

The New York Times

Gulaabo

Payal Sharma, the managing partner of Baar Baar, serving modern Indian fare from the chef Sujan Sarkar in the East Village, has gone uptown. Gulaabo, the new restaurant on two floors in the theater district, features the cuisine of the Punjab region of Northern India. The executive chef, Paramjeet Bombra, and the pastry chef, Barinder Singh, are both Punjabi. They are producing a lengthy menu, with snacks like samosas and pakoras; kebabs including quail, venison and a few with just vegetables; and goat, rabbit and tandoori chicken dishes. Assorted vegetarian choices include standards like aloo gobi and baingan bharta, which are often relegated to sides but elevated here to main course. That there are assorted breads goes without saying. The décor by [Curry Fwd](#) in Kolkata, India, offers a gold-accented Indian aesthetic.



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