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All photos by Clay Williams, courtesy of Gulaabo

The Rundown New York

## Everything You Need to Know About New York's Gulaabo

By Ellie Plass August 2, 2023

### The menu is personal.

Indian gastropub **Baar Baar: Gulaabo** takes a more traditional take on Indian cuisine than Baar Baar, specializing in Punjabi food in particular.

Gulaabo opens to the public on Aug. 8, but we sat down with partners **Sujan Sarkar** and **Payal Sharma**, as well as chef **Paramjeet Bombra** to find out everything you need to know before you go.



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Many of Bombra's family's recipes show up on the menu in various forms, such as in the **Param Singh da meat**, served with goat shank, ribs, and leg meat cooked in mustard oil. "It's a goat curry, but it has special ingredients [from] my family's recipe," Bombra says. The team has also imported spices and spice blends from India to maintain as much authenticity as possible within the cuisine.



An entire section of the menu is dedicated to the savory street snack **chaat**, like the **dahi bhalla** made with sweet yogurt, tamarind, and mint chutney. There's also the **keema kulcha**, a bread stuffed with minced lamb, as well as **parathas** and **roti** in the bread section. Nods to Punjabi hunting culture show up in the meats you'll find on the menu, such as **rabbit** and **quail** cooked on an open fire. For dessert, there's **saffron ice cream** and **orange-flavored shaved ice**.

"The menu is based on the community's culture and on the ingredients that are available there," Bombra says. He adds, "People misunderstand Punjabi cuisine in thinking that it's very spicy. It is not actually spicy. It's flavorful, but we have loads of cloves and black pepper."







### 3. The name is a nod to the design – and Punjabi culture.

Gulaabo's interior design is quietly feminine: Think pink and gray wallpaper, plush charcoal gray chairs and green velvet banquettes, and intricate wooden light fixtures. Kolkata-based firm Curry Fwd, an agency that only does work for Indian and Indian-inspired restaurants, designed the two-story restaurant that seats 95 diners downstairs and 45 upstairs.

The restaurant's name derives from the Punjabi word "gulabo," which "could mean a beautiful woman from Punjab, who has a pink complexion, wearing a very dark green color, or a red color with some bold jewelry," Sharma says. "That's our restaurant's resemblance."

It's also a tip of the hat to Punjabi people whom, the team says, will recognize the word immediately.



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