



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, Chintan Pandya, as a qualified representative of RR149 EV LLC,
located at 149 1st Avenue, New York, NY agree to the following stipulations:

1. My license type is: ☐ beer & cider ☒ wine, beer & cider ☐ liquor, wine, beer & cider
 2. ☐ My License category is: ☒ New Application ☐ New Application and Temporary Retail Permit ☐ Temporary Retail Permit
☐ Removal ☐ Class Change ☐ Method of Operation ☐ Corporate Change ☐ Renewal ☐ Alteration
 3. ☐ I will operate a full-service restaurant, specifically a (type of restaurant) _____
☒ Kitchen open and serving food every night during all hours of operation.
 4. My hours of operation will be:
Mon _____; Tue _____; Wed 4 p.m. to 10:30 pm; _____;
Thu 4 p.m. to 10:30 pm; Fri 12:00 p.m. to 10:30 p.m.; Sat 12:00 p.m. to 10:30 p.m.; Sun 12:00 p.m. to 10:30 p.m. _____.
- (I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)
5. ☒ I may apply for sidewalk and/or roadbed dining as allowed by the Dining Out NYC or Open Streets Program but will close all outdoor dining by 10:00 p.m. all days and not have any music, speakers or tv monitors. I will not have commercial use of backyard, sideyard, or rooftop.
 6. ☒ I will close any front or rear façade doors and windows at 10:00 p.m. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
☐ I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 p.m. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
 7. I will not have ☒ DJs, ☒ live music, ☒ promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☒ dancing, ☐ more than _____ private parties per _____.
 8. ☒ I will play ambient recorded background music only. _____ number of TVs.
 9. ☒ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
 10. ☒ I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
 11. ☒ I will not apply for an upgrade to a full on-premises liquor license, a change to my method of operation, or alteration for at least two years after my operations begin.
 12. ☒ I will not participate in pub crawls or have party buses come to my establishment.
 13. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
 14. ☒ I will not have a happy hour or drink specials with or without time limitations OR ☐ I will have happy hour and it will end by _____. - **Please indicate one of the above** -
 15. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
 16. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
 17. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Chintan Pandya [Signature] Phone Number: (770) 401-4244

18. ☐ I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed

Sworn to this 3rd day of Aug 2026

Dated

8/3/2026

SHAVI DIWAN

Shavi Diwan

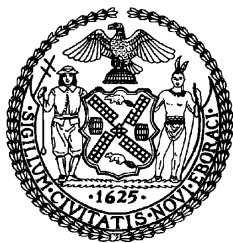
NOTARY PUBLIC-STATE OF NEW YORK

Notary Public

No. 01DI0039272

Qualified in Nassau County

My Commission Expires 07-09-2029



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Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire for Administrative Approval

Today's Date: August 3, 2026

APPLICANT

1. Name of applicant and principle(s): RR149 EV LLC. Please see attached Addendum for principals.
2. Premise address: 149 1st Avenue, New York, NY 10003
3. Cross streets: E 9TH ST AND E 10TH ST
4. Trade name (DBA): SANWITS
5. Check which you are applying to: ☒ New liquor license ☐ Alteration of an existing license ☐ Sale of assets
6. If alteration, describe nature of alteration: N/A
7. Is location currently licensed? ☐ Yes ☒ No
8. Type of license: Wine, Beer & Cider
9. Previous or current use of the location: Restaurant
10. Corporation and trade name of current location: RR149 EV LLC dba SANWITS
11. Type of building and number of floors: Mixed Residential & Commercial Buildings; 5 Floors
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ☒ Yes ☐ No 12a. What is the permitted occupancy indoors and outdoors? 74
13. Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No
14. What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R7A
15. How many licensed establishments are within 1 block? 10
16. How many On-Premise (OP) liquor licenses are within 500 feet? 53
17. Is premise within 200 feet of any school or place of worship? ☒ Yes ☐ No

PROPOSED METHOD OF OPERATION

18. Describe your method of operation: Restaurant
19. Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No
20. If yes, please describe what type: _____
21. What are the proposed days / hours of operation (specify days / hours each day and hours of outdoor space if applicable): Wednesday and Thursday 4 p.m.to 10:30 pm; Friday, Saturday and Sunday 12 p.m. to 10:30 p.m.
22. Total number of table: 4 23. Total number of seats: 11
24. How many stand-up bars / bar seats are located on the premise? 1 Counter
(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.)

25. Describe all bars (length, shape, and location): Rectangular, 64.5 in (L) x 21 in (W), First Floor
26. Does premise have a full kitchen? ☒ Yes ☐ No
27. What are the hours kitchen will be open? Wednesday and Thursday 1 p.m. to 10:30 pm; Friday, Saturday and Sunday 9 a.m. to 10:30 p.m.
28. What type of food is available for sale? Sandwiches and fast casual
29. Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Manager
30. How many employees will there be? 10
31. Do you have or plan to install? ☐ French doors ☐ accordion doors ☐ windows N/A
32. Will there be TVs / monitors? ☐ Yes ☒ No If Yes, how many? _____
33. Will premise have music? ☒ Yes ☐ No 33a. If Yes, what type of music? ☐ Live Music ☐ Jukebox
☐ DJ ☐ Tapes / CDs / iPod
34. If other type, please describe: Recorded music
35. What will be the music volume? ☒ Background (quiet) ☐ Entertainment level
36. Please describe your sound system: Sonos Wi-Fi
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?
☐ Yes ☒ No
38. If Yes, what type of events or performances are proposed and how often? _____
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
The restaurant is small, and all customers waiting to be seated will wait inside the premises.
40. Will there be security personnel? ☐ Yes ☒ No 40a. If Yes, how many and when? _____
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? _____
The establishment will control sound levels and keep music at background volume at all times.
42. Do you have sound proofing installed? ☐ Yes ☒ No
43. If not, do you plan to install sound-proofing? ☐ Yes ☒ No

APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously? ☒ Yes ☐ No If yes, please indicate name of establishment(s): Please see Addendum for Questions 44 - 46.
45. Address: _____ 45a. Community Board _____
46. Dates of operation: _____
47. Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If yes, explanation of experience or resume. Please see Addendum.
48. Does any principal have other business in the area? ☒ Yes ☐ No If yes, give trade name and describe type of business: Please see Addendum.
49. 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.

COMMUNITY OUTREACH

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups.

ATTENTION RESIDENTS & NEIGHBORS

RR149 EV LLC dba SANWITS

Company/DBA Name and Contact Number for Questions

plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

149 1st Avenue, New York, NY 10003

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Wine, Beer & Cider

Beer & Wine or Beer

973-727-7160

Applicant Contact Information

Contact the Applicant or COMMUNITY BOARD 3

With any questions or concerns.

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

RR149 EV LLC dba SANWITS

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

Restaurant

(請選擇/please choose) 酒吧 (Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡(Backyard Use)

149 1st Avenue, New York, NY 10003

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

Wine, Beer & Cider

(請選擇/please choose) 啤酒和酒牌照 (Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

如有任何疑問或關注，請聯繫申請者或第三社區委員會
mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

RR149 EV LLC dba SANWITS

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

Restaurant

(Please choose) Bar/Restaurant
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

149 1st Avenue, New York, NY 10003

address

dirección

Seeking a license to serve

En búsqueda de una
licencia para servir:

Wine, Beer & Cider

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting

En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA

Si hay preguntas o inquietudes, favor de comuníquese con el solicitante o
la Junta Comunitaria 3.

mn03@cb.nyc.gov - www.cb3manhattan.org

ADDENDUM

1. Principals

- a. UAF Investor Group LLC
- b. Roni Mazumdar LLC
- c. Debabrata Roni Mazumdar
- d. Chintan Pandya

2. Additional Licenses

Establishment Name	Establishment Address and Community Board	Dates of Operation
Tapestry Management LLC doing business as (“dba”) Semma	60 Greenwich Avenue, New York, NY 10011 Manhattan Community Board 2	May 2017 – Current
MasalawalaPS LLC (“dba”) Masalawala & Sons	365 5 th Avenue Brooklyn, NY 11215 Brooklyn Community Board 6	September 2022 – Current
Essex Hospitality LLC (“dba”) Dhamaka	115 Delancey St New York, NY 10002 Manhattan Community Board 3	February 2021 – Current
201 EV LLC (“dba”) Naks	201 1st Ave New York, NY 10003 Manhattan Community Board 3	December 2023 – Current
Rowdy Rooster LLC	140 W 32 nd Street New York, NY 10001 Manhattan Community Board 5	December 2023 – Current
107 EV LLC dba Adda	107 1st Ave New York, NY 10003 Manhattan Community Board 3	April 2025 – Current
The Masalawala LLC (Inactive)	149 1 st Avenue New York, NY 10003 Manhattan Community Board 3	Inactive
Thomson Hospitality LLC (Inactive)	31-31 Thomson Avenue, Store #1 Long Island City, NY 11101 Queens Community Board 2	Inactive
Kebabwala Ev Llc (Inactive)	82 2 nd Avenue New York, NY 10003 Manhattan Community Board 3	Inactive

3. Principals' Work Experience

Please find attached as Exhibit A the biographies of Debabrata Roni Mazumdar and Chintan Pandya, provided in connection with their experience operating Unapologetic Foods.



4. Additional Principal Business in Area

Establishment Name	Establishment Address	Type of Business
Essex Hospitality LLC dba Dhamaka	115 Delancey St New York, NY 10002	Restaurant
201 EV LLC dba Naks	201 1st Ave New York, NY 10003	Restaurant
107 EV LLC dba Adda	107 1st Ave New York, NY 10003	Restaurant



Exhibit A
Principals' Work Experience
[See Attached]





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New York, NY 10001
212-684-1955

936 N. San Vicente Blvd, Suite 2
West Hollywood, CA 90069
310-923-6547

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@hallpr

RONI MAZUMDAR **Restaurateur and CEO of Unapologetic Foods**

Roni Mazumdar, with partner Chef Chintan Pandya, is the innovative restaurateur behind **Unapologetic Foods** which owns and operates **Adda**, **Dhamaka**, **Semma**, **Rowdy Rooster**, **Masalawala & Sons**, **Kebabwala**, **Naks**, and **Sanwits**; restaurants and food brands which have changed US dining culture forever.

Roni's philosophy of business is continually met with a mind for philanthropy and community. An active voice in speaking out on behalf of the restaurant industry and the AAPI experience, Roni is on the board of the National Restaurant Association and part of the task force to create a new vision for the organization; has given talks, speeches, and sat on panels at Harvard School of Engineering and Applied Sciences; NYU Stern School of Business, American Express; Food & Wine Aspen Classic; and JetBlue. He is part of City Harvest's Food Council helping spread awareness of the organization's mission to help feed hungry New Yorkers, and No Kid Hungry whose mission is to end childhood hunger in the world. In addition to numerous interviews, *Eater* named Roni and Chintan as part of their *New Guards of New York Dining*, which explored the state of power and influence in the New York City dining scene. *Crain's New York Business* honored him with placement on their prestigious 40 Under 40 Class of 2020 list, *Bloomberg BusinessWeek* named him and Chef Pandya as one of the People that Defined Global Business in 2021, and they are recognized in the top ten on *Observer's* annual Dining and Nightlife Power List.

Since opening the original **Masalawala** (2011-2021) with his father Satyen, Roni has been exploring the foods of his youth, sharing lesser-known dishes from remote areas of India with New Yorkers. His follow up to Masalawala was **Rahi** (2017-2021) which attracted the attention of national and local media for serving innovative interpretations of Indian cuisine. **Adda Indian Canteen** followed in 2018 and quickly gained praise from major publications including receiving a radiant two-star review in *The New York Times*. That year Adda was a semi-finalist for the James Beard Foundation Award for "Best New Restaurant," and named in *Food & Wine Magazine's Ten Best New Restaurants*, *Eater's* National Best New Restaurants" and *Bon Appetit* Top 50 Best New Restaurants of 2019. In 2025 a new Adda opened Manhattan's East Village bringing regional Indian food culture to another level.

Roni and Chef Chintan partnered with artist **Mattia Casalegno in Aerobanquets RMX**, a virtual reality experience combining food and fantasy, which was held at the James Beard House. As the world entered the 2020 pandemic Roni was able to provide more than 125,000 meals for frontline workers and those in need by partnering with organizations such as **Rethink Foods**, **Urban Pathways**, **Off Their Plate**, and others -- all while keeping delivery and takeout open at his restaurants.

In 2021 he and Chef Pandya opened **Dhamaka**, a restaurant serving food from "the forgotten side of India." Dhamaka was met with worldwide acclaim for its unapologetic approach to Indian cuisine. *The New York Times*, and *Esquire* chose Dhamaka as the #1 restaurant of 2021, *Time Out* named Dhamaka as one of the "21 Best New Restaurants in the World Right Now", and *The New York Times* touted it as one of the 50 best restaurants in the Country. In addition, Dhamaka was nominated for *James Beard Foundation Awards*: "Best New Restaurant of 2021", this is the first time in James Beard award history that an Indian restaurant has been nominated in this category, and Chintan Pandya won as "Best Chef New York State". Later in 2021 he took a bold step by morphing the successful Rahi into **Semma**, a restaurant bringing Southern Indian cuisine to the forefront showcasing the heritage cooking of Chef Vijay Kumar. The change paid off as Semma was met with critical acclaim by restaurant reviewers and food enthusiasts. The restaurant was named in *Bon Appetit's Top Ten Best New Restaurants of 2022* and has been in the top ten of *The New York Times Top 100 Restaurants*, since 2022 and in 2025 was named the #1 restaurant in New York. That same year Chef Vijay Kumar won the prestigious Best Chef New York State from the James Beard Foundation. Semma has also held a Michelin star since 2022, and is on the World's Fifty Best Restaurants in North America list.

Furthermore, in 2022 Roni and team opened the fast casual **Rowdy Rooster** serving Indian Fried Chicken, touting India's history of frying the bird Americans love. This resulted in another rave review from *The New York Times*, and inclusion in their *Top Ten Inexpensive Restaurants of the Year* list. *Food & Wine Magazine* also named the pair as one of 16 people and companies changing the way we eat and drink in 2022. In addition, that year **Masalawala & Sons** located in Park Slope, Brooklyn opened. Masalawala & Sons is an homage to the foods of Kolkata, and dishes encountered by Satyen Mazumdar as he traveled through India. The restaurant was awarded two-stars from *The New York Times* restaurant reviewer Pete Wells, giving the group its sixth review in six years. In 2026 an Adda will open in Philadelphia, bringing the city of brotherly love some Unapologetic Indian cuisine.



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Chintan Pandya
Executive Chef / Partner Unapologetic Foods

James Beard award winning Chef Chintan Pandya was born in Mumbai and became interested in the culinary world at a young age. When able, he enrolled in one of the most prestigious culinary schools in India, the Oberoi Centre of Learning & Development where he trained under the finest chefs from Oberoi Hotels. His professional career began at a hotel restaurant in Mumbai, where he spent eight years in the kitchen learning traditional Indian cuisine and techniques. During this time, Chintan traveled throughout the sub-continent of India in order to develop a deeper connection and understanding of the way locals ate and always had a desire to share that with the rest of the world.

Eventually Chintan left India for bigger opportunities. His culinary career took him to an extremely diverse set of locales including Singapore, Cleveland, Atlanta, and finally New York. It was in New York that Chintan joined the popular New York Indian restaurant Junoon for a brief stint before he met restaurateur Roni Mazumdar in 2017 and became the chef at the modern and upscale Rahi, followed by Adda Indian Canteen for which Chintan was the winner of the 2019 *StarChefs New York* Rising Star Chef. Within a year Adda was named in *Food & Wine Magazine's* "Top Ten Best New Restaurants 2019", *Eater National's* Best New Restaurants 2019" and *Bon Appetit's* "Top 50 Best New Restaurants of 2019".

In 2021 he and Mazumdar opened **Dhamaka**, a restaurant serving food from "the forgotten side of India." Dhamaka was met with worldwide acclaim for its unapologetic approach to Indian cuisine that offers diners a glimpse into the home kitchens of people from the villages of India. *The New York Times*, and *Esquire* chose Dhamaka as the #1 restaurant of 2021, *Time Out* named Dhamaka as one of the "21 Best New Restaurants in the World Right Now", and *The New York Times* touted it as one of the 50 best restaurants in the Country. In addition, Dhamaka was nominated for *James Beard Foundation Awards*: "Best New Restaurant of 2021", and "Best Chef New York State", this is the first time in James Beard award history that an Indian restaurant has been nominated in the category, only the second time a chef of Indian descent was nominated, and Chintan has the distinction of being the first Indian chef to win this prestigious award.

Furthermore, in 2022 Chintan and Roni opened the fast casual **Rowdy Rooster** serving Indian Fried Chicken, touting India's history of frying the bird Americans love. This resulted in another rave review from *The New York Times*, and *Food & Wine Magazine* named the pair as one of 16 people and companies changing the way we eat and drink in 2022, and **Masalawala & Sons** located in Park Slope, Brooklyn. Masalawala & Sons is a homage to the foods of Kolkata, and dishes encountered by Roni's father Satyen Mazumdar as he traveled through India. They also opened **Kebabwala** celebrating India's long tradition of fresh, and flavorful kebabs. In 2023 the pair veered from Indian cuisine to open **Naks**, an unapologetic Filipino restaurant with, and for their longtime employee Eric Valdez. This success was followed up with Sanwits, a sandwich shop putting Filipino homestyle dishes between bread.

2025 brought a reimagined Adda to Manhattan's East Village where Chef Chintan designed an interactive dining experience to bring diners the energy and excitement of India's food markets. His "butter chicken experience" reclaimed this as India's national dish and went "viral" bringing the group more worldwide acclaim.

Chintan has also taken cuisine to the next level by partnering with artist Mattia Casalegno in Aerobanquets RMX, a virtual reality experience combining food and fantasy, which took place at the James Beard House, and continues to tour the globe.

In addition to numerous interviews, *Eater* named Roni and Chintan as part of their *New Guards of New York Dining*, which explored the state of power and influence in the New York City dining scene, *Bloomberg BusinessWeek* named them as one of the *People that Defined Global Business in 2021* and recognized in the top ten on *Observer's* annual Dining and Nightlife Power List. A semi-regular on Beat Bobby Flay, Chintan has also been seen on *NBC Today*, *Good Morning America*, *CBS This Morning*, and *Good Day New York* among other television appearances, and recently led a lecture at Harvard University on textures and the elasticity of Indian food.

Chef Pandya's mission is to push the boundaries of what Indian food means in America. He continues to break new ground on an under-appreciated but phenomenal cuisine.