

PHILADELPHIA

Winter 2011

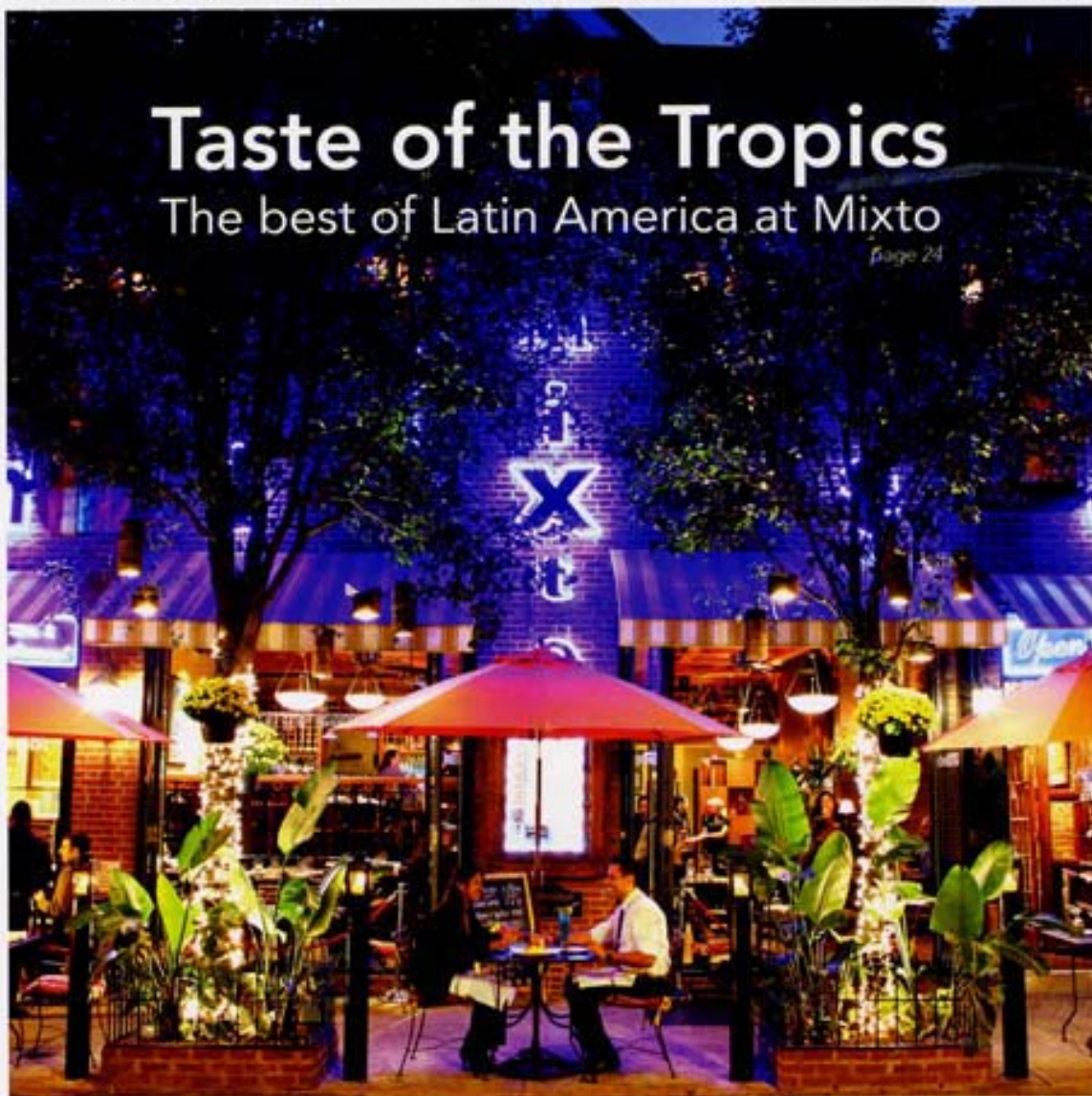
DININGOUT

the great restaurants of philadelphia

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Indian Cuisine Reborn

Tashan's innovation brings new flavors to Philadelphia

Beginning with the enormous hand-carved statue of Ganesh standing tall in the main entrance to the restaurant, there is nothing about Tashan that is not Indian. Philadelphians will be pleased to know, however, that Tashan is a long-awaited and welcome break to their conventional conceptions of Indian cuisine.

The unique character of Tashan can be encapsulated in one word: modern. The Hindi word "tashan" means "style" or "swagger," something that the restaurant has in abundance. Once inside, the aromas erupt from three custom-made tandoor ovens separating the open kitchen from a sleek and comfortable main dining room. The other side of the restaurant features a sophisticated lounge and bar with global flare. The space manages to maintain an air of opulence while remaining one of the most inviting and comfortable restaurants in all of Center City—

thanks to the efforts of reputed New York-based architect and designer Winka Dubbeddam.

Mesmerizing as the ambience of Tashan may be, guests quickly understand that the cuisine is the star of the show. Executive Chef Sylva Senat heads up the kitchen at Tashan, which has already developed a reputation for authentic Indian recipes largely unknown to the average foodie. With the assistance of Chef Sanjay Shende, Senat and his team have crafted a provocative menu that is amalgamating to both American and Indian palates. "I am not deconstructing things. I am concentrating on using higher-end ingredients that will complement the cuisine," Senat says. "That is how we elevate and modernize it. Indian cuisine is beautiful, filled with spices, aromas, and flavors that are a chef's dream. A true chef would never want to take away from that."



When asked what he hopes his guests will experience during a meal at Tashan, Senat answers very plainly: "Always joy." This simple philosophy is dependent on many different factors, all of which Senat addresses personally each day. All of the food is made from scratch, all plating is artful and elegant yet simple, and all fish, meats, and produce are sourced locally to ensure they are the freshest possible available in the city. Senat explains that "a lot of attention goes into every single thing that hits the plate, without losing focus on the simplicity of the dish. As simple as it looks on the plate, the sauces in front of you will have about 10-15 different spices working in them."

There are countless virtues to the cuisine at Tashan, but the most amazing has to be the ability to take such intense flavors and, with the right combination of ingredients and spices, craft a dish that is balanced and subtle. Truly, Tashan is a must-try—not only for those in love with Indian cuisine, but anyone looking for an unforgettable meal.

