

NEWS

The Best New Restaurants of 2015

Just over the East River from Manhattan lies a dizzying mix of global flavors—coconut baklava, chili-bathed dumplings, New York’s best tortillas, Thai food, and more.

By Beverly Stephen | December 1, 2015 | 30 Comments



Pork and hominy posole at Tortilleria Nixtamal in Corona. Photo by [blah blah blah](#).

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For many New Yorkers, Queens—home to La Guardia and JFK airports—is a place of arrivals and departures, a place one passes through en route to somewhere else: the city’s gateway to the world. But for those of us lucky enough to live and eat here, Queens is a world unto itself. An entirely delicious one. How could it not be? The borough has one of the most ethnically diverse populations in the country. Name an immigrant group and I’ll point you to where they’ve settled in Queens: Greeks and Egyptians in Astoria; Thais in Woodside and Elmhurst; Mexicans in Corona; Nepalese, Indians, Bangladeshis, and South Americans in Jackson Heights; Chinese, Taiwanese, aebabs, kasha, soup dumplings, and almost any other far-flung specialty you can think of—often just an elevated train ride away.

RECIPE: Cured Tenderloin with Brazil Nut Milk

Yes, Queens can seem baffling to outsiders. It’s New York’s largest borough by area, a sprawling, gritty streetscape where 30th Avenue intersects 30th Road and 30th Drive, street addresses involve numbers like 135-25, and a good many signs and menus are not in English. This might explain why visitors and residents from across the river generally stayed away, at least until recently—while a certain other borough next door grabbed all the attention. But while the brownstones of Brooklyn may have a corner on charm, Queens traffics in a different sort of energy. Its allure is authenticity, and its beauty is on the plate. Lately, however, a palpable shift has occurred as more New Yorkers wise up to Queens’s endlessly varied food scene. Among