



From left: Rooh Chicago executive chef Sujan Sarkar; *dhokla* with sauteed corn and *achaar* aioli at Superkhana International; Machine's Insta-worthy carrot tartare with almonds, black olives, ricotta, sweet and sour fennel, and caraway bread.



### INDIAN TIDE

Devon Street fare gets the gourmet treatment at a pair of newcomers led by **Superkhana International** (3059 W. Diversey Ave., [superkhanachicago.com](http://superkhanachicago.com)) in Logan Square from chefs Yoshi Yamada and Zeeshan Shah—of the pop-up Bombay Breakdown—with Jason Hammel of Lula Café. Expect color-saturated dishes like beets with puffed corn and texture-first plates such as Kerala beef with coconut congee in an India-channeling room with an interior courtyard. From San Francisco, chef Sujan Sarkar just opened his second Rooh, **Rooh Chicago** (736 W. Randolph St., [roohchicago.com](http://roohchicago.com)), in the West Loop with bright flavors in dishes like fresh oysters with mango granita and pickled chile and bamboo leaf-wrapped monk fish with curry as well as the Chicago-accented Malabar prawn sausage with *kusundi* mustard.



### FLOWER POWER

Romantics, take heart: Two new hot spots double as flower shops for your flirtatious convenience. In Wicker Park, **Machine** (1846 W. Division St., 773.276.7422, [dinemachine.com](http://dinemachine.com)) rolls a flower cart tableside for custom bouquets to enjoy over dinner and take home afterward for maximum date-night impact. At **The Darling** (905 W. Randolph St., 312.285.2609, [thedarlingchi.com](http://thedarlingchi.com)), a wall of flower buckets conceals a door to the cossetting, librarylike speakeasy where drag acts, contortionists and torch singers periodically perform while you sip Darling Buds of May rum cocktails imprinted with a dahlia or other flower. ■



Butterfly pea flower extract and luster dust impart a sparkly, brilliant purple tone to Machine's tequila- and pineapple liqueur-spiked Once Upon a Time cocktail.