

# Manhattan Community Board 4

(All Fields Must Be Completed)

NYS Liquor License/DOT Dining Out Stipulations Application

|                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                     |                                                                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|---------------------------------------------------------------------|
| CORPORATION NAME<br>Spice Rack NYC Inc.                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                       | DOING BUSINESS AS (DBA)<br>Aroqa-Progressive Indian by Spice Rack   |                                                                     |
| STREET ADDRESS<br>206 9th Avenue                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                       | CROSS STREETS<br>W. 22nd and W. 23rd                                | ZIP CODE<br>10011                                                   |
| Applicant<br><small>(Attach a list of all individuals that will be listed/associated with the license)</small>                                                                                    | NAME: Nitin Chanana                                                                                                                                                                                                                                                                                                                                                                                                                   | ATTORNEY/<br>REPRESENTATIVE                                         | NAME: Alissa Yohey                                                  |
|                                                                                                                                                                                                   | PHONE: (732) 977-6967                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                     | PHONE: (518) 282-6019                                               |
|                                                                                                                                                                                                   | EMAIL: nitin@spiceracknj.com                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                     | EMAIL: alissa.yohey@yoheylaw.com                                    |
| MANAGER                                                                                                                                                                                           | NAME: Nitin Chanana                                                                                                                                                                                                                                                                                                                                                                                                                   | LANDLORD                                                            | NAME: Windshire Apartments                                          |
|                                                                                                                                                                                                   | PHONE: (732) 977-6967                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                     | PHONE: (718) 907-7545                                               |
|                                                                                                                                                                                                   | EMAIL: nitin@spiceracknj.com                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                     | EMAIL: JayR@argo.com                                                |
| APPLICATION TYPE ( <input checked="" type="checkbox"/> New York State Liquor License <input type="checkbox"/> Dept. of Transportation Dining Out )                                                |                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                     |                                                                     |
| <input checked="" type="radio"/> New                                                                                                                                                              | Has applicant owned or managed a similar business?                                                                                                                                                                                                                                                                                                                                                                                    |                                                                     | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |
|                                                                                                                                                                                                   | What is/was the name and address of establishment?                                                                                                                                                                                                                                                                                                                                                                                    |                                                                     | Spice Rack NJ, 3079 Rt-27, Ste A, Franklin Park, NJ                 |
|                                                                                                                                                                                                   | What were the dates applicant was involved with this former premise?                                                                                                                                                                                                                                                                                                                                                                  |                                                                     |                                                                     |
| <input type="radio"/> Corp<br>Change/Class<br>Change/Method of<br>Operation<br>Change/Removal                                                                                                     | What is the license # and expiration date?                                                                                                                                                                                                                                                                                                                                                                                            |                                                                     |                                                                     |
|                                                                                                                                                                                                   | Is applicant making any alterations or operational changes?                                                                                                                                                                                                                                                                                                                                                                           |                                                                     | <input type="checkbox"/> YES <input type="checkbox"/> NO            |
|                                                                                                                                                                                                   | If alterations or operational changes are being made, please describe/list all changes.                                                                                                                                                                                                                                                                                                                                               |                                                                     |                                                                     |
| <input type="radio"/> Alteration                                                                                                                                                                  | What is the current license # and expiration date?                                                                                                                                                                                                                                                                                                                                                                                    |                                                                     |                                                                     |
|                                                                                                                                                                                                   | Please list/describe the nature of all the changes and attach the plans.                                                                                                                                                                                                                                                                                                                                                              |                                                                     |                                                                     |
| METHOD OF OPERATION                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                     |                                                                     |
| TYPE OF ALCOHOL                                                                                                                                                                                   | <input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider                                                                                                                                                                                                                                                                                                  |                                                                     |                                                                     |
| ESTABLISHMENT TYPE                                                                                                                                                                                | <input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment<br><input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only) |                                                                     |                                                                     |
| Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?                                                                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                       | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | 4/13/2026                                                           |
| Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 foot radius of the establishment and the Public Interest Statement. |                                                                                                                                                                                                                                                                                                                                                                                                                                       | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |                                                                     |
| Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship within a 200 foot radius of the establishment.                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                       | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |                                                                     |
| Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                       | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |                                                                     |

**OPERATIONAL DETAILS (\*Closing time will be when establishment is vacated of all patrons)**

| HOURS<br>of<br>Operation |                    | MONDAY | TUESDAY      | WEDNESDAY    | THURSDAY     | FRIDAY       | SATURDAY      | SUNDAY        |
|--------------------------|--------------------|--------|--------------|--------------|--------------|--------------|---------------|---------------|
|                          | Indoors            | Closed | 5 pm - 10 pm | 5 pm - 10 pm | 5 pm - 10 pm | 5 pm - 11 pm | 11 am - 11 pm | 11 am - 10 pm |
|                          | Outdoors           | Closed | 5 pm - 10 pm | 5 pm - 10 pm | 5 pm - 10 pm | 5 pm - 11 pm | 11 am - 11 pm | 11 am - 10 pm |
|                          | Kitchen            | Closed | 5 pm - 10 pm | 5 pm - 10 pm | 5 pm - 10 pm | 5 pm - 11 pm | 11 am - 11 pm | 11 am - 10 pm |
|                          | Music<br>(indoors) | N/A    | N/A          | N/A          | N/A          | N/A          | N/A           | N/A           |

If yes, what type(s)? (Circle all that apply) **N/A - No Music**      **BACKGROUND**      **LIVE MUSIC**      **DJ**      **JUKE BOX**      **KARAOKE**

**OCCUPANCY**

|                                                                                                      | Capacity<br>Pursuant to<br>Certificate of<br>Occupancy | Maximum<br>Occupancy<br>(Including<br>Employees) | Number<br>of Tables | Number<br>of Seats | Number of<br>Service-Only Bars | Number of<br>Stand-Up Bars | Number of Seats<br>at Stand-Up Bar |  |
|------------------------------------------------------------------------------------------------------|--------------------------------------------------------|--------------------------------------------------|---------------------|--------------------|--------------------------------|----------------------------|------------------------------------|--|
| <b>INSIDE</b>                                                                                        | 70                                                     | 70                                               | 15                  | 39                 | 0                              | 1                          | 14                                 |  |
| <b>OUTSIDE</b><br><i>(Roof/Top/Rear<br/>Yard/Patio/Terrace<br/>/Garden; within<br/>the premises)</i> | N/A                                                    | N/A                                              | N/A                 | N/A                | N/A                            | N/A                        | N/A                                |  |
| <b>DOT Dining</b><br><b>Out: Sidewalk<br/>Cafe</b>                                                   |                                                        |                                                  | 4                   | 12                 | 0                              |                            |                                    |  |
| <b>DOT Dining Out:</b><br><b>Roadway</b>                                                             |                                                        |                                                  | N/A                 | N/A                | N/A                            |                            |                                    |  |

How frequently will the owner(s) be at the establishment?      **3 - 4 days per week**

Will there be dancing?

YES

☒ NO

Will applicant have bottle or table service for alcohol beverages other than wine?

☒ YES

NO

Will applicant be hosting private promotional or corporate events?

YES

☒ NO

Will outside promoters be used on a regular basis? If yes, please describe.

YES

☒ NO

Will applicant have a security plan? If yes, please attach.

YES

☒ NO

Will security plan be implemented?

YES

☒ NO

Will State certified security personnel be used?

YES

NO

N/A

Will New York Nightlife Association and NYPD Best Practices be followed?

☒ YES

NO

Does applicant agree to notify MCB4 prior to making changes to its method of operation?

☒ YES

NO

Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?

YES

☒ NO

|                                                                                                                                                           |                                                                                                               |    |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|----|-----|
| Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly marked with the name as described by NYC Law? | YES                                                                                                           | NO | N/A |
| Where will applicants' own delivery bicycles be parked when not making deliveries?                                                                        | N/A                                                                                                           |    |     |
| If applicant is using third party delivery service, where will third party delivery bicycles park?                                                        | At a parking stand in front of the building                                                                   |    |     |
| Where will applicant store its garbage containers when not in use?                                                                                        | In front of the building in a closed metal garbage container                                                  |    |     |
| Where will applicant lay out garbage containers and at what time?                                                                                         | The garbage container is permanent and remains in front of the building, where it is picked up 5 days a week. |    |     |

## LOCATION & ZONING

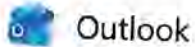
|                                                                                           |                |                                        |     |
|-------------------------------------------------------------------------------------------|----------------|----------------------------------------|-----|
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?          | YES            | <input checked="" type="checkbox"/> NO |     |
| Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection? | YES            | <input checked="" type="checkbox"/> NO |     |
| Is a Public Assembly permit required?                                                     | YES            | <input checked="" type="checkbox"/> NO |     |
| Are your plans filed with DOB?                                                            | YES            | NO                                     | N/A |
| What is the zoning designation for this location?                                         | C1-6A and C1-5 |                                        |     |

## Community Notification/Relations

|                                                                                                                                                                                                                                                                                        |     |                                                                          |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------|----|
| <b>NOTIFICATION:</b><br>List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each, please list both the organization and individual you contacted. | # 1 | Please see attached list                                                 |    |
|                                                                                                                                                                                                                                                                                        | # 2 |                                                                          |    |
|                                                                                                                                                                                                                                                                                        | # 3 |                                                                          |    |
|                                                                                                                                                                                                                                                                                        | # 4 |                                                                          |    |
|                                                                                                                                                                                                                                                                                        | # 5 |                                                                          |    |
| When did applicant post the notice that was provided?                                                                                                                                                                                                                                  |     | April 28, 2026                                                           |    |
| Where did applicant post the notice that was provided?                                                                                                                                                                                                                                 |     | On the door into the premises and light poles on either end of the block |    |
| Please provide dates when applicant met with the groups listed above.                                                                                                                                                                                                                  |     | N/A - no meetings were requested                                         |    |
| Who was your contact person at each group you met with?                                                                                                                                                                                                                                |     | N/A                                                                      |    |
| Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.                                                                                                                                                                  |     | <input checked="" type="checkbox"/> YES                                  | NO |
| Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?                                                                                                                                                           |     | <input checked="" type="checkbox"/> YES                                  | NO |



| Block/Tenant Association & Community Groups                                  | First Name    | Last Name      | Email                           |
|------------------------------------------------------------------------------|---------------|----------------|---------------------------------|
| Council Chelsea Block Association                                            |               |                | ccba.prez@gmail.com             |
| Council Chelsea Block Association                                            |               |                | ccba.vrec@gmail.com             |
| 100/200/300 West 15 Sts. BA                                                  | William       | Borock         | wborock@gmail.com               |
| 100/200/300 West 15 Sts. BA                                                  | Paul          | Wolpe          | pwolpe@gmail.com                |
| 100/200/300 West 15 Sts. BA                                                  | Wendy         | Gonzalez       | wendygonzalezcb4@gmail.com      |
| 100 West 16 St. BA                                                           | Michael       | Rasmussen      | ras.mike@gmail.com              |
| 100 West 16 St. BA                                                           | Gabrielle     | Tessler        | gabrielleshira@gmail.com        |
| 100 West 16 St. BA                                                           | Emma Morris   | Morris         | emmamorris222@gmail.com         |
| 100 West 16 St. BA                                                           | Matthew       | Robinson       | mattbrob@aol.com                |
| 100 West 16 St. BA                                                           | Paul          | Groncki        | pgroncki@gmail.com              |
| 100 West 17 St. BA                                                           | Carrie        | Bornstein      | carrieb822@gmail.com            |
| 100 West 17 St. BA                                                           | Judy          | Klein          | antonellacipollone2000@yahoo.it |
| 100 West 17 St. BA                                                           | Antonella     | Cipollone      | bvh.drf@gmail.com               |
| 100 West 17 St. BA                                                           | Juliana       | Egder          | mglasmann63@gmail.com           |
| 100/200 West 18 St. BA                                                       | Craig         | Slutzkin       | judyklein999@gmail.com          |
| 100/200 West 18 St. BA                                                       | Michael       | Glassman       | mglasmann63@gmail.com           |
| 100/200 West 18 St. BA                                                       | Jeffrey       | Gardner        | jeffrey.gardner@gmail.com       |
| 100/200 West 18 St. BA                                                       | Enn           | Peter          | erinpeter12@gmail.com           |
| 99 West 19/20 Sts. BA                                                        | Lara          | O'Brien        | laradancobrien@gmail.com        |
| 100 West 19/20 Sts. BA                                                       | Sally         | Greenspan      | sallyvgm@gmail.com              |
| 100 West 19/20 Sts. BA                                                       | Cynthia       | Starke         | starke.cynthia@gmail.com        |
| 100 West 19/20 Sts. BA                                                       | Michael       | Walsh          | rwalshny@gmail.com              |
| 100 West 19/20 Sts. BA                                                       | Eileen        | Michael        | eileenmichael@gmail.com         |
| 100 West 22nd Street Block Association                                       | Robert        | Simon          | robert.simon2267@gmail.com      |
| 100 West 19th/20th/21st/22nd Street Block Association                        | Diane         | Nichols        | beacon195@aol.com               |
| 100 West 19th/20th/21st/22nd Street Block Association                        | Gerald        | Germany        | germanygerald@aol.com           |
| 100 West 24 St. BA                                                           | Melissa       | Stern          | m@melissa-stern.com             |
| 100 West 24 St. BA                                                           | Mark          | Tekushan       | markt@mks.com                   |
| 100 West 24 St. BA                                                           | John          | Golman         | gcl.man@cloud.com               |
| 100 West 25th Street Block Association                                       | Rosemary      | DePensia       | rose@thecopyspecialist.com      |
| 100 West 26th Street Block Association                                       | Carla         | Nordstrom      | west25thstreetproject@gmail.com |
| 200 West 16 St. BA                                                           | Susan         | Butterwieser   | susanb1011@aol.com              |
| 200 West 16 St. BA                                                           | Jason         | Wurtzel        | w16th200s@gmail.com             |
| 200 West 16 St. BA                                                           | Jennifer      | Maybin         | jason_garrett@hotmail.com       |
| 200 West 16 St. BA                                                           | Tina          | DiFeliciano    | maybin.jennifer239@gmail.com    |
| 200 West 16 St. BA                                                           | Melodie       | Bryant         | Tina@NakedEyeProductions.com    |
| 200 West 16 St. BA                                                           | Jesenko       | Vukadinovic    | sayvrlx@gmail.com               |
| 200 West 16 St. BA                                                           | John          | Hurt           | vukadino@gmail.com              |
| 200 West 16 St. BA                                                           | Pamela        | Wolf           | dynablow@aol.com                |
| 200 West 16 St. BA                                                           | Gina          | Moss           | pamela@angel.net                |
| 200 West 16 St. BA                                                           | Molly         | Harris         | bluecina@earthlink.net          |
| 200 West 16 St. BA                                                           | Robert        | Dobruskin      | mbseilner@gmail.com             |
| 200 West 16 St. BA                                                           | Viren         | Brahmbhatt     | robertdobruskin@gmail.com       |
| 200 West 22nd Street Block Association                                       | Dianna        | Maeurer        | anarchitecture@gmail.com        |
| 200 West 23/24 Sts. BA                                                       | Molly         | Harris         | dianna2ns@gmail.com             |
| 200 West 23/24 Sts. BA                                                       | Thuy          | Pham           | 200west23streetba@gmail.com     |
| 200 West 23/24 Sts. BA                                                       | Michele       | Zalopany       | thuypham_200w23w24BA@gmail.com  |
| 2324 Chelsea Tenants Association                                             | Leslie        | Schneider      | michelezalopany@gmail.com       |
| 300 West 18/19 Sts. BA                                                       | Thuy          | Pham           | giantpetlover@aol.com           |
| 300 West 18/19 Sts. BA                                                       | Gloria        | Lowe           | info@2324chelsea.com            |
| 300 West 18/19 Sts. BA                                                       | Dennis        | Hornlitas      | 1819nyc@gmail.com               |
| 300 West 18/19 Sts. BA                                                       | David         | Sloss          | laranjeiran@gmail.com           |
| 300 West 18/19 Sts. BA                                                       | Susan         | Marshall       | dhorlitas@aol.com               |
| 300 West 18/19 Sts. BA                                                       | Robert        | Azcuy          | davidssloss@gmail.com           |
| 300 West 18/19 Sts. BA                                                       | Frank         | Lowe           | palmermarshall@yahoo.com        |
| 300 West 20 St. BA                                                           | Vanessa       | Bossard        | robertazcuy@gmail.com           |
| 300 West 20 St. BA                                                           | Irene Kelly   | Irene Kelly    | perpignon@msn.com               |
| 300 West 20 St. BA                                                           | Albert Taylor | Albert Taylor  | vbossard@gmail.com              |
| 300 West 20 St. BA                                                           | Carol Ott     | Carol Ott      | irene_kelly38@gmail.com         |
| 300 West 20 St. BA                                                           | Lydia Andre   | Lydia Andre    | alberttaylor@mac.com            |
| Neighbors at 300 West 21/22/23 Sts. BA                                       | Diane         | Lazarus Schram | cott@habitatmag.com             |
| Neighbors at 300 West 21/22/23 Sts. BA                                       | Laurie        | Marvald        | andrecott@earthlink.net         |
| Neighbors at 300 West 21/22/23 Sts. BA                                       | Jan           | Carl Park      | lazarus.diane@gmail.com         |
| Neighbors at 300 West 21/22/23 Sts. BA                                       | Lynn          | Weinstein      | laurie.marvald@gmail.com        |
| Neighbors at 300 West 21/22/23 Sts. BA                                       | Simone        | Weissman       | lynn88piano@gmail.com           |
| Neighbors at 300 West 21/22/23 Sts. BA                                       | Phyllis       | Waisman        | simonew360@gmail.com            |
| Neighbors at 300 West 21/22/23 Sts. BA                                       | David         | Lesser         | phyllis.waisman@gmail.com       |
| 400 West 20 Street Block Association                                         | Sandra        | Jacobus        | david@lessor.com                |
| 400 West 21/22/23 (south) Sts. BA                                            | Karen         | Jacob          | 400wba@gmail.com                |
| 400 West 21/22/23 (south) Sts. BA                                            | Karen         | Jacob          | sandraljacobus@gmail.com        |
| 400 West 21/22/23 (south) Sts. BA                                            | Allen         | Oster          | kjacobyv@gmail.com              |
| 400 West 21/22/23 (south) Sts. BA                                            | Matthew       | Klein          | ccba.film@gmail.com             |
| 400 West 23N/24S London Terrace Towers                                       | Amy           | Klein          | aoster@earthlink.net            |
| 400 West 23N/24S London Terrace Towers                                       | Inge          | Ivchariko      | malt@hsko.com                   |
| 400 West 23N/24S London Terrace Towers                                       | Andy          | Humm           | amvklein724@gmail.com           |
| 400 West 23N/24S London Terrace Towers                                       | Michelle      | Spinner        | lttnews@gmail.com               |
| 400 West 23N/24S London Terrace Towers                                       | Liza          | Whiting        | inae84@mac.com                  |
| West Chelsea BA 500-600 West 25-29 Sts. BA                                   | Donna         | Nahila         | andvhumm@gmail.com              |
| West Chelsea BA 500-600 West 25-29 Sts. BA                                   | Jeane         | Muniz-Lopez    | dnehila@gmail.com               |
| West Chelsea BA 500-600 West 25-29 Sts. BA                                   | Kim           | Hoover, Esq.   | jeanermuniz@gmail.com           |
| Fulton Houses TA                                                             | Miguel        | Acevedo        | kim@redmultifamily.com          |
| Fulton Houses TA                                                             | Sam           | Roseditcher    | mig91380@yahoo.com              |
| Fulton Houses TA                                                             | Renee         | Kelt           | sir10011@gmail.com              |
| Fulton Houses TA                                                             | Lisa          | Ighomuyaye     | elliottchelseahouses@gmail.com  |
| 500 West 19 Street Block Association                                         | Neil          | Seikirk        | lisaiighomuyaye@gmail.com       |
| 500 West 21/22/23/24 Streets Block Association                               | Don           | Hoffman        | neil@neilseikirk.com            |
| 500 West 21/22/23/24 Streets Block Association                               | Willie        | Wade           | hoffmandon@hotmail.com          |
| 500 West 21/22/23/24 Streets Block Association                               | Debra         | Beard          | wade2084@gmail.com              |
| 500 West 28/29 Streets Block Association                                     | Brian         | Donovan        | dwbeard421@me.com               |
| Penn South (W 23rd to W 29th Street from 8th/9th Avenue)                     | Enn           | Peacock        | bkd8@comell.edu                 |
| Penn South (W 23rd to W 29th Street from 8th/9th Avenue)                     | Mario         | Mazzoni        | epeacock@pennsouth.coop         |
| Highline537                                                                  | Dorina        | Langman        | education@pennsouth.coop        |
| Donna Langman Costumes                                                       | Jeremy        | Carmel         | info@highline537.com            |
| 537 W 27th Street Building                                                   | John          | Mudd           | donna@donnalangman.com          |
| Midtown South Community Council                                              | Andrew        | Berman         | jeremy.carmel@gmail.com         |
| Village Preservation/The Greenwich Village Society for Historic Preservation | Brian         | Weber          | john.mudd@usa.net               |
| Midtown South Pct. Council                                                   |               |                | andrew@qvshp.org                |
| Chelsea W200 BA                                                              |               |                | brianscottweber@gmail.com       |
| Neighbors of West 21st, 22nd and 23rd Streets Block Association              |               |                | chelseaw200ba@gmail.com         |
|                                                                              |               |                | chelseawest300ba@gmail.com      |



Outlook

---

**Spice Rack Inc. d/b/a Aroga - Progressive Indian by Spice Rack - 206 9th Avenue - Liquor License**

---

**From** Alissa Yohey <Alissa.Yohey@yoheylaw.com>

**Date** Wed 4/29/2026 2:20 PM

**To** Alissa Yohey <Alissa.Yohey@yoheylaw.com>

**Cc** Gonzalez, Nelly (CB) <negonzalez@cb.nyc.gov>

Good Afternoon:

Please be advised that this firm represents Spice Rack Inc. with respect to their restaurant liquor license application for Aroga - Progressive Indian by Spice Rack located at 206 9th Avenue. The applicant has purchased the restaurant from the prior operator - Aroka Hospitality, LLC. The applicant will continue operations as is - no changes are being made. There is one floor in the restaurant. There is one (1) bar. The restaurant will NOT have any music or dancing. There is one sidewalk cafe with four tables and 16 chairs. The sidewalk cafe will be open from 11 am - 11 pm. The restaurant does offer bottle service to tables. There are NO bicycle deliveries to/from the restaurant.

Community Board 4's Business Licenses & Permits Committee will take this application up at a meeting scheduled for Tuesday, May 12, 2026 at 6:30 pm via ZOOM.

The restaurant looks forward to being a part of the community and welcomes community members into the restaurant. If you have any questions regarding the proposed premises, please do not hesitate to contact me.

Thank you!

Alissa

Alissa Yohey, Esq.

Managing Partner

Yohey Law PLLC

**22 Century Hill Drive**

**Suite 101**

**Latham, NY 12110**

Phone: (518) 282-6019

[alissa.yohey@yoheylaw.com](mailto:alissa.yohey@yoheylaw.com)

[www.yoheylaw.com](http://www.yoheylaw.com)

**YOHEY**  
— LAW —



# **MULTIPLE SPACES/FLOORS BREAKDOWN**

| Space/Floor | Description/<br>Use of Space             | Capacity | Hours                                                                                                                  | # of<br>Tables | # of<br>Seats | # of<br>Service-<br>Only Bars | # of<br>Stand-Up<br>Bars/Seats at<br>Bar | Music |
|-------------|------------------------------------------|----------|------------------------------------------------------------------------------------------------------------------------|----------------|---------------|-------------------------------|------------------------------------------|-------|
| 1st Floor   | Dining Area<br>Bar<br>Kitchen<br>Storage | 70       | Tues - Thurs:<br>5 pm - 10 pm<br><br>Friday: 5 pm -<br>11 pm<br><br>Sat: 11 am -<br>11 pm<br><br>Sun: 11 am -<br>10 pm | 15             | 39            | 0                             | 1                                        | None  |
|             |                                          |          |                                                                                                                        |                |               |                               |                                          |       |
|             |                                          |          |                                                                                                                        |                |               |                               |                                          |       |
|             |                                          |          |                                                                                                                        |                |               |                               |                                          |       |
|             |                                          |          |                                                                                                                        |                |               |                               |                                          |       |
|             |                                          |          |                                                                                                                        |                |               |                               |                                          |       |

| BUILDING DESIGN                                                                                                                                                                                                           |                                         |                             |                                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|-----------------------------|-------------------------------------|
| State the name and type of business previously located in the space.                                                                                                                                                      | Aroqa - restaurant                      |                             |                                     |
| Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.                                                                                          | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | Aroka Hospitality LLC d/b/a Aroqa   |
| Do you plan any changes to the existing façade? If yes, please describe.                                                                                                                                                  | YES                                     | <input type="checkbox"/> NO |                                     |
| Has the applicant/owner(s) read MCB4 ADA Guidelines Memo?                                                                                                                                                                 | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |                                     |
| Is the entrance ADA Compliant?                                                                                                                                                                                            | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |                                     |
| Do you plan any changes to the existing façade? If yes, please describe.                                                                                                                                                  | YES                                     | <input type="checkbox"/> NO |                                     |
| Will applicant have a vestibule within the establishment?                                                                                                                                                                 | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |                                     |
| Will applicant use a storm enclosure?                                                                                                                                                                                     | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |                                     |
| Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?                                                     | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |                                     |
| Will applicant comply with the NYC noise code?                                                                                                                                                                            | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |                                     |
| Will the establishment have any of the following: (circle all that apply)                                                                                                                                                 | FRENCH DOORS                            | GARAGE DOORS                | WINDOWS THAT CAN BE OPENED          |
| Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?                                                                | YES                                     | <input type="checkbox"/> NO | N/A - no windows or doors that open |
| Will applicant close all windows, French doors, garage doors by 11 p.m. Friday and Saturday and 10 p.m. on all other days even if no music or amplified sound is played inside the establishment?                         | YES                                     | <input type="checkbox"/> NO | N/A - no windows or doors that open |
| Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?                                                             | YES                                     | <input type="checkbox"/> NO | N/A - no music                      |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | YES                                     | <input type="checkbox"/> NO | N/A                                 |
| Will the kitchen exhaust system extend to the roof?                                                                                                                                                                       | YES                                     | <input type="checkbox"/> NO |                                     |
| Will the establishment have an illuminated sign?                                                                                                                                                                          | YES                                     | <input type="checkbox"/> NO |                                     |
| Will the establishment have a pole-supporting canopy extending over the sidewalk?                                                                                                                                         | YES                                     | <input type="checkbox"/> NO |                                     |
| Where will the air conditioner be located? What type is it?                                                                                                                                                               | N/A                                     |                             |                                     |
| When was the air conditioner installed?                                                                                                                                                                                   | N/A                                     |                             |                                     |

**OUTDOOR PRIVATE PROPERTY – ROOFTOP, REAR YARD, TERRACE** - N/A - no rooftop, rear yard or terrace

|                                                                                                                                        |     |    |  |
|----------------------------------------------------------------------------------------------------------------------------------------|-----|----|--|
| Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?                                                                         | YES | NO |  |
| Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo? If yes, which one(s)? | YES | NO |  |
| Are the floorplans for the outdoor space(s) included?                                                                                  | YES | NO |  |
| Will applicant close and vacate the outdoor space(s) by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?                    | YES | NO |  |
| Will the service and consumption of alcohol in any outdoor space only be via seated food service?                                      | YES | NO |  |
| Will applicant prohibit patrons from drinking in any outdoor space(s)?                                                                 | YES | NO |  |
| Will there be no amplified music, as per the law?                                                                                      | YES | NO |  |
| If amplified sound is played inside the establishment, will windows and doors be closed?                                               | YES | NO |  |
| Will applicant agree to post signs outside asking customers to respect the neighbors?                                                  | YES | NO |  |
| Will applicant agree to train staff to encourage a peaceful environment?                                                               | YES | NO |  |
| Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants; apartments)                              | YES | NO |  |
| Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?                                | YES | NO |  |



# DEPARTMENT OF TRANSPORTATION DINING OUT: SIDEWALK

|                                                                                                                                                                                                                                            |                                         |                                        |  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|----------------------------------------|--|
| Has the applicant read MCB4 Sidewalk Café Policy?                                                                                                                                                                                          | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will applicant be applying for sidewalk seating now or in the future?                                                                                                                                                                      | <input checked="" type="checkbox"/> YES | NO                                     |  |
| <b>If you answered no to the question above, jump to the next page</b>                                                                                                                                                                     |                                         |                                        |  |
| Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.                                                                                        | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?                                                                                                            | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will applicant respect trees and tree pits and insure the health of the tree?                                                                                                                                                              | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will the service and consumption of alcohol in any outdoor space only be via seated food service?                                                                                                                                          | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?                                                                                                                                                | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will applicant permit NO wait lines or smoking outside?                                                                                                                                                                                    | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will there be no amplified music, as per the law?                                                                                                                                                                                          | <input checked="" type="checkbox"/> YES | NO                                     |  |
| If amplified sound is played inside the establishment, will windows and doors be closed?                                                                                                                                                   | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will there be a staff person responsible to ensure no loitering, noise or crowds outside?                                                                                                                                                  | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will applicant agree not to use propane heaters?                                                                                                                                                                                           | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will applicant agree to abide by all applicable fire codes, including not blocking fire escapes?                                                                                                                                           | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will the outdoor dining deposit its garbage in a container on the parking lane?                                                                                                                                                            | YES                                     | <input checked="" type="checkbox"/> NO |  |
| Will the café have a 3 foot-wide serving aisle running the entire length of the sidewalk seating?                                                                                                                                          | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will the sidewalk seating have a platform?                                                                                                                                                                                                 | YES                                     | <input checked="" type="checkbox"/> NO |  |
| Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?                                                                      | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?                                                                                                                                    | <input checked="" type="checkbox"/> YES | NO                                     |  |
| Will the sidewalk seating block subway grate, utility hardware or Siamese water connection?                                                                                                                                                | YES                                     | <input checked="" type="checkbox"/> NO |  |
| If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8-foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades? | Yes                                     |                                        |  |

# DEPARTMENT OF TRANSPORTATION DINING OUT: ROADWAY N/A - no roadway

|                                                                                                                                                                       |     |    |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|----|--|
| Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.                   | YES | NO |  |
| If you answered no to the question above, jump to the next page                                                                                                       |     |    |  |
| Will the roadway structure extend on top of the curb or pedestrian refuge? By how much?                                                                               | YES | NO |  |
| Will the roadway structure have an ADA compliant ramp (not in the bike lane)?                                                                                         | YES | NO |  |
| Will the roadway structure extend in the striped zone along the bike lane? By how much?                                                                               | YES | NO |  |
| Will the electric wires be brought over at the roof level?                                                                                                            | YES | NO |  |
| Will applicant dismantle and dispose of a shed that is no longer in use, along with its furniture?                                                                    | YES | NO |  |
| Will there be no music or amplifies sound in any outdoor seating, as per law?                                                                                         | YES | NO |  |
| Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?                                                     | YES | NO |  |
| Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?                                       | YES | NO |  |
| Will the Outdoor Dining Sidewalk & Roadway provide no standing space for drinking or smoking?                                                                         | YES | NO |  |
| Will the service and consumption of alcohol in the Outdoor Dining Sidewalk/Roadway only be via seated food service?                                                   | YES | NO |  |
| Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?                                                                           | YES | NO |  |
| If amplified sound is played inside the establishment, will windows and doors be closed?                                                                              | YES | NO |  |
| Will applicant permit NO wait lines or smoking outside?                                                                                                               | YES | NO |  |
| Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law? | YES | NO |  |
| Will applicant respect trees and tree pits and insure the health of the tree?                                                                                         | YES | NO |  |
| Will applicant permit NO wait lines or smoking outside?                                                                                                               | YES | NO |  |
| Will there be a staff person responsible to ensure no loitering, noise or crowds outside?                                                                             | YES | NO |  |
| Will applicant agree not to use propane heaters?                                                                                                                      | YES | NO |  |
| Will the outdoor dining deposit its garbage in a container on the parking lane?                                                                                       | YES | NO |  |

**ADDITIONAL STIPULATIONS: (Office Use Only)**

*To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.*

**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

***To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.***



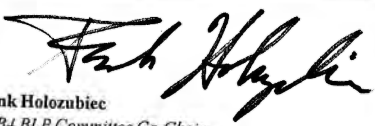
Manhattan Community Board 4 (MCB4) recommends:  
(MCB4's recommendation is based on a vote taken at its  
6/3/26 full board meeting, with 40 members voting  
in favor of the recommendation, 0 members opposed, 1  
members abstaining and 0 present but not eligible)

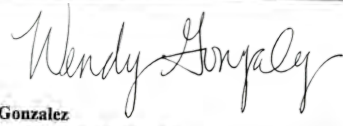
☒ Denial unless all stipulations agreed to by applicant/owner are part  
of the method of operation

☐ Denial ☐ Approval

#### MCB4 REPRESENTATIVES

  
Nelly Gonzalez  
MCB4 Assistant District Manager

  
Frank Holozubiec  
MCB4 BLP Committee Co-Chair

  
Wendy Gonzalez  
MCB4 BLP Committee Co-Chair

#### APPLICANT AGREEMENT WITH THE COMMUNITY

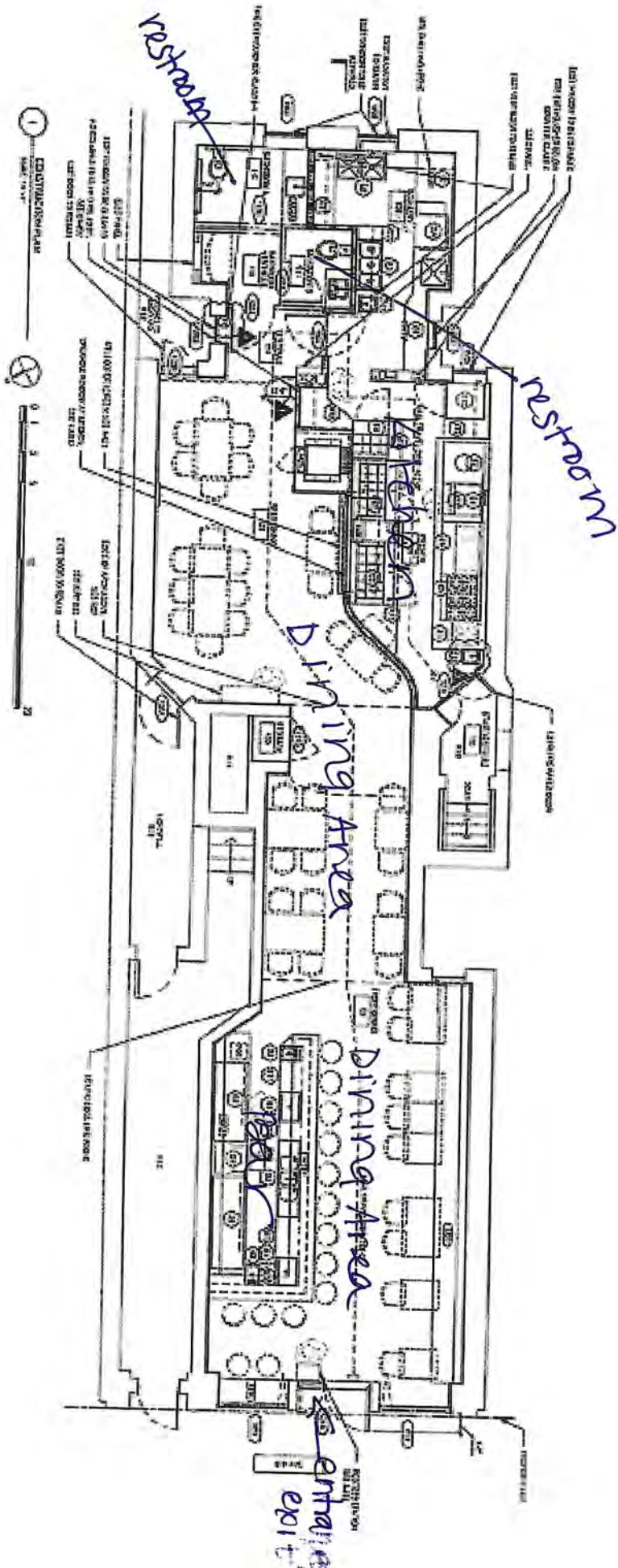
Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 representatives and applicant. These stipulations supersede any oral statements, representations, or prior iterations in connection with this application.

SIGN HERE →

  
PRINT NAME OF APPLICANT

Nitin Chanana  
SIGNATURE OF APPLICANT

05/04/2026  
DATE





contemporary indian  
new york city



(<https://aroqanyc.com/>)

# Dinner Menu

## Small Plates

aRoqa Pit Roasted Lamb Chops 🍴 ..... 28

*Juicy, fiery, smoky - tandoor grilled loaded with flavor char and attitude, spice dust*

Coastal Crab Cake ..... 26

*Fresh lump crab with the burst on mild Indian twist blend, chili lime aioli*

Coastal Pepper Prawns ..... 24

*Flash seared jumbo prawns, tossed in coastal chili masala tempered with curry leaves*

Ghost Pepper Chicken Tikka 🔥🔥🔥 ..... 24

*Boneless chicken thighs, fiery ghost peppers, ginger, garlic & dry roasted ground spices*

⚠️ Order at your own risk

Murgh Barm Chicks Chicken Chops 🍴 ..... 24

*Boneless chicken thighs marinated in yogurt, malt vinegar and mélange of spices*

**MICHELIN**  
2024

🍴 ..... 22

*Chicken thighs infused with hint of habanero chili*

Musafiri Phyllo Bites 🌿





*Pastry wrapped savory medley of wild mushrooms, baked golden and served as a crunchy, shareable snack, habanero truffle aioli*

**Fish Fry Amritsari** 🍷 ..... 20  
*Punjab street legend-white fish, lightly flour coated, hint of carom seeds*

**Tandoori Chicken Tikka** 🍷 ..... 20  
*Juicy, Spicy, Smoky. Tandoor oven grilled boneless thigh marinated in Bhimsen's masala*

**Old Delhi Lamb Seekh Kebab** 🍷 ..... 20  
*Taste of Delhi Chandni Chowk nights- ground lamb skewers, juicy to the last bite*

**Char-Grilled Paneer Cheese Tikka** 🌿 ..... 18  
*Layered Indian cheese, marinated in spiced cream cheese yogurt marinade*

**Lasuni Gobi** 🍷 🌿 ..... 18  
*Crispy chickpea batter, cauliflower, tossed in aRoqa's blend of chili garlic sauce*

**Corn Paddu** 🍷 🌿 ..... 18  
*Corn kernels, lentil & rice batter crisped in cast iron mold served with coconut chutney*

**Potato & Peas Tikkies** ..... taste of chaat stalls! 🍷 🌿 ..... 16  
*Crunchy potato & peas cakes, aromatic spices, tamarind & mint cilantro emulsion*

**aRoqa Street Pani Puri** ... your own way! 🌿 ..... 15  
*Tamarind cilantro & mint flavored water with lime leaf & yogurt caviar*

**Samosa** – our most triangular love story 🌿 ..... 15  
*Classic Indian street snack- crunchy outside soft inside filled with spiced potatoes*

**MICHELIN**  
**2024**

## Shared Plates

**Kaffir lime** 🍷 .....  
*used in meen moilee coconut sauce, wrapped in banana leaf, served with side of cilantro*





Shrimp Moilee 🍽️ 🌱 ..... 30

*Succulent prawns in a creamy, mildly spiced South Indian coconut curry from Kerala*

Tawa Gosht 🍽️ ..... 26

*Boneless tender lamb slow braised in a traditional masala gravy*

Chicken Tikka or Paneer Tikka Masala 🍽️ ..... 26/24

*Grilled smoky boneless chicken or Indian paneer cheese in a rich tangy creamy sauce, hint of kasoori methi*

Mr. Preet Bharara's Methi Chicken 🍽️ ..... 26

**(Dedicated to a dear patron, Mr. Preet Bharara, Former United States Attorney for the Southern District of New York)**

*Chicken cooked with fenugreek leaves & aromatic blend of ground spices*

Butternut Squash Kofta or Potato Mixed Vegetable Curry 🌱 ..... 24

*Choice of butternut squash dumplings or potatoes & veggies served in sweet corn malai sauce*

Chef's Kadai Paneer or Chicken Kadai Masala 🍽️ ..... 24/26

**(Owner's favorite)**

*Vibrant bold flavors with bell peppers, onion & Indian cubed paneer cheese or boneless chicken*

Touch of Green-Palak Paneer 🍽️ 🌱 ..... 22

*Fresh baby spinach purée with crispy Indian paneer cheese croquettes*

Duo Purple Affair 🍽️ 🌱 ..... 22

*Whole baby eggplants on a bed of roasted eggplant bharta (purée)*

Lady Fingers-Okra 🍽️ 🌱 ..... 20

*Stir-fried okra cooked with onions, hint of ground spices & raw mango*

Talhar Makhani 🍽️ 🌱 ..... 20

*Served for rich creamy texture*

**MICHELIN**  
2024



# Biryani

|                                                                |    |
|----------------------------------------------------------------|----|
| Lamb Biryani 🍴                                                 | 26 |
| <i>Slow cooked saffron rice with aromatic lamb morsels</i>     |    |
| Chicken Biryani 🍴                                              | 24 |
| <i>Fragrant saffron chicken biryani</i>                        |    |
| Vegetable Biryani 🍴 🌱                                          | 22 |
| <i>Aromatic saffron veggies, blended spices, crispy onions</i> |    |
| Steamed Basmati Rice                                           | 5  |
| <i>Long grain basmati</i>                                      |    |

# Breads

|                                |   |
|--------------------------------|---|
| Garlic Naan 🌱                  | 7 |
| Garlic Chili & Cilantro Naan 🌱 | 7 |
| Onion Seed Naan 🌱              | 7 |
| Plain Naan 🌱                   | 6 |
| Plain Rot 🍴 🌱                  | 6 |
| Butter Naan 🌱                  | 6 |

**MICHELIN**  
2024

# Stuffed Breads

Restaurant  
Guru 2023  
(<https://restaurantguru.com/aRoqa-New-York>)  
RECOMMENDED



Paneer Aur Hari Mirch Kulcha 🌶️ 🌿 ..... 9

*Cottage cheese, jalapeno*

Amritsar Kulcha 🌿 ..... 9

*Spices, mashed potatoes*

Bread Basket 🌿 ..... 26

*Garlic Naan, Butter Naan, Plain Roti, Onion Kulcha*

## Raita (Yogurt) & Chutney Course (1 for \$3 or 3 for \$8)

Garlic Mint Raita 🌿 ..... 3

Onion Tomato Raita 🌿 ..... 3

Diced Mango Chutney (V) (U) 🌿 ..... 3

Mint & Cilantro Chutney (V) (U) 🌶️ 🌿 ..... 3

Tangy Tamarind Chutney (V) 🌶️ 🌿 ..... 3

Chopped Onions, Green Chilies (V) 🌶️ 🌿 ..... 3

## Dessert - Sweet Tooth

Baked Gulab Jamun Crème Brulee ..... 15

*Chef's creation of Indo-French delight*

Coconut Saffron Phirni with Mango Sorbet ..... 12

*Creamy ground rice folded with tender coconut milk and cardamom, chilled to a silky finish*

Mo ..... 12

*traditional halwa from toasted ground lentils, hint of saffron*

**MICHELIN**  
2024

*doodh*



Ⓝ = Contains Nuts

Ⓥ = Vegan

Ⓛ = Dairy Free

Ⓜ = Gluten Free

🌶 = Hot

🌿 = Vegetarian

*20% Gratuity will be added to tables of 4 guests & more.*

*Please note there will be a 3.00% fee when paying with a credit card transaction. The fee does not apply to debit or prepaid cards & cash*

## Order or Call for Delivery

ORDER NOW  
(<https://aroqanyc.com/order-online/>)

CALL NOW  
(tel:646.678.5471)

(ht (ht

tps tps

:// ://

ww ww

w.f w.i

ace nst

bo agr

ok. am

co .co

m/ m/

aro aro

**MICHELIN**  
2024





© 2026 aROQA NYC. All Rights Reserved. Web Design (<https://www.reddashmedia.us/nj-web-design/>) &  
SEO (<https://www.reddashmedia.us/nj-seo-company/>) By Red Dash Media  
(<https://www.reddashmedia.us/>)



# Weekend Brunch Menu

## *aRoga Street Food Corner*

**aRoga Street Pani Puri ... your own way!** 16  
Lime leaf & yogurt caviar, jaggery tamarind sauce, cilantro mint flavored pani

**Papdi Chaat** 16  
Crispy mini flat bread topped with double cooked potatoes, bean sprouts, chutneys & yogurt

**Chana Samosa Chat** 16  
Yogurt, tamarind & mint sauce

**Vada Pav** 16  
Spiced potato sliders battered with chickpea flour, served on "pav" bread with garlic chutney

**Poori Aloo** 18  
Fried Indian bread with potato curry, inspired by the food vendors at Indian railway stations

**Chola Bhatoora** 18  
Spiced chickpeas curry served with fried bread - a favorite of Punjab

## *aRoga Chef's Punjabi Specials*

**Butter Chicken Mac & Cheese** 19  
Cavatappi pasta, chef's special butter sauce, habanero chicken

**Butter Paneer Mac & Cheese** 18  
Cavatappi pasta, chef's special butter sauce, Indian cubed cheese

**Baingan Ka Bharta and Lachha Paratha** 20  
Pit roasted shredded eggplant with multi-layer Indian bread

**Paneer Bhurji and Lachha Paratha** 20  
Indian cheese cooked with onion tomatoes and spices with multi-layer Indian bread

## *Delhi Chowk inspired Paratha Gali*

*Accompanied by dollop of butter, plain yogurt & mixed Indian pickle*

### **Onion Masala Paratha**

Whole wheat rolled bread stuffed with spice mixed onions, green chili & cilantro

12

### **Paneer & Hari Mirch Paratha**

Whole wheat rolled bread stuffed with green chilies, paneer Indian cheese & cilantro

12

### **Amritsar Paratha**

Whole wheat rolled bread stuffed with potato & blend of spices

12

## *aRoga Owner's Egg Corner*

### **Bun Omelette**

Muska bun omelette, traditionally prepared on the streets of Bombay with baby potatoes

16

### **Masala Omelette**

Onion, tomatoes, green chilies, fresh chopped coriander served with toast and baby potatoes

16

## *Boozy Brunch 55*

**Any Entrée + Unlimited Mimosas or Champagne for 90 minutes**

## *Beverages*

### **Mimosa**

10

### **Bloody Mary**

10

### **Nespresso Coffee - Espresso/Macchiato**

8

### **Masala Chai**

8

### **Orange Juice**

6

20% Gratuity will be added to tables of 4 guests & more.

Please note there will be a 3.00% fee when paying with a credit card transaction.  
The fee does not apply to debit or prepaid cards & cash

Ⓝ Contains Nuts   Ⓛ Dairy Free   Ⓢ Gluten Free   🌱 Vegetarian





Contemporary Indian  
cuisine in the heart of NYC

(<https://aroqanyc.com/>)



# Drinks Menu

## Signature Cocktails

Emerald Proposal ..... 19

*Tequila & Mezcal / Cucumber Basil Cordial / Peas & Cucumber Purée*

206 Fashion ..... 19

*Dates & Raisin Infused Bourbon / All Spice Syrup / Angostura Bitters / Orange Bitters*

Chipotle Margarita ..... 19

*Tequila / Grand Marnier / Cinnamon Chipotle / Pineapple Juice / Lime Juice*

Bombay Gateway ..... 19

*Gin Infused with Kaffir Lime & Lemon Grass / Lime Juice*

Marigold & Smoke ..... 20

*Vodka Infused With Saffron & Vanilla / Fresh Turmeric Cordial / Ginger Juice / Habanero Tincture*

Bloody Mary ..... 20

*Cherry Herring / Blood Orange Juice*

**MICHELIN**  
2024

*Fruit Purée / Lemon Juice / Hibiscus Rose*

Lychi

Restaurant  
Guru 2023  
(<https://restaurantguru.com/aroqa-new-york>)  
**RECOMMENDED**  
aRoqa  
(<https://restaurantguru.com/aroqa-new-york>)

# Owner's Choice by the bottle

## White Wine

Domaine des Hâtes Chablis 1er Cru Les Fourchaume ..... 105

*Rich nose with notes of ripe yellow fruit. Powerful and round on the palate, with yellow fruit, flinty minerality, and light woody notes*

Chateau Malartic-Lagraviere Pessac-Leognan ..... 140

*Blend of Sauvignon and Semillon, Malartic's white wines are historically known to have great ageing potential, developing a complex aromatic palette and superb minerality over the years.*

Bader Mimeur Chassagne Montrachet 2019 ..... 150

*Hints of honey, flowers and white fruits. Very pure, highlights the fruity richness. Acidity and bitterness associated with a full, fat, velvety substance. Timeless pleasure. Region Cote de Beaun, France*

## Red Wine

Domaine Geantet Pansiot, Hautes Cotes de Nuits ..... 100

*Burgundy Red currents and woody aromas. Well balanced, medium body, nice freshness on the palate.*

Brunello Di Montalcino Fattoi ..... 110

*Full-bodied, high-acidity wine characterized by notes of blackberry and cherry, alongside earthy and savory elements of leather, tobacco & licorice. Tannins are a defining feature, providing structure and a grippy mouthfeel.*

Bader M. Chassagne-Montrachet ..... 115

*Th... and color. It gives off aromas of red berries mingled with violet and plum enhanced by subtle... well structured, harmonious, mellow and supple.*

**MICHELIN**  
2024





# Champagne Rosé by the Bottle

Autreau 1er Cru Rose ..... 105

*The hints of blackcurrant and blackberry enhance the fruit in this light Champagne. The full and deep nose is marked by fine noses of melon and grapefruit.*

Autreau Grand Cru Blanc de Blanc ..... 110

*The lemon-yellow color with bright gold and almond green glints is typical of the Chardonnay. The nose is a combination of ripe citrus fruits with a buttery overtone and flowery finish.*

Dom Perignon ..... 400

*Vintage Champagne. It is named after Dom Pérignon, a Benedictine monk. It has a characteristic acidity to it that often lingers on with spicy taste notes. The wine is dry, with a solid rounded palate*

## Riesling Rosé / Prosecco / Champagne

La Marca- Prosecco Mini 187 ML ..... 14

Chandon Brut Rosé Mini 187 ML ..... 15

Moët & Chandon Mini 187 ML ..... 30

CAVA Brut Conquilla Half 375 ML ..... 30

Chateau de la Clapiere Cru Classe Rosé Half 375 ML ..... 38

Prosecco della Contessa Full 750 ML ..... 50

Georg Gustav Huff Riesling Full 750 ML ..... 60

**MICHELIN**  
2024

## Wine by the Glass / Bottle

Refr ..... 2021 .....  
*typical aromas of ripe apples and hints of white pepper. Hungary*





Chloe Pinot Grigio Valdadige ..... 14/60

*Fruit forward flavors of juicy white peach, soft melon, crisp apple and floral Honeysuckle come together leading to a crisp.*

Tenuta San Giacomo Gavi. .... 14/60

*Light Straw yellow color, with green reflections. The perfume is of flowers, with hint of acacia. The taste is round, dry, with a well-balanced acidity. Very delicate mineral finish*

13 Celsius Sauvignon Blanc marlborough ..... 14/60

*Vibrant aromatics of citrus, lychee, sweet herbs and crisp minerality, refreshing citrus*

Sancerre Blanc Gerard Millet ..... 19/85

*Sauvignon Blanc Vibrant mix of lemon zest, kaffir lime, wet rock and nectarine aromatics intermingle with the bright perfume of small wild mountain flowers.*

Husch Chardonnay ..... 19/85

*Cascading aromas and flavors of white stone fruit, citrus, pineapple, green apple, and lemon meringue are beautifully framed with a hint of well purposed oak.*

## Red Wine by the Glass / Bottle

Filodivino Lacrima di Morro ..... 14/60

*Ruby red color tending to purplish. Intense notes of violets, roses and red fruits. Ripe berries and sapid spicy notes fill the palate. A wine with a good structure, elegant, with refined tannins. The finale is dry, clean and long.*

Velenosi, Prope Montepulciano ..... 14/60

*An intense, rounded mouthfeel highlights the good structure provided by the corpulent tannins which leads to a lingering finish. Region Castorano, Italy*

Bodega Diamandes De Uco Malbec ..... 16/70

*A clean, deep and bright ruby color. Aromas of red berry and cherry notes showing intensity. Excellent structure, full-bodied tannins with ripe fruit flavors, velvety and very well balanced.*

H ..... Cabernet Sauvignon ..... 25/110

*Cabernet Sauvignon spectrum, you will find aromas and flavors of black cherry, cassis, coffee, clove, and forest floor. Region Mendocino California*

C ..... Saint Emilion Grand Cru ..... 14/60

*Merlot ..... active and silky wine. which is enhanced by beautiful fruit aromas blended with floral and delicate wood notes. Full bodied, discloses a bouquet combining black fruits and elegant tannins. Region Bordeaux*

**MICHELIN**  
**2024**



Piazzo Barolo ..... 30/130

*Ruby red color, with garnet highlights. On the nose, rose petals, red fruit jam, walnuts and macerated cherries, accompanied by spicy notes of cinnamon, vanilla and tar. On the palate, a warm, good structure, supple tannins and a long, aromatic finish*

## Beer

Montauk Wave Chaser IPA ..... 9

UFO White Ale ..... 9

Estrella Galicia Non-Alcoholic Beer ..... 9

Forst Premium Italian Lager ..... 9

King Fisher Indian Pale Lager ..... 12

Taj Mahal Indian Pale Lager ..... 12

Delirium Tremens Belgian Ale ..... 15

## Single Malt

Standard pour is 2oz

Glenlivet 12 ..... 25

Glenlivet 15 ..... 30

Glenlivet 18 ..... 55

Glenlivet 21 ..... 27

Glenlivet 24 ..... 17

Glenlivet 27 ..... 90

**MICHELIN**  
2024

Restaurant  
Guru 2023  
RECOMMENDED  
aRoqa  
(https://restauran  
New York)



|                          |    |
|--------------------------|----|
| Highland Park 12         | 17 |
| Ardbeg 10                | 19 |
| Indri Indian Single Malt | 20 |
| Laphroig 10              | 20 |
| Glenfiddich 12           | 21 |
| Talisker 10              | 24 |
| Oban 14                  | 25 |
| Lagavulin 16             | 26 |
| Balvenie 14              | 30 |

## American Rye / Bourbon

Standard pour is 2oz

|                   |    |
|-------------------|----|
| Old Forrester 86  | 10 |
| Sazerac Rye 6yrs  | 11 |
| Woodford Rye      | 12 |
| Woodford Reserve  | 16 |
| Mitcher's Bourbon | 13 |
| Mitcher's Rye     | 13 |
| Jack Daniel's     | 13 |
| Maestros straight | 14 |
| Maestros          | 15 |

**MICHELIN**  
2024





|                            |    |
|----------------------------|----|
| Bulleit Bourbon .....      | 15 |
| Bulleit Rye .....          | 15 |
| Woodinville Bourbon .....  | 18 |
| 2xo Kentucky Bourbon ..... | 28 |

## Tequila

Standard pour is 2oz

|                          |    |
|--------------------------|----|
| Herradura Silver .....   | 18 |
| Herradura Reposado ..... | 20 |
| Don Julio Reposado ..... | 18 |
| Don Julio Blanco .....   | 23 |
| Don Julio 1942 .....     | 50 |
| Azteca Blanco .....      | 19 |
| Lalo Blanco .....        | 20 |
| Casamigos Blanco .....   | 20 |
| Casamigos Reposado ..... | 22 |

## Mezcal

Standard pour is 2oz

**MICHELIN**  
2024

Ileg



|                                      |    |
|--------------------------------------|----|
| Site Misterios .....                 | 19 |
| Destilado Con Elote Salvadores ..... | 19 |

Scotch / Irish Whiskey

Standard pour is 2oz

|                                  |    |
|----------------------------------|----|
| Jameson Irish .....              | 15 |
| Four Roses Select .....          | 17 |
| Johnnie Walker Black Label ..... | 19 |

Vodka

Standard pour is 2oz

|                  |    |
|------------------|----|
| Absolut .....    | 10 |
| Tito's .....     | 11 |
| Ketel One .....  | 12 |
| Grey Goose ..... | 15 |

Gin

Standard pour is 2oz



|                        |    |
|------------------------|----|
| Bombay Sapphire .....  | 13 |
| Hendrick's .....       | 17 |
| Oasium Hendricks ..... | 19 |

## Rum

Standard pour is 2oz

|                     |    |
|---------------------|----|
| Bacardi .....       | 7  |
| Malibu .....        | 10 |
| El Dorado 12 .....  | 11 |
| Rhum JM VO .....    | 14 |
| Rhum JM XO .....    | 18 |
| Ron Zacapa 23 ..... | 20 |

## Mocktails

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Lady Crush .....                                                          | 12 |
| <i>Hibiscus Tea / Lemon Juice / Agave / Cranberry Juice</i>               |    |
| The Gold Coast .....                                                      | 12 |
| <i>Lemon Juice / Fresh Turmeric Juice / Triple Syrup / Cardamom Syrup</i> |    |
| S .....                                                                   | 12 |
| <i>juice / Lemon Juice / Served in Salted Rim Glass / Paprika</i>         |    |
| P .....                                                                   | 12 |
| <i>ce / Bharat Syrup / Orange Basil Cordialt</i>                          |    |

**MICHELIN**  
2024

Restaurant  
Guru 2023  
(<https://restaurantguru.com/aRoqa-New-York>)  
RECOMMENDED



## Soda

|                             |   |
|-----------------------------|---|
| Club .....                  | 6 |
| Tonic .....                 | 6 |
| Ginger Beer .....           | 6 |
| Ginger Ale .....            | 6 |
| Cola .....                  | 6 |
| Sprite .....                | 6 |
| Diet Coke / Coke Zero ..... | 6 |

## Water

|                            |   |
|----------------------------|---|
| Farrarelle Still .....     | 7 |
| Farrarelle Sparkling ..... | 7 |

*20% Gratuity will be added to tables of 4 guests & more.*

*Please note there will be a 3.00% fee when paying with a credit card transaction. The fee does not apply to debit or prepaid cards & cash*

**MICHELIN**  
2024

**Order or Call for Delivery**

**ORDER NOW**

(<https://aroqanyc.com/order-online/>)

**CALL NOW**

(tel:646.678.5471)

Restaurant  
Guru 2023  
(<https://restaurantguru.com/aroqa-new-york>)  
RECOMMENDED  
aRoqa  
(<https://restaurantguru.com/aroqa-new-york>)  
New York

a R O Q contemporary indian  
 VROK V HOSPITALITY

(ht (ht  
tps tps  
:// ://  
ww ww  
w.f w.i  
ace nst  
bo agr  
ok. am

© 2026 aROQA NYC. All Rights Reserved. Web Design (<https://www.reddashmedia.us/nj-web-design/>) & SEO (<https://www.reddashmedia.us/nj-seo-company/>) By Red Dash Media (<https://www.reddashmedia.us/>)

qa qa  
ny nyc  
c) /)





(<https://aroqanyc.com/>)

# Aperitifs

## Dessert Cocktails

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Banana Split Martini .....                                                 | 16 |
| <i>Gin / Giffard banane du bresil / Caramelized pineapple / Lime juice</i> |    |
| Espresso Martini .....                                                     | 18 |
| <i>Nespresso coffee / Vodka / Coffee liqueur</i>                           |    |

## Brandy/Cognac

|                      |    |
|----------------------|----|
| Hennessey VSOP ..... | 20 |
| Hennessey .....      | 18 |
| Torres Brandy .....  | 16 |
| Re...                | 18 |
| ...                  | 20 |
| ... 26 Years .....   | 45 |





# Digestive Liqueur/ Dessert Wine

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| Vicario (USA) .....                                                                              | 16 |
| <i>Olive leaf liqueur</i>                                                                        |    |
| Averna (Italy) .....                                                                             | 16 |
| <i>200-year-old bittersweet liqueur infused with herbs &amp; spices</i>                          |    |
| Montenegro (Italy) .....                                                                         | 16 |
| <i>Blend of 40 botanicals herbs distilled in Bologna Italy</i>                                   |    |
| Lustau (Spain) .....                                                                             | 16 |
| <i>Jerez-exers-sherry (sweet)</i>                                                                |    |
| Taylor Fladgate 10 (Portugal) .....                                                              | 18 |
| <i>Refined and subtle medium-bodied port, with aromas of flan, caramel and a hint of toffee.</i> |    |

***20% Gratuity will be added to tables of 4 guests & more.***

***Please note there will be a 3.00% fee when paying with a credit card transaction. The fee does not apply to debit or prepaid cards & cash***

## Order or Call for Delivery

**ORDER NOW**

<https://aroqanyc.com/order-online/>

**CALL NOW**

(tel:646.678.5471)

**MICHELIN**  
2024

Restaurant  
Guru 2023  
(<https://restaurantguru.com/aRoga-New-York>)  
**RECOMMENDED**

aROQA

(ht tps :// ww w.f ace bo ok. (ht tps :// ww w.i nst agr am

contemporary indian

AROKA HOSPITALITY

© 2026 aROQA NYC. All Rights Reserved. Web Design (<https://www.reddashmedia.us/nj-web-design/>) & SEO (<https://www.reddashmedia.us/nj-seo-company/>) By Red Dash Media (<https://www.reddashmedia.us/>)

co m/ aro qa ny c) /)



# Cocktails

## Classic

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| <b>Spice aRoqa Mule</b><br>Clove and Chili Infused Vodka, Lime Juice, Ginger Beer                 | 20 |
| <b>Blood N Blanco</b><br>Tequila, Triple Sec, Mango Syrup, Blood Orange, Lime Juice, Orange Juice | 20 |
| <b>Guava Tequila Fizz</b><br>Tequila, Guava, Seltzer, Lime Juice                                  | 20 |
| <b>Mudslide</b><br>Premium Vodka, Baileys, Kahlua                                                 | 20 |
| <b>Lemon Drop</b><br>Vodka Citron, Triple Sec, Lime Juice                                         | 20 |
| <b>Cardamom Rose Martini</b><br>Gin, Rose Syrup, Cardamom Infusion, Simple Syrup, Rose Petals     | 20 |
| <b>Tamarind G&amp;T</b><br>Gin, Sweet Tamarind, Lime Juice, Tonic Water                           | 20 |
| <b>Tequila Sunrise</b><br>Tequila, Orange Juice, Grenadine, Lime Juice                            | 20 |

## Specialty

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>Lychee Martini</b><br>Vodka, Lychee Puree, Lime Juice                         | 20 |
| <b>Cucumber Basil Smash</b><br>Gin, Cucumber and Basil Puree, Lemon Juice, Agave | 20 |





**Goan Beach 20**

Vodka, Midori Melon, Blue Curaçao, Lemonade, Sprite



**Masala Chai Old Fashioned 20**

Jim Beam, Masala Chai Syrup, Aromatic Bitters, Orange Garnish



**Blue Temptation 20**

A Refreshing, Lively Drink With A Smooth And Balanced Finish

## Dessert Menu

### **Rasmalai 12**

*Gram flour sweet flakes, kesar doodh*

### **Baked Gulab Jamun Crème Brulee 15**

*Chef's creation of Indo-French delight*



### **Coppa Pistachio 15**

*Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios*



### **Tiramisu 15**

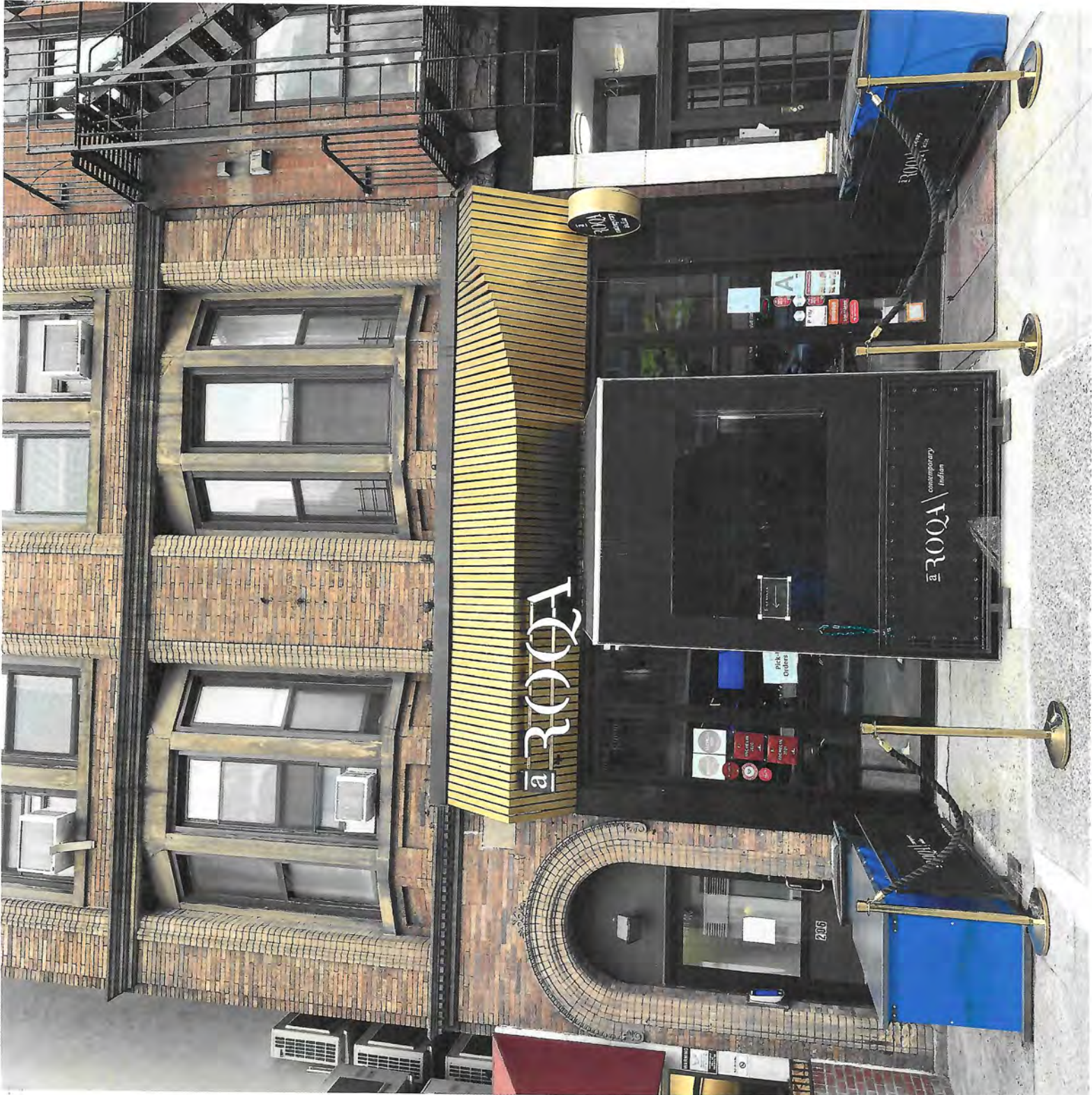
*Alternating layers of ladyfinger cookies and mascarpone cream finished with a dusting of cocoa powder*



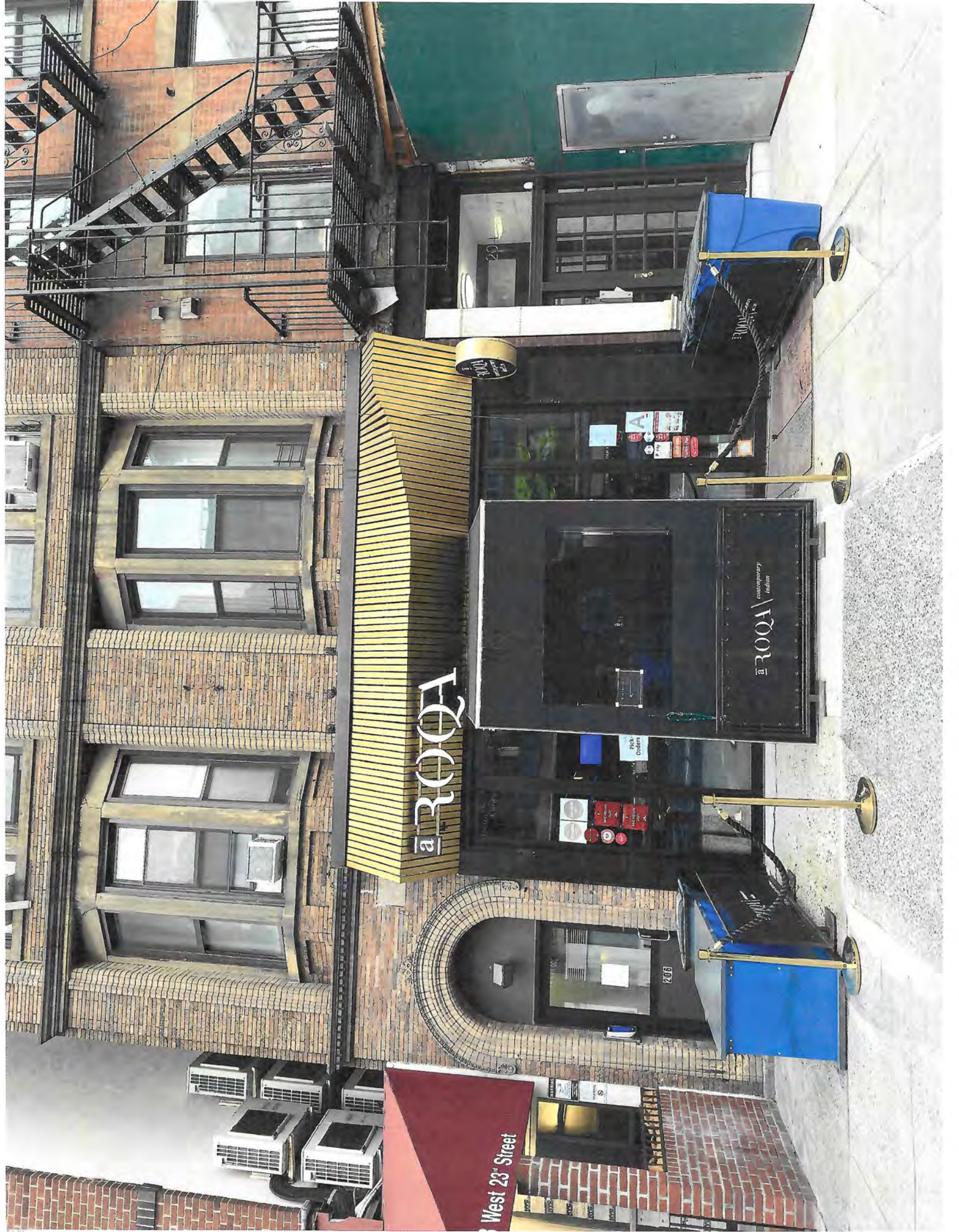
### **Guava Mango Flute 15**

*Creamy tropical guava gelato swirled with sweet mango sauce*









a room

a room contemporary gallery

West 23 Street



The map illustrates a city block with the following features:

- Streets:** 8th Avenue (top), 9th Avenue (middle), 10th Avenue (bottom), W. 23rd Street (left), and W. 22nd Street (right).
- Buildings and Businesses:**
  - Top Left (between W. 23rd and W. 22nd):** Dallas BBQ, Chelsea/Bun Noodle House/Dunkin Donuts, Offices.
  - Top Right (along 8th Avenue):** Starbucks, Offices, Carvel, Nail salon, Screaming Cakes, 1 Home Office, Custom Framing Shop, Florist.
  - Middle Left (along W. 23rd Street):** London Terrace Liquor, Joe Coffee Company/Henry & The Lions, Offices.
  - Middle Right (along 9th Avenue):** City MD, Chelsea Urgent Care, Gerber Hardware, A Pure Spa, Prime Barber Shop, Offices, Framing.
  - Bottom Left (along W. 23rd Street):** Manhattan Catering/Don Giovanni, Offices and Residences, Empire Diner.
  - Bottom Right (along W. 22nd Street):** Offices and Residences, Fonda.
- Proposed Premises:** A red dashed line labeled "PROPOSED PREMISES" runs horizontally between W. 23rd Street and W. 22nd Street, just below 9th Avenue.

**10<sup>th</sup> Avenue**

**Spice Rack NYC Inc.  
d/b/a Aroqa – Progressive Indian by Spice Rack  
206 9<sup>th</sup> Avenue  
New York, NY 10011**

**List of Establishments Within 500 Feet**

| <u>Name</u>                                                                         | <u>Address</u>                                                             | <u>Type of License</u> | <u>License Serial Number</u> | <u>Approximate Distance</u> |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------|------------------------|------------------------------|-----------------------------|
| The Canuck 202 9 <sup>th</sup> Avenue LLC d/b/a The Canuck                          | 202 9 <sup>th</sup> Avenue<br>New York, NY 10011                           | OP<br>Liquor           | 0340-22-108224               | 59.95 feet                  |
| 200 Frank Corp.                                                                     | 200 9 <sup>th</sup> Avenue<br>New York, NY 10022                           | OP<br>Liquor           | 0340-25-101836               | 81.16 feet                  |
| Chelsea Charming Deli Inc. d/b/a Nature Valley Market                               | 366 W. 23 <sup>rd</sup> Street,<br>New York, NY 10011                      | OP<br>Wine             | 0267-25-102709               | 86.04 feet                  |
| 198 Associates Inc. d/b/a Lilliandloo                                               | 198 9 <sup>th</sup> Avenue<br>New York, NY 10011                           | OP<br>Wine             | 0240-25-110268               | 103.37 feet                 |
| Pastaiyay Inc. d/b/a Pastai                                                         | 186 9 <sup>th</sup> Avenue, New York, NY 10011                             | OP<br>Liquor           | 0340-25-106712               | 283.12 feet                 |
| Classic Harbor Line d/b/a Kingston                                                  | W. 23 <sup>rd</sup> Street, Hudson River, Chelea Piers, New York, NY 10011 | OP<br>Liquor           | 0362-24-109168               | 294.23 feet                 |
| 23 <sup>rd</sup> & 9 <sup>th</sup> Restaurant Corp. d/b/a Chelsea Square Restaurant | 368 W. 23 <sup>rd</sup> Street,<br>New York, NY 10011                      | OP<br>Liquor           | 0340-22-105670               | 302.05 feet                 |
| Fonda of Chelsea LLC                                                                | 189 9 <sup>th</sup> Avenue<br>New York, NY 10011                           | OP<br>Liquor           | 0340-22-103238               | 330.04 feet                 |
| Qanoon Corp. d/b/a Qanoon                                                           | 180 9 <sup>th</sup> Avenue, New York, NY 10011                             | OP<br>Liquor           | 0370-23-160884               | 357.17 feet                 |
| Lilly Coogans Inc. d/b/a Westside Tavern                                            | 360 West 23 <sup>rd</sup> Street,<br>New York, NY 10011                    | OP<br>Liquor           | 0370-23-130045               | 390.6 feet                  |
| Tequila Chito's Mexican Grill Inc. d/b/a Tequila Chito's Mexican Grill              | 358 W. 23 <sup>rd</sup> Street,<br>New York, NY 10011                      | OP<br>Liquor           | 0340-23-134956               | 413.11 feet                 |
| 230 Ninth Avenue Restaurant LLC d/b/a Shukette                                      | 230 9 <sup>th</sup> Avenue, New York, NY 10011                             | OP<br>Wine             | 0240-21-121801               | 452.37 feet                 |



**Spice Rack NYC Inc.**  
**d/b/a Aroqa – Progressive Indian by Spice Rack**  
**206 9<sup>th</sup> Avenue**  
**New York, NY 10011**

**500 Foot Statement**

We have determined that there are twelve (12) other licensed premises within 500 feet of the proposed establishment. The purpose of this statement is to provide the State Liquor Authority (“SLA”) with the reasons why we believe it is in the local community’s best interests to have another licensed premises within 500 feet of twelve (12) other licensed premises.

Initially, we would note that the Premises is currently licensed and operated as Aroqa. The applicant has purchased the premises from the existing operator. The applicant will continue to operate the Premises as Aroqa with no changes to operations.

There are many reasons why the applicant believes that the presence of the Premises in the Manhattan community is a benefit. Perhaps the greatest benefit and advantage that the Premises brings to the local community is that of an economic nature. The employees at the Premises will be members of the local community, thereby creating job opportunities in the local area. This is of immense benefit to the local community given the current economic climate. Further, Premises contributes sales tax dollars for New York State, and as a result, provides much needed income and revenue to New York County and New York State. Again, this is an immeasurable benefit to not only the community, but all residents of New York State during these difficult economic times.

Additionally, the Premises positively contributes to the local community by supporting various local businesses and community events. The Premises will be part of the community for a long time to come. The local community can be reassured that jobs created will not be lost. Additionally, the local community, as well as the SLA, can be assured that the premises is well run, and will be a benefit to the local area, as opposed to a hindrance.

The Premises has all necessary governmental licenses and permits for its operations. Given that the Premises is currently open and operating, there will be no increase in traffic within the community as a result of the instant application. Although the premises has a sidewalk café, no windows or doors open and there is no music in the premises. Given this, there is no noise impact on the community. There are no ABC violations against the Licensee or the Premises, and there is no reported criminal activity at the Premises.

Lastly, we would note that the Premises is an Indian restaurant. The twelve (12) other licensed establishments are comprised of bars and restaurants, none of which specialize in Indian food. As such, the Licensee meets an untapped need in the community. Further, the Premises is currently open and operating, and as such, another licensed establishment is NOT being added to the community.

For all of the reasons stated above, the applicant believes, as do we, that the benefits and advantages received by the Manhattan community from the Premises far outweigh any

disadvantages there may be of having twelve (12) licensed establishments within five (500) hundred feet of each other. We therefore respectfully request on behalf of the applicant that the on-premises liquor license application be approved.