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Cheap Thrills New York: Great NYC Meals for Under \$15 (Cheap Thrills series)

Nancy Marrelli, Simon Dardick

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#8436333 in Books Vehicule Press 2001-01-01 Original language: English PDF # 1 9.00 x .31 x 6.00l, .25
#File Name: 1550651366120 pages | File size: 62.Mb

Nancy Marrelli, Simon Dardick : Cheap Thrills New York: Great NYC Meals for Under \$15 (Cheap Thrills series) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cheap Thrills New York: Great NYC Meals for Under \$15 (Cheap Thrills series):

3 of 3 people found the following review helpful. Don't leave home without it!By Nick AThis is a restaurant guide for those of you looking for really good food with a wide variety of ethnic cuisine and without the ridiculously pompous nature of your typical five-star. If you go out to eat for the snooty service and to drop a bunch of money, don't buy this book. However, if your focus is on the quality and variety of the food you are eating, with fancy service as a secondary concern, this is the book for you. That is not to say the restaurants in this book lack decent service....Many have excellent service and swanky locals. Some may also have dismal decor and downright cranky staff (read hole-in-the-wall). But they all have great food in common. One of the great things about New York is experiencing the wide variety of flavors and cooking styles available in this melting pot. You won't find me in New York without this book close by.

New York is a unique city where you can eat out inexpensively without compromising taste or quality. The authors asked New Yorkers to tell them about their favourite low-cost restaurant. The ground rules were simple. The food had to be good and the prices had to be \$15 or less before taxes, tip, or wine. It had to be a place they would want to go back to. The response was overwhelming! New Yorkers were eager to share their favourite haunts and discoveries. Over 80 recommended restaurants reflecting the diversity of New York-including the boroughs: Chinese, Italian, Ethiopian, Cuban, Japanese, Cajun, Polish, West African, French, Middle-Eastern, American regional, Russian, Peruvian, Indian, Thai, Ukrainian, Mexican, and more. Plus seafood, vegetarian, kosher, deli, bistros, and cafs.

About the Author Nancy Marrelli is the Director of Archives at Concordia University, and is the author of Montreal Photo Album/Montral: Un album de photos (Vhicule).Excerpt. Reprinted by permission. All rights reserved.Sample : El Deportivo 701 Ninth Ave. (at 48th St.) Subway: C, E to 50th St. Phone: 212-757-0819/6869 Hours: 11 am-9pm Credit cards: V, MC; Alcohol: all Wheelchair access: yes Average main course: \$6.45 El Deportivo is a Puerto Rican place for meat lovers in Hells Kitchen (Midtown/West Side), with a casual and more formal side, but the food is great in both! The menu is bilingual so its easy to figure it all out even if your Spanish is elementary. Daily specials here are outstanding and are organized on the printed menu by day. Specials come with rice and beans, fries, or plantains. Forget the fries; get the traditional rice and beans and a side order of tostones, fried plantains, because you dont really want to miss either. The rabo guisado, oxtail stew, (Monday) is a knockout! The other must-try here is the pernil asado, roast pork, and fortunately it is available every day. The churrasco is grilled skirt steak, and it is tasty, tender, and juicy. The bistec de pollo is flavorful thin chicken "steak" served with cooked onions. One of the house specialties is mofongo (green plantains) and they serve them with shrimp, lobster, chicken, fish, and crab. The homemade garlic sauce on the table is pungent and delicious, and it goes well with absolutely everything. What a treat to find this wonderful Puerto Rican restaurant in Midtown. It is a large corner place, popular with locals. There are two entrances and two separate dining areas. The bar side of the restaurant is more formal and there is comfortable seating; the other area is more casual. The menu is the same in both. El Deportivo is a real winner.