

Meeting Date: \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): Carmela NYC LLC

Trade name (DBA): Carmela Coffee

Premises address: 10 5<sup>TH</sup> AVE NY, NY 10011

Cross Streets and other addresses used for building/premise:  
W 8<sup>TH</sup> + W 9<sup>TH</sup> STREETS

**CONTACT INFORMATION:**

Principal(s) Name(s): David Landaeta & Rafael Baratta

Office or Home Address: 10 5<sup>TH</sup> AVE

City, State, Zip: NY, NY 10011

Telephone # [REDACTED] email: David@CarmelaCoffee.com

Landlord Name / Contact: Reda 10 FIFTH LLC / Julian Kiguel

Landlord's Telephone and Fax: [REDACTED]

**NAMES OF ALL PRINCIPAL(s):**

David Landaeta

Rafael Baratta

**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

CRAFT COFFEE CAFE WITH LIMITED BREAKFAST, SANDWICHES  
SALADS + KETO BOWLS

\_\_\_\_\_

\_\_\_\_\_

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

- a new liquor license (  Restaurant  Tavern / On premise liquor  Other )
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:  
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

If this is for a new application, please list previous use of location for the last 5 years:

RESTAURANT / LE PAIN QUOTIDIEN THEN EMPTY FOR 2 YEARS

Is any license under the ABC Law currently active at this location?  yes  no

If yes, what is the name of current / previous licensee, license # and expiration date: \_\_\_\_\_

APQ 10 FIFTH Avenue LLC 0240-22-100856 2/28/24  
(Le Pain Quotidien)

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?  
 yes  no

If yes, please list DBA names and dates of operation:

PQ 8TH STREET INC (Le Pain Quotidien 2011 TO 8/31/21)

**PREMISES:**

By what right does the applicant have possession of the premises?

Own  Lease  Sub-lease  Binding Contract to acquire real property  other: \_\_\_\_\_

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 4 Year Built: 1849 / ALTERED 1983

Describe neighboring buildings: MIXED USE + RESIDENTIAL

Zoning Designation: R10

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 572 / 44

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no 2 FLOORS

Is the premise located in a historic district?  yes  no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain: They will be

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space)  no  yes : explain \_\_\_\_\_

What is the proposed Occupancy? cafe

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no  yes LNO

If yes, what is the maximum occupancy for the premises? 74

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted?  yes  no, explain: \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no N/A

Do you plan to file for changes to the Certificate of Occupancy?  yes  no  
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise?  no  yes

(if yes, please describe: OUR DBA will be PUT on The awning

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 2500

If more than one floor, please specify square footage by floors: 1500 on 1st + 1000 in basement

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
NOT AT THIS TIME

If more than one floor, what is the access between floors? inside stairwell

How many entrances are there? 1 How many exits? 1 How many bathrooms? 2

Is there access to other parts of the building? no  yes, explain: Doorway to residential hallway locked on our side

**OVERALL SEATING INFORMATION:**

Total number of tables? 9 Total table seats? 39

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? - please explain: -

Total OVERALL number of seats in Premises: 39

**BARS:**

How many \* stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

How many service bars are being applied for on the premises? 0

Any food counters?  no  yes, describe: \_\_\_\_\_

**For Alterations and Upgrades:**

Please describe all current and existing bars / bar seats and specific changes: \_\_\_\_\_

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

**PROPOSED METHOD OF OPERATION:**

What type of establishment will this be? (check all that apply)

Bar  Bar & Food  Restaurant  Club/ Cabaret  Hotel  Other: Tavern wine for a cafe

What are the Hours of Operation?

Sunday: 8am to 10pm Monday: 7am to 10pm Tuesday: 7am to 10pm Wednesday: 7am to 10pm Thursday: 7am to 10pm Friday: 7am to 10pm Saturday: 7am to 10pm

Will the business employ a manager?  no  yes, name / experience if known : \_\_\_\_\_

Will there be security personnel?  no  yes( if yes, what nights and how many?) \_\_\_\_\_

Do you have or plan to install French doors, accordion doors or windows that open?  no  yes

If yes, please describe : FRENCH DOORS

Will you have TV's ?  no  yes ( how many? ) 5- 15" T.V.'s with menu's - no volume

Type of MUSIC / ENTERTAINMENT:  Live Music  Live DJ  Juke Box  Ipod / CDs  none

Expected Volume level:  Background (quiet)  Entertainment level  Amplified Music (check all that apply)

Do you have or plan to install soundproofing?  no  yes EXISTING

IF YES, will you be using a professional sound engineer? NO

Please describe your sound system and sound proofing: I P.O WITH A FEW SMALL SPEAKERS

Will you be permitting: NO promoted events NO scheduled performances NO outside promoters

NO any events at which a cover fee is charged? NO private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment?  no  yes ( if yes, please attach plans)

Will you be utilizing NO ropes NO movable barriers NO other outside equipment (describe) \_\_\_\_\_

Are your premises within 200 feet of any school, church or place of worship?  no  yes

**If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises ( no larger than 8 1/2 " x 11").**

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

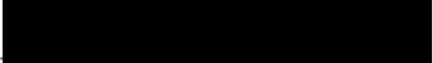
Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

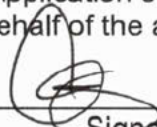
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: DAVID LANDAETA Phone: 

Address: 10 5TH AVE NY NY 10011

Email: DAVID@CALMORA COFFEE.COM

Application submitted on behalf of the applicant by:

  
\_\_\_\_\_  
Signature

Print or Type Name Michael Kelly

Title Representative

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



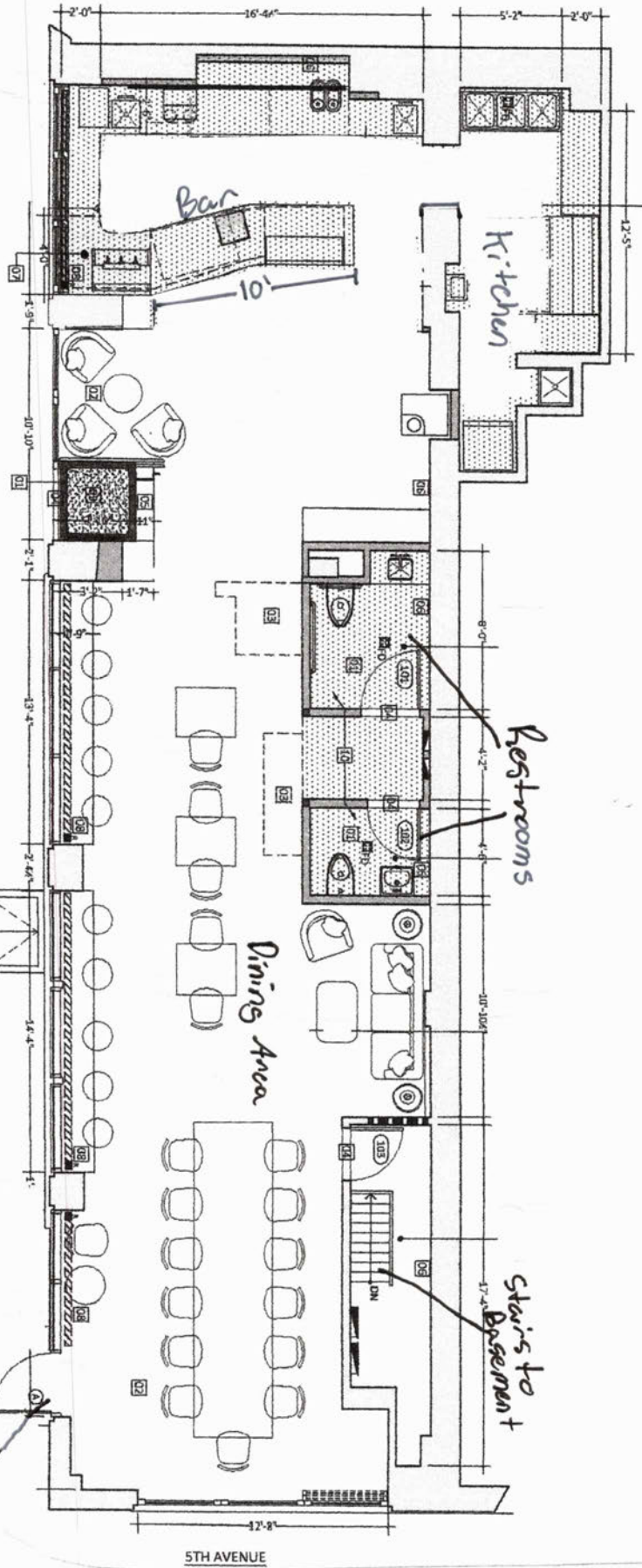
Community Board 2,  
Manhattan SLA Licensing  
Committee Donna Raftery, Chair

1st Floor

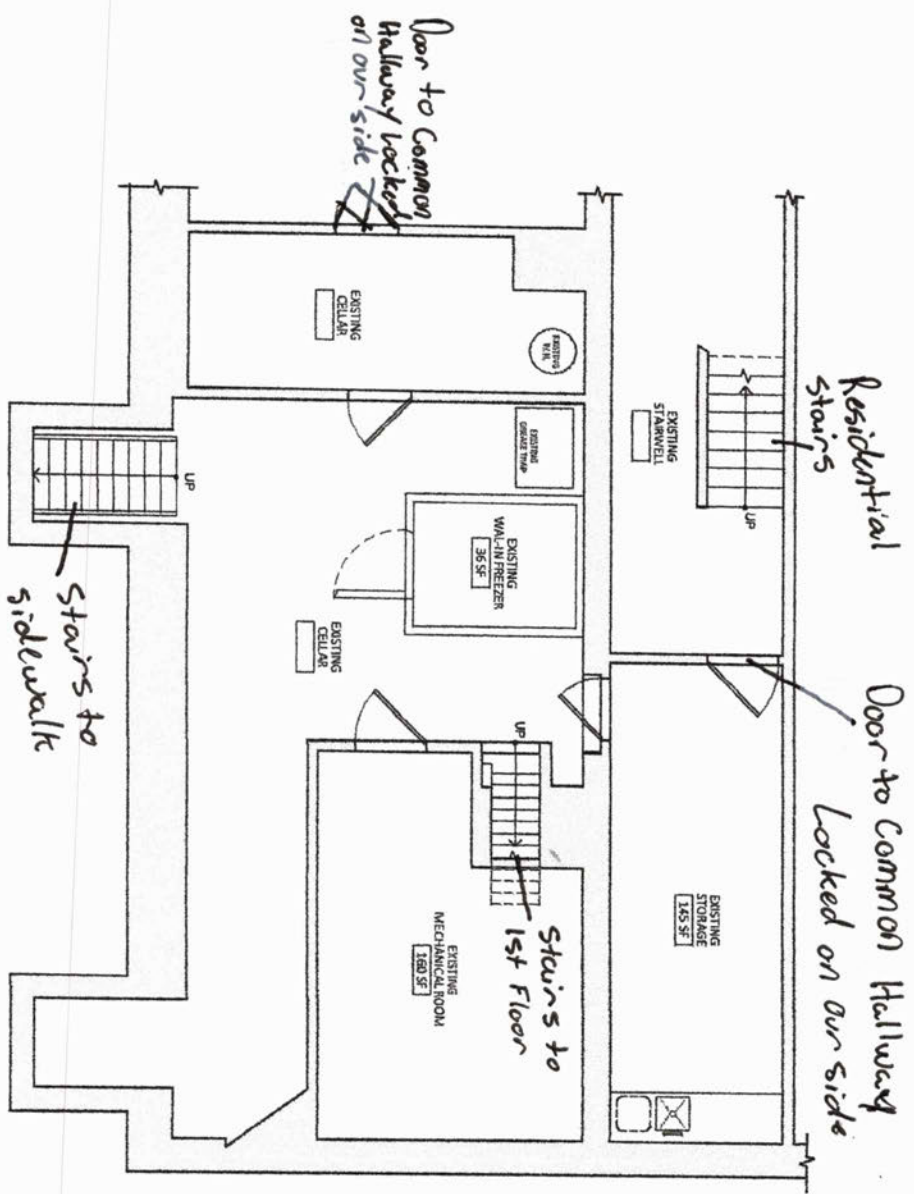
9 Tables  
39 Seats

WEST 8TH STREET  
Stairs to  
Basement

Front  
Entrance



# Basement



3 CELLAR ARCHITECTURAL PLAN  
A-100 SCALE: 1/4"=1'-0"

## CRAFTED COFFEE MOMENTS

LATE	Smooth, cozy, and timeless	4.8
CAPPUCCINO		4.8
MOCHA	A chocolate hug in a cup	5.6
CORTADO		4.0
ESPRESSO		3.5
BREWED		3.5
AMERICANO		3.5
ICED COFFEE	Bold refreshment	4.2

### MAKE IT YOURS

DRIZZLE	0.8
SYRUPS	0.8
WHIPPED CREAM	0.9
EXTRA SHOT	0.9
MILK OPTIONS*	1

Pair it with oat milk & a caramel drizzle for the full experience.

## TOP 5 CARMELA PARINGS

- 1. CAPPUCINO + CARMELA PANCAKE**  
Velvety espresso with oven-baked sweetness.
- 2. TIRAMISU LATTE + NUTELLA & STRAWBERRY TOAST**  
Indulgent on indulgent, dessert meets breakfast.
- 3. MATCHA LATTE + AVOCADO TOAST (ARUGULA PARMESAN)**  
Earthy calm meets creamy greens.
- 4. LAVENDER LEMONADE + EUROPEAN KETO BOWL**  
Bright, floral refreshment with bold, balanced bites.
- 5. ICED COFFEE + CRISPY BACON & BRIE SANDWICH**  
Crisp, bold, and deeply satisfying.

## CARMELA SPECIAL DRINKS & TEAS

TIRAMISU LATTE	Your dessert and coffee in one crafted cup	5.9	GREEN OR BLACK TEA	5.2
MATCHA LATTE	A moment of calm, one sip at a time	4.8	PEACH CHAMOMILE TEA	5.2
CHAI TEA	Spiced comfort in every swirl	4.8	COCONUT LEMONADE	5.9
SUPERFRUIT TEA	A delight for fruit lovers	5.2	LEMONADE	4.2
			LAVENDER LEMONADE	5.9
			Bright, floral, and refreshingly unique	

\* Carmela Pick

Your next crafted moment starts with a sip.

Find your Carmela moment inside.

# CARMELA



## ALL DAY BRUNCH

- BAGEL WITH LOX** 14.2  
Bagel, Salmon, Cream Cheese, Capers & Chives
- BREAKFAST SANDWICH** 11.5  
Brioche Bun, Cheddar Cheese, Eggs, Bacon & Sunshine in Every Bite
- BREAKFAST CROISSANT** 12.2  
Flaky, Buttery Croissant with Melted Cheddar, Eggs & Bacon
- NEW! CARMELA PANCAKE** 13.9  
OVEN-BAKED WITH LOVE. Topped with Strawberries, Blueberries, Granola & Lime-maple syrup + crafted favorite
- SHAKSHUKA** 14.8  
Eggs poached in a sauce made of Tomatoes, Peppers, Onion, Garlic, Cumin, Paprika, Turmeric, topped with Cilantro & Feta Cheese
- NEW! CHORIZO & MUSHROOMS** 15.8  
Chorizo cream sauce, Mushrooms and poached Eggs, topped with Cilantro & Feta Cheese
- OMELETTES** 11.9  
**SCRAMBLED EGGS** 10.5  
Simple. Classic. Always satisfying  
Extras available at an additional cost

## SANDWICHES

**Make it a crafted morning.**  
Add a Carmela Cappuccino to your sandwich for only +4.8

- TURKEY, SWISS, TOMATO** 13.2  
Brioche Bun, Turkey, Arugula, Swiss Cheese, Roasted Tomatoes & Garlic Mayo
- CRISPY BACON & BRIE** 14.6  
Snaky, Melty, Irresistible. Rustic Bread, Caramelized Onions, Bacon & Brie
- PROSCIUTTO & SWISS** 12.9  
Butter Croissant, Prosciutto, Swiss Cheese, Arugula & Balsamic Glaze
- CHICKEN & BASIL MAYO** 14.2  
Rustic Bread, Chicken, Mixed Greens, Pesto & Swiss Cheese
- NEW! MORTADELLA BURRATA & PISTACHIO** 15.9  
Soft, nutty, and seriously satisfying. Mortadella, Burrata, Greens & Creamy Pistachio Spread

**Fresh, herbaceous, and shareable.**

- MEDITERRANEAN** 14.9  
Hummus, Arugula, Olives, Sun-Dried Tomatoes, Feta Cheese & Balsamic Glaze
- ARUGULA & PROSCIUTTO** 15.9  
Mozzarella Cheese, Prosciutto, Arugula, Olive Oil & Balsamic Glaze
- CALIFORNIA CHICKEN** 17.3  
Bold flavors with a West Coast twist. Mozzarella, Chicken, Bacon, Avocado, roasted tomatoes & Chipotle Ranch
- GOAT CHEESE, CARAMELIZED ONION** 15.9  
Goat Cheese, Caramelized Onion & Basil Oil

**KID'S GRILLED CHEESE** 6.5  
Little hands, big flavor

## TOAST BAR

- FIG, BRIE & ALMOND** 13.5  
Where sweet meets creamy, with a crunch. Rustic Bread, Cream Cheese, Fig Jam, Sliced Almonds
- NUTELLA & STRAWBERRY** 13.5  
Rustic Bread, Nutella, Sliced Strawberries & Powdered Sugar
- HONEY NUTS & SEEDS** 14.1  
A satisfying hug in every bite. Rustic Bread, Cream Cheese, Fig Jam, Pumpkin Seeds, Almonds, Walnuts, Cranberries & Honey
- SALMON & CREAM CHEESE** 15.4  
Rustic Bread, Cream Cheese, Smoked Salmon, Cucumber & Chives
- BUILD YOUR OWN STARTING AT BREAD ALTERNATIVES** 11.5 1.5

## SALADS

- AVOCADO MADNESS** 14.5  
Mixed Greens, Grape Tomatoes, Burrata Cheese, Avocado, Balsamic Glaze & Basil Oil
- ARUGULA & CHICKEN** 14.9  
Arugula, Chicken, Grape Tomatoes, Sliced Almonds, Mixed Seeds, Feta Cheese, Balsamic Glaze & Basil Oil
- CARMELA SALAD** 14.9  
Mixed Greens, Chicken, Diced Cranberries, Walnuts, Feta Cheese & Honey Dijon Dressing
- QUINOA STRAWBERRY** 16.8  
Arugula, Quinoa, Sliced Strawberries, Avocado, Feta Cheese, Diced Cranberries, Sliced Almonds & Honey Dijon Dressing
- SESAME-GINGER SEARED TUNA SALAD** 18.2  
Mixed Greens, Ahi Tuna, Grape Tomatoes, Cucumber, Black Sesame & Ginger Vinaigrette

Crafted for lighter moments

## AVOCADO TOAST

Smashed to perfection. Creamy comfort in every bite.

- ARUGULA PARMESAN** 13.9  
Rustic Bread, Avocado, Arugula, Parmesan Cheese & Olive Oil
- BURRATA & PROSCIUTTO** 16.9  
Rustic Bread, Avocado, Burrata Cheese, Prosciutto & Olive Oil
- STRAWBERRY & ALMOND** 13.9  
Rustic Bread, Avocado, Sliced Strawberries, Chia Seeds, Sliced Almonds & Balsamic Glaze
- SMOKED SALMON & EGG** 17.6  
Rustic Bread, Avocado, Smoked Salmon, Poached Egg & Truffle Oil
- BREAKFAST** 14.9  
Rustic Bread, Avocado, Poached Egg, Bacon & Cheddar Cheese
- AVO - MAYO CHICKEN** 13.9  
Rustic Bread, Mayo-Avocado Chicken Salad & Arugub
- AVO & EGG** 12.2  
Rustic Bread, Avocado, Poached Egg, Everything Seasoning & Olive Oil
- CAPRESE** 13.9  
Rustic Bread, Avocado, Mozzarella Pearls, Grape Tomatoes, Basil Oil & Balsamic Glaze

## BOWLS & KETOS

- VEGAN HUMMUS BOWL** 13.9  
Plant-powered and soul-satisfying Arugula, Quinoa, Hummus, Cucumber, Grape Tomatoes, Olives & Mixed Seeds
- CHICKEN & SWEET POTATOES BOWL** 15.3  
Roasted Sweet Potatoes, Chicken, Mixed Greens, Barley, Roasted Tomatoes, Avocado & Basil Oil
- SALMON & BARLEY BOWL** 17.6  
Mixed Greens, Smoked Salmon, Barley, Cucumber, Pickled Onions, Goat Cheese & Dill Oil
- Pair it with a Superfruity Tea for a refreshing contrast.
- AMERICAN KETO** 15.4  
Poached Eggs, Avocado, Bacon, Cheddar Cheese, Grape Tomatoes, Mixed Greens
- EUROPEAN KETO** 16.9  
Balanced, bright, and built for good days. Poached Eggs, Avocado, Prosciutto, Mozzarella Pearls, Strawberries, Arugula

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness





