

Six by Nico now offering a slice of the Big Apple

Chef Nico Simeone visited New York recently to be inspired for the next set of menus which will be offered in his Edinburgh, Glasgow and Aberdeen restaurants.

This promises to take diners on a New York gastronomic excursion – although not as hands on as the one Nico and his executive chef team took when they learned about the city's multi-cultural heritage through their taste buds. New York has everything from street food and the food trucks in Midtown to hand-pulled noodle shops in Queens or a nostalgic diner on the Upper West Side.

The dishes included in the new menu will range from **New Yorker Slice** – Pepperoni Ragù, Panzanella & Pecorino Foam, Savoury Cookie & Truffle Royale (*Inspired by: Joe's Pizza, Carmine Street, Greenwich Village*), **B.E.C – Potato Rosti**, Smoked Bacon Belly, Confit Egg Yolk, Rye Crouton, Trapanese Hot Sauce & Parmesan Beurre Blanc (*Inspired by: Daily Provisions, E119th Street, Union Square*), **Pastrami Sandwich** – Ox Pastrami Sandwich, Choucroute, Pickled Kohlrabi, Gherkin & Frenchies Mustard (*Inspired by: Katz Deli, Lower East Side and Shelsky's, Brooklyn*), **The Everything Bagel** – Grenobloise Coalfish, Salt Baked Celeriac, Wild Garlic, Caper & Brown Butter Foam (*Inspired by: Russell & Daughters, 179 E Houston St, Lower East Side*), **"Double Chicken Please"** – Buttermilk Chicken, Hot Honey, Jalapeno Ketchup, Thai Basil and Hazelnut Pesto (*Inspired by: Double Chicken Please, 115 Allen St,*

Bowery) and **A New Yorker Apple Pie** – Baked Apple Presse, New York Cheesecake, Dule De Leche, Cookies & Creme Anglaise (*Inspired by: Eileens Special Cheesecake, Lower Manhattan and Petee's Pie Company, Bowery*).

Founder of Six by Nico and Chef, Nico Simeone, said: “I have visited New York with my wife before and fell in love with the city. It has such a vibrant energy and somewhere I knew we would have to visit to explore the local food scene. New York is a city full of surprises. Every neighbourhood and street has a hidden gem – it was amazing to experience this side of it in more depth with our team of chefs. We met with locals, wandered the city day and night and tried so many different food types. This made it really difficult to choose the final menu in all honesty. But we got there, and it's pretty special. We've taken some of our favourite flavours and dishes we tried and adapted this into the tasting menu concept. It could be one of my favourite menus we've created so far.”

The New York six-course menu will be available at Six by Nico restaurants across UK and Ireland for six weeks between Monday 8 April and Sunday 19 May, 2024. The six course tasting menu is priced at £42 per person.

Bookings are now open for all restaurant locations (Aberdeen, Belfast, Dublin, Edinburgh, Glasgow, London Fitzrovia, London Canary Wharf, Leeds, Cardiff, Birmingham and Manchester) and can also be made online here: www.sixbynico.co.uk

To book now for New York please visit <https://www.sixbynico.co.uk/experience-new-york/>





