PRIVATE DINING AT

PASSERINE

36 E 20th St • New York City

The name Passerine, an order of songbirds prominent in India, was inspired by the Indian folktale, “The Songbird and The King.” In the tale, a king captures a songbird to enjoy its melodies forever, but the bird stops singing in captivity. Eventually the bird is freed and its joyful song returns, teaching the king an important lesson about the beauty of freedom.

CUISINE

A culinary trailblazer known for his innovative take on traditional Indian cuisine, Chef Chetan Shetty is one of the most celebrated Indian Chefs in America.

Shetty's philosophy revolves around the evolution of food, challenging the notion of authenticity in Indian cuisine. He believes in the diverse nature of Indian cooking, emphasizing that it transcends stereotypes and embraces change. With a keen eye for detail and a passion for experimentation, Shetty continues to redefine Indian gastronomy.


36
भारत
INDIA

OUR SPACES

Private dining at Passerine provides a fun and inclusive environment for all. The experience leaves you feeling rooted and refined, immersed in a space that celebrates the joy of Indian culture. In the heart of New York, Passerine invites you to celebrate our perspective on Indian cuisine alongside our talented Chef, Chetan Shetty, and team.

THE DRAWING ROOM

CAPACITY

Seated 10

Standing 12

FEATURES

Semi-Private | Soft Seating | Small Bites

PRIVATE DINING ROOM

Our private dining room is a mid-century haven on the lower level of the restaurant. It is designed with luxurious textures and a bold color palette, mimicking the intimate nature of our main dining area. The room accommodates up to 28 guests seated around a central oval table, with the option to seat 30 guests with rental chairs.

FEATURES

Adjustable Table | Soft Seating
Handicap Accessible | Private Restroom
Audio-Visual: Music + Screen

**Florals are not included.*

CAPACITY

Seated 28
Standing 40
400 SQUARE FEET

FULL BUYOUT

Make Passerine yours with a private buyout of the restaurant!

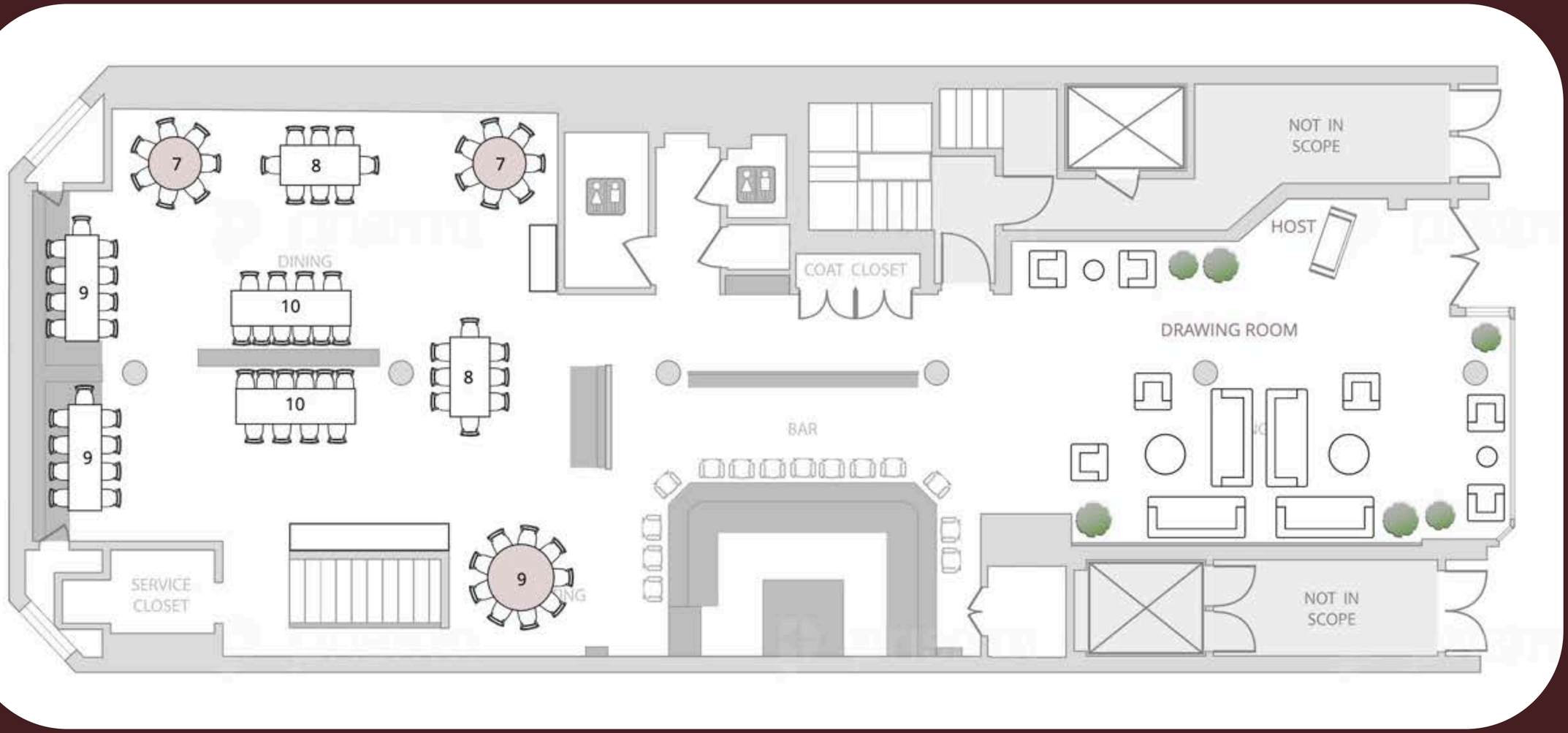
FEATURES

Dedicated Bar & Cocktail Area | Soft Seating
Handicap Accessible | Private Restrooms
House Sound System

CAPACITY

75 | Cocktails & Dinner

3,000 SQUARE FEET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DINING
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COAT CLOSET
NOT IN SCOPE
HOST
DRAWING ROOM
BAR
SERVICE CLOSET
9
NOT IN SCOPE

BEVERAGE

All Beverages Billed Upon Consumption

Pre-Selected Wines Recommended for Parties of 10+
Wine Pairings Available Upon Request

Tea Service Available for up to 20 Guests

MENU

3-Course Prix Fixe
Available for up to 20 guests.

3-Course Family Style Dinner
Available for groups of 21+

Prices do not include tax, gratuity, or a 5% administrative fee.
Seasonal Food & Beverage Minimums apply.

SAMPLE 3-COURSE MENU*

APPETIZER | Select 3

Chicken Kofta | pickled mushroom, truffle ***(Halal)***
Aloo Dumpling | bedgi, sesame chutney
Grilled Oyster | ajwain masala hollandaise
Shrimp Koliwada | red pepper chutney
Scallion Uttapam | aged mahón
Market Beets | walnut chikki, goat cheese
Bombay Corn Ribs | pepper chutney, chives

ENTREE | Select 3

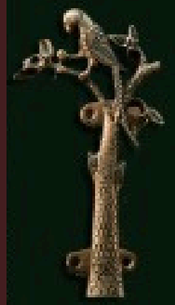
Slow Roasted Cabbage | coriander and coconut gassi
Winter Squash | buttermilk pulissery, plantains
Monk Fish | konkani curry, trout roe
Hay Smoked Dayboat Scallops | coconut moilee
Naga Pork Loin| fermented beans, broccoli rabe
Beef Nihari | maitake, mint, onion ***(Halal Available Upon Request)***
Chicken Saagwala | crispy chili, garlic ***(Halal)***

accompanied by
Ambemohar Rice
Yellow Daal Fry | Naan

DESSERT | Select 1

Big Apple Gulab Jamun | coriander, yogurt
Ice Cream Sandwich | cocoa husk tea, cocoa cookies

**Menu items are subject to change based on seasonality and availability.*



ADDITIONAL SERVICES

Allow our dedicated events team to create a uniquely memorable experience for you and your guests! Some of our services include:

Custom Floral Centerpieces
Calligraphy Place Cards
Branded Menus
Entertainment

PRESS

Regional Indian Flavors in the Flatiron District

The New York Times

Florence Fabricant

Everything You Need to Know About Passerine, Opening Soon in Gramercy

RESY

Mehr Singh

The Best Dishes Eater NY Editors Ate This Week

EATER

Robert Sietsema

The City's Indian Food Is More Creative Than Ever

GRUB STREET

Tammie Teclemariam

The Hit List: New NYC Restaurants To Try Right Now

THE INFATUATION

Molly Fitzpatrick

A seasonal Indian restaurant is now open in Flatiron

Time Out

Morgan Carter

The 'no butter chicken' Indian menu has arrived in NYC

the NOD

Rishna Shah

How Indian Restaurants Became the Hottest Reservations in New York City

Condé Nast Traveler

Arati Menon

THANK YOU

We look forward to welcoming you into Passerine.

FOR MORE INFORMATION, PLEASE CONTACT:

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Director of VIP & Events

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Inquiry Form