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FOR IMMEDIATE RELEASE

A tray of food on a plate

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Feni Beef Short Ribs at Mango Pickle

**Spice Up Your Easter Sunday by**

**Enjoying A Modern Indian Dinner at Mango Pickle**

*CHICAGO (April 4, 2019)* – Transform your Easter Sunday dinner into a creative and flavorful taste of modern India while you relax and enjoy the colorful ambience at the acclaimed Mango Pickle restaurant in Chicago’s Edgewater neighborhood (5842 N. Broadway; [(773) 944-5555](https://www.google.com/search?client=firefox-b-1-d&q=Mango+Pickle)). Chef/owner Marisa Paolillo and creative partner Gregory Bazire team up to present Chicago’s most intriguing modern Indian fare, blending authentic traditional and innovative recipes with exceptional quality fresh, locally sourced meats, seasonal produce, and Indian-origin spices and other essential ingredients.

Named a *Michelin Bib Gourmand* (excellent food, great value) for the past two years, Mango Pickle will make your Easter Sunday celebration an exhilarating food lover’s delight. Easter Sunday dinner will be served Sunday, April 21 from 5 p.m. to 9 p.m. Mango Pickle’s Sunday Chai service is available from 3 to 5 p.m. For parties of seven or more, please reconfirm your reservations 48 hours in advance. Online reservations can be made at [www.mangopicklechicago.com](http://www.mangopicklechicago.com)

Here is Mango Pickle’s special Easter menu:

(v) = vegetarian

**STARTERS**

# (v) Masala Cashews 5

*puffed lotus seeds*

# (v) Samosa 6

*spring vegetables, potato, date chutney*

# (v) Paneer Pops 6

*ginger, green chilies, cilantro chutney*

# (v) Dal Doughnuts 7

*ginger, green chilies, peanut & tomato chutneys*

# **SPECIALS**

Live East-coast Scallop-in-the-Shell 16

*seared rare, dusted in cocoa, butternut squash pureé, malai spices, turnips   
or Prepared tartar-style, tapioca pearls, peanut, cilantro “pani puri”*

# Roast Leg of Lamb 24

*Black pepper curry, ramps, young chickpeas, asparagus*

# Feni Beef Short Ribs 24

*cashew liquor, sliced coconut, fava beans, crostini*

# (v) Cashew & Cilantro Rice Cakes 8

*micro greens, coconut chutney*

# (v) Bhel Puri 10

*butternut squash, apples, chickpeas, cilantro, puffed rice*

# Sesame Grilled Pork Belly 15

*black sesame paste, shaved radishes, beets*

# (v) Paneer Pizzette 12

*micro greens, shaved pink and green radishes, mango pickle*

# (v) Saag & Paneer 18

*mixed local leaf greens, maitake mushrooms, house garam masala*

# (v) Three-Way Potato 18

*bhajia (north), coconut kurma (south) & sukhi bhaji (west), oyster mushrooms*

# Butter Chicken 18

*charcoal grilled, mushrooms, low & slow tomato gravy, hint of cream, mini naan*

**SIDES**

slow-rise naan 3

5-spice basmati rice 5

**About Mango Pickle**

**Mango Pickle**, located at 5842 N. Broadway St., Chicago, IL 60660, is a modern Indian restaurant inspired by the diversity and dynamism of India’s rich culinary landscape, which goes far beyond the popular tandoori oven preparations of its northern frontiers to the distinctly exciting fare of its coasts and avant garde urban homes, streets and eateries. The restaurant’s approach is influenced by our location in the Midwest, with attention to season, sustainability, and quality of the ingredients they use and their preparation.

Heading the kitchen is chef/owner Marisa Paolillo and partnering on the creative direction is Gregory Bazire. Paolillo is a Chicago native whose journey as a chef began in Bombay (Mumbai), India, a melting pot of locals, expats, cultures and cuisines from every part of India. Bazire, a French native, is a chef and restaurateur who has been residing and working in India since 2005. Their collaboration was first sparked by a month-long catering project in 2012 for a yoga retreat in Goa, India.

Launched in December 2016, Mango Pickle was awarded the Michelin *Bib Gourmand* designation in 2018 and 2019. Dinner is served from 5 to 9:30 p.m. Wednesday and Thursday; from 5 to 10:30 p.m. Friday and Saturday. High Tea service is available from 3 to 5 p.m. Sunday for parties of seven or more. The restaurant is closed Monday and Tuesday. All major cards are accepted. For more information, please visit [mangopicklechicago.com](https://mangopicklechicago.com) or telephone 773-944-5555.

Follow Mango Pickle on [Facebook](https://www.facebook.com/mangopicklechicago), [Instagram](https://www.instagram.com/mangopicklechicago/), and [Twitter](https://twitter.com/mangopicklechi).

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| A close up of food on a plate  Description automatically generated  Samosa | A bowl of food on a plate  Description automatically generated  Bhel Puri | A group of people in a room  Description automatically generated  Mango Pickle Interior |