Paloma Packs a Pan-Latin Punch in Midtown's Hotel Hendricks

Aren't all the best restaurants inspired by childhood memories in grandma's kitchen?

Paloma's menu might be grandma-inspired, but the decor and vibe is much more trendy and modern. Sitting inside Midtown's brand new Hotel Hendricks, Chef PJ Calapa (from The Spaniard and Scampi) debuts a Pan-Latin menu featuring flavors from Mexico, Argentina, and Peru.

Chef PJ Calapa pulls out all the stops from his Texas upbringing creating vibrant south-of-the-border favorites like fresh house-made guacamole, tasty tostadas, and mouth-watering skewers.

We suggest starting with a refreshing cocktail. Something smokey or spicy works best for standing up to the vibrant food flavors; try a Mosquito Mezcal (with campari and ginger) or a Peppi Lime Flip (with chilli and gin.)

Now you're ready to start with a Tuna Tostada with salsa macha and avocado and some Shrimp Skewers with ginger, lime, and garlic. Both seafood starters are incredibly fresh and flavorful with simple ingredients. Equally comforting is the crowd-favorite Peruvian Chicken and Rice with pickled onion, cilantro, and aioli.

Paloma's decor perfectly matches the energy of the menu. Warm and eclectic, guests are surrounded by warm mahogany walls, bold chandeliers, and animal print accents. During warmer months, guests can also enjoy a cozy back patio.

If you're looking for a fun new backdrop for a corporate event or any special occasion, you can book the outdoor Peruvian Garden space. Larger parties can also rent the entire restaurant for a seated reception.

Your afterparty is an elevator ride away at one of Hotel Hendricks two rooftop bars. You'll find all the glitz and glamor of Paloma upstairs with the added benefit of sweeping skyline views. Last but not least, the Hotel Hendricks guest rooms provide perfectly chic accommodations if you have guests coming from out of town.

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[Photo Credit: Paloma]