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## **Utsav Celebrates 25th Anniversary – Authentic Indian, Indo-Chinese, and Bengali Cuisine in the Heart of Times Square**

Utsav, which translates to “festival,” is the beloved Times Square restaurant that has been serving authentic Indian, Indo-Chinese, and Bengali cuisine for over 25 years. Founded by Nandita Khanna, the two-level space boasts a lively bar on the lower floor and a spacious upper level with floor-to-ceiling windows offering views of 46th and 47th Streets, setting the stage for a dining experience that aims to engage all the senses. Just minutes away from Broadway, Rockefeller Center, and the Times Square/Theater District, Utsav is often considered a popular destination for locals, tourists, and theatergoers alike.

Utsav has long been deeply committed to NYC’s South Asian cultural events and promoting Indian heritage and cuisine on a global stage. This year, the restaurant will be participating in the [Times Square Durga Puja Festival](#), organized by the Bengali Club USA, with a press conference on September 26th at the restaurant. The festival will take place on October 3rd and 4th between West 45th Street and 46th Street in Times Square. The restaurant will be offering a special Bengali Thali for the Durga Puja festival, which will feature Kolkata Fish Fry, Khosha Mangsho, Bhetki Paturi, Daab Chingri, Alur Dom, Cholar Dal, Pulao, Luchi, Aloo Bhaja, Tomato Chutney, and, for dessert, Mishti Doi.

Nandita Khanna has a strong passion for Indian cuisine, with family connections to acclaimed restaurants in Calcutta and Tokyo—particularly BAR-B-Q in Calcutta, a renowned Indo-Chinese establishment in India. Nandita has infused Utsav’s menu with both tradition and innovation for more than 25 years. Since its opening in 2000, the restaurant has offered a wide range of flavors, from North Indian curries and smoky tandoori dishes to bold Indo-Chinese specialties and a unique Bengali menu. Nandita’s chef team is well-trained in the Calcutta style of Chinese food, the birthplace of Indian Chinese cuisine. As the only Manhattan restaurant offering authentic Bengali cuisine, she takes pride in sharing the vibrant, aromatic tastes of Calcutta with New Yorkers. A selection of the dishes offered to patrons is recipes from BAR-B-Q, which Nandita has recreated at Utsav.



The menu offers Indian dishes including non-vegetarian appetizers such as Butter Chicken Kulcha, which features mini stuffed bread with butter chicken filling; vegetarian-friendly Cream Cheese & Truffle Oil Kulcha with three mini breads stuffed with cream cheese & truffle oil; grilled Tandoori Broccoli florets, made with cheese, yogurt, and spices; dishes from the grill such as Tandoori Lamb Chops served with mustard, cashew marinade, crispy okra salad; Lamb Chop Masala in an onion tomato gravy, and Fish Tikka, a 10 oz. filet of wild Chilean sea bass, mild toasted spices, crispy okra salad.





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Bengali dishes include Kolkata Fish Fry, cooked in a cilantro chili marinade, served with kasundi mustard sauce; Daab Chingri, a signature prawn curry, cooked and served in a green coconut with steamed rice; Bhetki Fish Paturi, baramundi fish marinated in ground mustard, green chilies, turmeric, and mustard oil, steamed in a banana leaf and served with steamed rice; and Bengali-style Khosha Mangsho, a slow-cooked thick mutton gravy.

Indo-Chinese cuisine includes Chili Chicken Dry, small pieces of deep-fried chicken in a mixture of garlic, ginger, green chilies, and onions; Crispy Chili Baby Corn in a spicy, tangy chili sauce; Salt & Pepper Prawns; Vegetable Manchurian, finely chopped vegetables in a spicy, sweet, and tangy sauce; vegetarian, chicken, or shrimp American Chopsuey; stir-fried Chicken Hakka Noodles, with shredded chicken, and crisp vegetables in a savory and spicy sauce.

The restaurant offers a variety of rice, biryanis, and breads, including Naan, Kulcha, Tandoori Roti, and more.

A variety of beverage options are offered, including a selection of handcrafted cocktails, wines, beers, and non-alcoholic mocktails. Choices include the Turmeric-Ginger Margarita with silver tequila, mango puree, bird's eye chili, ginger, lime juice, and turmeric; Prem Kahani made with gin, Campari, grapefruit, lemon juice, simple syrup; Saffron Sunrise with vodka, saffron liqueur, lime juice, simple syrup, Aperol, ginger beer; Feni Jungle Juice, made with Goan cashew liquor with sparkling lemonade, lime juice, and chili, and Kolkata Story, made with old monk dark rum, rich cinnamon syrup, and lime juice.

The dessert menu offers some sweet Indian options, including Gulab Jamun crème brûlée, featuring sweet mini donuts, baked in creamy custard pudding, and coated with caramelized brown sugar; Mishti Doi made from sweet, fermented yogurt with jaggery; Nolen Gur Ice Cream made with date palm jaggery; and Tutti Frutti made with vanilla ice cream, jelly, jam, and a fruit cocktail (a Calcutta favorite)!

Utsav's main dining room features various shades of purple and gray. Silver accents and circular lighting fixtures complement the space, and the room is lined with both booth and table seating. Large windows allow natural light to flow in, providing a brightly lit space. A second, smaller dining room offers a more moody and intimate ambiance, with darker walls and a singular long table for guests. Antique wooden artifacts adorn the walls, and purple velvet couches provide additional seating. The bar, dimly lit with a sleek countertop, offers an ideal setting for guests to enjoy handcrafted cocktails and fine wines.

The restaurant also offers outdoor dining during the summer months.

**LOCATION:**

- Address: 1185 6th Ave, New York, NY 10036
- Website: [utsavny.com](http://utsavny.com)
- Phone: (212) 575-2525

**Hours:**

- Lunch: 12 pm to 3 pm
- Dinner: 5 pm to 10:30 pm

**SEATING CAPACITY:**

- Private Room: 25 guests
- Larger Space: 80 guests
- Full Dining Space: 200 guests