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OFF THE MENU

Graciela Has Fired Up the Parrilla for Argentine Cooking

Casa Felix serves up esquites risotto, Granola Bar expands and more restaurant news.



By Florence Fabricant

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Casa Felix



via Casa Felix

With richly vibrant décor, this representative of Mexico City has the spotlight on Maria Felix, from the big screen, as well as the inevitable Frida Kahlo. Abraham Merchant and his group, led by the executive chef Rey Martinez and beverage director Steven Restropo, are serving agave-based drinks, including a mezcal sour and a broadly based Mexican menu starring a pork shank al pastor for two (\$59). Tastes of Italy show up in the arroz con pollo with rice gnocchi, esquites risotto and a chicory Caesar with pecorino. The chef even slips some sumac into his guacamole. The space, seating 133, progresses from an outdoor patio to the main dining room and a couple of intimate lounges.

190 Seventh Avenue (21st Street), 212-366-7267, casafelixny.com.