



MICHELIN



New York City 2007

Pampano

Contemporary Mexican 

062

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

Subway:	51 St	Mon – Wed 11:30am – 2:30pm & 5pm – 10:30pm
Phone:	212-751-4545	Thu – Fri 11:30am – 3pm & 5pm – 11pm
Fax:	212-751-0800	Sat 5pm – 10:30pm
Web:	www.modernmexican.com/pampano	Sun 5pm – 10pm
Prices:	\$\$\$	



Here's an unlikely marriage: opera star Placido Domingo and Acapulco-born chef Richard Sandoval. It's not a literal marriage, of course, but a business partnership; both are co-owners of Pampano. Here, Sandoval uses European techniques to bring the vivid flavors of Mexico to life.

The airy dining room, with its crisp white walls, sand-colored banquettes and light pouring in from the loft-style glass ceiling, evokes sun-bleached shores. Accordingly, fish takes top billing on the menu, appearing in seafood tacos, empanadas, tamales and quesadillas, as well as forming the focus of the ceviche tastings. Traditional sides include fried plantains, and black beans and rice. Top it all off with a perfect margarita, and it's almost like being by the beach in Acapulco.

ER
ND
ook
rds