



LUX EXPOSÉ

Internationally-Celebrated Chef Fernando Trocca Opens Restaurant in NYC

November 8, 2022



New York City's first outpost from internationally acclaimed Executive Chef Fernando Trocca and restaurateur Martin Pittaluga, [Mostrador NYC](#) will open its doors tomorrow (November 9th).

Located at the Walker Hotel Tribeca, in Tribeca neighborhood, the 45-seat restaurant pays homage to the traditional South American lunch counter, taking inspiration from flavors of the region as well as the Middle East

and the Mediterranean with a focus on produce-forward, whole food dishes.

The first Mostrador debuted in 2014 as a seasonal restaurant in the surfing town of José Ignacio, Uruguay. The venue came stateside in 2019 to Marram, a boutique hotel in Montauk, New York, and a third location was created in the Olivos neighborhood of Buenos Aires.

Described by Trocca himself as “a revolution of the simple,” Mostrador NYC offers a daily rotating menu of seasonal salads, sides and proteins, as well as a daily pastry menu, with standouts including the medialuna, an Argentinian croissant made from brioche, and alfajores, a dulce de leche sandwich cookie.



Daily selections are showcased at the pristine marble counter, where guests can build their meal from the options prepared by Chef and his team. Though ever-changing

based on seasonality and availability of ingredients, options can include dishes such as Beetroots with grilled pears, oranges, grapefruit and avocado cream, Peach and Ricotta Salad or Broccolini with miso aioli, watercress & hazelnuts. All proteins, ranging from lamb, to fish and beef are prepared to order.

Set to debut in early December, the dinner menu will include small plate takes on grass-fed beef asado, milanesas and other Argentinian classics.

Mostrador's beverage program, created by General Manager and Beverage Director, Padraig O'Brien, includes classic Latin American cocktails and fresh non-alcoholic options. Its wine list explores South America's unique approach to underdog varietals like Carmenere, Tannat and Torrontes as well as Malbecs and Chilean Cabernets. Mostrador's cocktails highlight South American spirits and aguas frescas. Its signature cocktail is made with house-made cola and an artisanal amaro.





Designed by Cycle Projects [Lilia and Loring Place], the dining room boasts street views of the bustling neighborhood, making Mostrador a cozy hub for enjoying an early meal and perfect place for a late night wine or cocktail.