. Here is a description: GupShup, meaning "Chit-Chat or hanging out" is a commonly used slang in the South Asian dialect. It's "not your average" modern Indian hangout, and our focus has been to marry Indian flavors with a modern twist. The bi-level space is an ode to 1970's Bombay mansion with brass, gold, wood and antique mirrors and chandeliers through out both floors, with household belongings through out the space. GupShup aims to bring a piece of romance and nostalgia from Bombay to the Big Apple. GupShup has bee

Arthur & Sons NY Italian is Italian American cuisine. It is 1 out of 4 expensive and located in West Village at 38 8th Ave. Here is a description: Arthur & Sons Italian pays homage to the NYC Italian-American scene. Our culture is rooted in old school food, vibes & attitude, harkening back to the 90's when everything in NY was just better than anywhere else! The Isidori family has been slinging Chicken Parm & Penne Alla Vodka since 1954. So grab a cocktail, order ■some meatballs & don't forget the Spumoni! #NowWeCanEat!

Twenty Three Grand is American cuisine. It is 2 out of 4 expensive and located in SoHo at 23 Grand Street. Here is a description: Twenty Three Grand is a collaboration between restaurateur James Julius and Chef Ashley Rath. Set beneath a state-of-the-art, retractable greenhouse, our menu showcases elevated classics featuring global flavors with a Mediterranean flair. Reservations are accepted and recommended for the greenhouse-inspired dining room, featuring a glass pergola ceiling and retractable windows.

Baar Baar is Indian cuisine. It is 1 out of 4 expensive and located in New York at 13 East 1st Street. Here is a description: Baar Baar, a reimagining of the Indian love affair with all things spirited. A first of its kind Indian Gastro Bar that will challenge your perception of the subcontinent. Join us for this journey with India-inspired cocktails that pay homage to our beginnings and modern interpretation of regional Indian Cuisine crafted by Chef Sujan Sarkar.

Loreley Beer Garden is German cuisine. It is 2 out of 4 expensive and located in Lower East Side at 7 Rivington St. Here is a description: Loreley is the first-of-its-kind Biergarten in New York City. Opened in 2003 and has become a staple of the Lower East Side. Modeled after the "Brauhaus" in Cologne (Köln) and decorated to enjoy the beauty of every season. Loreley is the largest heated outdoor beer garden in Manhattan's Lower East Side and has a great selection of imported beers, wines, and spirits. Specialty cocktails are crafted seasonally alongside the over-the-top decor. 12 imported beers with

The Butcher's Daughter - West Village is Vegetarian cuisine. It is 2 out of 4 expensive and located in West Village at 581 Hudson St. Here is a description: WHO IS THE BUTCHER'S DAUGHTER? The Butcher's Daughter is a plant-based restaurant, cafe, juice bar and "vegetable slaughterhouse." We treat fruits and vegetables as a butcher would meat: We chop, fillet and carve fresh produce into healthy vegetarian dishes and press them into pretty juices.

Her Name Was Carmen is Modern Latin cuisine. It is 2 out of 4 expensive and located in Soho at 527 Broome St. Here is a description: Her Name Was Carmen embodies Latin America in a spirited vision of contemporary food and nostalgic design. Split between two spacious floors on Broome Street, Her Name Was Carmen offers a unique experience, welcoming guests to dine on a simple yet sophisticated menu, showcasing fresh seafood and fine wines in addition to eclectic music and incredible cocktails.

Red Paper Clip is New American cuisine. It is 2 out of 4 expensive and located in West Village at 120 Christopher St. Here is a description: Red Paper Clip is an intimate neighborhood restaurant located on Christopher Street in the West Village. Our menu is influenced by Chef/Owner Kevin Chen's Taiwanese-American heritage, his upbringing in Queens, and his time spent traveling and cooking around the country.

Pietro Nolita is Italian cuisine. It is 2 out of 4 expensive and located in Nolita at 174 Elizabeth St. Here is a description: Pietro Nolita is a pink jewel box in the heart of Nolita (inspired by the Memphis group and the pastel colors of the Italian Riviera) This healthy Italian eatery, which serves fresh plates/cocktails and handmade saucy pasta (get the heart shaped ravioli), is entirely decked out in pink, from top to bottom. One thing's for sure: you'll be seeing—and drinking—through rose-colored glasses

Bar Tulix is Mexican cuisine. It is 1 out of 4 expensive and located in Soho at 25 Houston St. Here is a description: A Mexican seafood restaurant by John McDonald (Mercer Street Hospitality) and Chef/Owner Justin Bazdarich (Oxomoco, Speedy Romeo)

Pasta Eater is Italian cuisine. It is 2 out of 4 expensive and located in Flatiron at 9 E 17th St. Here is a description: This new Italian eatery features a casual homey décor and cozy setting that sits 75 and is located in Union Square in Manhattan. The name Pasta Eater is a straight forward recall to the fact that the restaurant strictly serves authentic Italian, freshly-made pasta on the spot or to-go, as well as other genuine products such as focaccia, salads and earth and sea antipasti all made fresh on the premises. The drink menu offers

Gazab is Indian cuisine. It is 1 out of 4 expensive and located in Lower East Side at 79 Essex St. Here is a description: Gazab means “fabulous” and this is what our promise to you is .. To serve fabulous Indian Cuisine in a way you have never experienced before.

Jack's Wife Freda - Union Square is Mediterranean cuisine. It is 2 out of 4 expensive and located in New York at 72 University Pl. Here is a description: Jack's Wife Freda is a lively all-day bistro executing American-Mediterranean cooking and classic cocktails in understated digs.

Estuary at ONE°15 Brooklyn Marina is American cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 159 Bridge Park Drive. Here is a description: Drawing inspiration from its unique vantage point on the Brooklyn Bridge Park waterfront, Estuary at ONE°15 Brooklyn Marina offers a relaxed vibe with simple dishes that are expertly prepared from land, air and sea. Featuring fresh seafood, meat and vegetables with a focus on simplicity, accessibility and quality. The menu highlights various seafood items, meats, vegetables and seasonal salads. ■Our chef aspires to establish Estuary as one of the first outposts in New York City of his take on Am

The Well Kitchen & Table is Local cuisine. It is 2 out of 4 expensive and located in Union Square at 2 E 15th St. Here is a description: THE WELL, a modern wellness space located in New York’s Flatiron, brings you Kitchen & Table – a market-fresh restaurant focused on seasonal, local and organic offerings. THE WELL’s network of doctors and practitioners have been integral in the menu creation, advising on the use of vitamin-rich ingredients and healing properties of different foods.

The Black Ant is Mexican cuisine. It is 1 out of 4 expensive and located in East Village at 60 2nd Ave. Here is a description: The Black Ant, a modern Mexican restaurant focusing on the traditional and uniquely sourced ingredients of Mexico in a contemporary, “Cocina de Autor” from Chef Gerardo Duarte in Manhattan’s East Village. Contemporary Latin Cuisine, harmoniously paired with our innovative handcrafted cocktails. Come on in and enjoy yourselves. Happy hour from 4pm-7pm (Tuesday-Sunday) Bottomless Brunch 11am-3:30pm (Saturday, Sunday) \$28.95 (Traditional margarita / Mimosa) \$35 Flavored Margarita (Passion fruit,

The Garret West is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in West Village at 296 Bleecker St. Here is a description: A Refined Drinking Establishment by Den Hospitality in the West Village. Perched above a bustling corner, The Garret has been providing no frills good times since 2014.

Route 66 Smokehouse is American cuisine. It is 1 out of 4 expensive and located in Financial District at 46 Stone St. Here is a description: Route 66 Smokehouse is a lively restaurant & bar with exposed brick & outdoor seating, pairing classic American fare with cocktails & craft beer. Our 2nd floor "Game Room" is a lounge with 2 projectors, ping-pong, Skee-ball, darts, beer-pong, a shuffleboard table, classic arcade games, Giant Jenga & table top games. For more information on the Upstairs Game room please visit our website: <https://route66smokehouse.com/the-upstairs-game-room>

Attraversa Tribeca is Italian cuisine. It is 2 out of 4 expensive and located in Tribeca at 225 W Broadway. Here is a description: Attraversa "Cross Over" is Tribeca's new restaurant from Chef Roberto Passon. Menu highlights Venetian Cichetti di Mare and Grigliate, reminiscent of a bacaro, the charming ambience transports you to the Italian seaside.

Tivoli Trattoria is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 176 7th Avenue S. Here is a description: Tivoli brings history and genuine Italian cuisine to the West Village, drawing inspiration from the coziness and warmth of the Italian countryside. Enjoy freshly produced, in-house pastas topped with the best ingredients, and choose from top-notch wines and cocktails to go with your meal. The ideal, crisp Neapolitan-style pizza is cooked in a vintage oven, providing an exceptional ambience.

Ichibantei is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 100 3rd Ave. Here is a description: At Ichibantei, we are embracing the essence of Japan through our dishes. We serve authentic home-cooked set meals, a testament to our commitment to traditional Japanese cuisine. Each dish is a celebration of comforting flavors, painstakingly prepared to bring a taste of home-cooked Japan to your plate. Come and savor the harmonious blend of authenticity and simplicity that defines our menu.

Benares Indian Restaurant - NYC is Indian cuisine. It is 1 out of 4 expensive and located in Tribeca at 49 Murray St. Here is a description: Benares Indian Restaurant, located in Tribeca, NYC, offers contemporary authentic Indian Cuisine. We welcome you to come try our perfectly spiced vegetarian dishes, tandoori meats & lunch specials. Visit us with friends after work for our delicious cocktails and assortment of wines, beers, and spirits. Our diverse menu includes a wide variety of flavorful dishes for you to try in our comfortable, modern venue.

Essex is New American cuisine. It is 1 out of 4 expensive and located in Lower East Side at 124 Rivington St. Here is a description: Lower East Side pioneer famous for award winning contemporary cuisine, oyster happy hours and NYC's original brunch party. A vibrant multi-level space in the historic Schapiro's Winery, Essex offers intimate seating as well as group dining and event spaces. Enjoy outdoor dining rain or shine on our covered, heated deck.

The Standard Plaza is American cuisine. It is 1 out of 4 expensive and located in Meatpacking at 848 Washington St. Here is a description: Gotta catch 'em all. Three Pokémon-inspired sculptures by Daniel Arsham are currently on display at The Standard Plaza. Our global partnership with the artist celebrates his 20-year collaboration with Gallery Perrotin. Swing by and enjoy a truly creative dining experience with small bites, cocktails and musical stylings by Dj Earl Grey. The Standard Plaza is open daily for breakfast, lunch and dinner. Our street-level public square features a rotating calendar of public art installations and

Rabbit House Omakase & Sake Bar is Japanese cuisine. It is 1 out of 4 expensive and located in Lower East Side at 41 Essex street. Here is a description: Rabbit House is perfect restaurant for your private event! Small-Scale Theme & Chef's Solo Challenging Project. Unique Creative New Japanese. Seasonal Six course Omakase & a la carte w/Japanese Sake & Full Bar Cancellation Fee: \$10/person after 2 hours before reservation This reservation can not switch to other reservation because of our limited capacity and small size kitchen.

Ms Yoo is Korean Gastropub cuisine. It is 1 out of 4 expensive and located in Lower East Side at 163 Allen Sreet. Here is a description: Esther Choi's (M■kbar), New Korean American bi-level restaurant in the L.E.S. serving handcrafted cocktails & signature eats in an exquisitely decadent interior.

Osteria Barocca Little Italy is Italian cuisine. It is 1 out of 4 expensive and located in Little Italy , soho, financial district ,noho, east village . at 133 Mulberry St. Here is a description: Welcome to our Italian fine dining restaurant, where classic and modern come together in perfect harmony. Our restaurant offers a stylish baroque atmosphere that's both classy and modern, making it the perfect destination for an elegant night out. As you step inside, you'll be greeted by a stunning bar located at the entrance, where our skilled bartenders will craft a wide selection of delicious cocktails. Our menu features a variety of classic Italian specialties with a contemporary twist, all

Tara Kitchen Tribeca is Moroccan cuisine. It is 1 out of 4 expensive and located in Tribeca at 253 Church St. Here is a description: "Embark on a Culinary Fusion Where Global Flavors Collide. Tara Kitchen Tribeca invites you on a culinary journey curated by Chef Aneesa Waheed, seamlessly blending the rich tapestry of Moroccan classics with her Asian-inspired creativity. Heralded by Eater NY as the premier Moroccan dining destination, our menu echoes the vibrancy of Morocco's cultural heritage, elevated by Chef Aneesa's inventive touch. Inspired by her culinary pilgrimage in Marrakech, Chef Aneesa brings a love for Moroccan c

Ding A Ling is American cuisine. It is 1 out of 4 expensive and located in New York at 116 Loisaide Ave. Here is a description: Dingaling is a neighborhood cocktail bar and lounge with late night music program that gives the feeling of a care-free house party.

Gran Via is Tapas cuisine. It is 1 out of 4 expensive and located in Financial District at 57 Stone St. Here is a description: At Bodega Gran Via, we make it easy to explore authentic Spanish dishes by offering little bites of everything. Come as you are, sip on Spanish wines, snack on imported meats and cheeses, and enjoy good company.

Houston Hall is Pub Fare cuisine. It is 1 out of 4 expensive and located in West Village at 222 West Houston St. Here is a description: NYC's iconic beer hall located in the heart of the West Village. Known for craft brews, specialty cocktails & fresh tavern fare. A go-to Happy Hour spot for local professionals and craft beer seekers, Houston Hall is also an expansive event space perfectly suited for corporate functions, social affairs and weddings.

The Greens is American cuisine. It is 2 out of 4 expensive and located in New York at 89 South St. Here is a description: The Greens is closed for the Winter Season!! Enjoy unrivaled views of the city skyline at NYC's ultimate dining destination, The Greens. Originally conceptualized in August 2020 in response to the global health pandemic, The Greens transformed The Rooftop at Pier 17 into a custom-designed new concept that provided seamless social distancing and a safe outlet for New Yorkers to responsibly dine out during one of the city's toughest times. Grounded in this ethos of supporting the well-being o

The Standard Grill is American cuisine. It is 2 out of 4 expensive and located in Meatpacking at 848 Washington St. Here is a description: A neighborhood staple, The Standard Grill serves American brasserie cuisine utilizing the freshest local ingredients, from the extensive fresh daily raw bar and dry-aged steaks to the classic Standard Burger and shoestring fries.

Jazba NYC is Indian cuisine. It is 1 out of 4 expensive and located in East Village at 207 2nd Ave. Here is a description: Jazba is a vibrant new restaurant from the team behind Junoon, the trailblazing Indian restaurant in Flatiron New York. Jazba is tribute and celebration of India's spirited roadside eateries, bringing India's beloved hawker culture to the heart of East Village. Integral to India's culinary identity, hawkers are diverse vendors of rich historical, cultural, and religious significance, that typically serve a single specialty dish from streetside carts until sold out for the day. Jazba presents the

REYNA is Mediterranean cuisine. It is 2 out of 4 expensive and located in Union Square at 11 East 13th St. Here is a description: REYNA is Union Square's newest Mediterranean Tapas and Cocktail Bar. Hailing from Toronto, the REYNA Hospitality Group created the space to be welcoming and comfortable with a cool vibe. Like all the REYNA restaurants, this newest location was designed as an energetic gathering place where the vibe, food and drinks intermix to create a wholly unique restaurant experience. The REYNA menu features an eclectic mix of table snacks and larger plates that traverse the Mediterranean, paired with an ext



LS Social NYC is American cuisine. It is 2 out of 4 expensive and located in Flatiron at 11 West 17th St. Here is a description: Reminiscent of the Prohibition Era in the 1920s, Lost Spirits is a high energy cocktail bar featuring craft beers and small plates from locally sourced food. Great for After work happy hour, large groups, dates. check out our instagram or get in touch for private events or large group inquiries. We do welcome all walk ins anytime all sizes.

Soho Diner is American cuisine. It is 2 out of 4 expensive and located in SoHo at 320 West Broadway. Here is a description: Back in the New York Groove, Soho Diner presents the diner refined, a New York Restaurant & Bar serving up modern twists on quality classics. Inquire about private events for up to 75 people by emailing [events@sohodinernyc.com](mailto:events@sohodinernyc.com).

IXTA is Mexican cuisine. It is 3 out of 4 expensive and located in Bowery at 299 Bowery. Here is a description: Located in Manhattan's Lower East Side (LES) on Bowery. Chef Francisco Blanco brings the flavors of traditional Oaxacan cuisine with an elevated twist. IXTA is a celebration of ancient Mexican heritage and culture.

SUSHIDELIC is Japanese cuisine. It is 2 out of 4 expensive and located in SOHO at 177 Lafayette St. Here is a description: SushiDelic, curated by the visionary Sebastian Masuda, transcends the conventional sushi dining experience to offer patrons an immersive journey into the world of kawaii. Masuda, recognized as the "father of kawaii," brings his theatrical and contemporary art background into the realm of culinary delight, transforming the space into a vibrant and whimsical haven. Immerse yourself in a world where every bite is a discovery, and every moment is a celebration of creativity. The vibrant and colorful

The Standard, East Village is American cuisine. It is 1 out of 4 expensive and located in New York at 25 Cooper Square. Here is a description: THE GARDEN AT THE STANDARD, EAST VILLAGE Spring is blossoming! Whisk yourself away from the urban hustle & bustle to our secret garden haven. Beneath the lush trees, whimsical pastel furniture and chirping birds (they're real!), you'll completely forget you're even in New York City. On chillier nights, outdoor heaters warm up the patio. Frosé is our specialty - in between sips, enjoy bistro-inspired classic dishes. Wine, beer & watering can cocktails are also available for brunch + dinner. Pre

Moko Omakase is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 214 East 9th Street. Here is a description: At MOKO, we put customer service at the heart of your dining experience. We never compromise on quality and aim to go above and beyond when sourcing fresh ingredients flown in daily from Japan.

Balzem is Mediterranean cuisine. It is 2 out of 4 expensive and located in Nolita at 202 Mott St. Here is a description: Balzem is where you begin a tour of the northern Mediterranean coastline. From the celebrated culinary culture of Provence in Southern France to some of Italy's most elegant and refined cuisines such as in Campania, and reaching all the way to the light and carrying flavors of the Aegean coastline. Complete your journey with a selection of wine or beer from these cultural regions and other celebrated vineyards around the globe.

Wild Restaurant is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 535 Hudson St. Here is a description: Cozy, locally minded, farmhouse-chic eatery specializes in Gluten-Free Fare with vegan options.

Margaux is Southern French + Northern Italian cuisine. It is 1 out of 4 expensive and located in West Village at 5 W 8th St. Here is a description: Margaux, located in The Marlton Hotel, serves dishes with sunny, dynamic flavors, influenced by the cultures and cuisines of southern and eastern Italy, France and California. With an ethos of seasonality and abundance, we offer the highest quality food and drink without pretense. The menu varies seasonally, depending on the local and organic provisions available. Serving breakfast, lunch and dinner every day of the year.

El Ta'Koy is Tapas cuisine. It is 2 out of 4 expensive and located in Soho at 246 Spring St. Here is a description: El Ta'Koy, the latest concept from Luis Pous, responsible for the global relaunch & expansion of the international success story Asia De Cuba, resides at The Dominick Hotel. El Ta'koy was born out of Chef Luis Pous' love and admiration for the diversity of culture, found in the street food of Hawaii. Chef Luis places his award-winning twist on some of his favorite dishes and influences, found from his time in the meting pot that is, Owhyhee. The service has the spirit of Aloha, its warm and in

Khe-Yo is Southeast Asian cuisine. It is 3 out of 4 expensive and located in TriBeCa at 157 Duane St. Here is a description: {Khe-Yo}, or green in Laotian is a unique dining experience that accentuates the brightness and beauty of Lao cuisine artfully redefined by Chef/Owner Soulayphet Schwader and our partner Iron Chef Marc Forgione. Our local, seasonal menu is responsibly sourced, of the highest quality and {Khe-Yo}, or green in Laotian is a unique dining experience that accentuates the brightness and beauty of Lao cuisine artfully redefined by Chef/Owner Soulayphet Schwader and our partner Iron Chef Marc Forgione.

Warren Street Bar & Restaurant is Brasserie cuisine. It is 2 out of 4 expensive and located in Tribeca at 86 Warren St. Here is a description: The Warren Street Bar & Restaurant is a modern, neighborhood brasserie offering an all-day menu of much-loved classics and fresh, seasonal dishes filled with flavors and ingredients from around the world. The space itself is a celebration of color and creativity, with an eclectic art collection and characterful interiors curated by Kit Kemp.

The Listening Room @ Tokyo Record Bar is Bar Bites cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 127 Macdougall St. Here is a description: The Listening Room at Tokyo Record Bar is a high-fidelity auditory experience with nightly DJs in the Jazz-Kissa Style powered by McIntosh Labs. A McIntosh MT2 Precision Turntable, as well as Two Tannoy Sterling GR-OW and two Klipsch Heresy IV Heritage Speakers are wired to the renowned Contessa Lucia rotary mixer, powered by a McIntosh MC275 2-Channel Vacuum Tube Amplifier & a McIntosh C2600. We offer a curated, rare, and rotating list of champagne and specialty sake, as well as beer, wine,

Tribeca Grill is New American cuisine. It is 3 out of 4 expensive and located in Tribeca at 375 Greenwich St. Here is a description: Since 1990, Tribeca Grill has played a starring role in the vibrant downtown New York City dining scene. Owned by famed restaurateur Drew Nieporent and Oscar-winning actor Robert De Niro, the Grill provides a quintessential NYC dining experience, enhanced with a Wine Spectator Grand Award-winning wine list, and great people-watching. Tribeca Grill has been a beloved destination for over 30 years, working with integrity to earn and maintain the loyalty of our guests. We look forward to welcoming

The Laurels is New American cuisine. It is 1 out of 4 expensive and located in East Village at 231 2nd Avenue. Here is a description: Cozy cocktail bar with contemporary American cuisine and extensive, covered outdoor dining.

Tarallucci e Vino NoMad is Italian cuisine. It is 2 out of 4 expensive and located in NoMad at 44 East 28th Street. Here is a description: "All ends well with Tarallucci e Vino" is the famous Italian saying rooted in the tradition of resolving any matter over a glass of wine and tarallucci, the classic southern Italian cookie. Tarallucci e Vino NoMad is the latest addition to the Tarallucci e Vino family. Their unique cocktail list is comprised of house-made ingredients and flavorful twists. They have an extensive wine list crafted from family-run vineyards across Italy. Tarallucci e Vino NoMad's bright, modern décor and outdoor p

Catch New York is Sushi cuisine. It is 3 out of 4 expensive and located in Meatpacking District at 21 9th Ave. Here is a description: Set in a landmark building at the heart of manhattan's Meatpacking District, CATCH NYC features modern renditions of classic dishes served in a streaming, sharable style of dining. CATCH NYC marries simple yet elegant seafood, sushi, and steak with excellent service and a lively atmosphere complete with al fresco rooftop dining and nightlife. The menu features signature dishes including the CATCH Roll, Truffle Sashimi, A5 Japanese Wagyu on a Hot Rock, Mushroom Spaghetti, and Cantonese Lobster.

Stone Street Tavern is International cuisine. It is 2 out of 4 expensive and located in Financial District at 52 Stone St. Here is a description: Landmarked in 1996, Historic Stone Street is an ideal place to eat, drink, and celebrate! Notably, it was the first paved Street in the New Amsterdam Recorded in 1658. First called High Street by the Dutch and then Duke Street by the English, it was finally named Stone Street in 1794 to honor its place in history as the first paved street. Being part of colonial history, Historic Stone Street has seen the likes of George Washington, Alexander Hamilton, and Ben Franklin. Today Historic Ston

Smyth Tavern is American cuisine. It is 1 out of 4 expensive and located in Tribeca at 85 W Broadway. Here is a description: Smyth Tavern, a bar and restaurant from the Mercer Street Hospitality Team features an American Tavern style menu highlighting steaks and various meats, pastas, fish and a specialty burger.

Parm - Battery Park City is Italian cuisine. It is 1 out of 4 expensive and located in Battery Park at 250 Vesey Street. Here is a description: From the owners of the world-famous Carbone comes Parm, a fun, familial restaurant offering iconic takes on Italian-American soul food, including the beloved Chicken Parm, the exceptional Homemade Meatballs, and perfect pastas like the Rigatoni Carbone. In addition to the dine-in experience, Parm offers a range of memorable catering, takeout, and delivery options. Visit the official website to learn more. Chef Mario Carbone and Rich Torrisi founded Parm with restaurateur Jeff Zalaznick in 2011

Grey Lady NYC is Seafood cuisine. It is 2 out of 4 expensive and located in Lower East Side at 77 Delancey St. Here is a description: Grey Lady is a seafood restaurant featuring the finest oysters, seafood and seasonal produce available to the NYC market. Grey Lady is the nickname for Nantucket Island off the coast of Massachusetts, the restaurant specializes in classic Coastal New England Seafood. Please visit our two other locations in Montauk, NY and in the mountains of Aspen, Colorado.

Zia Maria - Little Italy is Italian cuisine. It is 1 out of 4 expensive and located in Little Italy/SoHo/NoHo/Downtown at 138 Mulberry St. Here is a description: Zia Maria is a family-owned restaurant and pizzeria that offers authentic, homemade Italian food, bringing the fresh flavors of Italy to New York. We also offer a fully stocked top-shelf bar. From the moment you step inside, the contemporary design welcomes you with an atmosphere that is warm, friendly and relaxing. Our Chefs create all our entrees and pizzas with love, attention and the freshest ingredients available to give our guests a primo dining experience. Whether you are here for a ce

The Osprey is Farm to Table cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights, Dumbo at 60 Furman St. Here is a description: Good, clean and fairly sourced farm-to-table cuisine. Market-driven, New American kitchen serving approachable dining, influenced by the global diversity of New York's neighborhoods.

The Perry Club, Italian Restaurant and Bar is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 157 7th Avenue South. Here is a description: Pasta By Hudson West Village is taking everything we love about Pasta By Hudson Chelsea and giving you more of our delicious house made fresh pastas, mushroom or lobster stuffed raviolis, signature thin-crust pizzas, salads, and farmers market vegetables and of course our famous Cheesy Meatballs as seen on ABC's Shark Tank. We are also offering fresh seafood including mussels, giant prawns and lobster. We have added a fantastic selection of artisanal cheeses. Imported Burrata from Puglia, includ

Ol' Days Coffee - Tribeca is Brunch cuisine. It is 2 out of 4 expensive and located in Tribeca at 73 Warren St. Here is a description: Homemade food comforts the soul and nourishes the heart. Although we were born as a specialty coffee store... Today we are much more... We are a restaurant that combines amazing food with great coffee... We are a heterogeneous family and, in these differences, lies the secret of our success. During the last couple of years, we've seen food segregate instead of re-unite: "Vegan" and "Not vegan" "Gluten-free" "Keto" and so many more labels... At OL'DAYS we believe in the heterogeneous family table a

Iris Cafe is American cuisine. It is 1 out of 4 expensive and located in Brooklyn at 125 Bridge Park Dr. Here is a description: Iris Café has been a neighborhood go to since 2009. Previously located on Columbia Place, Iris Café has found a new waterfront home situated by Pier 6 in Brooklyn Bridge Park. We offer fresh baked goods and a variety of coffee daily. Join us throughout the week for brunch, dinner or happy hour.

Cipriani Downtown is Italian cuisine. It is 3 out of 4 expensive and located in Soho at 376 West Broadway. Here is a description: Opened in 1996. Located in the heart of Soho, on West Broadway near Broome Street, this more casual version of Harry Cipriani offers Harry's Bar classics and Italian specialties. Beautifully designed and showcasing various art pieces, the restaurant offers outdoor dining when the weather is agreeable, serving lunch and dinner seven days a week in a party-like atmosphere.

Sofia's is Italian cuisine. It is 1 out of 4 expensive and located in Little Italy at 143 Mulberry St. Here is a description: A trendy Italian restaurant & bar located at 143 Mulberry Street in the heart of historical Little Italy NYC. Handmade Lasagna, Ravioli, Manicotti, Fettuccini with fresh-made pizza and a full seating bar with happy hour specials make Sofia's a must-visit. Under new management effective December 1, 2021 from Chef Andrea.

Altesi Downtown is Italian cuisine. It is 2 out of 4 expensive and located in Soho at 200 Spring St. Here is a description: Altesi Downtown has been at 200 Spring Street serving classic Italian cuisine for over two decades. Previously known as "Savore" after 22 years Paolo Alavian, the owner he rechristened the space as Altesi Downtown after the success of his Upper East Side townhouse favorite, Altesi Madison. Altesi Downtown offers traditional Italian dishes made with locally sourced and seasonal ingredients. The restaurant features a wood-burning pizza oven, a full bar and a sidewalk cafe in the heart of Soho. We l

L'Amore Restaurant is Italian cuisine. It is 2 out of 4 expensive and located in New York at 171 Mulberry St. Here is a description: Nothing can be compared to the Italian cuisine. It is always well-made, rich in taste and texture and guaranteed leaves you hungry for more. Each dish has a broad history behind it. The recipes are being passed from one generation to another and are now served at L'amore with their best options. One thing which remains unchanged is the rule of always ensuring to put the best of the best ingredients and dishes on the table of guests.

Pappas New York is Greek cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 105 MacDougal St. Here is a description: The rich flavors of Greece come to life at Pappas Taverna. With a diverse menu featuring traditional Greek eats with a modern approach, guests can indulge in live wood-fire cooked meats & fish and small plates prepared with the utmost care. The large space, inspired in design by the coastlines of Greece, features two bustling bars, block-to-block dining rooms & private dining areas that transport you to the Mediterranean. Pappas New York is located on the historic MacDougal Street in Greenwich V

SONA is Indian cuisine. It is 2 out of 4 expensive and located in Flatiron at 36 E 20th St. Here is a description: SONA reimagines the wonders of Indian fare in a space that evokes a bygone era of a boisterous yet elegant India—all within the heart of New York City. This is timeless India.

BABY BRASA is Modern Latin cuisine. It is 2 out of 4 expensive and located in West Village at 173 7th Avenue South. Here is a description: Baby Brasa offers a delicious menu of dishes rooted in Latin American traditions, with signature seasonal cocktails, it blends passion & culture to deliver a uniquely diverse & authentic experience. We have one of the best outdoor patios in NYC. More than a restaurant, catering service and private event space, Baby Brasa brings the best tropical vibes.

Mocha Red Steakhouse + Mixology Bar is Kosher cuisine. It is 3 out of 4 expensive and located in East Village at 127 4th Ave. Here is a description: Mocha Red brings a Kosher Miami/Tulum Vibe to Union Square in New York! There has never been a Kosher steakhouse like Mocha Red, we will have the best of American/MediterrAsian fusion cuisine & an extensive selection of wine, spirits, beer & artisanal craft cocktails. Spectacular aesthetics include bespoke hand-crafted furniture & specially commissioned artwork in an atmosphere that feels like a tropical vacation in the heart of New York City. Think Wynwood, Miami meets Tulum! Mr. Exclusive, who

The Butcher's Daughter - Nolita is Vegetarian cuisine. It is 2 out of 4 expensive and located in Nolita at 19 Kenmare St. Here is a description: WHO IS THE BUTCHER'S DAUGHTER? The Butcher's Daughter is a plant-based restaurant, cafe, juice bar and "vegetable slaughterhouse." We treat fruits and vegetables as a butcher would meat: We chop, fillet and carve fresh produce into healthy vegetarian dishes and press them into pretty juices.

City Vineyard & Wine Garden at Pier 26 is American cuisine. It is 2 out of 4 expensive and located in Tribeca at 233 West St. Here is a description: City Vineyard offers year-round riverfront dining, wine on tap, incredible views, live music, and a one-of-a-kind rooftop bar & lounge. Located on Pier 26 in Hudson River Park, this unique space overlooks the Hudson River and provides the perfect setting to celebrate skilled winemaking and high-quality New American cuisine. We offer full-service dining in our main dining room & waterfront wine garden.

NINA is Mediterranean cuisine. It is 1 out of 4 expensive and located in Dumbo at 56 Adams St. Here is a description: NINA brings the delights of the Mediterranean to DUMBO offering vibrant vegetables, grilled meats, seafood and fresh breads. Enjoy two beautiful bars, our warm hospitality, and great music.

BòCàPhê Chelsea is Vietnamese cuisine. It is 1 out of 4 expensive and located in Chelsea at 104 8th Avenue. Here is a description: BoCaphe, the recently remodeled Vietnamese restaurant in New York's Chelsea district, is the ultimate dining experience blending modern design, authentic cuisine, and touching history. With its emphasis on fresh, local ingredients, sustainability, and a nod to Vietnamese roots, BoCaphe is a one-of-a-kind destination perfect for all foodies exploring the New York culinary scene. Visit BoCaphe today to bask in its unforgettable ambiance and savor mouthwatering dishes that will make you fall in lov

Hotel Chantelle is American cuisine. It is 1 out of 4 expensive and located in Lower East Side at 92 Ludlow St. Here is a description: One of Manhattan's rare eateries featuring dining on multiple floors including our rooftop & naturally lit dining room, this LESer flaunts a downtown scene paired with Contemporary-American eats; a retractable glass roof makes it an all-seasons affair, and two lounges downstairs are just the thing for after-dinner cocktailng.



NoMo Kitchen is American cuisine. It is 1 out of 4 expensive and located in New York at 9 Crosby St. Here is a description: NoMo Kitchen serves New American Cuisine with an Eclectic Vibe of Global Influences. Dinner Reservations are available for full dinner only. For groups of 9 plus, prix-fixe menus are required; please email us at: [nomofb@nomosoho.com](mailto:nomofb@nomosoho.com) Our last seating for dinner Sunday - Thursday is 9:15pm and on Friday & Saturday at 10:15pm

Madam Ji Modern Indian Restaurant is Indian cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 154 Bleecker St. Here is a description: Immerse yourself in the opulent ambiance of Madam Ji, the quintessence of luxury Indian dining. With its sumptuous interiors that weave a contemporary charm into traditional Indian elegance, this culinary haven is more than a restaurant—it's an experience. Revel in the vibrant energy of our fun brunches, where laughter mingles with the clinking of cutlery and the aroma of exotic spices. As evening falls, our bar transitions to a sanctuary of sophistication, offering an array of handcrafted cockt

GITANO Island is Mexican cuisine. It is 1 out of 4 expensive and located in Governors Island at 125 Carder Rd. Here is a description: GITANO ISLAND NYC Waterfront Restaurant & Beach Lounge Modern Mexican Menu & Mezcal Cocktails Open Daily for Lunch From Noon, Sunset Cocktails & Dinner From 4 pm Located on Governors Island, a 5-Minute Boat Ride from Downtown

Laissez Faire is American cuisine. It is 2 out of 4 expensive and located in Financial District at 10 Theatre Alley. Here is a description: Laissez Faire is a high-end, bespoke cocktail lounge & microclub located at 10 Theatre Alley, within the historic Beekman Hotel. The club's design juxtaposes the structural foundation of the building formerly known as Temple Court, erected in 1883, with luxurious finishes and details, elevating the environment while maintaining its unique industrial essence. Open 4 days a week (Wednesday - Saturday) at 6pm, it is the perfect gathering point for early evening cocktails and bites, with martini ser

YAO is Cantonese cuisine. It is 1 out of 4 expensive and located in Financial District at 213 Pearl Street. Here is a description: Nestled in the sophisticated atmosphere of the Financial District, YAO offers a modern Cantonese dining experience. Executive Chef Kenny's culinary expertise, rooted in classical Cantonese training, seamlessly blends with international inspirations to craft each dish. We provide both an à la carte menu and tasting menus starting from \$138 per person. In addition, we have assembled a tight wine list that starts from \$50 to \$2000 Burgundy. Every detail of YAO's interior reflects the harmonious b

Pineapple Club is Californian cuisine. It is 1 out of 4 expensive and located in East Village at 509 E 6th St. Here is a description: Be transported to a tropical paradise located in the heart of the East Village. #1 Espresso Martini in NYC 2 years running, our frozen piña colada and pineapple chili margaritas are fan favorites. Lush tropical vibes, pink couches, pineapples everywhere! Famous for our contemporary tiki cocktails created by mixologist Nazar Hrab, and our New-American / Tropical menu from Chef Colleen Dalton. Also known for our Disco brunch - think oyster shooters, Banana Bread French toast, fried chicken a

Goa New York is Indian cuisine. It is 2 out of 4 expensive and located in Tribeca at 78 Leonard St. Here is a description: Goa brings Modern Indian food to NYC's Tribeca neighborhood. Channeling the vibe of Goa, the soaring two-story space stimulates the senses with the colors, music and cooking of India's coastal paradise. Enjoy a creative menu of signature curries and dishes from the robata grill.

Le Boudoir is French cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 135 Atlantic Ave. Here is a description: Le Boudoir is a craft cocktail bar with a decor inspired by Marie Antoinette's private chambers. We strive to offer an exceptional experience through creative, seasonal and thoughtful cocktails, stunning presentation, as well as Burlesque performances, all of this in a beautiful rococo setting. We are open on Fridays & Saturdays at 7pm.

Poco is New American cuisine. It is 1 out of 4 expensive and located in New York at 33 Ave B. Here is a description: Poco was built for one purpose—to be home away from home for the local residents of NYC's most unique, authentic neighborhood—Alphabet City. Our goal is to make everyone feel welcome and ensure they have a great dining and social experience. We've had an incredible run. Over the years, we've been serving the neighborhood our legendary brunch and tapas style dinner. Word got out and people from faraway places like Yorkville, Hell's Kitchen and Park Slope have been venturing in for our signature

Harriet's Rooftop & Lounge at 1 Hotel Brooklyn Bridge is Rooftop Lounge cuisine. It is 3 out of 4 expensive and located in Brooklyn at 60 Furman St. Here is a description: Take in the most expansive views of the Manhattan skyline and Brooklyn Bridge from Harriet's Brooklyn Bridge. Enjoy a collection of bespoke libations and eclectic Asian-inspired light bites. Crafted using the finest seasonal ingredients and progressive techniques, the regionally-inspired beverage menu showcases innovative cocktails alongside some of the finest spirits, sustainable wines, and local beers.

Mezzanine is American cuisine. It is 1 out of 4 expensive and located in New York at 246 Spring St. Here is a description: Mezzanine offers a sun-soaked setting perched overlooking the lush Urban Plaza and exciting bustle of Spring St. Relaxation and lively conversation come naturally, along with a menu of exceptional breakfast and lunch dishes made from locally sourced ingredients. The Mezzanine offers an all-day menu of contemporary American cuisine and well-crafted cocktails within a warm and inviting setting.

The Tuck Room - Fulton Market is American cuisine. It is 2 out of 4 expensive and located in Seaport District at 11 Fulton St. Here is a description: Tuck into a craveable experience. Enjoy a one-of-a-kind atmosphere, with skillfully crafted cocktails and exceptional contemporary plates. We provide a rare synergy of culinary art and thoughtful hospitality, in a vibrant setting. Don't miss out on our Happy Hour, offered Wedn-Fri from 3-6pm; featuring \$5 Beer & Wine by the glass, \$7 Handcrafted Cocktails and Small Plates.

Pera Soho is Mediterranean cuisine. It is 1 out of 4 expensive and located in New York at 54 Thompson St. Here is a description: Pera Soho is a transportative Mediterranean retreat in the heart of Soho. Inspired by the renowned Istanbul neighborhood where cuisine, art, culture, nightlife and the cosmopolitan converge, Pera SoHo seduces with an environment that is simultaneously warm and vibrant. Indulge in the cuisine and the joyous reverence for the outdoors that is the hallmark of the Mediterranean experience.

Lamia's Fish Market is Seafood cuisine. It is 2 out of 4 expensive and located in East Village at 47 Ave B. Here is a description: Lamias Fish Market is a fresh new seafood restaurant located in the heart of the Lower East Side at 47 Avenue B. The restaurant takes the femininity and beauty of seafood and gives it that Manhattan edge. The owner, Lamia Funti, is achieving her longtime dream by creating this new restaurant in a sexy setting, designed with women in mind.

Common Ground NYC is American cuisine. It is 1 out of 4 expensive and located in New York at 63 Gansevoort St. Here is a description: Common Ground Bar located in the heart of Meatpacking is the perfect place to enjoy great drinks & food, 7 days a week! Happy Hour is offered Monday through Thursday, 4pm-6pm as well as different weekly programming. Our vibrant nightlife is the ideal place to spend with friends and we offer private events custom to your needs! offers daily specials & happy hour deals including a variety of cocktails & spirits for everyone to enjoy.

STK Meatpacking is Steakhouse cuisine. It is 2 out of 4 expensive and located in Meatpacking at 26 Little W 12th Street. Here is a description: STK Steakhouse is “not your daddy’s steakhouse,” offering a high-energy dining experience that artfully combines the superior quality of a traditional steakhouse with a Vibe Dining atmosphere unlike any other. Delectable cuisine, upscale cocktails and an elevated Happy Hour, along with an in-house DJ and chic décor, all come together to offer a memorable fine dining experience that keeps guests enjoying their evening from drinks to dinner to late night. STK’s menu features reimagined classic Ame

Saint & Saint Speakeasy is New American cuisine. It is 3 out of 4 expensive and located in East Village at 136 2nd Ave. Here is a description: SAINT brings an electric recharged revival to the neighborhood of vaudeville. Actualizing the spirit of the East Village, SAINT celebrates the art, architecture and multiculturalism that has defined the surrounding area for centuries. Located 136 Second Avenue, the artfully-designed SAINT offers new American dishes with a globally inspired modern twist. Nestled in the heart of the grit and the glam, SAINT invites you to experience hospitality in the new age of the "roarin' 20's".

Pearl Alley – Waterfront Bar is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in Seaport at 9 South St. Here is a description: Pearl Alley is a multi-bar concept located in Pier 17 at The Seaport, along the East River in New York City. The space is made up of three distinct bars, each with its own unique offering and atmosphere. Guests can enjoy Happy Hour seven days a week. The Waterfront Bar boasts stunning views of the Brooklyn Bridge and offers a menu of innovative and dynamic cocktails. Guests can also enjoy the full drinks and bites menu, as well as a special Waterfront Bar-only menu with exclusive cocktail

SoHo Park is American cuisine. It is 1 out of 4 expensive and located in Midtown West at 832 8th Ave. Here is a description: \*\*Now Introducing \$40 Bottomless Brunch, with Food & Drink Included - Doing our best to help keep you inflation-free\*\* Welcome to SoHo Park Times Square, where we specialize in providing you a good time! With NYC’s hottest brunch parties, and no cover or party fees, we are your venue for celebrations, birthdays, and fun nights out. SoHo Park features NY’s top DJs, three floors of party space, two full bars, and a heated rooftop patio to offer you a wide variety of options when planning any kin

Memory Motel NYC is American cuisine. It is 1 out of 4 expensive and located in East Village at 106 3rd Ave. Here is a description: Memory Motel NYC

Okonomi Market is French-American and Japanese cuisine. It is 3 out of 4 expensive and located in Williamsburg at 290 Graham Ave. Here is a description: Okonomi Market, from the team behind Okonomi//Yuji Ramen and Osakana that continues to focus on showcasing high quality, locally caught seafood. Omakase counter in the back opens in the evening where Chef Daniel Lee offers a seafood focused seasonal tasting menu rooted in Washoku with contemporary touches.

Atomix is Korean cuisine. It is 4 out of 4 expensive and located in Flatiron at 104 East 30th St. Here is a description: Atomix (2018), is a two Michelin-starred fine-dining concept combining traditional Korean and western techniques, world class ingredients, exceptional service and design. In its opening year, Atomix received a James Beard nomination for "Best New Restaurant," Top 50 Restaurant of America from New York Times (2021). Atomix currently ranks 33 on the World's 50 Best list (2022) and was awarded the Gin Mare Art of Hospitality Award (2022). In 2023, Chef Junghyun Park was named Best Chef: New York Sta

Kinoko is Japanese cuisine. It is 2 out of 4 expensive and located in Greenpoint at 179 Meserole Ave. Here is a description: We're a casual and vibey restaurant with a modern take on traditional Japanese cuisine. We combine Asian, Creole, and Cajun flavors with our half plant based menu; so there is something for everyone with this unique fusion! Come bask in our natural wine list, local sakes, beers and local and sustainable fish in our little corner of Greenpoint!

Dashi Okume Brooklyn is Japanese cuisine. It is 3 out of 4 expensive and located in Greenpoint at 50 Norman Ave. Here is a description: \*\*\*We only accept reservations for the ODEN OMAKASE POP UP on Friday night and Saturday night. Walk-ins only for our Japanese "Teishoku." from 11am to 8pm (last call 7pm) every day except 1st Tuesday and 3rd Tuesday of the month. Established in 1871 as a seafood wholesaler, Okume ventured into a new chapter in 2022 by opening a dashi specialty store in Brooklyn. Within the restaurant, you can indulge in a Japanese set meal "Teishoku" featuring grilled dried fish and Saikyo-zuke, with miso sou

Fini Williamsburg is Pizza cuisine. It is 2 out of 4 expensive and located in Williamsburg at 305 Bedford Ave. Here is a description: Sunday Supper at Fini is an Italian-American feast that celebrates a hard earned week and gets you excited for a new week to begin with the ones you love most. You can enjoy a bottle of red, a bottle of white, it all depends on your appetite. We look forward to welcoming you into our Italian restaurant in the back of Fini on Bedford Avenue.

Christina's is Polish cuisine. It is 2 out of 4 expensive and located in Greenpoint at 853 Manhattan Ave. Here is a description: Traditional Polish Restaurant located in Greenpoint for over 30 years. Christina's Polish Restaurant is under new management, and it is better than ever. Our staff is working every day to bring you the best food experience and authenticity of polish cuisine. After being cash only restaurant, we are now accepting Visa and Master Cards.

The Four Horsemen is New American cuisine. It is 2 out of 4 expensive and located in Williamsburg at 295 Grand St. Here is a description: The Four Horsemen is a Michelin-starred and James Beard Award-winning restaurant with a world-renowned natural wine list in Williamsburg, Brooklyn. As a New York pioneer in the natural wine movement that first took off in Europe, the list here is extensive, eclectic, thoughtful, and full of unique finds. The food offerings from Chef Nick Curtola are constantly evolving, and vary from snacks to large plates. All of it is served by a friendly and knowledgeable waitstaff that are passionate about w

Otis is American cuisine. It is 2 out of 4 expensive and located in East Williamsburg at 18 Harrison Pl. Here is a description: Housed in a former Brooklyn tailor shop built in 1914 - Otis is your neighborhood spot for flavor packed dishes, intriguing drinks, friendly service and lively ambiance. Come experience this exclusive hidden gem for yourself.

The Polo Bar is American cuisine. It is 3 out of 4 expensive and located in Midtown East at 1 E 55th St. Here is a description: The Polo Bar is Ralph Lauren's first New York restaurant, serving seasonal American classics and Ralph Lauren's personal favorites in a setting that pays homage to the sophisticated equestrian heritage of his world. Warm and inviting, The Polo Bar offers cocktails and light fare at the bar and dinner in the main dining room downstairs. The Polo Bar will be closed on Monday, December 25th and Monday, January 1st.

Ras Plant Based is Vegan cuisine. It is 1 out of 4 expensive and located in Crown Heights at 739 Franklin Ave. Here is a description: Ras Plant Based is more than just a restaurant, it's a community of people who share a love for delicious, plant-based food and a commitment to sustainability. We believe that food is not just something you eat to survive, but it has the power to heal and improve the quality of life. Our menu is carefully crafted by founder Chef Romeo to showcase the best in plant-based cuisine, using only the freshest, locally sourced ingredients. From classic comfort food to innovative dishes, we have somethin

Sushi Lin Park Slope is Sushi cuisine. It is 2 out of 4 expensive and located in Park Slope at 335 Flatbush Ave. Here is a description: Sushi Lin, an unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Omakase by korami is Japanese cuisine. It is 3 out of 4 expensive and located in Hell's Kitchen at 400 W 50th St. Here is a description: Omakase by Korami located at center of Hell's Kitchen, we are traditional style of omakase sushi, by select highest quality ingredients from the waterfront, a variety of methods are using to develop umami flavors and create a more tender & rich texture and bring them right to your table. We welcome you to dine with us.

Sailor is American cuisine. It is 2 out of 4 expensive and located in Fort Greene at 228 Dekalb Ave. Here is a description: Sailor is a neighborhood bistro celebrating Chef April Bloomfield's menu of elevated takes on familiar dishes. At the heart of the restaurant, a deep wine list ranges from easy drinkers, through classics and funkier selections. Tying it all together is the warm service that Happy Cooking Hospitality has become known for.

Pomp & Circumstance is Mediterranean cuisine. It is 2 out of 4 expensive and located in Williamsburg at 577 Lorimer St. Here is a description: Fresh baked pita bread. Mediterranean, Italian and Middle Eastern flavors, combined with neighborhood hospitality. Chef James Ahearn has created a unique menu in a relaxed atmosphere.

Karczma Polish Restaurant is Polish cuisine. It is 1 out of 4 expensive and located in Greenpoint at 136 Greenpoint Ave. Here is a description: For over 13 years Karczma has served our Greenpoint community not only as a place, where you can eat delicious food, but also as a place where you come for family atmosphere. Majority of our guests were excited to experience authentic polish cuisine in the ambience of our traditional culture. Some people are visiting us just to sit by the bar, listen to polish music and enjoy a cold beer after a tough day at work while others want to see waitresses in traditional dresses and try the most popular

Koi Omakase is Japanese cuisine. It is 1 out of 4 expensive and located in Park Slope at 55 5th Ave. Here is a description: Welcome to KOI OMAKASE, a haven for sushi enthusiasts seeking an exquisite omakase dining experience like no other. Nestled in the Enchanting and elegant community of Park slope, we are dedicated to crafting a culinary journey that celebrates the artistry of sushi. Our skilled chefs meticulously source the finest, freshest ingredients, ensuring each dish is a symphony of flavors and textures. From the moment you step inside, you'll embark on a gastronomic adventure guided by our chef's expert ha

Runner Up is Contemporary American cuisine. It is 2 out of 4 expensive and located in Park Slope at 367 7th Ave. Here is a description: Next to the staple WINNER Bakery, Runner Up is your neighborhood wine bar. With two seatings Thursday, Friday, and Saturday, we offer a 5-course set menu at \$85.00 per person. Limited availability nightly. Please note our room is quite small with just 12 seats, it's an intimate and cozy atmosphere. The largest party we can accommodate is 4. We look forward to cooking for you! We cannot accommodate all dietary requirements, please reach out to us with any questions.

J■ji is Japanese cuisine. It is 4 out of 4 expensive and located in Midtown East at 1 Vanderbilt Ave. Here is a description: At J■ji, a chef and sommelier share the culinary stage to create a dining experience unlike any other. Nestled within a serene refuge in the heart of Midtown's iconic One Vanderbilt, the intimate dining room is infused with authentic Japanese character, designed with a deep reverence of nature to create a refined and serene dining experience that both inspires and delights. The traditional multi-course Omakase experience, led by Chef George Ruan, is uniquely designed for each guest using only th



Aromi is Italian cuisine. It is 2 out of 4 expensive and located in Carrol Garden at 552 Court St. Here is a description: Aromi is a restaurant and pizzeria with a mission to bring classic, authentic Italian recipes to Carroll Gardens in Brooklyn. We chose the name remembering our grandparents' gardens, their fruit trees and the vegetables they grew. In Italy, that is where you will find those bushes of aromatic spices that bring out the special flavors of our childhood. Our homemade pasta, pizza, focaccia, and cocktails, are all enriched with these authentic "aromi". Our restaurant has a beautiful wood ove

The Kitchen Table at The Modern is American cuisine. It is 4 out of 4 expensive and located in Midtown at 9 W 53rd St. Here is a description: The Kitchen Table at The Modern offers a front-row seat in the heart of the restaurant's kitchen for up to four guests, with an enhanced tasting menu by Executive Chef Tom Allan. From this exclusive perch, you can take in the buzzing activity of The Modern's world-class kitchen while your dining experience unfolds before your eyes. The menu price of \$325 per guest will be charged at the time that the reservation is made, cancellations will be accepted with 72 hours notice for a full refund. Pr

Blanca is Cocina de Autor cuisine. It is 4 out of 4 expensive and located in Bushwick at 261 Moore St. Here is a description: Blanca is a tasting menu with counter seating in an open kitchen, hidden behind Roberta's in Bushwick.

Sushi Yolo is Japanese cuisine. It is 1 out of 4 expensive and located in Columbus Circle at 348 West 57th St. Here is a description: A rendezvous meant to be for sushi lovers throughout NYC manifested by a team that gathered from top-tier restaurants all over New York. At sushi Yolo, we assembled our unique strengths and eccentricities to craft our guests a 16-course Omakase working with only the finest ingredients in season. Each piece concentrates skill and creativity. Spearheading our ambition to bring you wonder joy, and satisfaction. Welcome to sushi Yolo.

Santa Fe BK is Southwest cuisine. It is 1 out of 4 expensive and located in Williamsburg at 178 North 8th St. Here is a description: Join us in our tribute to New Mexico! At Santa Fe BK you will find tradition regional cuisine as well as the warmth and hospitality found in "The Land of Enchantment".

Public Display of Affection (PDA) is Italian cuisine. It is 1 out of 4 expensive and located in Park Slope at 669 Union St. Here is a description: Public Display of Affection opened on March 13, 2020. Located on the border of Park Slope and Gowanus in Brooklyn, New York, it is the first restaurant from Chef Rob Guimond who brings his strong flavors and midwestern sensibilities to Public Display of Affection after honing his skills at Jean Georges, Roberta's, and Speedy Romeo. We're here to encourage community, feeding people and nourishing connections through food. Come hang!

Oma Grassa is Pizza cuisine. It is 1 out of 4 expensive and located in Fort Greene at 753 Fulton St. Here is a description: Sourdough pizza with both classic and innovative toppings, paired with a very nice wine list.

Tatsuda Omakase is Japanese cuisine. It is 1 out of 4 expensive and located in Hell's Kitchen at 354 W 44th St. Here is a description: Tatsuda NYC is a sophisticated harmony of Japanese cuisine and New Yorkers ingenuity. Celebrated for its amusing devotion for sushi and understated elegance, art, and passion in hospitality and modern sensibilities underscore a quintessential dining experience. Omakase (■■■■) I'll leave it up to you. Our artistic and highly skilled Omakase Chef are in control of your meal. As we curate our selections of seasonal and exceptional ingredients sourced from Japan and locally. The moody atmosphere p

HOUSE Brooklyn is French cuisine. It is 3 out of 4 expensive and located in Greenpoint at 50 Norman Ave. Here is a description: Combining French techniques with a minimalist Kyoto-style approach, Chef Yuji Tani serves a unique, unparalleled French Japanese cuisine at HOUSE Brooklyn in Greenpoint.

Panchitas Place is Mexican cuisine. It is 2 out of 4 expensive and located in Greenwood at 709 5th Ave. Here is a description: Panchitas Place family owned and operated with a long culinary background from rural Mexico, brings to Brooklyn NY, that authentic taste that so many of us crave, combining it with a modern American flare. All menu items are seasonal and produced fresh daily, from the cocktails to the full dining experience.

Salinas is Spanish cuisine. It is 2 out of 4 expensive and located in Chelsea at 136 9th Ave. Here is a description: Salinas is a unique and vibrant award-winning restaurant in the heart of West Chelsea serving the full culinary experience of Spain. Opened on June 8th of 2010, Salinas specializes in both traditional and inventive tapas as well as regional main course dishes. Salinas has received several accolades, including a 2-star rating by the New York Times. Salinas specializes in contemporary Spanish cuisine with many items sourced directly from Spain. Salinas is proud to locally source fresh to market i

Shota Omakase is Sushi cuisine. It is 4 out of 4 expensive and located in Williamsburg at 50 S 3rd St. Here is a description: Edomae sushi traditions and contemporary culinary innovation, Shota presents an unparalleled gastronomic odyssey. With an uncompromising dedication to marinating, curing, and aging, we meticulously blend the essence of time-honored techniques with contemporary innovations. At Shota, it's not just about sushi; it's about curating a transcendental experience using only the most premium ingredients, pledging an encounter that transcends the ordinary and leaves a memorable mark on the palate. Welco

Baciccia Pizza e Cucina is Italian cuisine. It is 1 out of 4 expensive and located in Brooklyn at 426A 7th Ave. Here is a description: Authentic Italian restaurant & brick oven pizzeria with a cozy and rustic atmosphere, specializing in Ligurian cuisine and Roman-style pizza.

N■ksu is Korean cuisine. It is 4 out of 4 expensive and located in Koreatown at 49 W 32nd St. Here is a description: Noksu is a 14-seat tasting counter located within the 32nd street entrance of Herald Square. Chef Dae Kim offers a 9-course menu of predominantly seafood which includes finned fish, shellfish, as well as game. We are introducing our 9-course Spring menu priced at \$168 exclusive of tax and gratuity at the Chef's Counter. Due to the intimate nature of our open kitchen, severe allergies and sensitivities cannot be accommodated. At this time, we are not able to accommodate vegan, vegetarian, glu

Ace's Pizza is Pizza cuisine. It is 1 out of 4 expensive and located in Williamsburg at 637 Driggs Ave. Here is a description: Welcome to Ace's. We Serve Detroit & Grandma Style Pizza, Crispy Wings & Fresh Salads.

Theodora is Mediterranean cuisine. It is 2 out of 4 expensive and located in Fort Greene at 7 Greene Ave. Here is a description: Theodora is the latest restaurant from chef/owner Tomer Blechman, also of the popular Mediterranean restaurant Miss Ada in Fort Greene. and its sister concept Nili in Carroll Gardens. A progression of Miss Ada, Theodora evolves the Mediterranean flavors chef Tomer is known for to focus more deeply on seasonal produce and dry-aged fish in an open fire kitchen, alongside a thoughtful natural wine program.

Sushiichi is Japanese cuisine. It is 2 out of 4 expensive and located in Hell's Kitchen at 640 10th Ave. Here is a description: Immerse yourself in a world of refined gastronomy at Sushiichi as our skilled chefs curate an extraordinary dining experience tailored to your taste. Indulge in a symphony of meticulously crafted, seasonal dishes showcasing the freshest ingredients mostly sourced directly from Japan. From delicate appetizers to artfully prepared sushi, each course is a masterpiece, harmonizing flavors and textures in perfect balance. With an elegant ambiance and personalized service, our omakase restaurant promi

The Nuaa Table is Thai cuisine. It is 1 out of 4 expensive and located in Prospect Heights at 638 Bergen St. Here is a description: The Nuaa Table is your new modern Thai dining experience. Here at The Nuaa Table Hospitality, we love sharing the message of the Slow Food Movement, because we pride ourselves on the quality and attention that we place on the food in all of our establishments. Whether we are creating traditional Thai or putting a modern twist of continental cuisine, our focus is away on creating fresh, quality food first, so our customers can enjoy the type of wholesome, nourishing meals that they deserve.

Baoburg is Asian cuisine. It is 1 out of 4 expensive and located in Greenpoint at 614 Manhattan Ave. Here is a description: Baoburg is a culinary gem that brings vibrant flavors of Southeast Asia to a cozy location in Greenpoint, Brooklyn. Our restaurant specializes in popular, delicious dishes from Thailand and Vietnam served with an authentic street-style twist, and in creative cocktails. We pride ourselves on offering our guests a distinct culinary experience in a tropical, tiki-style setting filled with a casual, fun vibe. And we look forward to welcoming you here. About Chef Chef Bao Bao was recognized by Zag

Dickson's Farmstand Meats is Steakhouse cuisine. It is 1 out of 4 expensive and located in Chelsea at 75 9th Ave. Here is a description: New York's Finest Purveyor Of Locally-Raised Beef, Pork, Lamb & Poultry. Serving Steaks, Chops, BBQ, Burgers, House-Made Hot Dogs & Charcuterie in a casual, communal setting at our Chelsea Market Butcher Shop & Salumi Bar.

Saucey is Pizza cuisine. It is 2 out of 4 expensive and located in Sunnyside at 36-21 Review Ave. Here is a description: Saucey Pizza Bar is an extraordinary pizza destination that breaks away from the traditional mold. Our aim is to create a fun and chill atmosphere where you can indulge in mouthwatering Neapolitan-style pizza while savoring delicious wines & cocktails. Step into our vibrant and high-energy environment, adorned with chic retro decor that adds a touch of nostalgia to your dining experience. But that's not all – we take pizza enjoyment to a whole new level by offering exciting pizza making classes

Bushniwa is Japanese cuisine. It is 2 out of 4 expensive and located in East Williamsburg at 250 Varet St. Here is a description: Bushniwa is a Japanese brasserie located in the vibrant neighborhood of Bushwick, Brooklyn. For close to a decade, Our head chef Kuni apprenticed in the once legendary Tokyo Tsukiji and Ueno Fish Market, honing his skills from old masters and prominent sushi chefs. He worked alongside the master sushi chef at Hatsuhanna and later became the executive chef at LAN and KAI.

Ray's Hometown Bar is American cuisine. It is 2 out of 4 expensive and located in Greenpoint at 905 Lorimer St. Here is a description: 3 Truths: Ray's is a hometown bar in Greenpoint, Brooklyn. Ray's is owned by New Yorkers that you may have seen. Ray's was designed by a guy who stares at cigarette boxes all day. Meet me at Ray's!

Billy's Place is Experimental cuisine. It is 2 out of 4 expensive and located in Sunset Park at 87 35th St. Here is a description: An industrial art filled spaced hosting Billy & Friends dinner parties with the great Wine Makers, Sommeliers, Musicians and Artists from around the world. Located in Industry City.

Lilia is Italian cuisine. It is 3 out of 4 expensive and located in Williamsburg at 567 Union Ave. Here is a description: Lilia is Chef Missy Robbins' ingredient driven Italian restaurant, inspired by the spirit of seasonal and regional simplicity. A strong focus on fish, vegetables, hand-made pasta, and wood-fired cooking. Our seasonal outdoor dining (Piazza and Patio) are not heated.

Keens Steakhouse is Steakhouse cuisine. It is 3 out of 4 expensive and located in Herald Square at 72 W 36th St. Here is a description: Founded in 1885, Keens is a classic New York chophouse that's stood the test of time. Legendary mutton chops and USDA dry-aged Prime steaks remain classic mainstays, and are even better when paired with ones of the excellent single malt whiskeys on offer. Come for the meat, stay for the history, and make sure to check out Keen's 90,000 clay pipes—pipes once smoked by customers after dinner at a time when New Yorkers drank and feasted without remorse.

Le Bernardin is French cuisine. It is 4 out of 4 expensive and located in Theater District at 155 W 51st St. Here is a description: Le Bernardin, New York's internationally acclaimed four-star seafood restaurant, opened in 1986. Owned by Maguy Le Coze and Chef Eric Ripert, the celebrated restaurant earned a four-star review from The New York Times just three months after opening and has maintained this four-star status for the past thirty years. Le Bernardin currently ranks No. 44 on the World's 50 Best Restaurants list and has held three stars from the Michelin Guide since the guide's 2005 New York launch. The New York Zaga

Miss Ada is Mediterranean cuisine. It is 2 out of 4 expensive and located in Fort Greene at 184 Dekalb Ave. Here is a description: At this inviting neighborhood restaurant located in Fort Greene, chef Tomer Blechman (formerly of Lupa, Gramercy Tavern, and Maialino) serves Mediterranean fare in cozy, contemporary digs. The name "Miss Ada" is a play on the Hebrew word for restaurant — "misada" — and Israeli flavors, along with those from other areas of the Middle East and from Eastern Europe, come on strong in dishes like baba ganoush with ginger aioli, and zaatar; various types of hummus masabaha; and half brick chicken with

Le Crocodile is French cuisine. It is 2 out of 4 expensive and located in Williamsburg at 80 Wythe Avenue. Here is a description: Le Crocodile is an all-day neighborhood brasserie serving earnest French fare by Chefs Jake Leiber and Aidan O'Neal of beloved Greenpoint restaurant, Chez Ma Tante. --- If you are running late, please call us at (718) 460-8004. We will do our best to hold your table, however, we cannot guarantee your reservation past a grace period of 15 minutes.

Shukette is Middle Eastern cuisine. It is 2 out of 4 expensive and located in Chelsea at 230 9th Ave. Here is a description: Shukette is a lively Middle Eastern spot in Chelsea from the people behind Cookshop, Rosie's, Vic's and Shuka. Inspired by her travels, chef Ayesha Nurdjaja prepares an approachable menu of seasonal Levantine specialties designed for sharing. Out of the bustling open kitchen, Nurdjaja is cooking up bright flavorful dips, vegetable-forward mezze and salads, charcoal-grilled meats and house-baked breads.

Fausto is Italian cuisine. It is 2 out of 4 expensive and located in Prospect Heights at 348 Flatbush Ave. Here is a description: Executive Chef Erin Shambura and Wine Expert Joe Campanale are the team behind this Italian joint, housed on Flatbush Ave. in Park Slope. Rooted deeply in Italian tradition, the kitchen showcases modern variations on traditional, house-made pastas and time honored sauces. The menu is market-driven and paired with a far-reaching wine program featuring Italy's top producers alongside bottles from France and the United States. Economical and approachable both in its food and beverage, Fausto is a r

Laser Wolf Brooklyn is Israeli cuisine. It is 2 out of 4 expensive and located in Williamsburg at 97 Wythe Ave. Here is a description: In partnership with Boka Restaurant Group, Chef Michael Solomonov and restaurateur Steve Cook bring a second location of their beloved Israeli-inspired grill house to Brooklyn. Laser Wolf is an Israeli grill, a pillar of Israeli life and known in Hebrew as a "shipudiya" or "skewer house". Named after "Lazar Wolf", the butcher in the iconic Jewish musical Fiddler on the Roof, the center of Laser Wolf's universe is the charcoal grill, an ancient and pure cooking style that intensifies the flavor

Red Hook Tavern is American cuisine. It is 2 out of 4 expensive and located in Red Hook at 329 Van Brunt St. Here is a description: An old-school-style bistro by Chef Billy Durney, featuring terroir-driven wines, classic cocktails and simple, thoughtfully crafted dishes in a throwback tavern setting.

Monkey Bar is American cuisine. It is 3 out of 4 expensive and located in Midtown East at 60 E 54th St. Here is a description: Born in 1936, the heartbeat of Midtown dining with its timeless fare and iconic vibe.

Evelina is Italian cuisine. It is 2 out of 4 expensive and located in Fort Greene at 211 Dekalb Ave. Here is a description: Evelina is a contemporary trattoria that pairs a seasonal and daily changing menu with a robust wine and cocktail program. The menu has strong Mediterranean overtones, and changes daily based on what's fresh at the market.

Kings Co Imperial - Williamsburg is Chinese cuisine. It is 2 out of 4 expensive and located in Williamsburg at 20 Skillman Ave. Here is a description: Kings Co offers thoughtfully prepared Chinese dishes meant to be shared family style. We strive to provide an exceptional dining experience in an approachable setting that brings friends and families together.

Kochi is Korean cuisine. It is 2 out of 4 expensive and located in Hell's Kitchen at 652 10th Ave. Here is a description: -----

----- Sungchul Shim, formerly of Per Se and most recently Neta, opens his first solo project Kochi in Hell's Kitchen, 652 10th Avenue, at the corner of 46th street. KOCHI - Korean for 'skewer'- a tasting menu of skewered dishes as well as menu items inspired by traditional Korean cuisine that's built around seasonality and balance. We are proud to present this menu as an homage to traditional Korean flavors

Roman's is Italian cuisine. It is 2 out of 4 expensive and located in Fort Greene at 243 Dekalb Ave. Here is a description: A menu that changes with the season. Natural wines from Italy. Daily bitter and sour cocktails. A night of many Amari. Through a longstanding commitment to sustainability, Roman's has forged lasting partnerships with local farmers. We strive to serve reverent Italian-influenced food highlighting these connections and ingredients. Above all, we are committed to making our industry a more equitable and sustainable home for all who work in it.

Trattoria Trecolori is Italian cuisine. It is 2 out of 4 expensive and located in Midtown West at 254 W 47th St. Here is a description: Trattoria Trecolori is a family run Italian restaurant with over 25 years of history in the Theatre District. We prepare beautifully executed Classic Italian dishes using only the finest ingredients; while always providing 'bend-over-backwards' top quality service to our patrons. Come on over to the Theatre District. We know the theatres are still dark, but Trecolori and other local businesses hope to shine the light to get us all back to normal. Ce vediamo pronto!



Sofreh is Persian cuisine. It is 2 out of 4 expensive and located in Prospect Heights at 75 St Marks Ave. Here is a description: Brooklyn restaurant featuring authentic Persian home cooking made with love. Traditionally, Persian families gathered around the sofreh, an iconic fabric spread that served as the backdrop for beautiful displays of food during New Year, weddings, and other celebrations. More than a decorative tablecloth, sofreh represents the warmth and hospitality that Persian people are known for. We embody this ethos at Sofreh, with traditional Persian dishes that represent/speak to the rich heritage and di

LaRina Pastificio & Vino is Italian cuisine. It is 2 out of 4 expensive and located in Fort Greene at 387 Myrtle Ave. Here is a description: We are an Italian restaurant and fresh pasta shop in Fort Greene, Brooklyn. The menu from Chef Silvia Barban features Italian classics as well as more modern fares inspired by her Italian culinary journey. We curate a wine list that includes 300+ labels of natural wines from all over the world, with a focus on Italy and the producers we love the most and we were able to build strong relationships with during the years. Our alimentari features daily fresh pasta, sauces, sourdough bread and focac

Tonchin New York is Japanese cuisine. It is 1 out of 4 expensive and located in Midtown East at 13 W 36th St. Here is a description: Tonchin is a Japanese Restaurant in midtown Manhattan, specializing in Ramen, Wings, Shaved Ice and Classic Cocktails with a Japanese flare. Tonchin (■■■■) means a place to come together. This is a place for everyone. Where you are always welcome. Where friends, family, neighbors or coworkers can eat well and connect love. Tokyo Meets New York, With Love

Traif is American cuisine. It is 2 out of 4 expensive and located in Williamsburg at 229 S 4th St. Here is a description: Traif's tagline is "Celebrating pork, shellfish, and globally inspired soul food." The restaurant's devotion to unkosher food is a bit ironic given it's proximity to the Hasidic population of Williamsburg, yet that doesn't make the ambitious fare any less enticing. Go to town on dishes like strawberry-cinnamon glazed 'berkshire' pork ribs and seared foie gras in the funky Brooklyn environs.

Pasta Louise is Italian cuisine. It is 1 out of 4 expensive and located in Park Slope at 1114 8th Ave. Here is a description: Pasta Louise is a neighborhood pasta restaurant where you can eat fresh pasta, grab a glass of wine or a seasonal craft cocktail, casually hang out with friends or celebrate a family milestone. Join us in the morning for baked treats and coffee in our beautiful, bright and airy corner dining space, or make a reservation for lunch or dinner. We look forward to sharing our delicious food with you and your guests! Come eat with us!

Haenyeo is Korean cuisine. It is 2 out of 4 expensive and located in Park Slope at 239 5th Ave. Here is a description: Haenyeo has quickly found its way to the forefront of Brooklyn's dining scene. Named after the female divers of Jeju Island in South Korea, Haenyeo presents soulful Korean home cooking in a cozy dining room with an emphasis on fresh seafood and traditional dishes like spicy squid sautés, bulgogi BBQ and sizzling Maine uni bibimbop. Globally-inspired dishes, such as the spicy rice cake fundido and beignets, add an innovative touch. Pair it with our cocktails and enjoy concoctions like the "Smokin

JUA is Korean cuisine. It is 2 out of 4 expensive and located in Flatiron District at 36 E 22nd St. Here is a description: JUA (joo-ah) is one-of-a-kind Korean wood-fire restaurant by chef Hoyoung Kim. Chef Kim is a former executive chef of two-Michelin-starred Jungsik in Tribeca. JUA is the chef's gift to his firstborn daughter Jua whose name signifies "joie" in French. The restaurant utilizes a variety of wood-fire techniques to present an original 7 course tasting menu.

Francie is American cuisine. It is 3 out of 4 expensive and located in Williamsburg at 136 Broadway. Here is a description: Francie is a Michelin-starred New York Brasserie with the convivial feel of a neighborhood gathering place. Located in a limestone-clad former bank building, Francie serves an approachable menu inspired by European flavors and designed for flexibility: bar snacks, shellfish, and first courses, followed by handmade pastas and main courses. Save room for cheese and dessert. Private Dining in The Vault, the former vault from the bank, is a memorable experience. Join us on Mondays when we extend

The Modern is American cuisine. It is 4 out of 4 expensive and located in Midtown at 9 W 53rd St. Here is a description: The Modern features Chef Thomas Allan's refined, contemporary cooking in a beautiful setting overlooking MoMA's Abby Aldrich Rockefeller Sculpture Garden. The ever-evolving, seasonal menu is complemented by imaginative desserts and an award-winning wine program. The Modern holds two Michelin stars, a Three Star review in the New York Times, four James Beard Awards, and the Grand Award from Wine Spectator. The four-

Nura is New American cuisine. It is 2 out of 4 expensive and located in Greenpoint at 46 Norman Ave. Here is a description: Nura is a Brooklyn restaurant serving Indian-accented New American fare and thoughtful wine & cocktails in a lively setting

Buttermilk Channel is American cuisine. It is 2 out of 4 expensive and located in Carroll Gardens at 524 Court St. Here is a description: When reserving, please select "Indoor Dining" or "Outdoor Dining." Outdoor tables are not heated. We always hold tables for walk in customers, and offer our full menu (and charming service) at the bar.

Leland Eating and Drinking House is Mediterranean cuisine. It is 1 out of 4 expensive and located in Prospect Heights at 755 Dean St. Here is a description: We're your neighborhood gathering spot for local food, natural wine and good times with the people you love. Located in a historic building full of stories at the corner of Dean and Underhill in Prospect Heights, Brooklyn.

Roberta's is American cuisine. It is 2 out of 4 expensive and located in Bushwick at 261 Moore St. Here is a description: Roberta's is known for its wood-fired pizzas along with house made pastas and salumi, charcoal grilled heritage meats, and seasonal vegetables. We feature an all natural wine list with many small and respected producers. Whether your looking for a creative cocktail or an outrageously good local beer, we are capable of crafting an experience that delivers great vibes all around. We look forward to welcoming your party.

Colonia Verde is Modern Latin cuisine. It is 2 out of 4 expensive and located in Fort Greene at 219 Dekalb Ave. Here is a description: Husband and wife team Felipe Donnelly and Tamy Rofe dish out fire-grilled Latin American fare at Colonia Verde, located in Brooklyn's charming Fort Greene neighborhood. Food on the seafood-heavy menu is made with fresh and local ingredients, and inventive cocktails compose the drink list. Reclaimed brick covers the floor of the airy, rustic dining room, which leads diners to a greenhouse-like room and cozy backyard.

Place des Fêtes is European cuisine. It is 1 out of 4 expensive and located in Clinton Hill at 212 Greene Ave. Here is a description: Place des Fêtes is a wine bar in the heart of Clinton Hill. From the team behind Oxalis, this neighborhood eatery serves fresh and vibrant wine, sustainable seafood, and locally sourced vegetables.

Nami Nori Williamsburg is Japanese cuisine. It is 2 out of 4 expensive and located in Brooklyn at 236 N 12th St. Here is a description: Nami Nori Williamsburg is a casual, Japanese restaurant specializing in open-style temaki hand rolls, located across from McCarren Park on North 12th St. The menu features signature hand rolls, including crunchy varieties, as well as classic versions, and a special vegan section. Japanese-inspired snacks and desserts are also on offer. Beer, sake and wine are available both on tap and by the bottle.

Hart's is American cuisine. It is 2 out of 4 expensive and located in Bedford-Stuyvesant at 506 Franklin Ave. Here is a description: Hart's is an intimate, coastal Mediterranean restaurant in Bed-Stuy with a natural wine list and classic cocktails.

Aita Restaurant is Italian cuisine. It is 3 out of 4 expensive and located in Clinton Hill at 132 Greene Ave. Here is a description: As an Italian restaurant we cook elegant, rustic, honest food that brings back traditional, nostalgic flavors, and also new inspired dishes from places we love. We base our menu on local and seasonal ingredients often coming from upstate farms and the local green markets. The restaurant reflects our food; our guests, welcomed by friendly and warm service, will find themselves in a cozy environment as if they were in the home of good friend. Our goal at Aita is to create for you a moment of sha

West Bank Cafe is American cuisine. It is 2 out of 4 expensive and located in Hells Kitchen at 407 W. 42nd St. Here is a description: The West Bank Cafe, is a theatre district favorite for its fine food and wine list, as well as its star-studded clientele. Located on the historic 42nd, just blocks away from all the Broadway Theaters. The 2000 square foot upstairs dining room seats 100 for dinner, along with a wood lined bar and outdoor seating. The West Bank Cafe also boasts a 2500 square foot theatre in its basement, "The Laurie Beechman Theatre" which can seat up to 90 people, with different shows every night including cab

LaLou is American cuisine. It is 2 out of 4 expensive and located in Prospect Heights at 581 Vanderbilt Ave. Here is a description: LaLou is a Prospect Heights wine bar and restaurant with a focus on natural, biodynamic and small-production wines. LaLou was named one of the "20 Best Wine Bars in the US" by Tasting Table and "One of the Best Wine Bars in NYC" by Eater and The Infatuation. The 350+ bottle list is a collaboration between friends and former colleagues Joe Campanale (restaurateur, beverage expert, Food & Wine Sommelier of the Year) and Dave Foss (a hospitality veteran and former Anfora wine buyer). LaLou's market

Hatsuhana is Sushi cuisine. It is 2 out of 4 expensive and located in Midtown East at 17 East 48th St. Here is a description: The single inspiration that lead to the establishment of Hatsuhana was nothing more than the desire to introduce unsurpassed sushi and sashimi to New Yorkers. We've always felt that every restaurant should have something special that they want to share. Since the first day we opened our doors in 1976, we have been a sushi specialty restaurant. This has helped us maintain our focus on sushi and excel at the one thing that mattered most.

Nonna Dora's is Italian cuisine. It is 1 out of 4 expensive and located in Murray Hill at 606 2nd Ave. Here is a description: NOW SERVING LUNCH! Our Resy book is now open Tuesday through Friday Lunch. After making fresh pasta by hand for 30 years at her son Nicola's NYC restaurant's Tempo and I Trulli, Addolorata Marzovilla, known as Nonna Dora, has her own Pasta Bar in Murray Hill. Serving an extensive and delicious selection of handmade pasta, Nonna Dora's also has a stand-out cocktail program and small, but precise list of fantastic Italian wine. The vibe is upbeat and lively, with an open kitchen to see your dishes

MONTESACRO is Italian cuisine. It is 2 out of 4 expensive and located in Williamsburg at 432 Union Ave. Here is a description: Critically acclaimed Montesacro Pinseria, that first opened in San Francisco in 2015, has joined the team from Aurora Restaurant to create this unique gem in the heart of Williamsburg. The menu offers the artfully crafted, light and airy pinsa, made with a blend of rice, soy and wheat flour imported directly from Rome, all GMO-free, low-fat, low-calorie and easy to digest. As well as traditional dishes from the Roman cuisine, locally crafted beers and a unique selection of biodynamic and natura

Bar Bête is French cuisine. It is 2 out of 4 expensive and located in Carroll Gardens at 263 Smith St. Here is a description: A neighborhood bistro that brings an energy and style of bistros from around the world to Carroll Gardens. An ever changing menu from Chef/Owner Marc St Jacques features seasonal and regional ingredients layered with flavor and punch.

Mari is Korean cuisine. It is 2 out of 4 expensive and located in New York at 679 9th Ave. Here is a description: Sungchul Shim, chef and owner of the Michelin star restaurant Kochi opens his second restaurant Mari in Hell's Kitchen. At Mari (roll in Korean), Sung offers a tasting menu of street-food inspired Korean hand rolls, complemented by an extensive wine list and a selection of Korean spirits like soju and makgeolli.

Eyval is Persian cuisine. It is 1 out of 4 expensive and located in Bushwick at 25 Bogart St. Here is a description: ■■■■■ ey-vál (ei-val). Classic Iranian cuisine reimagined. Eyval is a Persian eatery located in the neighborhood of Bushwick in Brooklyn, NY. We focus on recreating traditional Iranian cooking for a contemporary audience. The restaurant features a full bar and a live-fire grill, both of which are fully utilized to bring our guests a truly unique experience. We are open Tuesday through Saturday from 6pm to 10pm, on Sunday we open at 5pm. We look forward to seeing all of you.

NUBIANI is Korean cuisine. It is 3 out of 4 expensive and located in Herald Square at 315 5th Ave. Here is a description: "NUBIANI" refers to meat prepared directly over an open flame. As nomadic people in ancient times, Koreans were highly skilled in cooking meat using a fire pit, the earliest form of barbeque. Using primitive and simple methods to bring out the beauty of the natural flavors of meat with minimal seasoning. Since then, grilling meat on an open flame has developed into a culinary art form in Korea. Located in the heart of Manhattan, NUBIANI is now open with a goal of further developing the tran

Maison Premiere is Seafood cuisine. It is 2 out of 4 expensive and located in Williamsburg at 298 Bedford Ave. Here is a description: James Beard-awarded Maison Premiere is rooted in the traditions and ceremony of oyster bars and absinthe cafés, where at-hand service paired with frank advice about daily shellfish and quenching wines serve as well as the recipes from old bar manuals. We are inspired by the hotel lobbies and grand restaurants of New York, Paris, and New Orleans, replete with late-night diners brooding over bivalves and wading through glasses of pastis and absinthe. We offer our guests a list of over thirty oyst

Leo is Pizza cuisine. It is 1 out of 4 expensive and located in Williamsburg at 123 Havemeyer St. Here is a description: naturally fermented breads, pizzas, pastas and natural wines

win son is Taiwanese cuisine. It is 2 out of 4 expensive and located in East Williamsburg at 159 Graham Ave. Here is a description: Win Son is a Taiwanese-American restaurant located in Brooklyn, NY.

The Marshal is American cuisine. It is 2 out of 4 expensive and located in Hell's Kitchen at 628 10th Ave. Here is a description: The Marshal is a farm-to-table gem in the heart of Hell's Kitchen, where everything is prepared using wood fire. The Marshal specializes in locally sourced pizza, appetizers, and main courses, and also has an award-winning local wine list, featuring the best wines NY State has to offer. Chef Charlie Marshall's renowned flavors have made The Marshal a mainstay of midtown for close to a decade. Join us for dinner, lunch or brunch, seven days a week.

Olea is Mediterranean cuisine. It is 2 out of 4 expensive and located in Fort Greene at 171 Lafayette Ave. Here is a description: Olea Mediterranean Taverna has been part of the fabric of Fort Greene, Brooklyn since 2005. Nestled on the corner of Adelphi and Lafayette Avenue, families, infants and grandparents dine together in our neighborhood restaurant. The bar at Olea is a gathering place for friends to sip sangria, share tapas, local news and meet their neighbors.

Michael's Restaurant is American cuisine. It is 2 out of 4 expensive and located in Midtown West at 24 W 55th St. Here is a description: Michael's Restaurant created by Michael McCarty in California in 1979 opened a second Michael's in NYC in 1989 and brought his seasonal new American fare with him. Michael's New York made an immediate impact with the publishing and media titans and continues to attract a lavish crowd of Hollywood types and all the mucky mucks you can imagine. Food and wine are front and center at this media watering hole where you sit next to world class contemporary art and maybe even a celeb or two.

Maki Kosaka is Sushi cuisine. It is 2 out of 4 expensive and located in Flatiron at 55 West 19th St. Here is a description: Maki Kosaka Created by the Michelin-Starred Omakase Restaurant KOSAKA, Maki Kosaka is a distinctive yet approachable sushi hand roll restaurant Maki Kosaka offers high-quality local and Japanese fish and seafood, the freshest seasonal vegetables, paired with innovative and flavorful sauces to create the refined and exquisite culinary experience that is unique to KOSAKA.

Cozy Royale is American cuisine. It is 2 out of 4 expensive and located in Williamsburg at 434 Humboldt St. Here is a description: Tucked a block away from the Meat Hook, Cozy Royale sources the same responsible, delicious produce and protein that customers of the butcher shop have come to expect. We hope to see you here soon.

Yakitori Torishin is Japanese cuisine. It is 1 out of 4 expensive and located in Hell's Kitchen at 362 W 53rd St. Here is a description: Torishin is the first authentic Japanese Yakitori (Grilled Chicken) restaurant that receives a Michelin star■■in the U.S. for 7 consecutive years as well as three stars■■■■■■■ from New York Times.

COTE Korean Steakhouse is Korean cuisine. It is 3 out of 4 expensive and located in Flatiron at 16 W 22nd St. Here is a description: COTE, the Michelin-starred and James Beard Award-nominated KOREAN STEAKHOUSE™ and vision of proprietor Simon Kim, blends the fun and fire of Korean barbecue with the hallmarks of a classic, regal American steakhouse. The result is a unique and convivial and interactive atmosphere, accompanied by the highest quality USDA Prime beef, an impeccable 1200+ label wine list, and a show-stopping beverage program.

Coletta is Vegan cuisine. It is 1 out of 4 expensive and located in New York at 365 3rd Ave. Here is a description: Welcome to Coletta. New from City Roots Hospitality and Chef Guy Vaknin, Coletta is an intimate vegan and kosher dining experience that offers a fresh perspective to Italian cuisine. Explore distinct flavors from Italy on our menu of brick oven pizzas, fresh pastas, unforgettable entrees, desserts, and espresso.

al di là Trattoria is Italian cuisine. It is 2 out of 4 expensive and located in Park Slope at 248 5th Ave. Here is a description: al di là Trattoria has been serving hand crafted pastas and simple Italian food in a warm and welcoming atmosphere since 1998.

Krupa Grocery is New American cuisine. It is 1 out of 4 expensive and located in Windsor Terrace at 231 Prospect Park West. Here is a description: Krupa Grocery is a neighborhood restaurant & bar with destination food. Outdoor heated backyard garden. Check it out... 20 Taps : Local Craft Beer, Natural Wine, Cider, Kombucha & Iced Coffee Mussels: lamb pancetta, fermented chili paste, leeks & gruner veltliner House Made Breakfast Gnocchi : bacon lardon, baby kale, squash purée & two sunny eggs Chicken Fried Tofu: farro fried rice, pineapple, chili garlic crunch



Greenpoint Fish & Lobster Co. is Seafood cuisine. It is 2 out of 4 expensive and located in Greenpoint at 114 Nassau Ave. Here is a description: Greenpoint Fish & Lobster is a sustainable seafood restaurant. Opened in 2014, we take traceability and freshness seriously with much of our catch coming from independent fishermen up and down the Atlantic Coast. Our food is all about flavor and simplicity. Neighborhood favorite? The lobster roll washed down with a glass of rosé.

Franks Wine Bar is Wine Bar cuisine. It is 2 out of 4 expensive and located in Carroll Gardens at 465 Court St. Here is a description: The sister restaurant of Brooklyn classic Frankies 457 Spuntino, Franks Wine Bar has one of the most impressive wine lists in the country and a menu to match. What's not to love?

FRADEI is European cuisine. It is 3 out of 4 expensive and located in Fort Greene at 99 S Portland Ave. Here is a description: Fradei is a French bistro in the heart of Fort Greene. We specialize in honest, authentic food and natural wine from farms and producers we know and trust.

Lysée is Dessert cuisine. It is 1 out of 4 expensive and located in Gramercy Park at 44 East 21st St. Here is a description: LYSÉE (lee-zay) is a new pastry boutique by chef Eunji Lee in the Flatiron District. Inspired by her love of pastry as edible art, Lysée is named for chef Lee's sweet museum derived from the French word Musée. Lysée's menu, like chef Lee, is influenced by three cultures - French, Korean and New York City. Exciting wine and beverage pairings are available alongside these beautiful pastries.

Bo Peep Cocktail & Highball Store is American cuisine. It is 2 out of 4 expensive and located in Midtown at 70 W 36th St. Here is a description: Bo Peep Highball & Cocktail Store was recently named one of NYC's best speakeasies, located below The Ragtrader restaurant. Descend the stairs into our subterranean piano den to enjoy artisan cocktails and small plates accompanied by our Musical Director Skip Brevis along with the Bo Peep singers. Bo Peep is a unique and memorable experience!

Santo Brúklin is Fusion cuisine. It is 2 out of 4 expensive and located in Carroll Gardens at 548 Court St. Here is a description: Family Owned, Fueled by Friends Santo Brúklin, nestled in the charming neighborhood of Carroll Gardens, is everyone's home away from home. From the warm welcome into our cozy bar entrance through the shielded and spacious backyard, you will leave the city troubles at the door and soon feel like you are an old friend of the Santo Brúklin family. A small restaurant that opened its doors at the beginning of the 2020 shutdown, has since connected with its community and quickly became a neighborho

Mojo Omakase is Japanese cuisine. It is 1 out of 4 expensive and located in New York at 177 9th Ave. Here is a description: Omakase Set includes 15 courses for \$90 per person We are offering traditional Omakase experience. Please note that due to limited seating , each party will have 75 mins to enjoy the meal. A tantalizing trip for your tastebuds and an immersive, eclectic dining experience, conveniently located right off New York City's High Line, Mojo Omakase selects the freshest and highest quality ingredients from the waterfront and brings them right to your table! A La Carte will be served only after Omakas

Ardesia Wine Bar is American cuisine. It is 1 out of 4 expensive and located in Hell's Kitchen at 510 West 52nd St. Here is a description: Ardesia Wine Bar is a casual food and wine bar located in Hell's Kitchen in New York City inspired by the neighborhood's historic past and vibrant present. Our wine list features wines by the glass with something for every palate and every pocketbook. Combining local and international, familiar favorites and undiscovered gems, we love to compare and contrast old and new world wines. We emphasize wines that offer the quintessential expression of their origins. Ardesia Wine Bar also offers a uniq

Cafe Mogador - Williamsburg is Middle Eastern cuisine. It is 1 out of 4 expensive and located in Williamsburg at 133 Wythe Ave. Here is a description: Founded in 1983 in the East Village, Cafe Mogador was both an early pioneer in the NYC restaurant world and a downtown cultural hub. Serving up her signature Moroccan-inspired cuisine, founder Rivka embraced and celebrated the creative neighborhood she called home while pushing culinary boundaries. Throughout three decades and the addition of a second location in Williamsburg, Cafe Mogador gained tremendous recognition and solidified its place as a neighborhood institution and culinary destinati

Sushi Blossoms is Sushi cuisine. It is 2 out of 4 expensive and located in New York at 334 8th Ave. Here is a description: Hello, we are a Japanese restaurant serving omakase style sushi. Our chefs create a seasonal menu with the freshest ingredients. We offer a classic 12 course meal and a premium 17 course meal for our guests at the sushi bar. Guests opting to sit at the table will be served our table exclusive 15 course omakase set for \$100 per person. We look forward to serving you!

Agi's Counter is European cuisine. It is 1 out of 4 expensive and located in Crown Heights at 818 Franklin Ave. Here is a description: Agi's is an all day restaurant offering market driven cuisine with Jewish & Eastern European influence. Agi's also features an all Hungarian wine list and local beer.

OKONOMI/YUJI Ramen is Japanese cuisine. It is 1 out of 4 expensive and located in Williamsburg, Brooklyn at 150 Ainslie St. Here is a description: Okonomi is a small 12-seat neighborhood kitchen in Williamsburg, Brooklyn that practices Japanese mottainai cuisine. By day, Okonomi serves traditional Japanese ichiju-sansai set meals for breakfast and lunch. In the evenings, Okonomi becomes YUJI Ramen and offers an a la carte menu of seafood-rich ramen and mazemen.

Franchia Vegan Cafe is Vegan cuisine. It is 1 out of 4 expensive and located in Murray Hill at 12 Park Ave. Here is a description: Franchia Café is a multi level space with a mix of modern simplicity and traditional Korean décor set off by heavy dark wood grating. The highlight of the space is a spectacular mural ceiling reminiscent of a Korean Palace. It is a beautiful and unique space for a relaxing dining experience.

Achilles Heel is American cuisine. It is 2 out of 4 expensive and located in Greenpoint at 180 West St. Here is a description: Achilles Heel is a neighborhood restaurant & bar that focuses on quality cocktails, natural wines and welcoming vibes. Built in and inspired by one of the old dock-workers bars of the 1900s that served nearby East River shipyards, Achilles Heel captures that spirit to serve city dwellers and seafarers alike. With Sunny Lee at the kitchen's helm, Achilles has also become a destination for her signature banchan along with a full menu of Korean inspired seasonal dishes.

Sushi Zo Hanare is Japanese cuisine. It is 4 out of 4 expensive and located in Midtown East at 127 E 39th St. Here is a description: Sushi Zo is an LA-born Japanese restaurant that revolves around an ideology of "Ittai-kan," and this is its second New York location. As chef Keizo Seki maintains, "the balance between the neta (the seafood) and shari (sushi rice) is the most important aspect of sushi" and Ittai-kan "is when the neta and shari unite in perfect harmony." This balance is ensured through the sourcing of seasonal fish along with the careful selection of ingredients, and allows the sushi chefs here to provide an impe

Mitr Thai is Thai cuisine. It is 2 out of 4 expensive and located in Midtown at 37 West 46th St. Here is a description: Mitr Thai is a fine dining restaurant in Midtown Manhattan. We use the best ingredients and provide a great atmosphere. Taste all four regions of Thai cuisine, in one place.

Graziella's Restaurant & Wood Burning Pizza is Italian cuisine. It is 1 out of 4 expensive and located in Clinton Hill/Ft Greene at 232 Vanderbilt Ave. Here is a description: In May of 2004, Vito Randazzo and father-in-law, Louis Devivo, converted an empty garage space into Fort Greene's first wood burning pizza & Italian restaurant in Fort Greene/Clinton Hill. We take our name from Vito's Sicilian mother, and some of her original recipes can even be found on the menu (like her amazing grilled baby octopus & Sicilian Rice Balls

Il Mulino is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 86 W 3rd St. Here is a description: The luxury Italian restaurant's flagship Greenwich Village outpost-initiated New York's fine Italian dining trend and is still prized in the city's elite dining scene. Zagat has rated Il Mulino as Manhattan's No. 1 Italian restaurant for decades and has said the restaurant provides "one-of-a-kind" cuisine filled with delicious flavors, creating an "outstanding Italian classic" restaurant where "every dish is a masterpiece." For over forty years, Il Mulino has remained a culinary staple in New

Arden is American cuisine. It is 1 out of 4 expensive and located in Crown Heights at 788 Franklin Ave. Here is a description: Arden is the first restaurant from veterans Scott Dansby and Mark Mata. Mark and Scott first met at the East Village Mermaid Inn in 2012, where their partnership in running the restaurant fostered a kinship focused on great service, a fun inventive menu, and memorable experience for their guests and staff alike. They are excited to bring this passion to their new project, Arden. Arden is located in the heart of Crown Heights Brooklyn near the Brooklyn Botanical Garden, Brooklyn Museum, and Pros

Konban is Japanese cuisine. It is 1 out of 4 expensive and located in Chelsea at 311 W 17th St. Here is a description: Konban is a sophisticated, contemporary Japanese dining establishment dedicated to providing an enjoyable dining experience. The name 'konban,' meaning 'table with soul,' is inspired by Japanese culture. It symbolizes the fusion of 'meal' or 'dining' with 'soul,' expressing our concept of infusing soul into the dining experience. This philosophy is reflected in our commitment to preparing and presenting food with great care and attention to detail, with the aim of comforting and delighting the s

Crispy Heaven is European-American cuisine. It is 1 out of 4 expensive and located in Soho at 38 Grand St. Here is a description: Crispy Heaven has won THE BEST NEW YORK BAGUETTE 2024!!! Crispy heaven is a bakery/cafe in day time and restaurant at the evenings We're thrilled to announce that Crispy Heaven is now open for DINNER every THURSDAY,FRIDAY and SATURDAY. You've experienced the goodness of our day menu, and now we've prepared a whole new menu for our dinner service. Get ready to tantalize your taste buds with our family-style cuisine, perfect for sharing. From juicy american eagyu steak, perfect roasted octopus,fre

Chelsea Living Room is American cuisine. It is 2 out of 4 expensive and located in Chelsea at 243 W 14th St. Here is a description: A vibrant and lively gathering spot adorned with the cozy allure of a living room setting. Bordering Chelsea, West Village, & Meatpacking, Chelsea Living Room provides an intimate dining experience, a variety of cocktails, and entertainment. Taste our American bistro dinner menu with staples like the crispy cheese & caviar, burger au poivre, & the ice cream sundae! Live music on Sundays & Wednesdays!

Pressoir Wine Events is Event cuisine. It is 3 out of 4 expensive and located in New York City at 285 West Broadway. Here is a description: Pressoir is a community for wine lovers. From our informative educational sessions and exclusive wine dinners to the warm and welcoming Pressoir Club, Pressoir has something for everyone! Pressoir and its annual festivals – La Paulée, La Fête du Champagne, and La Tablée – are born of a deep love for French wines and culture. With a passionate mission to transport guests to the vibrant regions of Burgundy, Champagne and the Rhône Valley, the team behind Pressoir believes that unforgettable exper

South Soho Bar is American cuisine. It is 2 out of 4 expensive and located in Soho at 191 Centre St. Here is a description: South Soho Bar is an intimate bar at the border of Soho and Chinatown. Soso's offers a list of classic cocktails covering all spirit categories. In addition to our 60+ cocktail list, the back bar offers over 400 bottles of premium spirits and a small international wine list. We're one of few bars in the city with a Suntory Toki Highball machine. Our kitchen is helmed by international chef, Paul Donnelly, and serves upscale bar bites. There is seating at our bar, as well as several booths, making

Food Bank For New York City is \* cuisine. It is 1 out of 4 expensive and located in New York at 171 1st Avenue. Here is a description: Driven by our mission to empower every New Yorker to achieve food security for good, we harness the collective power of our network of food providers, partners, and volunteers to activate the right resources, supports, and expertise across the five boroughs. Our work with more than 800 soup kitchens, food pantries, and campus partners provides immediate and reliable access to food and nutrition education, while our economic empowerment programs give people the tools and know-how to improve thei

Don Angie is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 103 Greenwich Ave. Here is a description: Don Angie is a modern Italian-American restaurant and bar in the West Village from chefs Scott Tacinelli and Angie Rito, a husband and wife team formerly of Quality Italian and dinnertable. Reinvented with contemporary dining sensibilities, menu items nod to Italian-American family favorites and regional Italian traditions.

4 Charles Prime Rib is Steakhouse cuisine. It is 3 out of 4 expensive and located in West Village at 4 Charles St. Here is a description: 4 Charles is an intimate supper club tucked away in the charming West Village. With crystal chandeliers, plush leather seating and paintings lining its dark wood walls, this late-night dining den winks at a lost era. We welcome friends, family, and regulars for gorgeous cuts of prime rib, fresh seafood, and strong drinks. We are currently accepting reservations for indoor and outdoor dining. Reservations are not transferable and we are not obligated to honor transferred reservations.

Sixty Three Clinton is New American cuisine. It is 4 out of 4 expensive and located in Lower East Side at 63 Clinton St. Here is a description: Our intimate, seasonal menu of modern American fare takes cues from Chef Sam Clonts' time in some of New York City's best kitchens; reflecting both his appreciation for local ingredients and a global approach. To drink, Raymond Trinh's beverage team has crafted an eclectic wine list from old and new-world selections that satisfy a variety of tastes, available by the glass or bottle. For something stronger, a cocktail menu rooted in the American classics with modern tweaks celebrates locally prod

NAKAJI is Sushi cuisine. It is 4 out of 4 expensive and located in Chinatown at 48 Bowery. Here is a description: Third-generation sushi chef Kunihide "Nakaji" Nakajima brings his legacy to the Bowery with his debut namesake restaurant. The dual-concept space – tucked away in the Canal Arcade – features authentic Edomae-style sushi omakase at the Chef's Counter and craft cocktails at Bar at Nakaji. Each night, the chef serves his signature omakase to an exclusive set of diners with only ten bar seats.

The Sunken Harbor Club is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Downtown Brooklyn at 372 Fulton St, 2nd Flr. Here is a description: Sunken Harbor Club is an intimate nautical themed cocktail bar tucked away on the second floor above Gage & Tollner. After eight years as a weekly pop-up at owner St. John Frizell's Red Hook mainstay, Fort Defiance, The Club finally anchored here in October 2021. Join us for innovative libations and refreshing new takes on classic tropical cocktails.

Shinzo Omakase is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 89 East 2nd Street. Here is a description: One hour (60 min) is the allotted time for the omakase experience at Shinzo Omakase. (Please please be on time) New Yorkers who enjoy being in the know frequent restaurants like Shinzo. This 9-seater establishment, which is something of a hidden treasure, offers excellent omakase in a casual environment. Fresh fish is served here, sorted straight from Japan, and professionally prepared by a group of chefs that have experience from some of the best sushi restaurants in the area. We don't have a s

Rosella is Sushi cuisine. It is 2 out of 4 expensive and located in East Village at 137 Ave A. Here is a description: Starting February 5th, 2024 we will be open SEVEN DAYS! Rosella New York is an American sushi restaurant highlighting local, sustainable seafood, and domestic wine, sake, beer and cider. We offer an a la carte menu throughout our restaurant, but your server, chef, or bartender would love to put together a custom dinner just for you! If you are interested in a formal omakase, we have opened our new concept, Bar Miller just a few blocks away! Bar Miller is reservations only and they are availabl

ITO NYC is Japanese cuisine. It is 4 out of 4 expensive and located in Tribeca at 75 Barclay St. Here is a description: At Ito NYC, we serve a traditional yet modern Japanese omakase offering a variety of seasonal fish. Led by Chef Masa Ito and Kevin Kim, we specialize in using carefully hand selected fish shipped directly from Japan.

Sushi Ikumi is Sushi cuisine. It is 4 out of 4 expensive and located in Soho at 135 Sullivan St. Here is a description: We respect the art of wholeness. Our natural environment, local and seasonal ingredients, and our dedicated producers are all connected to each other. Working as one makes us stronger. Nestled within the vibrant and bustling cityscape of NYC, Sushi Ikumi can be found in the quiet neighborhood of SoHo, Manhattan. At our sister restaurant, Hirohisa, Chef Hiro brings out the best flavors of each seasonal ingredient with his expertise and care. At Sushi Ikumi, we are building on Hirohisa's philosop

Foxface Natural is New American cuisine. It is 1 out of 4 expensive and located in East Village at 189 Avenue A. Here is a description: Foxface Natural is a natural continuation of our Foxface sandwich shop. With actual seats, wine, and a wood burning kitchen we're going wild and natural (but sandwich-less).

Taikun Sushi NYC is Sushi cuisine. It is 3 out of 4 expensive and located in Lower East Side at 79 Delancey St. Here is a description: Taikun Sushi is a premium omakase experience led by Chef Kei Yoshino. Sourcing only the finest international and domestic ingredients, Chef Yoshino & team bring you an unforgettable 13 course omakase dinner. The offerings change weekly to highlight the diversity of seasons, ingredients and rage of textures. Our omakase menu is priced at \$85/person with an optional beverage pairing.



Swoony's is American cuisine. It is 2 out of 4 expensive and located in Columbia Street Waterfront District at 215 Columbia St. Here is a description: Chef Sal Lamboglia has opened his second Carroll Gardens restaurant. Swoony's is Sal's take on an American bistro. With a robust 10 seat bar, Swoony's is your go-to spot for a classic cocktail or a cozy dinner in one of our banquettes. The menu at Swoony's features classic meats and hearty sides encompassing bistro fare with American staples. With managing partner, Giovanna Cucolo as part of the opening the team, you can expect the same neighborhood vibes and warm hospitality you've come to ex

HAGS is Experimental cuisine. It is 2 out of 4 expensive and located in East Village at 163 1st Ave. Here is a description: HAGS is a tiny tasting menu restaurant in the East Village neighborhood of NYC, by Queer people for all people.

Sushi Kai - West Village is Sushi cuisine. It is 1 out of 4 expensive and located in West village at 11 Barrow St. Here is a description: We are offering a \$85 1HR Omakase Course and a la carte menu. for 60mins We request customers with a reservation to order the \$85 Omakase Course. if you would like to order a la carte only, please come as a walk-in and seats are not guaranteed. \$85 Omakase Course includes trio Appetizers, Nigiri 10 Pieces , Uni&Ikura Don and a Hand roll.

Sushi Lin Soho is Sushi cuisine. It is 2 out of 4 expensive and located in Soho at 120 Sullivan St. Here is a description: Sushi Lin, an unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Fuku Omakase is Japanese cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 104 W Washington Pl. Here is a description: The Fuku Omakase experience is designed to last for one hour (60 minutes), so please make sure to be punctual. New Yorkers in the know gravitate towards establishments like Fuku, a hidden gem of a restaurant. With only nine seats available, this cozy spot offers an exceptional omakase dining experience in a relaxed setting. The menu is a masterpiece in itself, featuring fresh fish sourced directly from Japan and expertly crafted by a team of chefs with illustrious backgrounds from some of the fi

Kazumi Omakase is Sushi cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 31 W 8th St. Here is a description: Kazumi NYC is a sophisticated harmony of Japanese cuisine and New Yorkers ingenuity. Celebrated for its amusing devotion for sushi and understated elegance, art, and passion in hospitality and modern sensibilities underscore a quintessential dining experience. Omakase ■■■■■■ I'll leave it up to you. Our artistic and highly skilled Omakase Chef are in control of your meal. As we curate our selections of seasonal and exceptional ingredients sourced from Japan and locally. We offer selections of

Sushi Ichimura is Sushi cuisine. It is 4 out of 4 expensive and located in Tribeca at 412 Greenwich St. Here is a description: Legendary Japanese sushi chef, Eiji Ichimura, makes his final return to the NYC dining scene alongside Kuma Hospitality Group via his restaurant Sushi Ichimura in Tribeca. Chef Ichimura serves his signature edomae-style omakase at the restaurant's intimate 10-seat sushi counter, presenting the freshest fish and ingredients sourced directly from Japan and perfectly aged to showcase each courses' peak flavor. The approximately 20-course menu will consist of seasonal appetizers followed by over 12

Sushi Mumi is Sushi cuisine. It is 4 out of 4 expensive and located in East Village at 130 Saint Marks Place. Here is a description: An upscale Omakase restaurant serving authentic Edomae style sushi by Executive Chef & Co-founder Marco Lin, an alumnus of Michelin Starred restaurant Sushi Ginza Onodera. Chef Marco serves seasonal and innovative Omakase menu using the finest ingredients of its origins all over Japan and imported directly from Toyosu market with traditional techniques. At Sushi Mumi, our team are in pursuit of serving exceptional dining experience to our guests by emphasizing all the details from the food to

Sushi Lin West Village is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 33 Greenwich Ave. Here is a description: Sushi Lin, an unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Blue Haven-West Village is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 108 W Houston St. Here is a description: Blue Haven; NYC's beloved sports bar, built on quality food, energetic service and a vast selection of world spirits, beer, wine & cocktails. We cover all the bases.

Divya's Kitchen is Vegetarian cuisine. It is 1 out of 4 expensive and located in Bowery at 25 1st Ave. Here is a description: Divya's Kitchen serves planted-based meals rooted in Ayurvedic principles, using only the freshest, highest-quality ingredients. Our produce is organic, seasonal, and local whenever possible, and we source local grass-fed milk for our house-made ghee, fresh cheese, and yogurt. Everything we serve at the restaurant is made from scratch daily to maximize flavor, vitality, and digestibility. We offer a full lunch, dinner, and brunch menu, and a large selection of teas and other Ayurvedic-inspired b

Rai Rai Ken / Ban Rai is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 218 East 10th St. Here is a description: Since 2000, RAI RAI KEN has been serving up classic, downtown-Tokyo-style ramen noodles. We've expanded our menu offerings to include other Japanese comfort foods such as fried-to-order katsu curry and house-made takoyaki and okonomiyaki. Recently Pete Wells, THE famous New York Times food critic, listed us as one of the original East Village spots where he "cut his teeth" back in the 80's and 90's. Come see why our comfort food joint has survived these past 20+ years in NYC ;)

Pearl Street is American cuisine. It is 2 out of 4 expensive and located in Dumbo at 147 Front St. Here is a description: Located in one of DUMBO's 19th century factories, just 2 blocks from the waterfront, Pearl St. is a modern raw bar with small plates and snacks. Great music and relaxed vibe. Sommelier selection of natural wines by the glass and bottle, with local beers. At 10-seats, it is a true chefs' counter where you can experience the entire meal as its prepared for you. In addition to the a la carte menu, a multi-course tasting menu is available, with additional wine pairing as well. Please note in your r

Venhue is Experimental cuisine. It is 3 out of 4 expensive and located in East Village at 21 Ave B. Here is a description: Unpretentious, fast-paced culinary experience that offers upscale seasonal tasting menus with a playful irreverence towards fine dining.

Zensushi Omakase is Sushi cuisine. It is 3 out of 4 expensive and located in Lower East Side at 235 Eldridge St. Here is a description: Zen Sushi Omakase is located on a quiet Lower East Side street. We are serving a 14 Course Omakase set for \$89, a steal. We are a unique and affordable sushi restaurant that specializes in seasonal ingredients and high-quality fishes mainly from Japan's Toyosu Market, Fukuoka fish market, and also around the world. Our chefs have more than 15 years of experience and have worked a lot of top sushi restaurants in the city such as Sushi Nakazawa (A Michelin Star ■■■) and Nobu, etc. You will expect

Sushi Ouji is Japanese cuisine. It is 2 out of 4 expensive and located in Soho at 196 Prince St. Here is a description: Welcome to Sushi Ouji, an intimate Japanese restaurant featuring 14-course seasonal omakase menu with a focus on sushi created by our talented head chef Ben from Taiwan. At Ouji, we specialize in providing a premium seafood experience, sourcing about 90% of our fish and seafood directly from Japan's Toyosu Market and utilizing premium sushi rice from Hokkaido. Our chef's expertise ensures the highest quality dishes, offering exceptional value for our guests. Guests can choose to have a seat at

Omakase by 11Tigers is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 225 Avenue B. Here is a description: Never-Before-Seen : Tiger Roar Omakase Experiences In NYC, with Thai heart & Japanese soul. A harmonious blend of Japanese finesse ingredients with the rich allure of Thai spices. Led by sushi master Tony Lee, has been working in premier sushi restaurant in NYC over 16 years. by select the highest quality ingredients. Fresh fish is served here, sorted straight from Japan. Exclusive reservation for up to 8 guests on Monday through Wednesday . We offer the most unique and fancy \$79 Omakase 11 cou

Sushi Lin L.E.S is Sushi cuisine. It is 3 out of 4 expensive and located in New York at 151 Rivington St. Here is a description: Sushi Lin, a unique concept envisioned by the Chef duo Lins. Utilizing specialized seafood sourced from Tsukiji Market, Japan & around the world to bring forth an omakase experience that focuses on freshness, flavor & texture. The Lins polished their skill set while training in some of the top omakase restaurant around New York including Blue Ribbon, Gaijin & 15 East.

Morgenstern's Finest Ice Cream is American cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 88 W Houston St. Here is a description: Beloved NYC ice cream shop Morgenstern's is thrilled to launch summer patio service with its upcoming partnership INTERMISSION with Jay Wolman previously of Mimi, LaLou, and King. The culinary collaboration will reimagine American Diner classics through a European lens at Morgenstern's Finest Ice Cream at 88 W Houston St. With family from South Africa and London, combining cultures is not a foreign concept to Jay. His experience working in restaurants both stateside and in Europe inform his app

Pastis is French cuisine. It is 2 out of 4 expensive and located in Meatpacking District at 52 Gansevoort St. Here is a description: The revival of Pastis was driven by two James Beard Award-winning restaurateurs, Keith McNally and Stephen Starr, who return to a neighborhood they helped cultivate. McNally is the chief designer of the space while Starr and team focus on culinary and operations. Pastis features elements similar to the original such as the restaurant's classic curved zinc bar outfitted with signature subway tiles, vintage mirrors with handwritten daily specials, and a mosaic-tiled floor. Guests can expect to find

Raoul's is French cuisine. It is 3 out of 4 expensive and located in Soho at 180 Prince Street. Here is a description: Two brothers journeyed from Alsace, France, to Soho, New York. They found a little restaurant for sale. The booths were already in place and they kept the chairs until they fell apart or were destroyed in the brawls that marked the early years. They were so poor they threw nothing out, not even the salt. Guy turned his Alsatian cooking skills to fine steaks and fish for low prices - even cheaper at the bar. Serge stood outside on Prince Street, a lonely figure importuning passersby to enter and

Minetta Tavern is French cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 113 MacDougal St. Here is a description: Minetta Tavern was opened in Greenwich Village in 1937. The Tavern was named after the Minetta Brook, which ran southwest from 23rd Street to the Hudson River. Over the course of its long history, the Tavern was frequented by various layabouts and hangers-on including Ernest Hemingway, Ezra Pound, Eugene O'Neill, E. E. Cummings, Dylan Thomas, and Joe Gould, as well as by various writers, poets, and pugilists. Since its renovation, Minetta Tavern has best been described as "Parisian steakhouse me

Tucci - New York is Italian cuisine. It is 1 out of 4 expensive and located in NoHo at 643 Broadway. Here is a description: TUCCI is a labor of love that honors the Tucci family's legacy, serving refined modern Italian cuisine and family recipes in a warm and inviting atmosphere. The restaurant features the distinctive Tucci touch across two levels of dining. The main floor boasts intimate handcrafted banquets, velvet drapes and floor-to-ceiling windows, making the perfect atmosphere for a sublime evening. The lower level dining and cocktail lounge has brick and stone arches dating back to the 1800s, as well as a ma

Don Ceviche is Peruvian cuisine. It is 1 out of 4 expensive and located in East Village at 57 1st Ave. Here is a description: Don Ceviche After many months of renovations and setbacks, Don Ceviche has opened! Well established in the Essex Market since 2019 now it's bringing to the East Village his second location. Anticuchos, ceviches, causas, rotisserie chicken, papas rellenas, chaufas and saltados, keeping traditional flavors and cuisine using 95% peruvian ingredients . Lenin Costas grew up in Lima-Peru in a family restaurant watching his grandma and mom work in the kitchen where his passion for the business start

Chef Mitsuru Tamura at Parcelle is Sushi cuisine. It is 1 out of 4 expensive and located in Lower East Side at 135 Division Street. Here is a description: Chef Mitsuru Tamura, previously the head chef of midtown omakase staple Sushi Yasuda, begins a new chapter with a weeknight residency at Parcelle at 135 Division Street. Guests can be seated in front of Mitsuru at the sushi counter or at private tables for ala carte dining. Guests will have full access to Parcelle's inventory, including specialty pairings and rare offerings.

Bar Mutsumi at miomio is \* cuisine. It is 1 out of 4 expensive and located in FiDi at 61 Vandam St. Here is a description: Bar Mutsumi opens after hours of cafe miomio, located at 61 Vandam Street. Casual bar with various Japanese Shochu, selected Japanese whiskies, and so on...

Rubirosa is Italian cuisine. It is 2 out of 4 expensive and located in NoLita at 235 Mulberry St. Here is a description: Rubirosa is a neighborhood family operated Italian-American restaurant and pizzeria founded in 2009 by AJ Pappalardo. AJ's father, Giuseppe Pappalardo founded the Staten Island institution, Joe and Pat's. AJ opened Rubirosa to create an institution of his own In Manhattan. AJ was inspired by the family's 60+ year signature pizza recipe to create our pizzas served at Rubirosa. In addition to our famous pizza, we proudly offer Italian-American classics featuring a wide array of pastas made f

I Sodi is Italian cuisine. It is 3 out of 4 expensive and located in West Village at 314 Bleecker St.. Here is a description: This oasis of a restaurant is chef Rita Sodi's ode to her native Tuscany. The menu of antipasti, masterful house-made pastas, and secondi does not stray from traditional cuisine. The tiny, Bleecker street locale is transportive — between the food, the white tablecloths, the close-knit energy, and the bar's many variations on the classic Negroni, you could just as easily be in Italy. As Pete Wells put it: "I Sodi seems not to have fully assimilated into the United States. It exists in its own ext

L'Artusi is Italian cuisine. It is 3 out of 4 expensive and located in West Village at 228 West 10th Street. Here is a description: For over 15 years now, L'Artusi has brought craveable Italian food served with a warm, friendly vibe to the West Village. Executive Chef Joe Vigorito, Pastry Chef Janée Humphreys, and Beverage Director Anncherie Saludo share their expertise in Italian cuisine and Epicurean Hospitality. Featuring refined rustic cuisine, L'Artusi offers guests an a la carte dining experience within a safe, socially distant seating style adhering to all local and state regulations. New seasonal dishes will be s

Sushi Nakazawa NY is Sushi cuisine. It is 4 out of 4 expensive and located in West Village at 23 Commerce St. Here is a description: Executive Chef Daisuke Nakazawa's Omakase menu features different fish and shellfish globally, with a focus on Japanese waters. Highlighting seasonality, Chef's "New York-mae" style Omakase offers both classic, and modern interpretations of Edo-mae style Nigiri. The Same Omakase service is offered at seats at the Sushi Counter, Lounge Counter, or tables in the Dining Room.

Raku Soho is Japanese cuisine. It is 2 out of 4 expensive and located in SoHo at 48 Macdougall St. Here is a description: This is noted upon specialist Raku's second Manhattan location. Renowned chef Norihiro Ishizuka cooks bowls of noodles in flavorful broth to perfection and offers them alongside a range of authentic Japanese appetizers. The interior is minimalist yet warm, inspired by the Japanese wabi-sabi worldview.

Cervo's is Seafood cuisine. It is 2 out of 4 expensive and located in Lower East Side at 43 Canal St. Here is a description: Cervo's is a Portuguese-Spanish inspired restaurant and oyster bar. Taking its cue from the coastal regions of the Iberian peninsula, its tiled and warm wood interiors are the backdrop for a menu full of seafood and natural wines. Dining room tables are a mix of bar stools and chairs with backs.

Dirt Candy is Vegetarian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 86 Allen St. Here is a description: Dirt Candy serves cutting edge vegetables with added flavor and no politics in this sleek and stylish restaurant showcasing colorful, pop-tastic dishes from award-winning chef, Amanda Cohen. Dirt Candy only offers a 5 course Tasting Menu for \$105/per person excluding beverages and tax. -Reservations are available for dinner from 5:30-10:30pm Tuesday through Saturday. -Reservations for parties of 1-4 persons are available to book online up to 30 days in advance to each calendar date. Reservati

Jeffrey's Grocery is Seafood cuisine. It is 3 out of 4 expensive and located in West Village at 172 Waverly Pl. Here is a description: Of all the restaurants in Gabe Stulman's West Village restaurant empire, Jeffrey's Grocery is the one you go to snack on raw bar offerings and indulge in buttery, lobster roll. As with all Stulman joints — the vibe is lively, the service is delightfully friendly, and the specials are very worth considering. It's a go-to spot for a casual, fun-filled evening, particularly if you're in the mood for oysters.

Torrise Bar & Restaurant is Italian cuisine. It is 3 out of 4 expensive and located in Nolita at 275 Mulberry Street. Here is a description: Housed within the legendary Puck Building in downtown Manhattan, Torrise Bar & Restaurant is the most personal effort of the famed chef and Major Food Group Co-Founder Rich Torrise's career. At his new restaurant, the menu is inspired by the soul of Little Italy and celebrates the highest levels of culinary execution, the most spectacular ingredients, and an inspired sense of creativity. With vaulted ceilings, incredible artwork, and interior design by Garrett Singer Architecture, the grand space

Hanoi House is Vietnamese cuisine. It is 2 out of 4 expensive and located in East Village at 119 St Marks Pl. Here is a description: Get ready to be tantalized by this Vietnamese eatery's bold flavors. Tucked at the end of Saint Marks Place, Hanoi House offers addictive bowls of piping hot pho (bone marrow anyone?) and other traditional Vietnamese flavors such as Bun Cha Ha Noi and a killer Papaya Salad. Slurp a bowl at the sleek bar, or sit in tandem at the tables, and enjoy the tropical vibes of this plant-lined, antique-looking bistro.



Colonie is American cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 127 Atlantic Ave. Here is a description: Colonie took root in 2011 on a tree-lined block of Atlantic Avenue, two blocks from the East River, perched on the edge of Brooklyn Heights. Drawing inspiration from the history and beauty of the surrounding historic neighborhoods, the restaurant strives to support the New York food community by sourcing from as many local farms as possible, while providing neighbors with a comfortable and inviting spot to drink and dine. The bar features a curated selection of natural and low-intervention wines

Fairfax is American cuisine. It is 2 out of 4 expensive and located in West Village at 234 W 4th St. Here is a description: Fairfax is an all-day neighborhood restaurant. Come through and hang!

The Nines is Contemporary American cuisine. It is 2 out of 4 expensive and located in NoHo at 9 Great Jones St. Here is a description: Golden Age Hospitality's timeless supper club nestled in the heart of New York City, above sister spot ACME. The dinner menu takes cues from Europe's grand hotels, anchored by staples such as caviar and smoked salmon and more satiating options including the signature burger and club sandwich. The Nines is open starting at 5:00pm, 7 days a week. Thursday - Saturday we serve dinner from 5:00pm - 12:00am and drinks until 3:00am. Sunday - Wednesday we serve dinner from 5:00pm - 11:00pm and drinks

Dear Irving Gramercy is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Gramercy at 55 Irving Pl. Here is a description: Offering cocktails and elevated bar bites with top-notch service, Dear Irving Gramercy takes you on a time-travel experience behind the glittering beads of the 1920s to the posh, pink tufted couches of the 1700s. Brought to you by YJR Group (The Raines Law Room, Dear Irving on Hudson), our original Dear Irving location can be found just off Union Square at 55 Irving Place.

Dame is Seafood cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 87 MacDougal Street. Here is a description: Dame is a modern English restaurant that focuses on fresh seafood and fun wines. Chef Ed Szymanski's menu combines traditional English techniques with local seasonal ingredients. We are open Monday-Saturday. New reservations are released at noon 3 weeks in advance. We have tables for 1-6 guests. Groups larger than 6 require a full buyout.

The Dead Rabbit Pub is Irish cuisine. It is 2 out of 4 expensive and located in Financial District at 30 Water St. Here is a description: Opened in 2013, The Dead Rabbit is officially the World's Most Awarded Pub. Across three floors and five rooms, we deliver timeless ideas with contemporary execution - traditional Irish hospitality, set to a soundtrack of modern Irish music. Classic cocktails, and world-class signature creations. Pub dishes, made with exceptional ingredients. We represent what it means to be Irish today - paying homage to Irish artists, distillers, brewers, artists and makers, with our ethos of Tradition, Meet T

The Coop at Double Chicken Please is Contemporary American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 115 Allen St. Here is a description: Double Chicken Please is a dual-concept cocktail bar inspired by the exploration and experimentation of traditional drinks and dishes in the spirit of hacking design. The Front Room, serves up seasonal cocktails on tap while The Coop serves a separate craft cocktail menu, with chicken sandwiches & friends are on offer throughout both rooms. Preview both menus at [www.doublechickenplease.com](http://www.doublechickenplease.com). Led by The World's 50 Best Bars alums GN Chan and Faye Chen, Double Chicken Please celebrates the duo's

Claud is European cuisine. It is 2 out of 4 expensive and located in East Village at 90 E 10th St. Here is a description: From Co-Owners Joshua Pinsky and Chase Sinzer, Claud is a restaurant in the East Village. Claud is inspired by the European style of dining and seeks to replicate that vibe here in the city.

Cafe Spaghetti is Italian cuisine. It is 1 out of 4 expensive and located in Carroll Gardens at 126 Union Street. Here is a description: Cafe Spaghetti is Chef Sal Lamboglia's ode to the classic neighborhood Italian restaurant, nestled in the heart of Carroll Gardens. The cozy home-style Italian restaurant situated in his beloved hometown of Brooklyn, New York is our chef's first solo project. Featuring an intimate dining room with a wraparound cafe bar, additional seating can be found by way of a fully enclosed outdoor space with 25 seats located on Union Street, and a fully enclosed and air-conditioned lush ivy-lined backyard

Oiji Mi is Korean cuisine. It is 3 out of 4 expensive and located in Flatiron at 17 W 19th St. Here is a description: One Michelin starred OIJI MI offers a creative contemporary Korean dining experience composed uniquely for NYC. Helmed by Owner and Executive Chef Brian Kim, OIJI MI is the culmination of Chef Kim's longtime passion to bring a new level of traditional flavors and inherently Korean dishes, and reinterpreting them into a modern culinary experience.

da Toscano is Italian cuisine. It is 3 out of 4 expensive and located in Greenwich Village at 24 Minetta Ln. Here is a description: Chef Michael & Caitlin Toscano have returned to NYC, and to their culinary roots, with the opening of da Toscano at 24 Minetta Lane in Greenwich Village. da Toscano is the culmination of Michael's creative interpretations of regional Italian cuisine; a full-service, modern Italian restaurant. The restaurant complements the thoughtful culinary offerings with a carefully curated cocktail & wine menus. This is the second restaurant from the pair who also own and operate Le Farfalle in Charleston, S

MOKYO is Korean cuisine. It is 2 out of 4 expensive and located in East Village, NYC at 109 St Marks Pl. Here is a description: MOKYO, a cozy nook in the heart of the East Village, is the sister restaurant to Thursday Kitchen from Chef Kyungmin Kay Hyun. MOKYO offers an array of Asian inspired small that blend flavors from Chef Kay's childhood and travels across Eastern Asia, Europe and South America. Understanding the inevitable loss to grandma and mom's traditional dishes, Chef Kyungmin Kay Hyun has found a perfect balance of Asian twists and dishes from her travels to ignite nostalgic flavors yet something unfamiliar

La Vara is Spanish cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 268 Clinton St. Here is a description: La Vara celebrates the Jewish and Moorish legacies in regional Spanish cuisine- perfumed with aromas of saffron, cumin, and orange blossom. The bold and improvisational nature of our menu showcases food and wine that is contemporary, original, and authentic all at once.

Popina NYC is Italian cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 127 Columbia St.. Here is a description: Popina is located in the Columbia Street Waterfront District of Cobble Hill, Brooklyn. It's low-key and neighborhood-ly with a destination worthy wine list.

Russ & Daughters Cafe is Jewish cuisine. It is 2 out of 4 expensive and located in Lower East Side at 127 Orchard St. Here is a description: From a legendary and landmark appetizing shop comes this retro, full-service restaurant serving Jewish comfort food: bagels and lox, smoked fish platters, herring, caviar, traditional baked goods, cocktails, homemade shrubs and sodas, and other classic favorites. After more than two years of operating for takeout only, we have finally reopened for dining!

Noreetuh is American cuisine. It is 2 out of 4 expensive and located in East Village at 128 First Ave. Here is a description: Noreetuh is a modern Hawaiian restaurant in East Village section of New York City. The restaurant's goal is to create an atmosphere where guests can enjoy artfully crafted food paired with a quirky yet approachable wine list. Lighting is dim while tables are set in an intimate setting. The name 'noreetuh' means 'playground' in Korean language. We wish you can have fun when you spend your evening with us!

Lord's is British cuisine. It is 2 out of 4 expensive and located in NoHo at 506 LaGuardia Pl. Here is a description: Lord's is a playful English bistro with nose-to-tail sensibilities from the young team behind Dame. Expect a disco-heavy playlist, a deep wine cellar, and refined takes on seasonal British cooking.

The Clam is Seafood cuisine. It is 2 out of 4 expensive and located in West Village at 420 Hudson St. Here is a description: The Clam is a West Village neighborhood restaurant drawing its inspiration from the rich traditions of the Atlantic Seaboard. Chef Mike Price offers an ever-evolving menu and raw bar that celebrates the freshest seafood and seasonal, market-driven ingredients. The Clam's renowned cuisine and genuine hospitality pair perfectly with its exposed-brick dining room and windows that overlook James Walker Park on Hudson Street.

Overstory is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Financial District at 70 Pine St. Here is a description: Located on the 64th floor of 70 Pine Street—one floor above SAGA Restaurant—Overstory is a contemporary cocktail bar in New York City's Financial District. Reservations are accepted indoors at 5:45 PM and 6:00 PM - we also accept walk-ins on a first-come first-served basis. The space is surrounded by a wraparound terrace with 360-degree views of the New York City skyline. Overstory offers a small snack-menu; if you're interested in a more comprehensive dinner experience, please visit our sist

C as in Charlie is Korean cuisine. It is 2 out of 4 expensive and located in NoHo at 5 Bleeker St. Here is a description: C As In Charlie is a Korean Tapas restaurant with direct inspiration from Southern and Korean heritage. Guests can expect to enjoy contemporary Korean small plates with a Southern American twist, like Korean fried chicken, or a gochujang baby back ribs, or their signature take on Salisbury steak and grits.

La Compagnie des Vins Surnaturels is French cuisine. It is 2 out of 4 expensive and located in Little Italy at 249 Centre Street. Here is a description: "Though La Compagnie boasts a head-spinning list of over a thousand bottles, an infectious lightness pervades the elegant setting, where the staff can be seen sporting brightly patterned tracksuits on Tuesdays and aloha shirts on Fridays," says the New Yorker. Compagnie is the NYC-offshoot of the iconic Parisian wine bar, with a full dinner menu to complement its globe-trotting wine list. Rough wood, dark leather, and brass fixtures outfit the chic, rustic space.

Shinn East is Sushi cuisine. It is 2 out of 4 expensive and located in East Village at 119 E 7th St. Here is a description: SHINN EAST is a concept headed by Chef Mike, one of the youngest sushi chefs in New York. Despite his young age, he has been in the East Coast sushi scene for almost a decade. Eventually, he became the head chef (and the youngest chef of the Sushi By Bou Team) of Versace Mansion Sushi by Bou, delivering a luxurious omakase experience. Most recently, he worked in the famous hidden omakase speakeasy, Suite 101 as the head chef. At Shinn East, Chef Mike will personally curate rich and diverse i

The Up & Up is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 116 MacDougal St. Here is a description: The Up & Up is an intimate craft cocktail bar in Manhattan's Greenwich Village. Occupying an historic space, once home to the Gaslight Cafe, nestled among the William Morris wallpaper, marble, brass, and wood, you will find a comfortable cocktail den where hospitality and skill work in perfect concert, guided by the mantra of high-end, low-key.

Kings Co Imperial - Lower East Side is Chinese cuisine. It is 2 out of 4 expensive and located in Lower East Side at 168 1/2 Delancey St. Here is a description: Sitting at the foot of the Williamsburg Bridge on the Lower East Side is the second location of Kings County Imperial, a popular restaurant born in Williamsburg, Brooklyn that showcases "a new definition of Chinese-American cooking," as stated in a review by Eater's Robert Sietsema. From sesame shrimp toast to mapo tofu, crispy garlic chicken, and "mock eel," the menu takes inspiration from a variety of cuisines, including Sichuan and Shanghainese.

Potluck Club is Asian American cuisine. It is 1 out of 4 expensive and located in Chinatown at 133 Chrystie St. Here is a description: Potluck Club is a Cantonese-American restaurant located in the bustling cross-section of Chinatown, the Lower East Side and Nolita. The menu & restaurant design draw inspiration from the founders' experiences of growing up in Chinatown.

Houseman is American cuisine. It is 2 out of 4 expensive and located in Hudson Square at 508 Greenwich St. Here is a description: Houseman is the brainchild of artist turned chef Ned Baldwin. It's a neighborhood spot in a neighborhood you've never heard of-Hudson Square-where you can eat Pete Wells' favorite roast chicken, and Grub Street's favorite steak frites. Houseman's regulars know to go for the seasonal vegetable dishes and whatever local fish is on the menu that day.

l'abeille is French cuisine. It is 3 out of 4 expensive and located in Tribeca at 412 Greenwich St. Here is a description: l'abeille is a 48 seat French-Japanese restaurant located at 412 Greenwich Street on a classic Tribeca cobblestone street corner. The restaurant is centered on a six-course Chef's Tasting Menu but also provides a rotating selection of seasonal a-la-carte dishes served at the bar with a strong wine and cocktail program. l'abeille is the brainchild of Chef Mitsunobu Nagae, a veteran Michelin-starred chef who has worked at multiple legendary restaurants in Tokyo, Paris, and New York. Chef Mitsu was

Berimbau Brazilian Kitchen - West Village is Brazilian cuisine. It is 2 out of 4 expensive and located in West Village at 43 Carmine St. Here is a description: Berimbau Brazilian kitchen is a neighborhood restaurant serving up authentic Brazilian cuisine, culture, and joy in the heart of the west village. We offer a modern take on the traditional dishes with a unique selection of flavorful and familiar fare, including Picanha, Moqueca Baiana, and our signature Feijoada. As home to New York's first Caipirinha Bar, our guests enjoy delicious Cachaça cocktails alongside a variety of classic creations, including Old Fashioneds and Negronis. Featuring an

Bar Six is French cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 502 6th Ave. Here is a description: Bar Six is a French Moroccan bistro in the heart of Greenwich Village serving classic French and North African fare since 1994.

Sant Ambroeus - Brookfield Place is Italian cuisine. It is 3 out of 4 expensive and located in Tribeca at 200 Vesey Street. Here is a description: At Sant Ambroeus Brookfield Place, guests will enjoy a contemporary interpretation of traditional Milanese cuisine, as well as its signature hospitality in a chic and vibrant atmosphere. To complement the traditional Italian cuisine, Sant Ambroeus Brookfield Place offers a robust selection of Italian wines and a dynamic cocktail menu. Additionally, the high-energy espresso and cappuccino bar is open all day including heavenly desserts, Italian cornetti, gelato, cakes and cookies, all baked fresh

The Chef's Counter at Manhatta is American cuisine. It is 1 out of 4 expensive and located in Financial District at 28 Liberty St 60th Floor. Here is a description: The Chef's Counter at Manhatta features Chef Justin Bogle's refined, creative cooking with an intimate view of the culinary team at work. This ever-evolving, multi-course, seasonal menu is complemented by a playful dessert menu and an award-winning wine program. Please note, The Chef's Counter is not able to accommodate vegan, vegetarian, or celiac diets as well as any allergies or aversions to fish, shellfish, seafood, dairy, gluten, nuts or allium. Reservations for parties of one to six gu

Thirteen Water is Sushi cuisine. It is 1 out of 4 expensive and located in Alphabet City at 208 E 7th St. Here is a description: Hey there, thank you for your interest in dining with us at Thirteen Water! We would like to make a few notes: Dining Time: All our dining times are limited to 60 minutes. Please arrive on time to allocate enough time for dining. Thank you for your understanding! Cancellation Policy: We accept cancellations up to twelve hours before the time of your reservation. If a cancellation occurs within twelve hours of your reservation, a \$50 per person cancellation charge will apply. There are \*\*no exc

Farra is American cuisine. It is 3 out of 4 expensive and located in Tribeca at 71 Worth St. Here is a description: Farra is a 24 seat wine bar with a full a la carte menu, and is a sister restaurant to Atera located just a few doors down. Farra offers an extensive wine list with a variety of wines by the glass. We recommend pairing these options with multiple dishes to share for the table.

Takumi Omakase is Sushi cuisine. It is 2 out of 4 expensive and located in Lower East Side at 181 Essex St. Here is a description: Takumi Omakase offering best quality sushi 15 course. We would like to invite you to have our omakase course menu that will make you to have memorable and enjoyable dinner with your party, also. Our Takumi Omakase chefs have been working in premier Japanese sushi omakase restaurants for many years. So we always consider about serving the best quality of premium sushi and seasonal fish straight from Japan to our customers. We are serving live and the freshest sushi in The Lower East Side NYC. Plea

Martiny's is Japanese cuisine. It is 1 out of 4 expensive and located in Gramercy Park at 121 E 17th St. Here is a description: Martiny's offers a superb cocktail experience in a historical carriage house in Gramercy. Co-founder and Beverage Director Takuma Watanabe, uses his cocktail expertise to curate a menu that focuses on classic cocktails with his own elevated spin. Takuma's name in Japanese is "■■■■". The last character of his name "■" ("migaku") means "to polish" in English, which is exactly what Takuma has been doing over the last 10+ years in his career. Always in the pursuit of "Shokunin", a Japanese term u

Matsunori is Sushi cuisine. It is 1 out of 4 expensive and located in New York at 151 Allen St. Here is a description: Matsunori provide 1 hour limit time for omakase dinner Matsunori is the kind of restaurant that attracts New Yorkers who like to be in the know. Somewhat of a hidden gem, this 10-seater spot serves top-quality omakase in an unpretentious setting. Here, you'll find fresh seafood, expertly prepared by a team of chefs that bring expertise from some of the finest sushi joints in the city.

Balvanera is Argentinean cuisine. It is 2 out of 4 expensive and located in Lower East Side at 152 Stanton St. Here is a description: Welcome to Balvanera! We're located in the heart of Manhattan's ever-emerging Lower East Side Community. The first project of Argentine Chef Fernando Navas (elBulli, Nobu, SUSHISAMBA), Balvanera represents the cuisine and spirit of Buenos Aires - porteña cuisine with influences from the dynamic regions of Argentina. The menu, from inspired and traditional small plates and composed vegetable dishes to signature carnes and friends&family style platos is a journey from Fernando's upbringing in Pu



Omen Azen is Japanese cuisine. It is 3 out of 4 expensive and located in SoHo at 113 Thompson St. Here is a description: Omen opened its first restaurant in the ancient city of Kyoto. In 1981, Omen opened its doors in Soho. Our dream is to share the culinary culture of Japan with you while contributing to a more health-conscious society. To that end, we care about every part of the process involved in the cultivation of our "heritage ingredients". We are proud that through our efforts to provide traditional, healthy Japanese cuisine, Azen received a Slow Food Award in Italy and numerous awards in Japan.

Shabu Tatsu is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 216 E 10th St. Here is a description: Ribbons of steam rising over simmering Shabu Shabu hot pots, simmering Sukiyaki, (sizzling hot stone Ishiyaki and Bibimbap stone rice bowls,) and aromas of marbled wagyu beef, seafood, and crisp vegetables dipped and devoured. Lively sounds of friends and families, cooking together over a full table of food. Shabu-Tatsu has been a warm and welcoming place for a unique do-it-yourself dining experience since 1991.

The Little Shop is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in South Street Seaport at 252 Front Street. Here is a description: The Little Shop is a charming cocktail den located behind a neighborhood general store. We are now open 7 days a week.

Holywater is American cuisine. It is 1 out of 4 expensive and located in Tribeca at 112 Reade St. Here is a description: Conceived over years of wild nights – in bars and on boats – Holywater celebrates the indulgences of our birthplace, New Orleans, and our adopted home, New York. It's the bar we've always wanted to go to! The menu is concise, and everything on it is what you want. It leans on classic and forgotten cocktails, wines you can feel good about, easy-drinking beers, oysters and fruits de mer, an exceptional bistro burger, and an old-school New Orleans gumbo. The Dining Room offers traditional seated

Saint Julivert Fisherie is Seafood cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 264 Clinton St. Here is a description: We are a bustling restaurant in Cobble Hill, Brooklyn, by husband-and-wife team, Chefs Alex Raji and Eder Montero. Saint Julivert celebrates coastal cuisine from all over the world through skillful fish cookery, small plates, house cocktails, and carefully chosen wines. We are one part seafood-focused small plates and one part boutique wine and cocktails, and we are driven to feature both equally.

Leitao is Portuguese cuisine. It is 2 out of 4 expensive and located in West Village at 547 Hudson St. Here is a description: Leitao is a friendly bar and kitchen serving authentic Portuguese plates, craft cocktails, natural / organic wines, and beer in the West Village. Inspired by the lively eating and drinking culture of the *cervejarias* of Porto. Our menu offers a fresh take on Portuguese tradition in the heart of lower Manhattan. Food orders are mandatory for all reservations. We do not accept reservations for drinks alone.

Torien is Japanese cuisine. It is 4 out of 4 expensive and located in Noho at 292 Elizabeth St. Here is a description: Torien is the sister restaurant to Torishiki in Tokyo, Japan. Known for enhancing traditional Japanese Yakitori into its most elevated form and present it in a perfect space where customers are the stars and can enjoy a special dining experience using all five of their senses. At Torien we want to share this unique experience in New York City and spread Japanese food culture beyond Japan. Yakitori is a traditional cuisine from ancient times in Japan. It is known to use all the parts of the ch

Luthun is New American cuisine. It is 3 out of 4 expensive and located in East Village at 432 E 13 Street. Here is a description: Luthun builds its own progressive flavors based on global micro seasonality. Our chefs, founder Nahid Ahmed and his business partner Arjuna Bull serve an interpretation of produce in its truest form while maintaining the integrity of the ingredient. The foundation of our menu is a collection of spices with focused flavors from around the globe sourced with care since our doors were opened.

Chito Gvrito is Georgian cuisine. It is 2 out of 4 expensive and located in Gramercy at 173 3rd Ave. Here is a description: Chito Gvrito is a modern-day Georgian restaurant and bar in Gramercy Park. Our seasonal menu offers classic Georgian flavors with modern twist, using locally sourced ingredients, and paired with natural Georgian, as well as curated European and American wines, and craft cocktails.

CICCIO Bar & Alimentari is Italian cuisine. It is 2 out of 4 expensive and located in Soho at 190 6th Avenue. Here is a description: Ciccio, is a neighborhood Italian Alimentari (Food) & Bar, featuring the specialties of Florentine cuisine through its quality prepared ingredients. At Ciccio, moderately priced dishes exemplify the Tuscan idea that hunger is the best cook where a “full stomach comforts the soul.” In Florence, small restaurants serve the neighborhood and its residents where Alimentaris and Tattorias are places for family and friends. Like in Italy, expect to find a little hidden gem, simple and rich. Instrumen

St. Jardim is Wine Bar cuisine. It is 1 out of 4 expensive and located in West Village at 183 W 10th St. Here is a description: Lively neighborhood wine bar & restaurant in the West Village serving natural wines and seasonal plates.

Via Della Pace is Italian cuisine. It is 1 out of 4 expensive and located in East Village, Lower East Side at 87 E 4th St. Here is a description: Via Della Pace lays in the very center of Rome, just minutes walk from Piazza Navona. Its wonderful little church called "Chiesa della Pace" features paintings by Raffaello that are known all over the world. The name was chosen by one of the owners; he went to school in the area and stopped every morning for a cappuccino in the city's oldest and most renowned cafe', "Bar della Pace". Walking into our New York restaurant you can still get a feel of those friendly conversations full of gestures; m

Ama Raw Bar - West Village is Seafood cuisine. It is 1 out of 4 expensive and located in West Village at 39 Downing St. Here is a description: An Asian inspired raw bar with unique dishes that focuses on the great flavors found all across Asia. Our intimate space is complimented by our focus on quality cocktails, wine, and beer. With an added private room that is perfect for any special event. Classic welcoming West Village neighborhood spot great for happy hour oysters, drinks, and more.

Ama Raw Bar - East Village is Seafood cuisine. It is 1 out of 4 expensive and located in East Village at 190 Avenue B. Here is a description: Ama Raw Bar is a unique seafood restaurant that offers a variety of items that highlight classic Asian flavors. Some food specialties include fresh seafood including oysters, shrimp cocktail, seafood towers, bao buns, crispy rice tuna and lobster ramen. While the bar features seasonal craft cocktails, well priced wines, & rotating beer list. Located in the heart of "Alphabet City East Village" we are a full service restaurant that offers guest multiple dining experiences from outdoor street s

Sushi Kai - East Village is Sushi cuisine. It is 1 out of 4 expensive and located in East village at 332 E 9th St. Here is a description: We are offering a \$85 1HR Omakase Course and a la carte menu. for 60mins We request customers with a reservation to order the \$85 Omakase Course. if you would like to order a la carte only, please come as a walk-in and seats are not guaranteed. \$85 Omakase Course includes trio Appetizers, Nigiri 10 Pieces, Uni&Ikura Don and a Hand roll.

Omakase Room by Mitsu is Sushi cuisine. It is 4 out of 4 expensive and located in West Village at 14 Christopher St | Lower Level. Here is a description: Omakase Room is now being led by Chef Mitsunori Isoda, who was most recently Executive Chef at Jewel Bako, where he earned a Michelin star. The dining experience at Omakase Room by Mitsu is built around a relationship of trust and spontaneity between the Chef and each diner. Before crafting his omakase, Chef Mitsu welcomes each guest with a brief conversation about their preferences and curiosities while he carefully perceives their inner mood and desires. He will embrace guests' presence, gr

Terroir is American cuisine. It is 2 out of 4 expensive and located in Tribeca at 24 Harrison St. Here is a description: Terroir is exactly what it is... a place for wine / food / everyone. We love taking care of our staff and do everything in our power to ensure they are in great places. We love taking care of our guests... you allow us to engage with you and that is awesome. We love taking care of our community... we are honoured to be in NYC. We love taking care of our purveyors...without their heavy-lifting, we wouldn't have anything to serve you. It is full-circle, all day, everyday. And we are as happy as Ha

Marc Forgione is American cuisine. It is 1 out of 4 expensive and located in Tribeca at 134 Reade St. Here is a description: In his eponymous restaurant, Chef Marc Forgione showcases his innovative yet approachable New American cuisine using the best seasonal and local ingredients. Opened in 2008 in TriBeCa Restaurant Marc Forgione attracts an eclectic mix of locals and visitors who come for the contemporary food and drink with friendly service in a comfortable setting. As the son of renowned chef Larry Forgione, Chef Marc Forgione has been developing his skills in the kitchen since he was 16 years old, first at his

al Badawi is Middle Eastern cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 151 Atlantic Ave. Here is a description: At Al Badawi, we are thrilled to be a part of the Brooklyn Heights community! Our lively Palestinian restaurant is located in the heart of the neighborhood, and we are dedicated to providing the best ingredients and atmosphere to our customers. Every meal starts with warm, freshly-made pita paired with zaatar, olive oil, and olives. Our menu features a variety of traditional options, and we are excited to be serving the Brooklyn Heights community.

Nabila's is Lebanese cuisine. It is 1 out of 4 expensive and located in Brooklyn at 248 Court St. Here is a description: Lebanese Home Cooking

Pie Night At Dominique Ansel Bakery is American cuisine. It is 2 out of 4 expensive and located in Soho at 189 Spring Street. Here is a description: Pie Night is BACK in NYC at Dominique Ansel Bakery in Soho! At this hotly anticipated annual event, enjoy unlimited slices of pie (10 kinds including sweet and savory!) in our covered backyard garden here in Soho. This year, we're taking a trip in our Time Machine, taking a look back at 10 decades of history and pop culture, all transformed into pie! - from a Roaring 20s Chilled Shrimp Cocktail pie to a 50s TV dinner Thanksgiving turkey pie, 60s British Invasion Beef & Ale pie, 90s raspberry & c

TLK - by Tigerlily Kitchen is Asian cuisine. It is 1 out of 4 expensive and located in East Village at 58 3rd Ave. Here is a description: TLK is a woman owned establishment that serves an asian inspired dining and cocktail experience, that also serves veggie and gluten free options.

Stafili Wine Cafe is Wine Bar cuisine. It is 1 out of 4 expensive and located in West Village at 796 Greenwich St. Here is a description: A West Village Wine Cafe focusing on Greek wines, crepes, charcuterie & Greek cheeses.

Paradise Lost is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in New York at 100 2nd Ave. Here is a description: Paradise Lost is a tropical hellscape outside of time serving up devilishly delicious cocktails with flair and style. Hidden away in the East Village. The unassuming storefront opens to an immersive and transportive experience for devil and mortal alike. Lavishly garnished cocktails, an expansive rum list, and delectable small bites are enough to mesmerize even the most steadfast of souls. Squares Beware...

Kimura is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 31 Saint Marks Pl. Here is a description: Authentic Japanese Hotpots and Izakaya tapas food

Smør is European cuisine. It is 1 out of 4 expensive and located in East Village at 441 E 12th St. Here is a description: Smør is a popular neighborhood restaurant serving up Nordic-Inspired fare. Started by two young Danes, expect to find something for any palate. Lunch/Brunch is served everyday from 10am-4pm, including staples like Danish pancakes, stacked open-faced sandwiches (Smørrebrød) and egg dishes. By night, a more intimate setting with smaller plates, and classics like Swedish meatballs and a nordic rendition of Fish & Chips. Sip on an assortment of rotating Natural Wine, cocktails and beer.

Family Meal at Blue Hill is American cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 75 Washington Place. Here is a description: Blue Hill New York opened in Manhattan's Greenwich Village neighborhood in April of 2000. The restaurant has evolved over the last two decades, sourcing ingredients from Blue Hill Farm, the Barber family's dairy in Great Barrington, MA; from the Stone Barns Center for Agriculture in Pocantico Hills, NY; as well as from farms within 250 miles of New York City. Family Meal began in the summer of 2021 and welcomes guests to a menuless dining experience of shared plates.

Oak Tuscan Truffle Lounge is Italian cuisine. It is 3 out of 4 expensive and located in Greenwich Village at 28 Greenwich Ave. Here is a description: Oak Tuscan Truffle Lounge Offering fresh Shaved Truffle all year around and New Gourmet Specials.

SUPERBUENO is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in East Village at 13 1st Ave. Here is a description: SUPERBUENO is a high end Mexican-American cocktail bar serving street inspired Mexican food. " ...a welcoming and energetic space that creates a joyful and electric outlook on life." - NEW YORK TIMES, 2023 Best New Bars 2023 - Punch Bar Program of the Year 2023 - Vinepair

Almar is Italian cuisine. It is 2 out of 4 expensive and located in DUMBO at 111 Front St. Here is a description: In August of 2011 Almar opened its doors in the heart of DUMBO Brooklyn. Recognized for its true authenticity Chef Alfredo Miccoli's regionally inspired Italian menu offers a genuine and uncompromising dedication to producing and sourcing the best ingredients available. From seasonal antipasti which include Alfredo's Signature Meatballs, to the celebrated assortment of Pasta, the restaurant's philosophy is reminiscent of classic Italian home cooking passed down from generation to generation. I

KAFANA is Balkan cuisine. It is 2 out of 4 expensive and located in East Village at 116 Avenue C. Here is a description: Kafana is a traditional Serbian restaurant focused on grilled meats and crunchy salads. Several years into its run it kicked-off the Eastern European natural wines movement, now proudly offering over a 100 labels to choose from. The staff, [in]famously full of character, is fast and sharp, and has been at the forefront of it all since the opening in 2008.

Taverna Di Bacco is Italian cuisine. It is 1 out of 4 expensive and located in Lower Manhattan at 175 Ludlow St. Here is a description: Family owned Italian Restaurant and Cocktail & Wine Lounge est. 2011. Our menu is modified regularly to take advantage of each seasons available fresh produce. Many dishes have become staples over the years. Every evening we turn the lights down low, light the candles and await the pleasure of your company. Whether you are looking for a romantic dinner for two, a family / friends dinner or catered event, Chef Maurizio Crescenzo and his team will provide you with an unforgettable dining experie

Sushi Teru Omakase is Sushi cuisine. It is 3 out of 4 expensive and located in West Village at 615 1/2 Hudson St. Here is a description: Sushi Teru is specialized in Omakase and practices the traditional style of sushi known as Edomae, which is named after Edo, today known as Tokyo. The Edomae sushi style involves using the aging process to preserve the fish, develop umami flavors and create a more tender and creamy texture. A variety of methods are employed, including marinating in soy sauce, shimmering in broth, and curing in salt or kombu sea kelp-from a few hours to several days. Today, when the fish arrives from Japan, Che

Motorino is Italian cuisine. It is 1 out of 4 expensive and located in East Village at 349 E 12th St. Here is a description: World-renowned Neapolitan pizza in the heart of the East Village

The Wayland is American cuisine. It is 2 out of 4 expensive and located in Alphabet City at 700 East 9th St. Here is a description: The ultimate East Village cocktail bar, The Wayland is known for its expertly made cocktails, comforting food, live music and perpetual warm welcome. Opened in 2012 by partners Robert Ceraso and Jason Mendenhall, their aim was to create a fun and unpretentious drinking establishment that would feel like a house party hosted at a friend's country cabin. Almost a decade later, The Wayland remains "The Absolute Best Bar in the East Village" according to New York magazine's Grub Street. SMALL BUT

Accidental Bar is Local cuisine. It is 2 out of 4 expensive and located in East Village at 98 Loisaida Ave. Here is a description: Accidental Bar wants more people to drink more Sake more irresponsibly! Our ever changing Sake list offers some of Japan's most coveted selections by the glass. A rare treat. Casually enjoy seriously curated Sake. No such thing as a silly question. Come for the party, leave a little smarter!

Sushi by M - 4th St Omakase is Japanese cuisine. It is 3 out of 4 expensive and located in East Village-75 E 4th Street at 75 East 4th St. Here is a description: Sushi by M is Chef Tim's take on the classic omakase experience with a focus on an intimate, simplistic experience giving each customer and piece the time and attention deserved. Texting ONLY @347-508-5298.

WEST10WEST is International cuisine. It is 2 out of 4 expensive and located in West Village at 242 West 10th St, Front 2. Here is a description: Intimate West Village restaurant, serving small and large share plates alongside natural wine and crafted cocktails. The small, rotating menu pays homage to the ever-changing seasons and is influenced by various cuisines.

Arthur's Tavern is Drinks and Snacks cuisine. It is 1 out of 4 expensive and located in New York at 57 Grove St. Here is a description: WE ACCEPT WALK INS! We have limited availability for reservations, but we are always accepting walk ins. If you do not see your reservation time available, groups of any size can walk up and join us for free live music! NO COVER CHARGE. \$15 minimum per person, per set. Arthur's Tavern is CASH ONLY. The infamy of the Prohibition Era was a not too distant memory when Arthur's Tavern first opened its doors in 1937 and the vibe was of a NYC speakeasy that was commonplace in those times. We want

Inatteso Pizzabar is Italian cuisine. It is 2 out of 4 expensive and located in Battery Park City at 28 Little West Street. Here is a description: The name Inatteso, which means "unexpected" in Italian, comes from the idea of a pizzeria offering you more than you would normally expect. In addition to our Neapolitan and "della nonna" style pizzas, we provide regional classics, pastas "fatta in casa", and modern interpretations of Italian cuisine. Inatteso also offers a constantly changing specials menu, where chef Eric Lind and his team utilize the finest seasonal vegetables, seafood, and meats. Always simple, always fresh.



Della's is Italian American cuisine. It is 1 out of 4 expensive and located in Tribeca at 66 W Broadway. Here is a description: Della's is a small wine bar featuring an exciting and ever-changing by the glass list, with local aperitifs and beer on draft. There is an extensive cheese selection in addition to salumi, salads and authentic family recipes from owner Liz Nicholson's Grandmother, Della.

Kaki Omakase is Sushi cuisine. It is 2 out of 4 expensive and located in Lower East Side at 129 Rivington St. Here is a description: Kaki has a meaning of 'all the best'. We Kaki omakase dedicate to offer high quality dishes and service to our honored customers. You will enjoy passionate and creative delicacy by our attentive Chefs. 15 courses for \$75. BYOB welcome. It's worth a try. Hope you have an extreme omakase experience here. Kaki, sushi, Sake. For private parties or more, please contact Kaki at 646-568-8859 or [kakiomakase@gmail.com](mailto:kakiomakase@gmail.com). We will get back to you shortly. We look forward to seeing you soon.

Stafili Wine Cafe - Tribeca is Wine Bar cuisine. It is 2 out of 4 expensive and located in Tribeca at 222 West Broadway. Here is a description: A Wine Cafe focusing on Greek wines, crepes, charcuterie & Greek cheeses.

Au Cheval - NYC is American cuisine. It is 2 out of 4 expensive and located in Tribeca at 33 Cortlandt Alley. Here is a description: Hidden down Cortlandt Alley, Au Cheval reimagines traditional fare, from roasted bone marrow to salads, griddled cheeseburgers to seafood selections and of course, prime steaks. Guests can enjoy strong, classic cocktails, a global wine list and a robust selection of draught beers while lounging in leather booths, or seated at the zinc bar, while the open kitchen works to a pulsating and resonant soundtrack.

Esora Omakase is Japanese cuisine. It is 4 out of 4 expensive and located in East Village at 239 E 5th St. Here is a description: A temple of beef. Perhaps no other food is as beloved as a great steak. At Wagyu Club we serve the world's finest beef, exclusively offering Japanese A5 wagyu with the highest grade, beef marbling score (BMS), of a minimum of 10. Marbling gives the beef its glorious texture and unparalleled flavor. Presented throughout a sumptuous 12 course tasting menu, several different cuts of beef are masterfully prepared in a variety of ways, both hot and cold, raw and cooked, modern and traditional. The o

Sushi Oku NYC is Japanese cuisine. It is 3 out of 4 expensive and located in Lower East Side at 22 Orchard St. Here is a description: Sushi Oku is led by Chef Kei Yoshino in partnership with restaurateurs Scarr Pimentel and Ryan Chadwick. The intimate omakase counter showcases a 17-course menu, meticulously crafted with reverence for the art of traditional sushi.

Cuba Restaurant & Rum Bar is Cuban cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 222 Thompson St. Here is a description: Cuba is located in a historic street in the Greenwich Village reminiscence of any street in Old Havana. It exudes the aroma and flavor of an authentic Cuban restaurant. The romantic milieu of Cuba effortlessly transports you from Manhattan to Cuba. The rhythmic palpitations of salsa, son Cubano, and the extraordinary sense of exotic dishes permeate the air. For years, Cuba Restaurant has been capturing the spirit of Old Havana with authentic cuisine, strong signature mojitos, and the team behind

Peachy's is Lounge cuisine. It is 1 out of 4 expensive and located in New York at 5 Doyers St. Here is a description: Peachy's is a subterranean cocktail bar in a Chinatown Basement, situated underneath award-winning restaurant Chinese Tuxedo. The signature cocktail list is inspired by summer love in New York City with a touch of tropical finesse. Chef Paul Donnelly (Executive Chef of The Tyger and Chinese Tuxedo) offers a menu of Dim Sum inspired bar bites. The maximalist space is inspired by the Peach Blossom Spring of Ancient Chinese Mythology. The Peach Blossom garden was considered a space for fraternity

Bad Hombre is Mexican cuisine. It is 1 out of 4 expensive and located in East Village at 29 2nd Ave. Here is a description: Bad Hombre— is a seafood-centric, coastal Mexican inspired restaurant. Nestled in the heart of coastal Mexican flavors, Bad Hombre is a vibrant seafood-centric haven where culinary boundaries are joyfully blurred allowing for meat eaters and vegetarians alike. Embracing an irreverent yet convivial vibe, this restaurant beckons everyone from people celebrating birthdays and anniversaries to friends, couples and avid food enthusiasts.

CANTIERE HAMBIRRERIA is Burgers cuisine. It is 1 out of 4 expensive and located in Nolita at 41 Kenmare St. Here is a description: Cantiere Hambirreria: A culinary journey in which Italian Gourmet Hamburger and Innovation fuse together to create a unique experience in New York.

(SUB)MERCER is Lounge cuisine. It is 2 out of 4 expensive and located in SoHo at 147 1/2 Mercer St. Here is a description: (SUB)MERCER is not just an iconic place. For many New Yorkers, it's also a moment in time. A throwback to a time where less was more and about fun not making money. For table reservations please email [reservations@submercerc.com](mailto:reservations@submercerc.com)

SET LES is Fusion cuisine. It is 1 out of 4 expensive and located in Lower East Side at 127 Ludlow St. Here is a description: At Set L.E.S. we have put together a food menu that represents us. All ingredients are hand-picked to ensure that we provide the best quality of food to our guests. We believe that the spacious, friendly, and relaxed environment at Set L.E.S. makes it an ideal venue for a wonderful dining experience.

Bevacco is Italian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 60 Henry St. Here is a description: Located steps from the Brooklyn Bridge and the fantastic views from Brooklyn Heights promenade, BEVACCO has been serving farm to table, Italian inspired dishes for nearly a decade. All pasta is freshly made daily.

Union Square Cafe is American cuisine. It is 2 out of 4 expensive and located in Union Square at 101 E 19 St. Here is a description: Danny Meyer's Union Square Cafe has re-opened in its new location on 101 East 19th Street. Founded in 1985, Union Square Cafe was one of the originators of contemporary American cuisine, and remains a destination for warm hospitality and thoughtfully executed, creative cooking. Union Square Cafe is Danny Meyer's first restaurant and the birthplace of a generation of widely lauded, award-winning restaurants, as well as the starting point for the careers of many world-renowned chefs.

Loring Place is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 21 W 8th Street. Here is a description: Located in the heart of New York's Greenwich Village, Loring Place is the first solo venture for chef Dan Kluger who is celebrated for his bright, balanced, vegetable-forward dishes. Kluger, who was previously at the helm of the Jean-Georges Vongerichten-owned restaurants ABC Kitchen and ABC Cocina, debuts a menu that epitomizes the style of delicious, seasonal cooking in which he's become synonymous with. Comprised of small and large shareable plates, it features ingredients from farms and farm

Shuka is Mediterranean cuisine. It is 2 out of 4 expensive and located in Soho at 38 Macdougall St. Here is a description: Shuka is an Eastern Mediterranean restaurant located in SoHo. James Beard Nominated Chef Ayesha Nurdjaja features dynamic and bold flavors in a relaxed yet vibrant setting, inspired by places all over the Mediterranean. Mezze, small plates, and kebabs are offered alongside unique cocktails and wines.

Carbone is Italian cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 181 Thompson Street. Here is a description: The product of Mario Carbone, Rich Torrisi and Jeff Zalaznick, Carbone is a Greenwich Village Italian-American restaurant. Although the partners take inspiration from the Italian-American restaurants of mid-20th century New York, traditional and familiar Italian dishes are updated with more modern twists. The retro-glam space is reminiscent of a classic Italian restaurant, with patterned floors, unique art and vintage photographs.

Pasquale Jones is Pizza cuisine. It is 2 out of 4 expensive and located in Nolita at 187 Mulberry St. Here is a description: Pasquale Jones is the second spot from the lauded team behind Charlie Bird. The centerpiece of the restaurant is a wood burning oven, peering out from the open kitchen and churning out charred and slightly chewy pizzas, roasted seasonal vegetables, and delectable meat dishes. Wine is of course a focus, and it's served in glasses that are light as air. In Eater's words, it "might be the city's poshest pizzeria." Pasquale Jones recently expanded to include Bar Pasquale, a Sicilian pasta bottega n

Fish Cheeks is Thai cuisine. It is 2 out of 4 expensive and located in Bowery at 55 Bond St. Here is a description: Fish Cheeks is a vibrant restaurant located on the iconic Bond Street in NoHo serving contemporary Thai food with a focus on seafood. Named for the lean, tender cheek meat that is considered the tastiest part of a fish and a delicacy in Asia, the critically-acclaimed and widely-beloved restaurant offers a menu of unabashedly intense, fresh and vivid dishes that span the diverse regions of Thailand. Helmed by Thai immigrants, executive chef Ohm and co-owner Chat Suansilphong and Jenn Saesue, Fis

il Buco is Mediterranean cuisine. It is 3 out of 4 expensive and located in NoHo at 47 Bond St. Here is a description: Upon entering il Buco, you won't be surprised to learn that it was originally opened in 1994 as a rustic antique store. Located on NoHo's cobblestoned Bond Street, the cozy, tastefully cluttered restaurant evokes Tuscany with its worn, wooden chairs and copper pots hanging from the ceiling. The cuisine is Italian-Mediterranean, the seasonally inspired menu changes frequently, and the thoughtful wine list highlights small boutique producers. Wine lovers, rejoice: il Buco's cellar can be reserved

Via Carota is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 51 Grove St. Here is a description: Via Carota is the West Village trattoria of cherished downtown chefs Jody Williams and Rita Sodi. Inspired by the 17th-century villa in the hills near Florence which Sodi once called home, Via Carota honors old-world roots, life style, food and décor.

The Tyger is Asian cuisine. It is 2 out of 4 expensive and located in Soho at 1 Howard St. Here is a description: The Tyger is a full service Southeast Asian restaurant at the border of Soho and Chinatown. Our kitchen is helmed by International chef Paul Donnelly and will offer contemporary cuisine inspired by food traditions from across Southeast Asia not typically found in NYC restaurants. Bright, vibrant, aromatic and fresh produce will evoke the dining experiences of Thailand, Malaysia, Australia and beyond. From the same team that brought you Chinese Tuxedo.

Dante is Italian cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 79-81 Macdougall St. Here is a description: Caffè Dante has been a beacon for the community of Greenwich Village since it opened its doors in 1915. Now a registered New York City landmark, this modest meeting house has always attracted people from all walks of life: famous actors, writers and musicians from the down-at-heel beatnik generation, all of whom have found solace in its relaxed and unpretentious environs. Now in its latest incarnation as Dante, its new owners — all lifelong industry professionals and old friends — have breathed

The Tavern at Gramercy Tavern is American cuisine. It is 4 out of 4 expensive and located in Gramercy Park at 42 E 20th St. Here is a description: One of America's most beloved restaurants, Gramercy Tavern has welcomed guests to enjoy its contemporary American cuisine, warm hospitality, and unparalleled service for over two decades. Chef Michael Anthony's ever-evolving seasonal menu showcases the restaurant's relationships with local farms and purveyors. Opened in 1994 by restaurateur Danny Meyer in a historic landmark building, the restaurant has earned nine James Beard Awards, including "Outstanding

Nami Nori West Village is Japanese cuisine. It is 2 out of 4 expensive and located in West Village at 33 Carmine St. Here is a description: Nami Nori is a casual, Japanese restaurant specializing in open-style temaki hand rolls, in the West Village. The menu features signature hand rolls, including crunchy varieties, as well as classic versions, and a special vegan section. Japanese-inspired snacks and desserts are also on offer. Beer, sake and wine are available both on tap and by the bottle.

Vic's is Italian cuisine. It is 2 out of 4 expensive and located in NoHo at 31 Great Jones St. Here is a description: In October 2014, partners Victoria Freeman, Marc Meyer and Chris Paraskevaides (Cookshop, Shuka, Rosie's) introduced diners to Vic's on Great Jones Street in NoHo. Vic's resides in the re-imagined former space of Five Points, the Mediterranean restaurant that Freeman, Meyer and Paraskevaides opened together in 1999. After 15 years, the restaurateurs decided to renovate the restaurant and the result — Vic's — is an entirely new establishment. Vic's features locally sourced Italian-Mediterranean d

Estela is Contemporary American cuisine. It is 3 out of 4 expensive and located in NoLita at 47 East Houston St. Here is a description: One of the most celebrated restaurants in the United States, Estela is an intimate downtown bistro from chef Ignacio Mattos that can be experienced in many ways, whether it's a thrilling dinner in the dining room, a leisurely weekend brunch with friends, or a late-night drink at the bustling bar. Since opening in 2013, the restaurant has served several signature dishes that are now considered New York City classics, while always offering guests something new to try. Estela holds one Michelin sta

Soothr is Thai cuisine. It is 2 out of 4 expensive and located in East Village at 204 E 13th St. Here is a description: Soothr, properly pronounced "Sood" is the Thai word meaning "Recipe". This East Village establishment is the vision of close friends who grew up in different regions of Thailand, hoping to share their experiences and recipes with the rest of the world. Raised in distinctive regional cities, each individual brings their own unique relationship with Thai cuisine, with a specific focus on the generational family recipes that have shaped their childhood and time growing up in Thailand. With a specia

Shuko is Japanese cuisine. It is 4 out of 4 expensive and located in Greenwich Village at 47 E 12th St. Here is a description: In 2005, sushi chefs Nick Kim and Jimmy Lau met while working at Masa. Shuko was born in 2013, and it is where the combined vision of both chefs is executed daily, in the form of omakase and kaiseki menus. That vision is one that veers away from the norm of high-end, sushi establishments — both in terms of the chefs' innovative use of ingredients and the hip atmosphere dictated in part by the popular music that pervades the dining room. And if a three-star NYT review is any indicator, it succeed

Altro Paradiso is Italian cuisine. It is 2 out of 4 expensive and located in Hudson Square, SoHo at 234 Spring St. Here is a description: From globally acclaimed chef Ignacio Mattos, Altro Paradiso is an Italian restaurant in the heart of SoHo and an essential New York City dining destination. The restaurant's menu draws inspiration from several Italian regions, celebrating timeless craftsmanship throughout, while the room's high ceilings and glimmering brass bar contribute to a lively nightly atmosphere. Since opening in 2016, Altro has garnered many devoted regulars, ranging from neighborhood residents to travelers who treat the

il Buco Alimentari e Vineria is Mediterranean cuisine. It is 2 out of 4 expensive and located in NoHo at 53 Great Jones St. Here is a description: Il Buco Alimentari & Vineria is a market, salumeria, bakery, and restaurant dedicated to quality products. This simple convivial spot that tastes just like Italy; feels like an Italian village inside-a-restaurant. While the Alimentari sells house-made salumi, freshly baked bread and an ample assortment of imported and domestic items, the open kitchen looks out onto a rustic dining room with communal tables and long marble wine bar. Our seasonal menu features salumi/cheese boards, small sharing p

Tokyo Record Bar is Asian American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 127 Macdougall St. Here is a description: We offer a seven-course izakaya-style food menu & vinyl jukebox dinner for \$75 per person before tax & gratuity, and beverages. At Tokyo Record Bar, We offer certain times six days a week. Monday to Wednesday, we offer two seatings: 6:00 PM and 8:15 PM Thursday to Saturday, we offer three seatings: 6:00 PM, 8:15 PM, and 10:30 PM. We are closed on Sundays. Upon booking a reservation, you will be charged a \$10 per person deposit fee, which will go towards your bill on the day of your reser

Llama San is Peruvian cuisine. It is 2 out of 4 expensive and located in Lower Manhattan at 359 6th Ave. Here is a description: A smorgasbord of coastal flavors, Llama-San is a Peruvian izakaya tucked in Greenwich. There, among Peruvian art and light wood fixtures that call back to Japan's minimalist aesthetic, chef Eric Ramirez looks to his Japanese grandmother to explore the tremendous influence of Nippon culture on his Andean homeland. And though casual in concept, the resulting food is beautiful and sophisticated, and complemented by a bar program highlighting Japanese and Peruvian spirits.

French Louie is French cuisine. It is 2 out of 4 expensive and located in Boerum Hill at 320 Atlantic Avenue. Here is a description: Reservation times are labeled "Indoor Dining" and "Garden" and may not be transferable. Garden reservations will be seated by heat lamps on cold weather days, and under our awning if rain is forecasted. Parties of ten or more require a fixed price menu. For sample menus and reservation info, please visit our Large Parties and Events page at frenchlouienyc.com. Our maximum party size for indoor dining is fourteen people. Our garden accommodates up to thirty for private and semi private events

Claudette is French cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 24 5th Ave. Here is a description: Nestled in historic Greenwich Village on scenic lower 5th Avenue, Claudette stands as a tribute to French Riviera cuisine. The restaurant's menus offer bistro classics alongside a large selection of seafood. The Flamingo Room speakeasy is Claudette's vibrant cellar dining room and bar, available for both regular dining and private events.

Wayla is Thai cuisine. It is 2 out of 4 expensive and located in Lower East Side at 100 Forsyth St. Here is a description: At Wayla, we serve bright and fresh homestyle Thai food with a greenmarket approach inspired by the markets in Bangkok where our Chef, Tom Naumsuwan, grew up. Our unique cocktail and mocktail menu reflects these bright flavors using ingredients like tamarind, galangal, ginger, citrus and chilies. Wayla translates to "time" in Thai- meaning - take a little time out of your day to come have a drink, or take a little more time off and enjoy a leisurely meal with us!



Harry's New York is Steakhouse cuisine. It is 3 out of 4 expensive and located in FiDi at 1 Hanover Square. Here is a description: Situated in the iconic and historic Financial District of Lower Manhattan, Harry's flagship location at 1 Hanover Square, has established itself as a trusted institution. Whether it's a midday business meeting over a delicious steak or an after-work drink with colleagues, Harry's has provided Wall Street a trusted venue since 1972.

Clinton St. Baking Co is American cuisine. It is 2 out of 4 expensive and located in Lower East Side at 4 Clinton St. Here is a description: Since 2001, the iconic Clinton St. Baking Co. & Restaurant has grown a devotional worldwide following for its American-eclectic eats on the Lower East Side. Decadent dishes like fluffy pancakes, Mexican eggs benedict, buttermilk fried chicken and grass-fed burgers are cult favorites, washed down with spicy bloody Marys, boozy milkshakes and craft beer. Husband and wife owners are Chef Neil Kleinberg and DeDe Lahman. They use local products from purveyors they know and trust including sustainab

Thai Diner is Thai cuisine. It is 1 out of 4 expensive and located in Nolita at 186 Mott St. Here is a description: Thai Diner, from the team behind Uncle Boons, is a Thai love letter to the classic American diner. The all-day eatery serves everything from Phat Thai, Thai Tea Babka French Toast & a Thai Seafood Tower. We look forward to having you join us! Khop Khun Kha!

Avant Garden is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 95 Avenue A. Here is a description: Since 2015, Overthrow Hospitality's Avant Garden has produced some of New York's most beloved vegan dishes—served alongside curated global natural wines. With an emphasis on fresh, natural vegetables and global flavors, Avant Garden is an essential plant-based restaurant in the NYC restaurant scene. As Michelin Guide puts it: "This is excellent food that just happens to be vegan."

Thai Villa is Thai cuisine. It is 2 out of 4 expensive and located in Union Square at 5 E 19th St G Floor. Here is a description: At Thai Villa, you will savor flavorful dishes rarely served outside of Thailand. When most people hear "Thai cuisine," they think about Pad Thai, Tom Yum, and other popular street foods. We serve these classic dishes. Nevertheless, Thai Villa specializes in sophisticated, little-known cuisine such as Ray Rai Nah Phu, Yum Hua-Phee Tod and Short Ribs Panang for Thai royal family in past generations. We want to introduce new generation to these classically-prepared dishes and ensure they won't be

Indochine is Vietnamese cuisine. It is 2 out of 4 expensive and located in Noho at 430 Lafayette St. Here is a description: A favorite with New Yorkers and world travelers since its opening in 1984, INDOCHINE is a timeless classic that combines stylish ambiance, tropical décor, and exotic French-Vietnamese cuisine that are perfect for intimate dinners and large groups alike.

Raines Law Room is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Chelsea at 48 W 17th St. Here is a description: Acclaimed & stylish speakeasy Raines Law Room has put together a lengthy list of creative cocktails under the direction of Meaghan Dorman.

Dante West Village is Mediterranean cuisine. It is 2 out of 4 expensive and located in West Village at 551 Hudson St. Here is a description: Located in the heart of the West Village, New York City, from the team behind the beloved Dante, on MacDougal Street. Dante West Village is a produce and seafood-driven restaurant focused on a wood-fire grill & charcoal oven, paired with a world class martini & aperitivo bar.

Shoo Shoo is Mediterranean cuisine. It is 2 out of 4 expensive and located in Nolita at 371 Broome St. Here is a description: Shoo Shoo Nolita offers a contemporary take on Mediterranean cuisine with an emphasis on Tel Aviv's bohemian energy and restaurant culture through a New York lens. Focusing on grass-fed organic proteins, whole grains, and seasonal vegetables, Shoo Shoo provides guests with an eclectic menu that encourages people to taste and enjoy the magnetic vibes of Tel Aviv with a bit of New York attitude.

The Dining Room at Gramercy Tavern is American cuisine. It is 4 out of 4 expensive and located in Flatiron at 42 E 20th St. Here is a description: One of America's most beloved restaurants, Gramercy Tavern has welcomed guests to enjoy its contemporary American cuisine, warm hospitality, and unparalleled service for over two decades. Chef Michael Anthony's ever-evolving seasonal menu showcases the restaurant's relationships with local farms and purveyors. Opened in 1994 by restaurateur Danny Meyer in a historic landmark building, the restaurant has earned nine James Beard Awards, including "Outstanding Restaurant" and "Outstanding Chef in

Chama Mama Chelsea is Georgian cuisine. It is 1 out of 4 expensive and located in Chelsea at 149 W 14th St. Here is a description: Chama Mama is a collection of cozy Georgian restaurants that masterfully blend flavors, colors, and history into our classic Georgian cuisine, offering a modern twist. Our menu reflects diverse influences and caters to a variety of tastes, including lunch, brunch, dinner, and special feasts. We feature signature dishes such as Khachapuri, Khinkali (Georgian Dumpling), Mtsvadi (skewers), and Jonjoli salad, along with a wide range of vegan and vegetarian options. Our specially curated wine list in

Anton's is American cuisine. It is 2 out of 4 expensive and located in West Village at 570 Hudson St. Here is a description: Anton's is a neighborhood café and wine bar in the heart of the West Village from Chef Nick Anderer and GM/Beverage Director Natalie Johnson. Anton's thoughtfully reimagines old New York through comforting, eclectic American cuisine with deep European influences, alongside a robust wine list, thoughtfully-crafted cocktails, and genuine hospitality. Anton's design evokes the warmth and casual elegance of the quintessential NYC restaurants and bars that serve as its inspiration. Anton's is rooted

Perry Street by Jean-Georges & Cedric is American cuisine. It is 3 out of 4 expensive and located in West Villiage at 176 Perry St. Here is a description: Chef Jean-Georges brings relaxed elegance to the West Village with Perry St, which opened in 2005 and has been awarded three stars by the New York Times. Chef Jean-Georges' son, Cedric Vongerichten, helms the kitchen, creating dishes that reflect his own keen instinct for balancing flavor and texture with an exquisite blend of French, American, and Asian influences and ingredients. The menu is inspired by the season, centering on the local market at Union Square.

Wallsé is European cuisine. It is 3 out of 4 expensive and located in West Village at 344 W 11th St. Here is a description: Located on a quiet corner of the West Village, a block away from the Hudson Promenade, Wallsé opened its doors in July 2000. Modern and minimalistic, Wallsé is the flagship restaurant of Chef Kurt Gutenbrunner serving Austrian classics with a modern twist that reflects Kurt's passion for aesthetics, taste, quality and seasonality, as well as his knowledge of modern and classic culinary techniques and delivers a new image of refined Austrian Cuisine. Characterized not only by incredible food and

One White Street is American cuisine. It is 3 out of 4 expensive and located in Tribeca at 1 White St. Here is a description: One White Street is a neighborhood restaurant in downtown New York City from Chef Austin Johnson. Located in a historic TriBeCa townhouse, One White Street is a place to feel at home and where all are welcome. Our à la carte menu of progressive American cuisine & fresh produce from our privately-owned farm in the Hudson Valley is served alongside refreshing cocktails and exciting wines from Wine Director Suzanne DeStio's specially curated list. Tables are available both by reservation and by wa

The Mary Lane is American cuisine. It is 2 out of 4 expensive and located in West Village at 99 Bank St. Here is a description: Located at the cobblestone corner of Bank and Greenwich Streets in the West Village, The Mary Lane is a seasonal American neighborhood restaurant from Chef Mike Price of Blackfoot Hospitality — the team behind your local favorites Little Owl, Market Table, and The Clam. The Mary Lane features Chef Price's signature market-based fare in a bright, airy dining room surrounded by floor-to-ceiling windows.

Vinegar Hill House is American cuisine. It is 3 out of 4 expensive and located in Vinegar Hill at 72 Hudson Ave. Here is a description: Vinegar Hill House is a relaxed restaurant in an unassuming and historical part of the Brooklyn waterfront. Our intent is to use the best ingredients possible through developing relationships with like-minded produce, meat and fish producers, to compose artful and satisfying eats out of our wood-fired oven. When the weather is nice we welcome guests for brunch or dinner in our quiet garden, under a cherry tree.

Tuome is New American cuisine. It is 2 out of 4 expensive and located in East Village at 536 E 5th St. Here is a description: Tuome is an ingredient-driven contemporary American restaurant with Asian influences, and it's awesome. A little more than two months in, Tuome earned a glowing 2 star review from the New York Times and a 4 star review from Eater. The chef/owner behind it all is Thomas Chen, whose resume includes Eleven Madison Park and Jean-Georges. The menu, which evolves seasonally, showcases his classic culinary training and Asian influences from his upbringing. Some must gets are the crispy deviled eggs a

Golden Diner is Asian American cuisine. It is 1 out of 4 expensive and located in Chinatown/LES at 123 Madison St. Here is a description: Since its opening in 2019, Golden Diner has won over the hearts of locals and visitors from all over the world, and received recognition from notable food critics and publications, such as the James Beard Foundation, New York Times, Food & Wine, NY Mag, Vogue, Eater, and The Infatuation. At our cozy and inviting restaurant, NY diner classics are reinvented through an Asian lens by Chef Sam Yoo (born and raised New Yorker and Momofuku Ko and Torrisi Italian Specialties alum). We are passionate ab

MAMO Restaurant is Italian cuisine. It is 2 out of 4 expensive and located in Soho at 323 W Broadway. Here is a description: Established in 2015 in SoHo, MAMO takes its name after the family nickname of Mikaël 'Mamo' Mammoliti. Inspired by the tradition and warmth of his Italian grandfather Angelo 'Mamo' Mammoliti and raised in the restaurant industry in the South of France with his father, Mike with the help of his partners Chef Salvatore Marcello and Steven Fruman brought a modern twist on Italian nostalgia by introducing MAMO. MAMO is located at 323 West Broadway in SoHo and 931 Brickell Avenue in Miami and is op

Nowon East Village is Korean cuisine. It is 2 out of 4 expensive and located in East Village at 507 E 6th St. Here is a description: Ayooo! You trying to catch EAST VILLAGE vibes? Come through! We're a Korean American 'Pocha' or Gastropub that serves elevated fare in a low light, hip hop & rap, chilled out ambiance. Rated one of NYC's best burgers, we call it "Legendary" for a reason! We got all of Nowon staples, and as the Flagship it started HERE in the East Village. Try all of our classics like 'Chopped Cheese' Rice Cakes, the infamous 'LEGENDARY' Burger, Vegan Mushroom Noods that has ALL the 'shrooms, Jae's signature C

Forsythia is Italian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 9 Stanton Street. Here is a description: Centered around hand-made pasta, Forsythia's menu is focused on refined Roman comfort food. We keep a small menu that rotates frequently, depending on what is available at the market and what is freshest on a weekly basis. Dining at Forsythia, through the food, beverage, and hospitality, is a truly and thoroughly Italian experience. We look forward to welcoming you!

Jack & Charlie's 118 is American cuisine. It is 3 out of 4 expensive and located in West Village at 118 Greenwich Avenue. Here is a description: Jack & Charlie's 118 is a restaurant by Ed Cotton offering creative new American cuisine in an iconic NYC restaurant space.

Tomiño Taberna Gallega is Spanish cuisine. It is 2 out of 4 expensive and located in Soho at 192 Grand St. Here is a description: Tomiño is a small town in Galicia, a region in Northwest Spain that is famous for its cuisine and is also the place where our family comes from. The three Gonzalez brothers opened Tomiño to take you to a different part of Spain that is quite different from Madrid or Barcelona. Authentic is a very played out concept, but that is what we are when it comes to staying true to our region. We have thought of every detail when it comes to showcasing Galicia and Spain. From the Tortilla de Betanzos, Pul

Please Don't Tell (PDT) is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in East Village at 113 St Marks Pl. Here is a description: Please Don't Tell is the iconic East Village cocktail bar located behind the phone booth of Crif Dogs—known for their James Beard Award winning bar program and hot dog collaborations with NYC chefs.

La Lanterna di Vittorio is Italian cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 129 MacDougal St. Here is a description: Greenwich village cafe established in 1977 by Carlo Antonini, features thin crust pizza, 8 types of lasagna, and a Wine Spectator awarded wine list.

Van Da is Vietnamese cuisine. It is 2 out of 4 expensive and located in East Village at 234 East 4th Street. Here is a description: Van Da is a Vietnamese restaurant in the East Village with a Michelin Bib to its name. The brainchild of restaurateur Yen Ngo, Van Da offers a forward-thinking perspective on Vietnamese dishes from the country's three major food regions: Saigon, Hue, and Hanoi. The menu features uncommon regional specialties with a blend of contemporary and traditional flavors.

Eleni's NYC Restaurant is Greek cuisine. It is 2 out of 4 expensive and located in Gramercy Park at 226 3rd Ave. Here is a description: Eleni's restaurant is a tasty journey that will offer you a fatigue free journey all over Greece in just a few minutes. We cook with love, respect, and joy by offering unique flavors of Greek Tradition to your dish. Taste and quality are never compromised at Eleni's as we look to be the embodiment of what every neighbourhood restaurant aspires to be!!

Wall Street Grill is Steakhouse cuisine. It is 2 out of 4 expensive and located in Financial District at 128 Pearl St. Here is a description: Wall Street Grill is the destination for Kosher fine dining in the financial district. Enjoy a quiet meal at our elegant dining room or choose the more romantic setting at our year round roof deck. Our menu combines well know flavorful dishes with a new modern twist and mouthwatering handcrafted cocktails.

Temple Bar is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Noho at 332 Lafayette St. Here is a description: Temple Bar has been brought back to life by a new ownership group that has restored and refurbished this iconic Noho cocktail lounge. David Rabin (American Bar, The Lambs Club, formerly Lotus) Sam Ross and Michael McIlroy (Attaboy) and Maneesh Goyal (Sona) joined forces to rejuvenate this beloved venue. Open from 5pm til late, 7 days per week, Temple Bar has a cocktail menu created by the Attaboy partners, and a menu of delicious light bites. Several nights per week a DJ pops up after 10pm an

Una Pizza Napoletana is Pizza cuisine. It is 2 out of 4 expensive and located in Lower Manhattan at 175 Orchard St. Here is a description: Naturally-leavened, wood-fired pizza since 1996 by Anthony Mangieri. Served with Neapolitan wines, Italian beers, housemade ice cream & sorbetto. Everything made fresh daily until sold out. Open Thursday, Friday and Saturday from 5pm until sold out (last seating is at 9:15pm).

Bobo NYC is French cuisine. It is 2 out of 4 expensive and located in West Village at 181 W 10th St. Here is a description: Bobo embraces a residential setting, occupying several floors of a historic West Village townhouse, paying homage to La Maison de Campagne - a neighborhood restaurant inspired by nature and by family. The natural French country decor unfolds over several floors and rooms, from the downstairs Den bar to the parlor level dining room, year-round garden, and jewel-box Coco bar.

PRANAKHON is Thai cuisine. It is 1 out of 4 expensive and located in Union Square at 88 University Pl. Here is a description: The inspiration for Pranakhon restaurant comes from the diverse and vibrant atmosphere of the outdoor alley (soi) food scene in Bangkok. A "soi" is a small alley or side street. Walking along each different soi you will find unique types of cuisine that represent the lifestyles of the Thai people. In the city of Bangkok (Pra-Nakhon) there are thousand of soi each with their own colorful food colorful food experience. Here at Pranakhon we hope you enjoy the experience of visiting each soi and t

Roey's is Italian cuisine. It is 1 out of 4 expensive and located in West Village at 1 Perry St. Here is a description: Located in NYC's West Village, Roey's is a casual eatery inspired by Florence's cafes and Neapolitan pizzerias. A sibling to Rosemary's, it offers Italian cuisine and sourdough pizzas from its wood-burning oven. Renowned for hosting the city's best happy hour, Roey's welcomes both friends and families with its seasonal Italian menu. The restaurant features a cozy, hidden standing bar, emphasizing a friendly, neighborhood vibe.

Left Bank is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 117 Perry St. Here is a description: We've been at our cozy west village corner for nearly a decade serving simple and delicious, locally produced food. We're totally dedicated to our core values of humanism and sourcing from small family owned farms. Our sister concept Poulet Sans Tête focuses on rotisserie chicken for delivery.

Yellow Rose is Tex-Mex cuisine. It is 1 out of 4 expensive and located in New York at 102 3rd Ave. Here is a description: Texas Mexican cuisine, funky cocktails, groovy jams and good vibes.

June Wine Bar is American cuisine. It is 2 out of 4 expensive and located in Cobble Hill at 231 Court St. Here is a description: June opened in 2015 as Brooklyn's first natural wine bar. Featuring an extensive wine list of European vigneron with a lean towards French and progressive American winemakers curated by our wine director Allie Huggins. The dinner menu ranges from classic wine bar staples to seasonal dishes by chef Isaac Gonzales. Outdoor seating is available in both our garden and covered patio.



Inga's Bar is American cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 66 Hicks St. Here is a description: Located on a cozy corner of Brooklyn Heights, 2 blocks from the Brooklyn Promenade, Inga's Bar marries a thoughtful, full seasonal menu with a lively atmosphere. Opened in March of 2022 by chef Sean Rembold and designer Caron Callahan, Inga's is a home away from home, with casual service, smart cocktails, natural wine and delicious food.

SAGA is New American cuisine. It is 4 out of 4 expensive and located in Financial District at 70 Pine St. Here is a description: SAGA is a fine dining restaurant perched on the 63rd floor of 70 Pine Street, a landmark Art Deco tower in New York's Financial District. It's the sophomore project from Chef James Kent, owner of Crown Shy on the ground floor of the same building.

Corkbuzz Wine Studio is American cuisine. It is 3 out of 4 expensive and located in Union Square at 13 E. 13th Street. Here is a description: Corkbuzz is many things: a wine bar where you can meet up with friends and make new ones; a wine-centric restaurant, where wine lovers, grape growers, sommeliers, chefs and winemakers come together to share their common enthusiasm for wine; and a home base for wine education, where you can take a range of classes of varying levels.

Barbuto is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 113 Horatio Street. Here is a description: Barbuto is a neighborhood restaurant from Chef Jonathan Waxman located in the West Village. The menu is simple & seasonal with Italian and California influences. Barbuto offers semi-private dining for parties of 7 to 20 guests at our Chef's Tables, as well as private dining for up to 40 seated guests in Waxie's Private Dining Room.

Osteria Carlina West Village is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 455 Hudson St. Here is a description: Osteria Carlina is a small little gem in the heart of the West Village. Specializing in Northern Italian cuisine. Each dish is made respecting our authentic traditions with love and passion, presenting in both a classic and modern way. Osteria Carlina offers an intimate dining experience; Ambiance: casual elegance.

FERNS is American cuisine. It is 2 out of 4 expensive and located in East Village at 166 First Ave. Here is a description: We're going to show you a menu of fine cocktails, delicious food, some of the best beers around, and then let you figure it out. Just know that Chef Matt Oliver is not here to disappoint. Think comfort classics with some savvy New York style. It's New American bar food, folks, and we do it damn well. Join us for some mellow live music Sundays, Tuesdays, and Wednesdays 6 pm - 8 pm We also host a weekly comedy show at our Underground Bar. <https://www.instagram.com/opecomedyshow/>

Sant Ambroeus - Soho is Italian cuisine. It is 3 out of 4 expensive and located in Soho at 265 Lafayette St. Here is a description: At Sant Ambroeus SoHo, guests will enjoy a contemporary interpretation of traditional Milanese cuisine, as well as its signature hospitality in a chic and vibrant atmosphere. To complement the traditional Italian cuisine, Sant Ambroeus SoHo offers a robust selection of Italian wines and a dynamic cocktail menu. Additionally, the high-energy espresso and cappuccino bar at Sant Ambroeus SoHo is open all day including heavenly desserts, Italian cornetti, gelato, cakes and cookies, all baked fresh e

Chez Moi is French cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 135 Atlantic Ave. Here is a description: Modern French neighborhood bistro with full bar. New Years Eve 2023/24 special pre-fixe menu, see details below.

Sushi by M - 5th Street Omakase is Japanese cuisine. It is 3 out of 4 expensive and located in East Village-300 E 5th street at 300 E 5th St. Here is a description: Sushi by M is Chef Tim's take on the classic omakase experience with a focus on an intimate, simplistic experience giving each customer and piece the time and attention deserved.

Nat's on Bank is American cuisine. It is 2 out of 4 expensive and located in West Village at 51 Bank St. Here is a description: Nat's on Bank Hours of Operation: Tuesday & Wednesday 4p-10p Thursday + Friday 12p-10p Saturday + Sunday 11a-10p \*Bar stays open until 12a on Fri + Sat Reservations can be made for HEATED & COVERED OUTDOOR: outdoor seating in street structure DINING ROOM: indoor seating BAR: Limited bookings during the week COUNTER: high top table Reservations are taken for up to 6 guests. For larger groups, please email [info@natsonbank.com](mailto:info@natsonbank.com) for details.

Sonnyboy is Australian cuisine. It is 2 out of 4 expensive and located in Lower East Side at 65 Rivington St. Here is a description: Created as a cafe by day and a cocktail bar by night, Sonnyboy is a vibrant space that serves a seasonally stylish menu that focuses on the Australian cuisine. The cafe offers delicious Cafe Integral coffee and expansive brunch options from ricotta hotcakes to harissa folded eggs. Come night time, you will find light and flavorful share plates paired with fun natural wines and cocktails.

North Square Restaurant & Lounge is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 103 Waverly Pl. Here is a description: North Square is committed to a long-standing Greenwich Village tradition: offering generous and genuine hospitality. We are currently running a continuous service from 12:30 PM -8:30PM. The kitchen's approach to seasonal American food draws inspiration from many cuisines and from local ingredients, some of which are sourced from their own rooftop garden. Wine and spirit choices span the globe, with a thoughtful emphasis on New York selections.

Swan Room is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in Chinatown at 9 Orchard St. Here is a description: Swan Room at Nine Orchard is a grand and singular New York City destination, where evenings offer an expansive cocktail program, rare wines from our cellar, and a menu of elegant indulgences from chef Ignacio Mattos to match the surroundings.

Sartiano's is Italian cuisine. It is 3 out of 4 expensive and located in SoHo at 99 Prince Street. Here is a description: Nestled in the heart of SoHo at The Mercer, Sartiano's combines Italian heritage and fare with a modern fine dining experience. Sartiano's was created by prominent lifestyle architect, Scott Sartiano, with culinary direction from three-time James Beard award winner Chef Alfred Portale.

Ruffian is Wine Bar cuisine. It is 2 out of 4 expensive and located in East Village at 125 E 7th St. Here is a description: Located in the East Village's Historic District, Ruffian proudly opened its doors in 2016 and has continued to evolve into a premier destination for natural wine lovers and vegetarian enthusiasts alike. We have a dynamic wine list that offers over 250+ selections by the bottle, including 35+ orange wines. Marrying East Village aesthetics with Eastern European sensibilities, the menu operates in quarterly themes - highlighting the cuisines and wine-making traditions of the oldest wine-making regi

Le Coucou is French cuisine. It is 3 out of 4 expensive and located in SoHo at 138 Lafayette St. Here is a description: After taking the Parisian dining scene by storm, acclaimed chef Daniel Rose brings home the James Beard "Best New Restaurant" award for his very first stateside restaurant. Located in SoHo, the space is a gracious modern nod to fine European gastronomy, with crisp linens, flibberking candles, and whitewashed brick. Updating classical French cuisine with charm and verve, Rose shrinks the intercontinental divide separating the City of Light and the Big Apple, proving that the true essence of fine F

Marian's is New American cuisine. It is 2 out of 4 expensive and located in West Village at 24 Greenwich Ave. Here is a description: Marian's offers a New American-style menu in the West Village of New York City. Rooted in fine dining, Chef-Owner Christian Rowan brings his vision to life in an open, airy, but intimate setting. Our space is playful and flirty; service is warm, unpretentious, and thoughtful; food and drinks are fresh, seasonal, and delicious. We want our guests to feel at ease coming into Marian's for a fun, memorable dining experience - Think of us as the new neighborhood spot you can count on for a nice meal,

Momofuku Noodle Bar East Village is Asian cuisine. It is 2 out of 4 expensive and located in East Village at 171 1st Ave. Here is a description: Momofuku Noodle Bar East Village serves a constantly changing roster of noodles, steamed breads, and daily dishes. We are open 7 days a week: Sunday through Thursday, serving lunch from 12 to 3pm and dinner from 5 to 10pm. On Fridays and Saturdays, we are open for lunch from 12 to 4pm, and dinner from 5 to 11pm. We offer reservations and also accept walk-ins. Make sure to keep an eye on our website for today's menu and @momofukunoodlebar for updates. Noodle Bar offers three large format me

Felice Montague is Italian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 84 Montague Street. Here is a description: Felice Montague serves Tuscan-inspired cuisine and Italian classics made with produce sourced from local farms to obtain the most flavorful seasonal ingredients, alongside an extensive Italian-driven wine program.

Sant Ambroeus - West Village is Italian cuisine. It is 3 out of 4 expensive and located in West Village at 259 W 4th St. Here is a description: The chef crafted breakfast, lunch and dinner menus reflect our Milanese heritage and bring new life to classic Italian dishes. Our dining room is an elegant, intimate space. The wine list features older vintages and a rotating selection of premium bottles available by the glass.

8282 is Korean cuisine. It is 1 out of 4 expensive and located in Lower East Side at 84 Stanton St. Here is a description: Introducing modern Korean food to LES. Korean food can be fun too. The name 8282 refers to Korea's country code, +82, and has an additional meaning: The numbers, when read together, translate to a phrase that means "quickly" or "faster." The phrase signifies a get-it-done attitude. Behind 8282 is a couple who previously ran the restaurant Pado in the East Village. Before operating Pado, Bong Le Jo cooked in the kitchens of Perry St, Dovetail and Kissaki, and Jee Kim launched several fashion

Amelie Wine Bistro and Restaurant is French cuisine. It is 2 out of 4 expensive and located in West Village at 22 W 8th St. Here is a description: Owners Samie Didda & Germain Michel concept of affordable wines and equally wallet-friendly French snacks has kept them popular on Polk Street since it opens his door in 2006 Amelie has now three locations in the united states: Polk street san Francisco, west village New York new York , upper west side new York new York Since 2006 Amelie has been acclaimed by press and patrons with press like best wine bar in America (OpenTable) , best bar soundtrack by 7by7 , best wine bar (sf examiner) bib go

Saigon Social is Vietnamese cuisine. It is 1 out of 4 expensive and located in Lower East Side at 172 Orchard St. Here is a description: Vietnamese Comfort Food by Chef Helen Nguyen.

Hasaki is Japanese cuisine. It is 3 out of 4 expensive and located in East Village at 210 E 9th St. Here is a description: Hasaki, opened in 1984, was the first Japanese restaurant opened by our owner, a restaurateur with seventeen New York City Japanese food establishments under his belt. He named it after his hometown in Japan. Since then, it's been known for consistent, high-quality sashimi and Edomae-style sushi. Several tiers of omakase are on offer, as well as a list of daily a la carte items. Hidden down a short flight of stairs in the East Village, Hasaki is a longstanding neighborhood gem.

L'accolade is French cuisine. It is 2 out of 4 expensive and located in West village at 302 Bleeker street. Here is a description: Néo-Bistrot & Natural Wine Bar. Restaurant focused on serving a seasonal, ever changing menu using high quality, local ingredients that respect sustainable farming methods. Please be aware that our book is open for full dinner only, The bar and a seating area are always open to walk-ins.

MáLà Project East Village is Chinese cuisine. It is 1 out of 4 expensive and located in East Village at 122 1st Ave. Here is a description: MáLà Project is a restaurant brand founded with a mission to deliver joy through neo-Sichuanese cuisine. From fiery MáLà Dry Pots to comforting Northern Chinese classics, it's a cozy place to gather round with your friends and family. The Dry Pot is at the center of any MáLà Project order. Choose from endless combinations of meat, seafood, vegetables, and other unique ingredients to be wok fried with Chef Zhao's secret MáLà Sauce. Made from a complex blend of 24 herbs and spices—each with a spe

Analogue is Cocktail Bar cuisine. It is 1 out of 4 expensive and located in West Village at 19 W 8th St. Here is a description: Analogue's name references both the records played over a vintage Hi-Fi setup and the idea that it offers an escape from the digital world in which we live. It is a place where people can enjoy and hear a conversation and have a great drink in a relaxed and friendly environment. Analogue features a cocktail-driven menu, along with an extensive lineup of scotches and bourbons, craft beers and a concise list of great wines.

Bangkok Supper Club is Thai cuisine. It is 2 out of 4 expensive and located in Meatpacking District at 641 Hudson St. Here is a description: Bangkok Supper Club is the latest restaurant from the group behind NoHo Thai favorite, Fish Cheeks, serving inventive, contemporary Thai cuisine inspired by the conviviality and electric flavors of Bangkok's late-night food scene. A charcoal grill is the centerpiece of the open kitchen and Bangkok-born chef Max Wittawat's menu of vibrant, shareable plates, from whole branzino with Nam Jin seafood sauce, fried sticky rice-stuffed chicken wings and scallop ceviche with spicy watermelon granita. To

Due West is New American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 189 W 10th St. Here is a description: Due West is an elevated but approachable neighborhood bar offering unique, well-crafted cocktails and upscale bar food without the fuss. Now serving house canned and carbonated cocktail, great for dining in or grab and go. Semi-covered outdoor seating available. Completing the picture inside are navy crushed velvet banquettes and a rotating selection of artwork from Chelsea-based ACA Galleries along with large screen hidden TV's that turn on for the big games.

White Oak Tavern is American cuisine. It is 2 out of 4 expensive and located in Greenwich Village at 21 Waverly Pl. Here is a description: White Oak Tavern is named after the tall white oak trees of Kentucky, and inspired by the art of the cooper, who carefully handcrafts each cask to protect and enhance the flavors of the famed Bluegrass region's sweetest bounty: bourbon. In both food and drink, we preserve the rustic traditions and fares of the "olde" tavern, somewhat lost by the passing of the Volstead Act of 1919. Our scratch kitchen offers a wide variety of American fare with a slow foods emphasis and a nod to things past. Th

Genesis House Restaurant is Korean cuisine. It is 3 out of 4 expensive and located in Meatpacking at 40 10th Ave. Here is a description: The Restaurant at Genesis House serves distinctively Korean cuisine, reimagined with a modern twist. The menu boasts a unique culinary experience into the heart of Korea where the elevated flavors found in each of the seasonally rotated menus deliver a tantalizing experience – to not just satiate the appetite, but to stimulate the senses – utilizing the finest local and imported ingredients. Whether you are here to explore the secrets hidden in our vast collection of rare books, to immerse yours

Vineapple is Italian cuisine. It is 1 out of 4 expensive and located in Brooklyn Heights at 71 Pineapple St. Here is a description: Vineapple is a magical restaurant, café, and bar located on Pineapple Street in Brooklyn Heights. We offer a delicious food menu with breakfast, lunch, and an Italian enoteca style dinner menu. Our bar has great craft cocktails, wine, beer, and spirits and we have the best Coffee in Brooklyn from Devoción.

Gem House is New American cuisine. It is 3 out of 4 expensive and located in Lower East Side at 297 Broome Street. Here is a description: seeyousoon will be popping up at Gem House for the month of April! The seeyousoon team will be creating their version of a wine bar in our event space. The pop up will be open from April 3rd- April 27th from Wednesday-Saturday with service from 5-9:30. The majority of the space is available on resy with a couple tables available for walk-ins. Please ensure that your reservation is for "seeyousoon at Gem House" reservations for gem wine will not be honored at the seeyousoon pop up. Reservation

HIROHISA is Japanese cuisine. It is 4 out of 4 expensive and located in Soho at 73 Thompson St. Here is a description: At HIROHISA in the neighborhood of SoHo NYC, Chef Hayashi unites the thoughtful ceremony and seasonality of kappo, kaiseki cuisine. Bringing the skills he has honed in Japan and ingredients inspired by living in New York, HIROHISA's menu excites both new and seasoned guests. As a certified Sake Sommelier, Chef Hayashi brings the same level of dedication and expertise to the beverage offerings. At HIROHISA you will experience an intimate break from the bustling city outside complete with handmade

3 Giovani is Italian cuisine. It is 1 out of 4 expensive and located in Greenwich Village at 548 LaGuardia Pl. Here is a description: Welcome to 3 Giovani! We are a cozy, contemporary Italian restaurant serving pizza, wine, pasta dishes & regional Tuscan cuisine.

Monsieur Vo is Vietnamese cuisine. It is 1 out of 4 expensive and located in East Village at 104 2nd Ave. Here is a description: Monsieur Vo is an elegant and modern Vietnamese meat and seafood restaurant in the East Village that spotlights Vietnam's **■n nh■u** culture, referring to the beloved tradition of celebrating and bonding over savory foods and plentiful drinks.

Estancia 460 is Argentinean cuisine. It is 2 out of 4 expensive and located in Tribeca at 460 Greenwich St. Here is a description: Housed in a landmark building that dates back to the 1800s, Estancia 460 is distinctly TriBeCa: white-washed brick walls, original hardwood floors, and high ceilings set the scene. The food is Argentinian, with Italian and Spanish influence, as in thin crust pizzas, sizzling shrimp, and the Parrillada—a mixture of grilled meats. It's hearty and unpretentious, and the team knows their Malbecs. On warmer days, dine al fresco on an original loading dock from the warehouse days or the roadside seati



CheLi - Manhattan is Chinese cuisine. It is 2 out of 4 expensive and located in East Village at 19 St Marks Pl. Here is a description: Cheli (■■■) pursues authentic and flavorful Shanghainese specialties with elegant service in East Village. The “Longtang” seating with Vintage Chinese décor depicts the prosperous Jiangnan region during the Song Dynasty. The Yangtze River canal village scenes with white houses and willows growing along the riverbanks, where poets wandered and romantic encounters happened, and most important, tasty foods, are what you will experience in Cheli.

Parcelle is Wine Bar cuisine. It is 2 out of 4 expensive and located in Lower East Side at 135 Division St. Here is a description: Parcelle is an online wine retailer and restaurant with multiple locations in New York City. Parcelle's restaurant and wine bar integrates with their online retail shop to offer the best wines for here or at home.

Hearth is Italian cuisine. It is 2 out of 4 expensive and located in East Village at 403 E 12th St. Here is a description: Hearth is the East Village restaurant from Chef Marco Canora, recipient of the James Beard Award for Best Chef New York City, 2017. Chef Canora's cuisine, with a warm nod to Tuscany, employs seasonal, locally-sourced ingredients that taste delicious, and make you feel good! The Hearth kitchen visits the Union Square Greenmarket as a team year round to discover what new gifts their farmer friends have coaxed from the Earth, and nightly menus are built from these offerings. The intimate restaurant

11 Tigers is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 225 Avenue B. Here is a description: 11 Tigers is New York City's first speakeasy and restaurant with Thai heart & Japanese soul feature Yadong based cocktail. The marriage of these two culinary cultures is reflected in our menu, which includes small plates like crying tiger gyoza and chashu rolls as well as larger dishes like 11 Tigers Tom Yum Ramen—The combination of Japanese ramen noodles with slow simmered Thai spicy sour tonkatsu will open your mind and awaken your senses. —and Kee Mao Tiger Udon, stir-fried with holy basil

Spaghetti Incident is Italian cuisine. It is 1 out of 4 expensive and located in Lower East Side at 231 Eldridge Street. Here is a description: Welcome to Spaghetti Incident, where the charm of Italy meets the vibrant energy of the Lower East Side. Located on Eldridge Street, Spaghetti Incident is more than just a restaurant—it's a journey to the rustic streets of Italy, right in the bustling streets of New York City. Our intimate setting transports you to a cozy trattoria, with warm lighting, exposed brick walls, and a welcoming atmosphere that invites you to relax and indulge in authentic Italian

Felice on Hudson is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 615 Hudson St. Here is a description: Felice on Hudson offers elegant Tuscan-inspired cuisine and Italian classics made with produce sourced from local farms to obtain the most flavorful seasonal ingredients, alongside an extensive Italian-driven wine program.

Em Vietnamese Bistro is Vietnamese cuisine. It is 2 out of 4 expensive and located in DUMBO at 57 Front St. Here is a description: Chef Ly Nguyen brings her elevated take on Vietnamese comfort food to picturesque DUMBO at Em Vietnamese Bistro. A passion project three years in the making, Em Vietnamese Bistro features Chef Ly's soul warming noodle soups all day. For Dinner, highlights include a dinner tapas menu with vibrant Saigon style seafood dishes inspired by the decade Chef Ly spent living in bustling Saigon and her upbringing in idyllic Central Vietnam.

Soda Club is Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 155 Avenue B. Here is a description: Soda Club is a wine bar in the East Village that serves fresh hand-made pasta.

The Izakaya is Japanese cuisine. It is 2 out of 4 expensive and located in East Village at 326 East 6th St. Here is a description: THE IZAKAYA opened in 2014 to teach New Yorkers what IZAKAYA is and establish the category separate from Japanese restaurants. We would love people to know the joy of sharing small plates with friends and family with sake, beer, and wine! We are THE IZAKAYA!!

Artesano is Peruvian cuisine. It is 2 out of 4 expensive and located in Tribeca at 90 Chambers St. Here is a description: Artesano, is a high end Peruvian restaurant in Tribeca, is aiming to give diners a taste of South America without the hours-long flight. Artesano's philosophy is some of the best Sensory Experiences Happen on the Peruvian Plate. Taste the sentiments and nostalgia from a fusion of continents. Peruvian gastronomy, its influence & inclusiveness has opened the door for the marriages of many cultures & thus have ingrained themselves into the Peruvian gastronomic experience. As long as the world cont

Cafe Mogador - East Village is Middle Eastern cuisine. It is 2 out of 4 expensive and located in East Village at 101 St Marks Pl. Here is a description: Founded in 1983 in the East Village, Cafe Mogador was both an early pioneer in the NYC restaurant world and a downtown cultural hub. Serving up her signature Moroccan-inspired cuisine, founder Rivka embraced and celebrated the creative neighborhood she called home while pushing culinary boundaries. Throughout three decades and the addition of a second location in Williamsburg, Cafe Mogador gained tremendous recognition and solidified its place as a neighborhood institution and culinary destination.

Etérea is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in East Village at 511 E 5th St. Here is a description: Imagine being underneath a vibrant canopy of suspended flowers and glowing lace-lined umbrellas, where delicious sun-drenched cocktails are sipped alongside platefuls of inventive Mexican dishes. Now close your eyes and imagine it all plant-based. Still can't see it? Then you haven't been to an Overthrow Hospitality venture! Welcome to Etérea -with a deep cocktail list from Sotheby Teague of the famed Amor Y Amargo and headed by Chef Victor Hernandez — this treasure is surely not one to miss.

Jajaja Mexicana - Lower East Side is Vegan & Plant-based cuisine. It is 2 out of 4 expensive and located in Lower East Side at 162 East Broadway. Here is a description: A patchwork of culture, community, and comida threading plant-based eaters to the Mexican palate. Jajaja is where south of the border flavor meets New York City flair to create global experiences rooted in local heritage. The venues feature a playfully curated cocktail program, extensive Tequila and Mezcal offerings, Mexican-style lagers and pilsners from local microbreweries, and plant-based street food with options for both comfort and health. Fresh cocktails, latino music, and vacation vibes

Vinyl Steakhouse is Steakhouse cuisine. It is 3 out of 4 expensive and located in Flatiron/Chelsea at 35 West 19th St. Here is a description: Vinyl Steakhouse is your new age steakhouse. Located central to everything in the middle of Manhattan- in NYC's Flatiron District- Vinyl Steakhouse features a chef driven menu, thought provoking cocktail list, stunning settings, warm genuine hospitality and a sommelier centric wine list curated by our Husband & Wife Owners & In-House Sommeliers, Kevin & Sofia Flannery. There is nothing on our menus we wouldn't be proud to serve in our own homes. While you dine with us, you'll be treated to only

AOI Kitchen is Japanese cuisine. It is 1 out of 4 expensive and located in East Village at 320 E 6th St. Here is a description: AOI Kitchen serves Westernized Japanese food (Yoshoku) with quality ingredients, such as Omurice, Loco Moco (Japanese Hamburg Steak), Ton Katsu, Sando, Mentaiko Pasta and More! Follow our instagram account for updates: @aoikitchenny Hope you enjoy our food and share the happiness :)

Sami & Susu is Mediterranean cuisine. It is 2 out of 4 expensive and located in Lower East Side at 190 Orchard Street. Here is a description: Sami & Susu is a Michelin-Bib Gourmand restaurant and wine bar, taking influences from the Mediterranean, New York City, and family recipes. The food offerings are constantly changing and vary from small to large plates. Served by a small staff of people who are excited to share their knowledge about our culture, food and wine.

Sekai, Omakase is Japanese cuisine. It is 1 out of 4 expensive and located in West Village at 96 W Houston Street. Here is a description: Sekai is a take on a more traditional approach to sushi. Focusing more on ingredients- Sekai strives to bring forward the best flavor of every piece.

Little Charli is Pizza cuisine. It is 2 out of 4 expensive and located in West Village at 271 Bleecker St. Here is a description: Roman-style pizza, featuring fresh, authentic ingredients with a New York Twist, is served out of a wood-burning oven. The menu is curated and refined with a pie for everyone to enjoy, with specials changing daily and make sure to save room for the Nutella s'mores dessert pizza! We highly encourage walk-ins upon opening; 4pm during the week & 2pm on the weekends! We are a full service restaurant offering beer & wine. Our Pizza Making Classes are available for booking on RESY, Sundays at 12pm a

Marylou is French cuisine. It is 1 out of 4 expensive and located in East village at 41 St Marks Pl. Here is a description: Charming French bistro in the heart of East Village, 2 blocks from Astor Place, where you will get a taste of Paris through elevated share plates, delicious wines & cocktails in a warm and cosy environment, celebrating the French "joie de vivre".

Kesté Pizza & Vino is Pizza cuisine. It is 1 out of 4 expensive and located in New York at 66 Gold St. Here is a description: Kesté, meaning "This is it" in the dialect of Naples, is an authentic Neapolitan pizzeria located in downtown Manhattan. Kesté' was established in March 2009 by owner Roberto Caporusio. Kesté is where pizza fans can indulge in an expansive assortment of 40 traditional and creative wood-fired Neapolitan style pies, crafted from the finest ingredients, including our homemade mozzarella.

Entwine is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in West Village at 765 Washington St. Here is a description: Tucked away in secrecy of West Village, Entwine an intriguing place for an intimate night out but one you'll happily share with friends for the next party or event. Music plays from vinyl records, and crafted cocktails/ food are deliciously unique. Dress up at the stylish bar or disappear into candlelit corner booth. Its all waiting for you to discover...

The Belfry is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in East Village at 222 E. 14th St. Here is a description: The Belfry is a neighborhood bar in the East Village near Union Square. Featuring a seasonal cocktail menu, signature picklebacks, and frequent live music, it's a favorite spot among locals, commuters, daters, and revelers.

456 Sushi is Japanese cuisine. It is 1 out of 4 expensive and located in New York at 456 Hudson St. Here is a description: At Sushi 456 we focus on traditional Edo-Mae Omakase. With our emphasis on simplicity, and quality each bite is sure to be a delight. Our beverage list includes Chilled Wines, Beer, Sake, and hot Teas! Dear guests, please take into notice our 12-hour Cancellation policy. Cancellations less than 12 hours before your reserved time will be charged \$25 per person in your party. This is to help us keep track, and fill our tables. Thank you.

Pylos is Greek cuisine. It is 3 out of 4 expensive and located in East Village at 128 E 7th St. Here is a description: PYLOS honors the breadth of traditional Greek cuisine by bringing fresh, wholesome cooking from all regions of Greece to an elegant, contemporary and comfortable setting in the East Village. Among the ruins of ancient Greece were items such as clay pots that revealed many clues to daily Hellenic life. PYLOS (pronounced Pee-'los) - the root word that includes things of clay - celebrates these prosaic artifacts we now recognize as great art. PYLOS honors traditional Greek cuisine by bringing fr

Ferdi is Italian cuisine. It is 2 out of 4 expensive and located in West Village at 15 7th Avenue South. Here is a description: Italian Cuisine, accompanied by a wine list featuring unique varietals from esteemed Italian producers, and a cocktail program that focuses on crafting the perfect classic cocktail. Serving dinner 6 days a week. Closed Tuesdays. Open for Lunch Thursday thru Sunday. Weekend Lunch with Bottomless Italian cocktails (full menu on website). And a Sunday thru Thursday 3-course Dinner Prix Fixe for \$38.75 per guest (+tax+gratuity). Every Friday & Saturday Early Dinner Prix Fixe 3-course \$30 per

Pips is Italian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 129 Atlantic Avenue. Here is a description: From the team behind Brooklyn's Colonie, Pips is an Italian restaurant and natural wine bar inspired by the flavors and spirit of coastal Italy. Pips offers an Italian-inspired menu, an extensive list of amari and Italian-style cocktails, and a curated list of low-intervention wines.

Szechuan Mountain House Manhattan is Szechuan cuisine. It is 1 out of 4 expensive and located in East Village at 23 Saint Marks Pl. Here is a description: The productions of the modern version of traditional szechuan dishes symbolize the sophistication and creativity of our team. We keep perfecting our craft, creating unique and tasty dishes and constructing our dishes as cultural production.

Ayat is Middle Eastern cuisine. It is 2 out of 4 expensive and located in Alphabet City at 107 Loisaida Ave. Here is a description: Palestian Restaurant

Chama Mama Brooklyn Heights is Georgian cuisine. It is 2 out of 4 expensive and located in Brooklyn Heights at 121 Montague St. Here is a description: Chama Mama is a collection of cozy Georgian restaurants that masterfully blend flavors, colors, and history into our classic Georgian cuisine, offering a modern twist. Our menu reflects diverse influences and caters to a variety of tastes, including lunch, brunch, dinner, and special feasts. We feature signature dishes such as Khachapuri, Khinkali (Georgian Dumpling), Mtsvadi (skewers), and Jonjoli salad, along with a wide range of vegan and vegetarian options. Our specially curated wine list in

Bocca is Italian cuisine. It is 2 out of 4 expensive and located in Flatiron/ Gramercy Park at 39 E 19th St. Here is a description: Ideally situated between the Flatiron district and Gramercy Park, Bocca Cucina and Bar delivers one of the very best dining experiences in New York City, combining nods to Roman traditions with modern Italian cuisine, thoughtful creations with old-fashioned flavor, comfort with edgy.

The Mulberry is Cocktail Bar cuisine. It is 2 out of 4 expensive and located in New York at 240 Mulberry St. Here is a description: Cocktails & Caviar

The Penny Farthing is Gastropub cuisine. It is 1 out of 4 expensive and located in New York at 103 3rd Ave. Here is a description: The Penny Farthing brings a rustic and cozy feel to a neighborhood rife with typical sports bars. We have a spacious and comfortable atmosphere not found anywhere else near Union Square. Open seven days a week, The Penny caters for Lunch, Dinner and then brunch on weekends. Whether you are sitting down for dinner or hanging out at the bar, we also feature four large screens dedicated to all types of sports coverage. So if your team is playing and you are looking for a different kind of sports

Little Maven is American cuisine. It is 2 out of 4 expensive and located in Flatiron at 30 West 18th St. Here is a description: An inviting and lively Modern American restaurant in the heart of the Flatiron District, focusing on meticulous ingredient selection and a standout beverage experience.