

## Indian small plates? Munish Narula on his new sorta-South-Philly restaurant



By: Drew Lazor

Meal Ticket just chatted with Munish “The Naantrepreneur” Narula to get some early details on the as-yet-unnamed restaurant he’s got planned for the 777 S. Broad building at Broad and Catharine.

Narula runs six spots in the greater Philly area, but this concept marks something completely new for the restaurateur. “We realized there were a lot of customers looking for Tiffin in South Philly,” says Narula, who had been hunting for an address for his takeout/delivery-driven brand down that way for a year and a half. But when the opportunity to sign on to developer Carl Dranoff’s just-debuted 777 property arose, Narula and Co. decided to capitalize on the 5,000-square-foot space and execute a concept they’ve been sitting on for several years now.

“I don’t want to call it fine dining,” says Narula of the new restaurant, which is slated to open in December, “but it’s more upscale in terms of the space itself, and the ambiance.” There’ll be a lounge, plus an open kitchen, with room for more than 100 all told. Narula tell us the food will be largely small-plate in approach, with a focus on healthier preparations — no heavy sauces, cream or oil on the menu; the fare “will be lighter, yet just as flavorful as people are used to.” They’ll lean on tools like the tandoor (clay oven), sigri (charbroiler) and tawa (cast-iron griddle) to achieve these results. And just like Tiffin etc., expect some non-traditional twists on dishes spanning all regions of India.

The restaurant does not have a name yet but Narula is opening the floor up to his Tiffin email list subscribers, as well as to the greater paratha-eating public. Any thoughts?