

# RESTAURANT

## Taco Electrico

Taco Electrico is the latest underground taqueria brought to you by the Gerber Group underneath the W Hotel Union Square. The colorful and vibrant décor takes its inspiration from the creative energy stemming from the art, music, culinary, and nightlife scenes of New York City and Mexico City. The rock n roll vibe comes from the portraits of music icons such as David Bowie, Biggie Smalls, and Prince embroidered by Guadalajara artist Victoria Villasana. This energetic backdrop sets the stage for the delicious and diverse dishes created by Chef Fernando Navas.

The animated 1,600 square foot space was conceptualized and designed in collaboration with Fun People that celebrates life through color with plenty of Instagrammable spots to get your culinary photo fix on. Dishes are inspired by Mexican street foods with an elevated twist that uses seasonal fare sourced from the Union Square Greenmarket. Shareable plates are divided into snacks, small bites, tacos, and desserts. The signature dishes include Esquites, sweet corn fritters with tajin, cotija cheese, chipotle mayo and lime; Carnitas de Panza, pork belly tacos with pickled red onion and epazote; Baja style fish tacos; Hamachi crudo; Chicken Tinga Empanadas, and Churros served street-style with burned sweet milk and chocolate.

The potent libations center around Mexican spirits with various creative takes on the classic Margarita that venture further into the culture's celebrated infused flavors such as fresh fruits and vegetables, herbs, spice and chili. Signature cocktails include the El Amigo Ahumado with Casamigos Mezcal, fresh calamansi and agave; Hibiscus Paloma with Casamigos Blanco, grapefruit, fresh lime and hibiscus ice; and Horchata or Nada with Casamigos Reposado infused with banana and cinnamon. ♦

201 Park Ave. South  
New York, NY 10003  
212.385.1560  
acoelctrico.com

## DINING OUT: NYC

By HILLARY LATOS & HAYLEY LAVIN

ons. Although the restaurant is  
ore relaxed atmosphere, they will  
g old time favorites such as osso  
al Milanese.

ate first came to the United States  
City in 1987. Remo and Roberto  
as of the mastermind and chef of  
Bice Ristorante, Beatrice Ruggeri,  
ayed true to and carried out their  
on of creating an environment for  
family to gather while enjoying au-  
th food.

is the restaurant group's fifth loca-  
nited States and 12th worldwide.  
ants spread across the globe in  
nd South America, Europe, the  
as well as Asia. Bice Restaurant  
s traditional Italian food that will  
back to Milan, where the restau-  
D years ago.

NY 10019

m

### st Supper

for a night of wonderment at the  
Hotel's latest dinner series- The  
A Hypnotic Dinner Party, now  
a limited engagement through  
t. Upon entry you feel whisked  
to the Cold War era that has a  
meets Twilight Zone feel. A bevy  
ic hosts will take you on a jour-  
sub conscious to a world where  
it seems. This immersive sur-  
prise takes place in the Attic, a  
s only been unlocked for this se-  
sional and intriguing dinner ex-  
periences are treated to a 3 course dinner  
Executive Chef Pascal Le Seach  
mentary wine along with one of  
pre's signature seasonal cocktails.  
ill sing and entertain with surpris-  
ces for a unique experience not  
ere else in New York City.

s are offered Wednesday and  
7:30 pm and Fridays and Satur-  
n and 8:30 pm. Tickets range  
95 per person or you can opt for  
line Champagne upgrade with a  
hotel's finest bubbly.

530 W 27th St.  
New York, NY 10001  
212.904.1883  
mckittrickhotel.com

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