



10th
edition

New York City

The MICHELIN Guide

2015

RESTAURANTS

Pampano

Mexican 

C3

209 E. 49th St. (bet. Second & Third Aves.)

Subway: 51 St

Lunch & dinner daily

Phone: 212-751-4545

Web: www.richardsandoval.com

Prices: \$\$\$



Pampano is a proven pick among corporate types craving upscale, seafood-centric Mexican food. An army of hostesses may greet you at the entry but leave you feeling cool. No matter, they might as well have escorted you to Acapulco, otherwise known as a table upstairs—think whitewashed ceilings, giant wicker chairs, and overhead fans. While the bar is very popular at happy hour, the mediocre downstairs "botaneria" seating and menu should be skipped in favor of the superior upstairs setting.

Expect the likes of red snapper-packed *quesadillas de pescado* oozing with Oaxaca cheese and spicy salsas. *Huarache de hongos* topped with mushrooms and goat cheese; or a dark chocoflan with candied peanuts are tasty studies in presentation and texture.