



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD NO. 3
59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Dominic Pisciotta, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar.
- Letter of notice of proposed business to block, tenant or neighborhood association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license
- alteration of an existing liquor license
- corporate change
- upgrade of an existing liquor license
- sale of assets

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: Restaurant Wine Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Mumbai New York Restaurant LLC
d/b/a Raasa

APPLICANT:

Name of applicant and all principals: Mumbai New York Restaurant LLC:

Shiva Natarajan & Roshan Balan (Mgr)

Trade name (DBA): Raasa

Premise address and cross streets: 328 East 6th St., between 1st & 2nd Aves.

ROR, OVERLAY: NONE

PREMISE:

Type of building and number of floors: attached, 5 story

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: n/a

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate
of occupancy of back or side yard intended for commercial use? Yes No *Applied for LNO*
Indoor Certificate of Occupancy _____ Outdoor Certificate of Occupancy n/a

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/>):
Mixed Residential & Commercial

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
Restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: n/a

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) Sun-Thurs 11am-Midnight; Fri & Sat 11 am to 2 am

Number of tables? 12 (est) Number of seats at tables? 24 (Est)

How many stand-up bars/ bar seats are located on the premise? 0

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order,
pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): n/a

Any food counters? Yes No If Yes, describe: n/a

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu
Indian Cuisine

What are the hours kitchen will be open? Sun-Thurs 11 am- Midnight; Fri & Sat 11 am- 20

Will a manager or principal always be on site? Yes No If yes, which? manager

How many employees will there be? _____

Do you have or plan to install French doors accordion doors or windows?

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) N?A

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe N?A

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: CD's

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? NO

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

Will there be security personnel? Yes No (If Yes, how many and when) n/a

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: Schedule attached

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business Malaimarke Inc. 318 East 6th St., NYC

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any. n/a

Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? _____

How many licensed establishments are within 500 feet? _____

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? _____

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations, neighborhood or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information that is on file.

Petitions should clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

Rider
On-premises liquor licenses within 500' of Premises

Tinto Fino Inc
Tinto Fino
85 1st Avenue
New York, New York 10003

Bricklane Curry House Inc.
306-308 East 6th Street
New York, New York 10003

Shopna International Inc.
Royal Indian
93 1st Avenue
New York, New York 10003

Just an Oven Corp.
19-21 1st Avenue
New York, New York 10003

Indian Curry Mahal Inc.
Indian Curry Mahal
78 2nd Avenue
New York, New York 10003

Le Cave LLC
64 East 1st Street
New York, New York 10003

Fellow Travelers Ltd.
Three of Cups
83 1st Avenue
New York, New York 10003

Bounce Deuce
103 2nd Avenue
New York, New York 10003

Mary Ann's
86 Second Avenue
New York, New York 10003

Zerza
308 East 6th St
New York, NY 10003

Blue and Gold Bar Inc
79 East 7th Street
New York, New York 10003

81 East 7th Pastry Shop Corp
81 East 7th Street
New York, New York 10003

Counter
105 1st Avenue
New York, New York 10003

Angie Corp.
99 1st Avenue
New York, New York 10003

CB3 QUESTIONNAIRE
Response to Question "Other Establishments"

- (1) Bindi Corp, dba Bhojan Indian Restaurant 102 Lexington Ave., NYC
- (2) Dhaba Indian Restaurant 108 Lexington Ave., NYC
- (3) Cholla Eclectic Indian Cuisine Inc., 232 East 58th St., NYC
- (4) Malabar Hill Indian Restaurant, 145 E. Main St. Elmsford, NY
- (5) Little Mexica Inc dba Vega Mexican Restaurant, 187-189 East Hartsdale Ave.
Hartsdale, NY
- (6) Farm Fresh Restaurant Inc. 125 Lexington Ave., New York, NY

malabar hill

Reservation and Ordering Online!
Available now!

145 E. Main Street, Elmsford, NY 10523

T. 914.347.7890
F. 914.347.8104

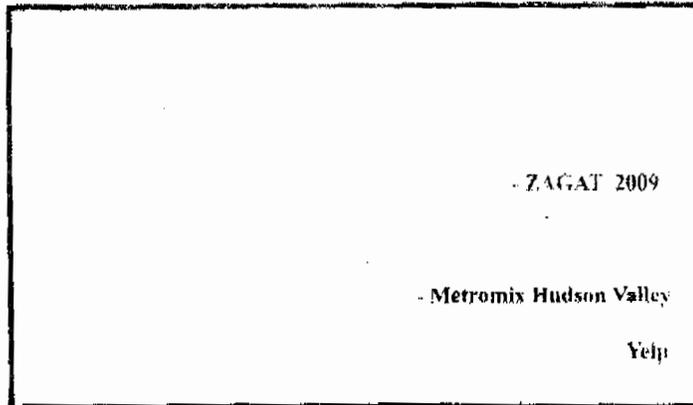
FineIndianDining.com

LUNCH BUFFET

Monday - Friday \$11.95
Saturday & Sunday \$11.95

FREE DELIVERY

Catering for all occasions. Corporate accounts welcome



- ALOO GOBI SAMOSA 5
Crisp fritters, potatoes, cauliflower
- BHAJIA 5
Crispy potato fritters
- PANEER MALAI KABOB 9
Skewered paneer cheese, black pepper corn, creamy marinade
- CHILI PANEER 9
Fried paneer cheese, onions, green chilies, soy ginger flavor
- LASONI GOBI 8
Tangy chili flavor, onions, ginger
- KURKURI OKRA 8
Lime, onions, chaat masala, garlic
- JHILI BAIGAN 8
Eggplant, chaat masala, cumin, tangy flavor
- BAGARA CHAAT 7
Potato patties, chickpeas, yogurt, two chutnies
- CHOLE BATURE 8
Spiced chickpea masala, fried bread
- DAHI ALOO PORI 7
Crisp paneer bread, potatoes, yogurt, two chutnies
- BHEL PORI 6
Crispy rice lentil flour snacks, besan chutney, chutnies
- PANI PORI 6
Crispy paneer bread, spiced chick peas, potatoes, tamarind water
- SHAM SAVERA 8
Spring cheese patties, creamy tomato sauce
- SAMITRI AMMA'S IDLI 4
Steamed rice cakes, coconut chutney, lentils
- SAVITRI AMMA'S MEDHU VADA 4
Fried lentil donuts, coconut chutney, lentils
- KEEMA SAMOSA 7
Crisp turnover, minced lamb, green peas
- KALMI KABOB 7
Chicken wings from the tandoor
- CHILI CHICKEN 9
Chicken tenders, green chili, garlic, soy ginger flavor
- ROTI CURRY 9
Crispy bread, coronet chicken curry
- SEEKH KABOB 9
Skewered lamb, tuffs
- BAGARI SHRIMP 11
Creamy tangy tomato sauce, mustard seeds
- ERA VARUVAL 11
Wok tossed shrimp, onions, southern spices
- VEGETABLE PLATTER 10
Assortment of veggie fritters and sauce
- TANDOOR KHAZANA 13
Assortment of favorite kabobs from the tandoor
- MULLIGAWTANY SOUP 4
Yellow lentil soup, lemon, ginger
- GINGER RASAM VADA 4
Tamarind lentil soup, curry leaves
- CHIT SALAD 6
Cress, corn, cucumber, red onions, tomatoes, olive oil, cumin

(We use butter if you prefer dairy free please let us know)

- NAAN (white or brown) (voted best) 3
- BASIL CHEESE 5
- HABENARO CHUTNEY NAAN 4
- CHILI ONION NAAN 4
- ONION NAAN 4
- PANEER CHEESE NAAN 3
- GARLIC NAAN 4
- PARATHA (Pan grilled) 4
- POTATO PEA PARATHA 5
- SPICED CAULIFLOWER PARATHA 5
- MUGHLAI EGG PARATHA 6
- TANDOORI ROTI (Whole wheat) 4
- POORI (Deep fried) 4
- BATURA (Deep fried) 2
- CHAPATI (2 pieces) 4

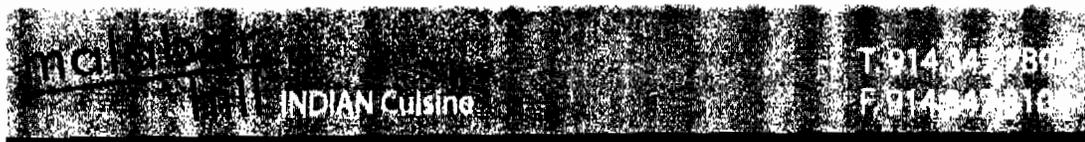
- CHICKEN TANDOORI 13
Skewered chicken on the bone, southern spices
- ACHARI CHICKEN TIKKA 17
Chicken tenders, pickled spices
- CHICKEN TIKKA 15
Chicken thighs, yogurt marinade, garlic
- MALAI KABOB (Martha Stewart's Favorite) 17
Chicken tenders, creamy marinade, white pepper
- MARYALI KABOB 17
Chicken tenders, green masala
- LAMB CHOPS 24
Lamb chops, nutmeg, ginger
- AUNT MUPLI'S SHRIMP MALAI KABOB 19
Skewered shrimp, creamy marinade
- TANDOORI SALMON 18
Skewered salmon, northern spices
- TANDOOR MEDLEY 21
Assortment of our tandoor kabobs

- RICE PULAV (fast order available) 2
Basmati rice, dums
- JEERA CHEE RICE 8
Clarified butter, cumin, bay leaves
- LEMON RICE 6
Curry leaves, lemon, tomatoes
- COCONUT RICE 6
Coconut, curry leaves, apples, lentils, dry red chilies
- TOMATO RICE 6
Curry leaves, tomatoes, ginger, lentils
- BISI BELA BHATHI 5
Tamarind lentils, vegetables
- TAMARIND RICE 6
Roasted peanuts, curry leaves
- YOGURT RICE 5
Cucumber, cress, mustard seeds, curry leaves

- LANGARWALI DAL 9
Five dal, dry red chili, fresh coriander
- DAL MAKHNI 9
Slow cooked black lentils
- TADKA DAL 9
Yellow lentils, cumin
- JEERA ALOO 9
Tossed cumin potatoes
- MADRAS ALOO 9
Tossed mustard potatoes
- METHI ALOO 9
Tossed fenugreek potatoes
- BOONDI RAITA 4
Yogurt, chickpea crunchies, cumin
- MANGO CHUTNEY 2
Sweet relish
- SPICY PICKLE 2
Lime pickle

malabar hill

● Spicy



145 E. Main Street, Elmsford, NY 10523

FineIndianDining.com

CLASSIC CURRIES

MASALA DOSA (Martha Stewart's Favorite)	10
Rice, thin, red, sautéed potatoes, coconut chutney, lentils	
Plain	9
Mysore Masala	10
Keema (minced lamb)	12
UTTAPAM ●	10
Rice pancake, onions, chilies, green peas	
LATA SHETTY'S CHICKEN KONDAPUR	15
Curried coconut chicken, polihonse, curry leaves	
CHICKEN CHETTINAD ●	16
Pepper chicken curry from the house of Chettiyars	
ANDRA MIRAPAKAI KODI ●	16
Roasted coconut chicken, dry red chilies, curry leaves	
JEERA CHICKEN	16
Cumin flavored chicken curry	
SHRIMP PAPPAS	19
Tamarind, coconut, tomatoes, curry leaves	
LATA SHETTY'S MANGLOREAN SHRIMP	19
Coconut, curry shrimp, red chilies, coriander	
FISH MOILEE	16
Fish of the day, coconut, ginger	
LAMB MALABAR	18
Coconut, onion, dry red chilies, curry leaves	
NILGIRI LAMB KORMA	18
Coconut, mint, coriander, green chilies	
LAMB PEPPER FRY	18
Black peppercorn, roasted coconut, southern spices	

SOUTH ASIAN

CHOLE AMRITSARI	13
Chickpeas, onions, tomatoes, garam masala	
BINDI MASALA	10
Okra, onions, fenugreek, ginger	
ALOO GOBI	14
Potatoes, cauliflower, cumin, onions, tomatoes	
BHUNI GIBI MATTAR	14
Cauliflower, green peas, dry bhuna gravy, ginger	
ALOO MATTAR	13
Potatoes, green peas, cumin, tomatoes, onions	
TOFU JALFREZI	13
Stir fried tofu, onions, bell pepper, tangy flavor	

SOUTH INDIAN

MALAI KOFTA	14
Vegetable paneer balls, raisins, cashew paste, fenugreek	
SAAG PANEER	14
Paneer cheese, spinach puree	
SARSON DA SAAG	14
Spinach, mustard greens, corn powder	
PANEER KHURCHAN	14
Paneer cheese, creamy tomato sauce, fenugreek	
PUNJABI KADHI	14
Cumin infused tangy yogurt, onion fritters	
METHI MATTAR MALAI	14
Fresh fenugreek leaves, green peas, creamy tomato sauce	
NAVRATAN KORMA	14
Paneer cheese, vegetables, nuts, creamy sauce, mint leaves	
ALOO SAAG	14
Spiced potatoes, spinach	
CHANNA SAAG	14
Chickpeas, spinach	
MATTAR PANEER	14
Paneer cheese, peas, creamy tomato sauce	
BAIGAN BHARTA	14
Smoked pureed eggplant, ginger, freshly ground spices	

malabar
hill

● Spicy

If you have a food allergy, please inform the owner, manager, chef or server.

Serve, Love, Give, Purify, Meditate, Realise - Swami Sivananda Saraswati

RECOMMENDED CURRIES

Modeled after dishes that are popular on the other side of the pond, where "Curry" has become more of a staple than a fancy. These curries have a unique Anglo-Indian flavor.

CHICKEN (white meat)	17	LAMB	18	VEGETABLE	14	SHRIMP	19
GOAT (On the bone)	22	FISH	16	CHICKEN (dark meat)	15		

CURRY

A gravy preparation with onions, tomatoes and spices

TIKKA MASALA

Creamy tomato sauce, fenugreek

SAAG

Spinach puree, light cream, roasted spices

CHUTNEYWALA

Curried mango, mint, ginger

BALTI (Stir fry)

A simple stir fried curry prepared in a karahi (wok) with bell peppers, mushrooms, onions, tomatoes

KORMA

A mild creamy curry with cashew nuts, raisins, fenugreek

KADA! (Stir fry)

Tossed with onions, bell pepper, fenugreek and fresh coriander

JALFREZI (Stir fry)

A stir fried curry prepared with green chilies, onions, tangy flavor

ACHARI ●

A curry style preparation with pickling spices

AUNT MURLI'S BENGALI MALAI CURRY

A coconut creamy curry, bay leaf and raisins

VINDALOO ●●

A very hot curry cooked with dry red chilies, vinegar, potatoes

MADRAS ●

A hot simple curry with coconut, dry red chilies, curry leaves

BALCHAO ●

A tangy curry from Goa with mustard seeds, curry leaves, black pepper

BHUNA

A well spiced curry, thick sauce

PHAAL ●●●

An extremely spicy curry with green chilies, tomatoes, ginger

BIRYANI (No nuts)

Tossed spiced rice, mint leaves and broiled onions



Swami Sivananda Saraswati (September 8, 1887—July 14, 1963) was a spiritual teacher and modern day Saint who propagated Yoga, Vedanta, and the unity of all religions. His teachings were simple: SERVE LOVE GIVE PURIFY MEDITATE REALISE. He is the founder of The Divine Life Society (1936), Yoga-Vedanta Forest Academy (1948) and author of over 250 books.

A little known and even less publicized fact is that a majority of the Ashrams worldwide and the various types of Yoga practiced in the world today can trace their origins and spiritual lineages back to Sivananda. Among his prominent disciples are Swami Chidananda and Swami Krishnananda, who served at the Divine Life Society, Rishikesh India, Swami Vishnu-devananda, founder of the International Sivananda Yoga Vedanta Centres, with Headquarters in Canada, Swami Satchidananda, founder of the Integral Yoga Institutes, U.S.A., Swami Satyananda Saraswati, founder of Satyananda Yoga movement, Swami

Chinmayananda, founder of the Chinmaya Mission, Swami Sivananda Radha, founder of Yesodhara Ashram in British Columbia Canada, and the list goes on.

Sivananda Ashrams have branches all over the world even in the tiniest of nations such as the Bahamas. Locally in the New York area, a majority of the Yoga centers are affiliated directly or through spiritual lineage to Sivananda: The Jivamukti Yoga centers, Bikram Yoga, Dharma and Mitra Yoga to name a few. Furthermore, Kavi Yogiraj Mani Hingel, the founder of Ishta Yoga, Liliias Polan of the famed PBS television Yoga show, Liliias, and the famous author and spiritual teacher, Dr. Harry Dickman, all trace their spiritual tree to be rooted in the Divine Life Society of Swami Sivananda.

For further information please visit the website: sivanandaonline.org.