

Tashca NYC LLC dba Tashca
151 Elizabeth Street / New York, New York 10012

Questionnaire for Applications for a Liquor License and Temporary Retail Permit

1. Diagrams
2. Photographs
3. Menu
4. Area Survey together with List of Measurements and
Public Interest Statement
5. NY State Liquor Authority Application
6. Signed Lease Excerpts

BERNSTEIN REDO & SAVITSKY PC
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com

Meeting Date: October 2025

APPLICANT INFORMATION:

Name of applicant(s): Tashca NYC LLC

Trade name (DBA): Tashca

Premises address: 151 Elizabeth Street

Cross Streets and other addresses used for building/premise:
Broome and Kenmare Streets

CONTACT INFORMATION:

Principal(s) Name(s): Eugenia Oswaldt

Office or Home Address: 151 Elizabeth Street

City, State, Zip: New York, New York 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Fu Kee Realty Corp c/o Fu Ying Lee-Lam

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s): **NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

Eugenia Oswaldt N/A

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

Tashca will be an inviting and intimate restaurant, celebrating the rich heritage of Portuguese "tascas" combined with New York's modern and eclectic aesthetic. The interior will maintain most of the existing spaces from the previous restaurant, with additional decorative vintage Portuguese elements such as handcrafted tilework (azulejos) and antique pieces sourced directly from Portugal. The menu will focus on family recipes from Eugenia's family's restaurants in Lisbon, presented with a modern twist, using high-quality, ethically sourced ingredients.

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 : Temporary Retail Permit

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

The former business The Egg Shop LES LLC dba Egg Shop was a restaurant that specialized in egg dishes and the new restaurant will specialize in Portuguese cuisine and the decor will be updated. The hours of operation will be the same hours of the former restaurant, 7am to 12am Sunday to Thursday and 7am to 1am Friday to Saturday. These hours were approved by the CB for the former restaurant June 2014. The occupancy will remain the same and there will be a new owner for the restaurant. New signage will be installed for the trade name, Tashca.

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

The Egg Shop LES LLC from 2014 to September 2025.

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: _____

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:

The Egg Shop LES LLC from 2014 to September 2025.

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: 6 Year Built : Estimated 1900

Describe neighboring buildings:

Mixed

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) None

Block and Lot Number: 479 / 31

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

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 : N/A

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? Under 75

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

no* yes ***Applicant is working with an expediter to obtain a DOB Letter of No Objection (LNO)**

If yes, what is the maximum occupancy for the premises? Under 75 and will be shown on the issued LNO

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

If yes, is proposed occupancy permitted? yes no, explain : _____

When the LNO issues the occupancy will be permitted

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

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)

***Applicant is working with an expediter to obtain a DOB Letter of No Objection (LNO)**

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

(if yes, please describe: New signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1,027 square feet

If more than one floor, please specify square footage by floors: 1st floor 650 square feet,
Cellar 377 square feet

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A

If more than one floor, what is the access between floors? Exterior sidewalk doors with stairs to cellar

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

Is there access to other parts of the building? X no ___ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 8 Total table seats? 24

Total number of bars? One Total bar seats? 7

Total number of "other" seats? _____ please explain : N/A

Total OVERALL number of seats in Premises : 31

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars One 12' Seats 7

How many service bars are being applied for on the premises? None

Any food counters? X no ___ yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: N/A

* 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 X Restaurant ___ Club/ Cabaret ___ Hotel ___ Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
7am to 12am 7am to 12am 7am to 12am 7am to 12am 7am to 12am 7am to 1am 7am to 1am

Will the business employ a manager? ___ no yes, name / experience if known : Eugenia Oswaldt
The owner will be the manager.

Will there be security personnel? no ___ yes(if yes, what nights and how many?) N/A

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

If yes, please describe : N/A

Will you have TV's ? no ___ yes (how many?) _____

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

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing:

See attached

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? 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 ___ ropes ___ movable barriers ___ 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 ½ " x 11").

Indicate the distance in feet from the proposed premise: **No churches on the same street or avenue.**

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: **Eugenia Oswaldt** Phone: [REDACTED]

Address: **151 Elizabeth Street / New York, NY 10012**

Email : [REDACTED]

Application submitted on
behalf of the applicant by:

Donald M. Bernstein

Signature

Print or Type Name **Donald M. Bernstein**

Title **Counsel for applicant**

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, Co-Chair
Robert Ely, Co-Chair

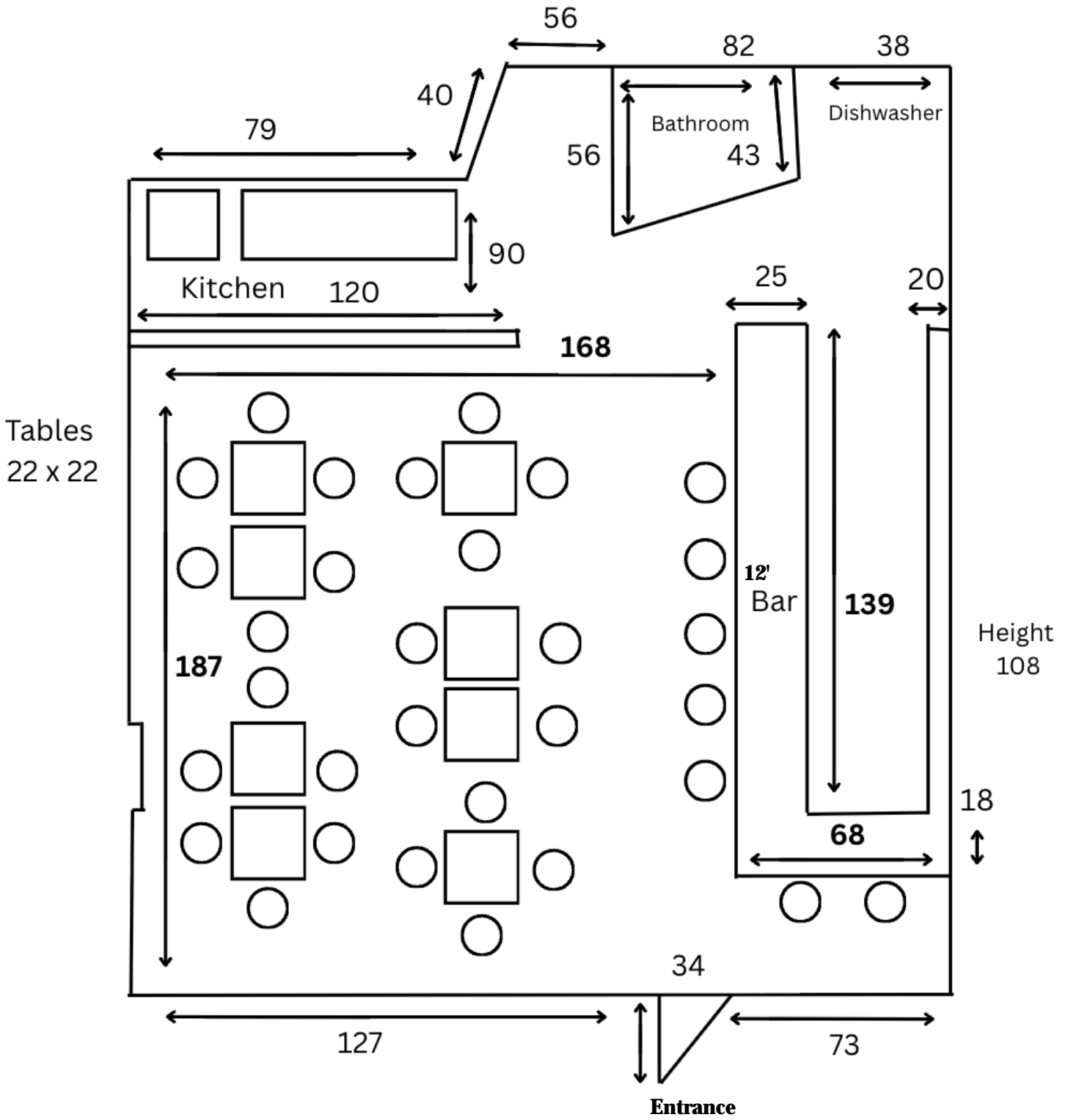
Sound System and Sound Proofing Description

The sound system consists of two standard living room speakers, each with a diameter of 8 inches. The speakers are located in the left and right corner area of the establishment. There is no TV. The system is intended for background music only, and the volume will be maintained at a modest level, not exceeding 75 decibels (dB) during all hours of operation. This decibel level is comparable to the volume of a normal conversation, ensuring it won't be disruptive to patrons or the surrounding community or residents of the building.

The restaurant only has background music played at a low volume level and no outdoor spaces. The restaurant is maintaining the previously constructed setup.

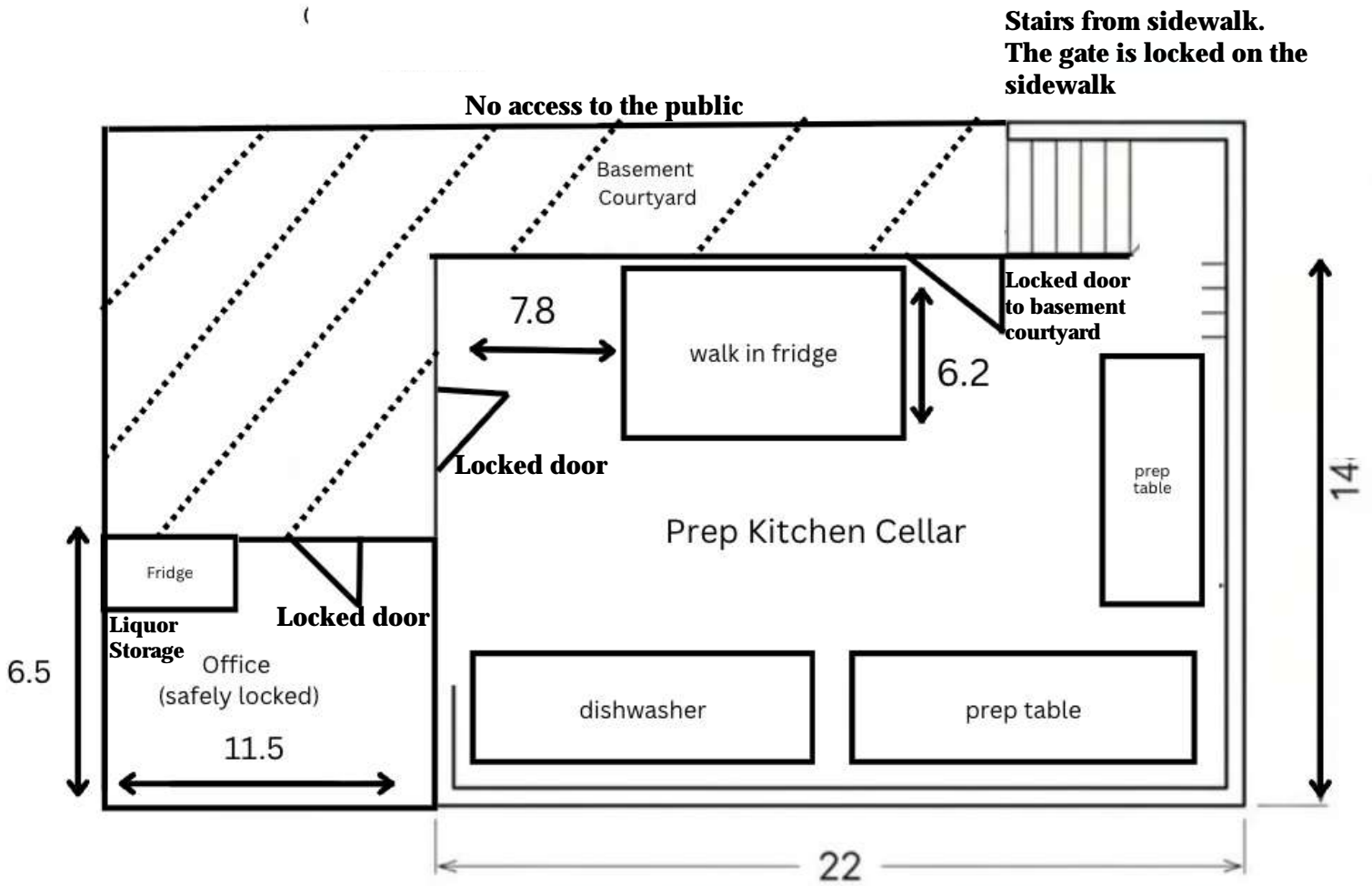
Both south and north walls are in brick, with an additional plywood protection on the south wall. All walls incorporate substantial sound insulation, combining the inherent mass of the original brick with an additional double layer of gypsum board assemblies, separated by a viscoelastic Green Glue damping compound on the primary south wall.

Tashca NYC LLC dba Tashca / 151 Elizabeth Street, New York, NY 10012
8 tables and 24 seats and a 7 seat 12 foot customer bar for a total of 31 seats



Tashca NYC LLC dba Tashca / 151 Elizabeth Street, New York, NY 10012

**Cellar Diagram. Not for patron use with 377 square feet.
Only the owner and employees have keys to access the cellar**



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



Tashca NYC LLC
dba Tashca
151 Elizabeth Street
New York, New York 10012



TASCHA

BITES

Portuguese Gildas (with small sardines) - 5

Steak & caramelised onion croquetas - 12

Marinated tomatoes - "broa" crust - 5

Cod fritters (Pastéis de Bacalhau) - 9

Grilled Octopus Salad - 19

Scallop Carpaccio - orange - dill - 21

Four Sardines - olive oil - salt - 15

Asparagus - home made mayo - lemon zest - 22

PLATTERS TO SHARE

"Pata Negra" cured ham platter - (S) 22 (L) 45

Tinned goods from the sea platter - 33

MAINS

Baby chicken - peri peri garlic - olive oil - paprika spread - 35

TASHCA sirloin sandwich - garlic - thyme butter - watercress - 32 (+ thinly sliced bacon 6)

Housemade lasagna - cod - shoe string crunch 34

Crunchy Pork Belly - sweet corn jam - 40

Minestrone "Jardineira" - 32

Duck rice - 45

Portuguese Mussaka (V) - 32

Iberico Pork and Clams - 45

SIDES

Home-made shoestring fries - truffle - mountain cheese - 14

Tomato Salad - onions - pickle vinaigrette - 5

Lemon Rice - 7

Beetroot - goat cheese salad - 15

Grilled Lettuce Hearts - cured egg yolk - 11

DESSERTS

Chocolate and biscuit desert, dipped in chocolate and hazelnut, served cold 9

Bolas de Berlim - Berlin Ball 9

Pastéis de Nata 7

Caramel Mousse "Baba de Camelo" for 2 - 12

Allergen list available

All our meats are hormone-free and ethically sourced