

THE CITIBLOG

Punjabi Flavors at Gulaabo in Midtown

August 2, 2023, 1:52.46 pm ET



Gulaabo's kitchen is led by Head Chef Paramjeet Bombra and Pastry Chef Barinder Singh, both of whom hail from the state of Punjab. Dairy products (like ghee, paneer, and dahi), dried fruits and nuts, and aromatic spices are the basis for the cuisine along with wheat-based breads and curries.



Guests can explore street food staples and tandoor-cooked kebabs and homestyle plates – many of which feature recipes that were adapted from chef Bombra's family collection, like the Param Singh Da Meat (ayogurt-based curry cooked in mustard oil featuring goat shank, ribs, and leg meat and a secret blend of spices).

CITITOURNY

NYC Events, Restaurants, Music, & Nightlife



Rounding out the meal are house-made sweets like Kesai Malai Kulfi (frozen saffron ice cream), Gulabo, a type of Indian donut, and Santra Gola (orange flavored shaved ice).

Mains include tandoor-cooked kebabs ranging from paneer and garden vegetable to venison, quail, lamb, chicken, and seafood. Classics like Tandoori Chicken Tikka and Punjab's iconic Butter Chicken are also offered. On the vegetarian side, there's Lauki Kofta, a hearty curry made with bottle gourd and cilantro and Amritsari Wadi Aloo, lentil dumplings with potato.

THE CITIBLOG

Punjabi Flavors at Gulaabo in Midtown

August 2, 2023, 1:52.46 pm ET

