

**E** The Hottest Restaurants in Manhattan Right Now, April 2015

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Marguerite Preston on Apr 2, 2015, 10:00a

Eater editors get asked one question more than any other: Where should I eat *right now*? NYC dining obsessives want to know what's new, what's hot, and what Danny Bowien is up to these days. So here you have it, a guide to the 20 hottest restaurants in Manhattan this month. New for April: Marcus Samuelsson's **Streetbird Rotisserie**; another Tex-Mex spot, **El Original**; Le District's brasserie **Beaubourg**; New York's first cider bar, **Wassail**; Seamus Mullen's **El Colmado Butchery**, and Charlie Palmer's hotel restaurant **Charlie Palmer at The Knick**. They replace Esopoleta, Tijuana Picnic, Kang Ho Dong Baekjong, Happy Ending, Momofuku Ko, and Shuko.

For our list of the most essential restaurants (both old and new) check out the [Eater 38](#) and for the hottest restaurants in [Brooklyn](#) and [Queens](#) just click over.

*Restaurants are listed by opening date.*

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## 1 Streetbird Rotisserie

Marcus Samuelsson's casual, chicken-focused restaurant in Harlem. The menu pulls from diverse traditions, with dishes ranging from a straightforward rotisserie chicken (in quarters, halves, or whole, with a variety of sauces), to a version of General Tso's chicken, stir-fried lo mein noodles, and a Swedish-Ethiopian mash-up of doro wat, fresh cheese, and boiled eggs on top of a piece of injera. Most prices stay below \$10, and, the restaurant also has a takeout window. [[Daniel Krieger](#)]

2149 Frederick Douglass Blvd  
New York, NY 10026

Restaurant

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## 2 El Original

The latest addition to the suddenly booming Tex-Mex scene in New York City. El Original is the work of Lisa Fain, the author/blogger behind [Homesick Texan](#), and offers a wide range of classics. There's

queso, of course, as well as puffy, crispy, and soft taco variations, quite a few enchiladas, and Frito pie. The tequila list is long, as is the menu of tequila cocktails. [Courtesy El Original]

735 10th Ave  
New York, NY 10019

Mexican Restaurant

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### 3 Beaubourg

The big brasserie inside Brookfield Place's sprawling French food market. The food, from chef Jordi Valles (an El Bulli alum, though you might not know if from the menu) is classically French for the most part, with dishes like salmon en papillote, steak frites, and escargots, but does also include a burger. Also open is the adjacent bar, aptly named Le Bar, where it's possible to order the full Beaubourg menu.

275 Liberty St  
New York, NY 10281

(212) 981-8588

French Restaurant

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### 4 Wassail

The husband-and-wife duo behind the popular Queens Kickshaw in Long Island City just opened the city's first bar dedicated to cider. Wassail has 12 ciders on tap, plus more in bottles, all of which go beyond the standard sugary stuff found most places. To go alongside there's a full menu that happens to be vegetarian, which includes dishes like burrata with winesap apple water, cucumber, and lemon oil, fava beans with feta and tahini, and asparagus with morels and parmesan custard. And if straight cider doesn't do, a long cocktail list offers quite a few more apple-based options.

[[Bess Adler](#)]

162 Orchard St  
New York, NY 10002

<http://wassailnyc.com>  
(646) 918-6835

Bar

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### 5 El Colmado Butchery

Seamus Mullen's butcher shop/tapas bar in the Meatpacking district is an offshoot of his tapas counter in Gotham West Market. Besides cuts of meat, it sells prepared foods like sandwiches and whole rotisserie chickens to-go, and serves as an all-day tapas spot. There's sangria on tap, and a burger on the menu if the classic Spanish bites don't cut it. [Nick Solares]

53 Little West 12th St  
New York, NY 10014

(212) 488-0000

Tapas Restaurant

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## 6 Charlie Palmer at The Knick

Aureole chef Charlie Palmer recently opened his eponymous restaurant in the new Knickerbocker Hotel. The look here is swanky but reserved, and the menu is straightforward enough to suit a hotel – as Palmer describes it, "market-driven but not fussy." It includes a burger topped with short rib and cheddar, as well as chicken with mushrooms and farro, steak. A daily special "from the test kitchen" offers a more adventurous option, say, veal head cheese, for example. There's also a lounge up front, which is equipped, notably, with a martini cart. [Daniel Krieger]

The Knickerbocker  
New York, NY

American Restaurant

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## 7 Javelina Tex-Mex

A restaurant devoted to the Tex-Mex genre, though hipper than the average burrito chain. The menu includes multiple types of queso, a chicken fried steak, and puffy tacos (made with a fried tortilla), plus a frozen avocado margarita (among many other flavors). This restaurant has been packing in the crowds since day one. [Nick Solares]

119 E 18th St  
New York, NY 10003

<https://www.facebook.com/javelinatexmex>  
(212) 539-0202

Mexican Restaurant, \$\$\$\$

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## 8 Kiin Thai Eatery

A new Thai restaurant from the team behind the hit Isan Thai restaurant Somtum Der. It's in a stylish, beachy-looking space, and serves a menu full of the same sort of fiery northern Thai dishes Somtum Der specializes in. Go for the spicy salads, like one with green papaya and mixed seafood, or the nham prik, a chili relish served with pork rinds, sausage, soft boiled eggs, and vegetables for dipping. [Kiin Thai]

36 E 8th St  
New York, NY 10003

<http://www.kiinthaieatery.com>  
(212) 529-2363

Thai Restaurant

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## 9 Porchlight

The very first stand-alone bar from Danny Meyer, with Blue Smoke partner Mark Maynard-Parisi. It's not too fancy, with Southern leanings, and serves cocktails like a whiskey and cola with Fernet and housemade cola syrup, and a sazerac made with Cognac. Blue Smoke chef Jean-Paul Bourgeois is also behind the bar snacks here, which range from boiled peanut hummus to fried frogs legs. The space is outfitted with a game room and an actual (indoor) porch furnished with rocking chairs, so it's worth hiking out to 11th Avenue and staying awhile. [Daniel Krieger]

271 11th Ave  
New York, NY 10001

<http://www.porchlightbar.com>  
(212) 981-6188

Cocktail Bar

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## 10 Rocky Slims NYC

Angelo Romano, a former Roberta's chef and the opening chef of the Pines, is the chef at this new pizzeria in Kips Bay. It serves square pies, plus modern Italian dishes like conchiglioni with crab brodo, and a lamb chop with dandelion greens. There's also an adjacent slice shop, which serves round and grandma pies, plus a few sandwiches to go - echoing its predecessor, which was a regular old New York slice joint. [Daniel Krieger]

338 3rd Ave  
New York, NY 10010

<http://www.rockyslims.com/>  
(212) 889-1570

Pizza Place

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## 11 Seamstress

A serious cocktail destination on the Upper East Side, with a menu full of American classics and house cocktails created by former Dead Rabbit bartender Pam Wiznitzer. Seamstress also serves an extensive food menu, created by Will Horowitz of Ducks Eatery in the East Village. Dishes range from small plates like griddlecakes with smoked farmers cheese and chili cardamom honey, to a mutton burger, and smoked fried chicken. [Daniel Krieger]

339 East 75th Street  
New York, NY

<http://www.seamstressny.com>  
(212) 288-8033

Cocktail Bar

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## 12 Dirt Candy

Amanda Cohen, one of the city's best-loved vegetarian chefs, moved out of Dirt Candy's original, shoebox-sized home over the summer, and has just now returned in a much bigger space. The menu includes some classics, like her famed broccoli dogs, but also a lot of new dishes, like mapo eggplant, brussels sprout tacos, and celery cheesecake roll. The new restaurant has a bar and an open kitchen, and will eventually start serving lunch and brunch, all firsts for Dirt Candy. [Daniel Krieger]

86 Allen St  
New York, NY 10002

<http://www.dirtcandynyc.com>  
(212) 228-7732

Vegetarian / Vegan Restaurant

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## 13 Pies 'n' Thighs

The Williamsburg favorite for fried chicken, biscuits, and pie just made the leap across the East River to Chinatown. The second Pies 'n' Thighs has a nice, long, old school lunch counter, and serves essentially the same menu as the original. Robert Sietsema says the fried chicken is "as good as ever, perhaps better." [Nick Solares]

43 Canal St  
New York, NY 10002

<http://piesnthighs.com/menus/lower-east-side/>  
(212) 413-7437

Fried Chicken Joint

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## 14 Zuma NYC

A big, clubby, ostentatious Japanese import from London. Zuma is a two-story mega restaurant in Midtown, just made for the rich and the fashionable. The menu ranges from sushi rolls to tempura to miso-marinated black cod a la Nobu, and there's a sushi bar and a robata bar, plus a regular bar and several swanky private dining rooms. [[Facebook](#)]

261 Madison Ave  
New York, NY 10016

<http://zumarestaurant.com>  
(212) 544-9862

Japanese Restaurant

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## 15 Santina

The latest Torrisi team blockbuster, this one a tropical oasis housed in a glass cube beneath the High Line. Beneath Venetian glass chandeliers, Mario Carbone is serving a menu of coastal Italian food, with virtually no red meat to be seen. From the early buzz, the cecina (a chickpea flatbread) and the guanciale e pepe, which is actually a rice dish are the things to order, ideally accompanied by a beachy cocktail. [[Daniel Krieger](#)]

820 Washington St  
New York, NY 10014

<http://www.santinanyc.com>  
(212) 254-3000

Italian Restaurant

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## 16 Ramen Lab

There are just 10 seats at Sun Noodle's Ramen Lab, but they are worth waiting for. Chef Jack Nakamura is turning out two bowls of ramen, one with a clear, ultra-concentrated chicken shoyu broth and another with caramelized miso, oolong tea, corn, and bean sprouts, and of course Sun's custom noodles. There are also promises of a seasonal ramen and classes on the soup to come. Rounding out the menu are gyoza, tea, and booze served in glass beakers. Don't overlook the vegetarian ramen, which is unusual in all the right ways. [[Daniel Krieger](#)]

70 Kenmare St  
New York, NY 10012

Ramen / Noodle House

## 17 Prova

Neapolitan pizzeria Prova, from TV personality Donatella Arpaia and Sushi Nakazawa partner Maurizio de Rosa, is topping its pies with high-minded ingredients like uni, squid ink, and quail eggs. The restaurant, which replaces another pizzeria, Heartwood, was built around a custom oven by craftsman Stefano Ferrara, and the menu got some help from Ribalta's Pasquale Cozzolino and Rosario Procino. [Nick Solares]

184 8th Ave  
New York, NY

Pizza Place

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## 18 Mission Chinese Food

From the second it surprise opened in late December, New Yorkers have been lining up for Danny Bowien's [very liberal take on Chinese cooking](#). The new location has a few of the favorites from the original menu, like kung pao pastrami, plus many new additions, \$69 and a \$99 prix fixe menus, a prime rib cart, a cocktail cart, caviar, pizza, and a whole lot more space. Ryan Sutton [recently awarded it two stars](#).

171 E Broadway  
New York, NY 10002

<http://www.mcfny.com>  
(212) 529-8800

Chinese Restaurant, \$\$\$\$

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## 19 Jack's Wife Freda

Longtime Soho charmer Jack's Wife Freda finally expanded, opening a new location in the West Village. The style of the space and the menu are very similar to the original, but there are a few new dishes like orange blossom pancakes and curried mussels. Hopefully, the expansion will spell shorter brunch lines. [Courtesy of Jack's Wife Freda]

50 Carmine St  
New York, NY 10014

<http://jackswifefreda.com/locations/carmine-street/>  
(646) 669-9888

Mediterranean Restaurant

## 20 Parm UWS

The Torrissi boys have **finally gone uptown** opening the second of what will be many Parm's to come. The Upper West Side location is roomier than the original, and there's a bigger menu with a Carbone-esque linguine and clams and that made-to-order mozz from the early days of Torrissi. All of the original sandwiches are still on the menu. [The original Parm, **Daniel Krieger**]

235 Columbus Ave  
New York, NY 10023

Italian Restaurant

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