



TIME OUT MARKET IS COMING TO NEW YORK: A CULINARY LINEUP FEATURING MANY OF THE CITY'S TOP CHEFS AND RESTAURATEURS

NEW YORK, NY – New York will soon be home to a truly unique food and cultural market as Time Out Market is set to open in Spring 2019. Located at 55 Water Street, Dumbo, [Time Out Market New York](#) will bring the best of the city under one roof: its best chefs, drinks and cultural experiences—based on editorial curation.

Spanning 21,000 sq ft across two floors of the historic Empire Stores, Time Out Market New York will offer 21 eateries to choose from, three bars, a performance stage and an exhibition space. From its rooftop overlooking the East River, visitors will get to enjoy epic views of the Brooklyn Bridge and Manhattan's skyline.

The chefs and restaurateurs announced so far to join Time Out Market New York include celebrated chefs, popular NYC staples and never before seen concepts, offering an incredible range of local high-quality food, affordable and accessible for all:

- **Juliana's is a New York institution, and one of America's best pizza places**
Patsy Grimaldi is a New York pizza legend—he learned to spin the dough at the age of 13 and worked in or owned pizza places all his life. In 2012, he came out of retirement at the age of 81 to open Juliana's together with his late wife Carol and long-time friend Matt Grogan. Named after Patsy's mother, Juliana's is located in the DUMBO neighborhood right under the Brooklyn Bridge and ranks among America's best pizza places. For Time Out Market New York, one of the city's most celebrated pizzaiolos and his partner have teamed up again to prepare pizza with deliciously thin crusts and fine toppings from classic Margherita to rotating specials such as Scamorza Affumicata, Pancetta, Scallions and Oregon-Grown White Truffle Oil and of course, their Egg Cream which has become a New York institution in its own right.
- **Nur will serve a modern, bold and playful take on couscous at Time Out Market New York**
Pete Wells, food critic of *The New York Times*, said of **Nur's** couscous that it "has to be the finest couscous I've ever eaten in a restaurant." **Nur**, the modern Middle Eastern restaurant in Gramercy is excited to bring some of its iconic dishes to Time Out Market New York with the opening of **NURish**. The menu at **NURish** draws from the rich and flavorful cuisine of the Middle East. It has a modern, bold and playful take on the authentic dish of the region, couscous.
- **Ivy Stark will introduce a new, fully plant-based concept to Time Out Market New York**
Chef Ivy Stark has earned her rank as one of New York's top chefs by leaving an inimitable footprint on some of the most beloved restaurants across the city—from Dos Caminos to Dream Hotel's esteemed Amalia. Now as her first solo venture, Stark will use her global culinary experience and passion for nourishing ingredients and bright flavors to introduce to Time Out Market New York a new, fully plant-based concept. **'BKLYN Wild'** will use fresh, market-driven ingredients to create crave-worthy and healthy comfort dishes which can be adapted for any type of eater. Stark will work heavily with the purveyors and artisans of Brooklyn to showcase the culinary diversity and amazing array of the neighborhood's products.
- **Pat LaFrieda will offer a mix of tasty sandwiches, juicy burgers, and other favorites**
For over 100 years, **Pat LaFrieda** Meat Purveyors has become synonymous with high-quality meat of all kinds—not only in New York City, but across the country. An authority on all things beef, **LaFrieda** and his team have gained the reputation as New York's premium butcher, popping up on menus all over the country. His arrival at Time Out Market New York will serve as a Brooklyn home base, where fans can enjoy a mix of tasty sandwiches, juicy burgers, and other favorites. Menu highlights will include the *Black Angus Cheesesteak* with American cheese, sautéed Vidalia onions and house sauce on a freshly baked and toasted baguette; *The Mel's Double Burger* with American cheese and house sauce on a freshly baked bun; and *The World's Greatest Hot Dog* served with sautéed Vidalia onions on a freshly baked and toasted baguette.



- **Reserve Cut will be the first full Kosher concept to join a food and cultural market**
With Reserve Cut, Time Out Market New York will offer a fully kosher concept. Since it opened its doors in Lower Manhattan in 2013, Reserve Cut has redefined the kosher dining scene and its superior cuisine has established the restaurant as one of New York’s most notable modern kosher steakhouses. At Time Out Market, the team around founder and owner Albert Allaham—who also owns a butcher’s shop in Brooklyn and descends from a long line of master butchers—will blend their well-known approach to kosher fine-dining with new dishes such as House Spiced Pastrami, Slow Roasted Prime Beef, and Rosemary and Meyer Lemon Chicken Breast.
- **Alta Calidad will bring its creative and innovative take on Mexican cuisine and must-have tacos to Dumbo**
Alta Calidad offers a creative and innovative take on Mexican cuisine. It quickly gained acclaim, garnering a Michelin ‘Bib Gourmand’ distinction in 2018 and 2019, upon opening in Prospect Heights, Brooklyn. Chef/Owner Akhtar Nawab felt the distinct similarities between the cuisines of Mexico and India—his parents’ native country. Having grown up learning to cook with his mother as his culinary inspiration, for Alta Calidad he created a marriage of the two cuisines with exciting flavors and satisfying standout dishes. At Time Out Market, he will showcase a version of a Roti through a Mexican lens. Perfect for sharing. The must-have Tacos are Crispy Tempura Shrimp and Chipotle Remoulade or Charred Beef Brisket with Crispy Queso and his well-known, meaty Chicken Fried Steak Torta.
- **Mr. Taka will serve their outstanding and creative takes on Tonkotsu Ramen**
Chef Takatoshi Nagara and Takayuki Watanabe opened *Mr. Taka* in New York’s Lower East Side in 2015 with no shortage of rave reviews. The restaurant is the result of a long-standing childhood friendship, many years of research and travel across Japan, and an unparalleled pedigree when it comes to ramen-cuisine, earning a coveted spot on Michelin’s Bib Gourmand list. While lines continue to form outside of the much-lauded Lower East Side outpost, Nagara and Watanabe will now bring their outstanding and creative takes on *Tonkotsu Ramen* to Time Out Market New York. Guests can expect favorites such as the *Miso Ramen* with chicken and bonito fish broth, wavy flat flour noodles, sliced pork belly, ground pork, scallions, bean sprouts, chives, cilantro and the *Taka’s Vegan* in a vegetable broth with soy milk, wavy flat flour noodles, avocado, zucchini, tomato, mushrooms, tofu, leeks and scallions.
- **Miss Ada will serve sumptuous creations with an exquisite twist on modern Mediterranean cuisine**
Chef and Owner Tomer Blechman marries his childhood memories of cooking with his grandma and grandpa in Tel Aviv and his experience working in revered New York restaurants at Miss Ada—a play on the word ‘misada’ or ‘restaurant’ in Hebrew. The result is an exquisite, unique twist on modern Mediterranean cuisine which turned this charming and buzzing restaurant in Fort Green, Brooklyn into a much loved neighborhood staple and just recently earned it a Michelin ‘Bib Gourmand’. Chef Tomer’s menu at Time Out Market will feature a selection of sumptuous creations including Hummus/Mezze Platters, a Pita Sandwich, Hummus Bowls with a variety of bases (think Spring Pea and Sweet Potato) and loads of fresh toppings such as Tabbouleh or Israeli Salad.
- **Bessou will offer their casual spin on dishes inspired by Japanese family recipes**
Owner Maiko Kyogoku and Executive Chef Emily Yuen will bring the first expansion of their NoHo restaurant Bessou to Time Out Market. Inspired by the Japanese family recipes Maiko grew up with, the team will showcase a more casual spin on Bessou. The mouthwatering menu will include options like Bento Bowls with Miso Roasted Salmon, Fried Chicken Karaage with Scallion Aioli or Tempura Udon; Crispy Rice Onigiri with Spicy Tuna, Mushroom Tomato with Wasabi Aioli, or Japanese Curry; and the classic rice ball Onigiri redefined with Tonkatsu Pork Cutlet or Soy Koji Roasted Chicken.
- **Clinton St. Baking Company & Restaurant will bring a highly anticipated second location of the beloved hot-spot serving eclectic takes on classic American food and melt-in-your-mouth pancakes**
New York’s beloved hot spot, Clinton St. Baking Company & Restaurant, offers eclectic takes on classic American food and melt-in-your-mouth pancakes which cause two-hour weekend waits at their Lower East



Side restaurant. Co-Owners Chef Neil Kleinberg and DeDe Lahman will serve their greatest hits such as Neil's famous Pancakes with Warm Maple Butter, Spanish Scramble with Chorizo and Eggs Benedict at Time Out Market. There will also be brand new dishes such as a Brioche French Toast with Blackberries, Lemon Curd and Fresh Blackberry Syrup and fan favorite, Raspberry Jam Pancakes, which appear on the Clinton St. menu only once a year.

- **Breads Bakery will come to Time Out Market with two concepts: the Bakery and the Sandwich Shop**
Breads Bakery is a New York bakery known for producing artisan breads and pastries, baked in small batches throughout the day to ensure unparalleled freshness. The bakery has received various accolades including "Best of NY Chocolate Babka" by *New York Magazine*. *Breads Bakery* will come to Time Out Market New York with two outlets to bring its freshly baked goods to Brooklyn. One, *the Bakery*, will offer amazing coffee made by highly-skilled baristas as well as signature items such as rugelach, croissants, cookies, burekas and, of course, chocolate babkas. The second, *a Sandwich Shop*, will highlight an iconic Middle Eastern bread—the Jerusalem Bagel. Different than a traditional bagel, the Jerusalem Bagel is fluffier, airier, less doughy and the perfect sandwich bread. *The Sandwich Shop* will be offering all sandwiches on Jerusalem Bagels, including its *Tunisian Tuna sandwich* with Italian tuna, hard-boiled egg, potato, parsley, house-made harissa and preserved lemon; and daily specials such as smoked trout, egg salad, shakshuka and more.
- **FELICE PASTA BAR will be the place to go for authentic Italian pasta and fresh antipasti at Time Out Market**
Since forming over a decade ago, FELICE Restaurant and Wine bar, part of SA Hospitality Group, has become neighborhood staples with three locations on the Upper East Side and one in the Financial District. As the first Brooklyn outpost, FELICE PASTA BAR will bring the authentic flavors of Tuscany to Time Out Market with their fresh antipasti and pasta they have become recognised for. Guests can expect to enjoy craveable dishes such as Gnocchi Cacio e Pepe or Lasagna alla Chiantigiana, homemade Fettuccine alla Bolognese, Tagliolini al Pesto, and several new vegetarian and vegan options. In addition, their signature soups, Zuppa Contadina and Pappa al Pomodoro will be served up and every day, there will be off the menu dishes such as special pasta.
- **Jacob's Pickles will bring Southern-style comfort food and artisanal back-to-basic-dishes**
Owner Jacob Hadjigeorgis and his team have been dedicated to southern-style comfort foods at Jacob's Pickles ever since opening in 2011. An Upper West Side destination, Jacob's love for bringing people together over home-cooked food is an experience he will bring to Time Out Market, together with the warmth and charm of his artisanal back-to-basic dishes. Entering Brooklyn for the first time will be his famous abundant and flavorsome Southern Biscuit Sandwiches with Honey Chicken & Pickles or Sausage Gravy Smothered Chicken along with Mac & Cheese and a selection of sides such as Organic Cheese Grits, and, of course, Pickle Jars and Fried Pickles—all followed by Jacob's famous Fried Oreos.
- **Ice & Vice Craft Ice Cream will bring edgy and ultra-premium sorbets, ice creams and frozen yogurts**
Ice & Vice, founded by Paul Kim and Ken Lo, has been serving experimental and creative scoops out of its Lower East Side shop since 2015. With each announcement of its playfully inventive new flavors, *Ice & Vice* landed on yet another list of the best ice cream parlors and guests have been quick to line up around the block, have a lick and snap a shot of their "cool" cones. With a menu of edgy and ultra-premium sorbets, ice creams and frozen yogurts—handcrafted in small, customized batches—*Ice & Vice* continues to push the boundaries of what frozen treats can be. At Time Out Market New York, there will be permanent and seasonal flavors including imaginative takes such as *Koala Chip* with eucalyptus, black pepper, and chocolate chips; *TV Dinner* with carrot, clove, sweet pea frosting; *9AM* with Vietnamese coffee and donut truffle; and *Tea Dance* with Nilgiri black tea and lemon charcoal caramel.
- **Loco Coco will refresh, refuel and power-up Time Out Market visitors with their most popular creations**
Loco Coco will bring its vegan superfood smoothies, smoothie bowls and fresh juices to Time Out Market New York. With an emphasis on functional foods, menu items will receive a pop of color—making them not only delicious but also vibrant and 'instagrammable.' *Loco Coco's* CEO and co-founder Max Alcobi is



dedicated to coupling healthy eating with stellar presentation, earning his shop in the Upper East Side a big and feverish following. Max has instilled his values in sustainability in all aspects of the business, from sourcing fruit responsibly and locally to using compostable utensils in order to achieve a net zero carbon footprint. At Time Out Market New York, guests can refresh, refuel and power-up with some of **Loco Coco**'s most popular creations like the *Enter the Dragon Fruit* bowl with pitaya, banana, strawberry, pineapple, fresh lemon, fresh basil and coconut water and the signature *Matcha Latte*. **Loco Coco** will also be debuting several Time Out Market exclusives, like the *Superfreak* smoothie with wild pink guava, strawberry, banana, elderberry, CBD honey and Omega-3 hemp milk.

- **DŌ, Cookie Dough Confections will create whimsical and indulgent safe-to-eat cookie dough**

When founder and CEO Kristen Tomlan opened the doors to her gorgeously colorful Greenwich Village store in 2017, endless lines have snaked around it instantly, eager to enjoy her gourmet cookie DŌ treats—scoops of safe-to-eat raw cookie dough served like ice cream. Ever since, DŌ's loyal following continues to grow not least because the indulgent little creations have become an Instagram favorite. Here are some of the whimsical cookie dough flavors that will make Time Out Market a cookie dough lover's dream: Cake Batter (sweet vanilla cake base with colorful sprinkles, chocolate chips, and white chocolate chips), Brookie Dough (a decadent combination of Brownie Batter and Signature Chocolate Chip, swirled together in the same bite) or S'mores (Signature cookie dough with milk chocolate pieces, toasted marshmallows, and crunchy graham cracker pieces). All of these varieties (including some gluten-free and vegan options) as well as a rotating seasonal flavors will be available as Cookie DŌ Scoops, Cookie DŌ Krispies, Cookie SandŌwiches, Cookie DŌ Pops and more.

- **Avocaderia will serve up their healthy, tasty and fun avo-creations**

Francesco Brachetti and Alessandro Biggi founded Avocaderia on the principles of offering people a healthy, tasty and fun meal, using a particularly popular fruit in every dish—the avocado. Time Out Market will be the third location of Avocaderia and, similar to the Industry City and Chelsea locations, will be serving up delicious toasts and nourishing bowls, guacamole and more—made from organic avocados from Mexico. All-avo menu highlights will include the Burrata Dream with Kale Pesto, Avocado Rose, Burrata, Pistachio Dukkah, Black Pepper, Za'atar Olive Oil and Balsamic Vinegar on Multigrain Bread and the My Thai with Arugula, Raw Cabbage, Carrots, Bean Sprouts, Avocado, Watermelon Radish, Cilantro and Spicy Miso Dressing.

"The opening of Time Out Market New York is fast approaching, and it is exciting to see how our curation evolves to truly reflect one of the greatest cities in the world—from its cultural experiences to design, and especially the excellent food scene," says Time Out Market CEO Didier Souillat. *"The culinary landscape in New York City is so diverse, and we are extremely proud to be showcasing many different cuisines, cooking styles and such outstanding personalities. Time Out Market is unlike anything else: We are making fine dining casual, and casual extraordinary—we call it the democratization of fine dining. That's why our local Time Out critics test and taste the best of the city and then invite the very best to join Time Out Market. Our mission is to serve New York on a plate."*

Following the success of the wildly popular [Time Out Market Lisbon](#)—which the editorial team behind Time Out Lisbon opened in 2014 and with 3.9 million visitors in 2018 is now Portugal's most visited site—the New York location is one of five North America-based food and cultural markets Time Out Group will open in 2019, including Miami, Boston, Chicago and Montreal. New Time Out Markets are also set to open in Dubai in 2020, London-Waterloo in 2021 and Prague in 2022.

What connects all Time Out Markets is a carefully curated mix of top culinary and cultural talent, however, the execution of each market is distinctly local to give a true taste of the city it is in. Visitors get to explore local



culture and affordable fine dining from a diverse range of eateries and then come together with family and friends to enjoy their meals—on china with flatware—at communal tables in the center of the market.

Time Out Market is rooted in the heritage of Time Out—a magazine created in London in 1968 to inspire and enable people to make the most of the city. Since then, Time Out editors have been writing about the best food, drink and cultural experiences to help people go out better. Today, a global team of local expert journalists is curating the best things to do in 315 cities across websites, magazines, social media and live events. Now this curation is brought to life at Time Out Market.

To stay up-to-date on which chefs and restaurants, beverage and cultural programs are next to be added to Time Out Market New York please visit www.timeoutmarket.com/newyork and follow [@timeoutmarketnewyork](https://www.instagram.com/timeoutmarketnewyork) and [@timeoutchefs](https://www.instagram.com/timeoutchefs)

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About Time Out Market

[Time Out Market](#) is bringing the best of the city together under one roof: its best chefs, drinks and cultural experiences. The world's first food and cultural market experience based wholly on editorial curation, Time Out Market captures decades of local knowledge, independent reviews and expert opinions. Everything that is being offered in Time Out Market must have been tested, tasted and reviewed and then selected by independent Time Out journalists.

The first Time Out Market opened in 2014 in a historic market hall in Lisbon and quickly turned into a huge success. This unique format, which is all about making high-quality fine food affordable and accessible for all, is now coming to other great cities around the world as the company is rolling out Time Out Market globally. New Time Out Markets are set to open in Miami, New York, Boston, Chicago and Montreal in 2019, in Dubai in 2020, London-Waterloo in 2021 and Prague in 2022 (the sites in Montreal, Dubai and Prague are the Group's first management agreements)—all featuring the cities' best and most celebrated chefs, restaurateurs, drinks and cultural experiences.

Time Out Market is part of [Time Out Group plc](#), a global media and entertainment business that inspires and enables people to explore and enjoy the best of the city. Time Out launched in London in 1968 with a magazine to help people explore the exciting new urban cultures that had started up all over the city. Today, the Group's digital and physical presence comprises websites, mobile, social media, magazines, Live Events and Time Out Market. Across these platforms Time Out distributes its curated content—written by professional journalists—around the best food, drink, music, theatre, art, travel and entertainment across 315 cities and in 58 countries. Time Out Group plc, listed on AIM, is headquartered in the United Kingdom.