



# Legacy Business Registry Staff Report

Hearing Date: January 27, 2020

## NEW DELHI RESTAURANT

*Application No.:* LBR-2019-20-026  
*Business Name:* New Delhi Restaurant  
*Business Address:* 160 Ellis Street  
*District:* District 6  
*Applicant:* Ranjan Dey, Chef and Owner  
*Nomination Date:* December 9, 2019  
*Nominated By:* Supervisor Matt Haney  
*Staff Contact:* Richard Kurylo  
legacybusiness@sfgov.org

### BUSINESS DESCRIPTION

New Delhi Restaurant was opened by Ranjan Dey on November 3, 1988. The restaurant is located in the ballroom of the former Hotel Ramona, built in 1914, two blocks from Union Square. The dining room is decorated with ornate pillars, exposed brick and a handmade Italian tiled floor. Ranjan started his career in the food business at the age of 14 at Calcutta's Park Hotel as a vegetable cutter. After finishing high school, he graduated from the Institute of Catering Technology, Hotel Management and Applied Nutrition.

He worked at the Grand Hotel and the Great Eastern Hotel in Calcutta before moving to New Delhi where he worked in the Akbar Hotel and Hotel Janpath. Ranjan spent two years as a senior chef in the kitchens of the Maurya Sheraton Hotel in New Delhi before moving to Hong Kong. On January 20, 1984, he opened the first New Delhi Restaurant there. Following the birth of their first child, in 1987, Ranjan and his wife decided to settle in the United States – his wife Kodi's home country. They consolidated their businesses into one restaurant in San Francisco. From the first day, New Delhi Restaurant has been a gathering place for colorful San Francisco locals, visiting celebrities and a hub of the Bay Area Indian community. Named one of the finest Indian restaurants in the United States by The New York Times and featured on the Galloping Gourmet television show, New Delhi Restaurant continues to garner acclaim.

The business is located on the north side of Ellis Street between Mason and Cyril Magnin streets in the Downtown neighborhood.

### CRITERION 1

**Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?**

Yes, New Delhi Restaurant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

160 Ellis Street from 1988 to Present (31 years).

### CRITERION 2

**Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?**

Yes, New Delhi Restaurant has contributed to the history and identity of Union Square and San Francisco.

#### Legacy Business Program

Office of Small Business  
City Hall Room 140  
1 Dr. Carlton B. Goodlett Place  
San Francisco, CA 94102  
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The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community:

- The business is associated with Indian cuisine.
- The property has a Planning Department Historic Resource status codes of "B" (Further Research Required) due to its age. Although the property has not been formally evaluated for historical significance, the building was constructed in 1914 in the Beaux Arts style. The building retains high architectural integrity and is a good example of its period. It also formerly housed a theater, which could have social historical significance.
- Ranjan and New Delhi Restaurant have been featured in 7x7 Magazine, The New York Times, the San Francisco Chronicle, the San Francisco Examiner, the San Francisco Bay Area Guardian and India West. New Delhi Restaurant and Chef Owner Ranjan Dey have received numerous awards and gold medals for excellence in Indian cuisine and spice blends.

### **CRITERION 3**

**Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?**

Yes, New Delhi Restaurant is committed to maintaining the physical features and traditions that define the business.

### **HISTORIC PRESERVATION COMMISSION RECOMMENDATION**

The Historic Preservation Commission recommends that New Delhi Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.

Physical Features or Traditions that Define the Business:

- Historic dining room and bar from the former Hotel Ramona with original Italian marble tile floor.
- Exterior mural.
- Fine Indian cuisine.
- Interior Indian decoration and fine art.
- Wedding and event planning services.
- Custom spice blends.
- Cooking classes.
- Food and beverage pairings.
- Children's nonprofit program.
- Contribution as an informal Southern Asia community center.

### **CORE PHYSICAL FEATURE OR TRADITION THAT DEFINES THE BUSINESS**

Following is the core physical feature or tradition that defines the business that would be required for maintenance of the business on the Legacy Business Registry.

- Restaurant featuring Indian cuisine.

### **STAFF RECOMMENDATION**

Staff recommends that the San Francisco Small Business Commission include New Delhi Restaurant currently located at 160 Ellis Street in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Program Manager  
Legacy Business Program

#### **Legacy Business Program**

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# Small Business Commission

Resolution No. \_\_\_\_\_

January 27, 2020

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legacybusiness@sfgov.org

### **Adopting findings approving the Legacy Business Registry application for New Delhi Restaurant, currently located at 160 Ellis Street.**

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

**WHEREAS**, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included in the Registry, faces a significant risk of displacement; and

**WHEREAS**, the subject business has contributed to the neighborhood's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the physical features and traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on January 27, 2020, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore

**BE IT RESOLVED**, that the Small Business Commission hereby includes New Delhi Restaurant in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

**BE IT FURTHER RESOLVED**, that the Small Business Commission recommends safeguarding the below listed physical features and traditions at New Delhi Restaurant.

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Physical Features or Traditions that Define the Business:

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- Exterior mural.
- Fine Indian cuisine.
- Interior Indian decoration and fine art.
- Wedding and event planning services.
- Custom spice blends.
- Cooking classes.
- Food and beverage pairings.
- Children's nonprofit program.
- Contribution as an informal Southern Asia community center.

**BE IT FURTHER RESOLVED**, that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain New Delhi Restaurant on the Legacy Business Registry:

- Restaurant featuring Indian cuisine.

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I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on January 27, 2020.

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Regina Dick-Endrizzi  
Director

RESOLUTION NO. \_\_\_\_\_

Ayes –  
Nays –  
Abstained –  
Absent –

**Legacy Business Program**

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SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO  
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy  
Business  
Registry**

# Application Review Sheet

*Application No.:* LBR-2019-20-026  
*Business Name:* New Delhi Restaurant  
*Business Address:* 160 Ellis Street  
*District:* District 6  
*Applicant:* Ranjan Dey, Chef and Owner  
*Nomination Date:* December 9, 2019  
*Nominated By:* Supervisor Matt Haney

**CRITERION 1:** Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?  Yes  No

160 Ellis Street from 1988 to Present (31 years).

**CRITERION 2:** Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?  Yes  No

**CRITERION 3:** Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?  Yes  No

**NOTES:** N/A

**DELIVERY DATE TO HPC:** December 18, 2019

Richard Kurylo  
Program Manager, Legacy Business Program





MATT HANEY

December 9th, 2019

Regina Dick-Endrizzi, Director  
San Francisco Small Business Commission  
1 Dr. Carlton B. Goodlett Place, Room 110

Dear Director Dick-Endrizzi,

I am proud to nominate New Delhi Restaurant located at 160 Ellis St for the Legacy Business Program.

Since opening under owner Ranjan Dey in 1988, New Delhi restaurant has been a gathering place for SF locals looking for delicious and authentic Indian cuisine and has served as an important fixture to the Bay Area Indian community.

Please contact Ranjan Dey at 415-816-4068 / [ranjan@newdelhirestaurant.com](mailto:ranjan@newdelhirestaurant.com) to inform them of their nomination.

Thank you for your consideration.

Sincerely,

Matt Haney

A handwritten signature in blue ink, appearing to read "Matt Haney".

# Section One:

## Business / Applicant Information.

Please provide the following information:

- The name, mailing address and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

<b>NAME OF BUSINESS:</b>	
New Delhi Restaurant	
<b>BUSINESS OWNER(S)</b> (Identify the person(s) with the highest ownership stake in the business):	
Ranjan Dey	
<b>CURRENT BUSINESS ADDRESS:</b>	<b>TELEPHONE NUMBER:</b>
160 Ellis Street San Francisco, CA 94102	(415) 397-8470
	<b>EMAIL ADDRESS:</b>
	[REDACTED]
<b>MAILING ADDRESS – STREET ADDRESS:</b>	<b>MAILING ADDRESS – CITY AND STATE:</b>
<input checked="" type="checkbox"/> Same as Business Address	
	<b>MAILING ADDRESS – ZIP CODE:</b>
<b>WEBSITE ADDRESS:</b>	
www.newdelhirestaurant.com	
<b>FACEBOOK PAGE:</b>	
www.facebook.com/NewDelhiRestaurant	
<b>TWITTER NAME:</b>	
@NewDelhiSF	
<b>APPLICANT'S NAME:</b>	<b>APPLICANT'S TELEPHONE NUMBER:</b>
Ranjan Dey	[REDACTED]
<b>APPLICANT'S TITLE:</b>	<b>APPLICANT'S EMAIL ADDRESS:</b>
Chef and owner	[REDACTED]
<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	
0173398	
<b>SECRETARY OF STATE ENTITY NUMBER (If applicable):</b>	
C1501386	

## Section Two:

### Business Location(s).

List the business address of the original San Francisco location, the start date of business and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS	ZIP CODE	START DATE OF BUSINESS
160 Ellis Street	94102	November 3, 1988
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATION	
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	1988 to Present	

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
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		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (If applicable)	ZIP CODE	DATES OF OPERATION
		Start:
		End:



## Section Three:

### Disclosure Statement.

#### San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

RANJAN K DEY

Name (Print):

7/30/19

Date:

Signature: 

## **NEW DELHI RESTAURANT**

### **Section 4: Written Historical Narrative**

#### **CRITERION 1**

**a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.**

New Delhi Restaurant located at 160 Ellis Street was opened by Ranjan Dey on November 3, 1988. The restaurant is located in the ballroom of the former Hotel Ramona, built in 1914, two blocks from Union Square. The dining room is a grand dame, decorated like a Maharaja's private banquet room with beautiful ornate pillars, exposed brick and a handmade Italian tiled floor. Dining at New Delhi Restaurant is an experience combining the unique taste, exquisite flavors and a sense of being "dropped into India."

Ranjan started his career in the food business at the age of 14 at Calcutta's Park Hotel as a vegetable cutter. After finishing high school, he graduated from the Institute of Catering Technology, Hotel Management and Applied Nutrition. During his studies, he kept part-time evening jobs in different hotels. After graduation, he worked at the Grand Hotel and the Great Eastern Hotel in Calcutta before moving to New Delhi where he worked in the Akbar Hotel and Hotel Janpath. Ranjan spent two years as a senior chef in the kitchens of the Maurya Sheraton Hotel in New Delhi before moving to Hong Kong.

It was while he was working at Viceroy of India that Ranjan met "the girl next door" – literally. Kodi Gamble, from Caldwell, Idaho, was the daughter of a retired U.S. Navy senior chief. Her parents were part owners of the Prince of Wales Pub located next door to Viceroy of India. Kodi and Ranjan eventually got married in 1985.

Ranjan's urge to own his own restaurant was strong and, on January 20, 1984, he opened the first New Delhi Restaurant at 62 Granville Road, Tsimshatsui, Kowloon. In 1985, the restaurant moved to a bigger, new home in Kowloon on the mezzanine floor of 52 Cameron Road. In very little time, the first of his New Delhi Restaurants had become a successful operation, so Ranjan moved across the harbor and opened the second New Delhi Restaurant in June of 1986 on the ground floor of Bank of America Tower, Central, Hong Kong. His third venture, the Indian Curry Club opened in 1987 in the basement of the Tsimshatsui Center, 66 Mody Road, Kowloon.

Ranjan and Kodi created a total of four New Delhi Restaurants in Hong Kong and Bangkok. Following the birth of their first child, Sarah, on July 4, 1987, they decided to settle in the United States – Kodi's home country – to give their daughter a strong sense of identity. They planned on consolidating their businesses into one restaurant in their city of residence.

Ranjan and Kodi conducted a nationwide search for a new home, including Honolulu, New York, Chicago, San Francisco, Los Angeles and San Diego. San Francisco was an instant hit! They fell in love with the city's beauty, people, culture, history and international outlook. The current New Delhi Restaurant opened with great fanfare in November 1988 and has been open ever since.

From the first day, New Delhi Restaurant has been a gathering place for colorful San Francisco locals, visiting celebrities and a hub of the Bay Area Indian community. Former Mayor Art Agnos cut the ribbon on opening day, and it has been a San Francisco fixture ever since.

**b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?**

Operations took a brief hiatus in 2002. New Delhi Restaurant closed for eight months for City-mandated structural retrofitting following new building ownership by the Tenderloin Neighborhood Development Corporation. During this time, Ranjan traveled to India and created the documentary television show "My India with Ranjan Day" – a culinary cultural travel adventure highlighting the food and people of India. Episodes can be found on YouTube.

**c. Is the business a family-owned business? If so, give the generational history of the business.**

The business is technically not "a family-owned business," defined here as any business in which two or more family members are involved and the majority of ownership or control lies within a family. Ranjan Dey is the sole owner of the business.

**d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.**

The ownership history of the business is as follows:  
1988 to Present: Ranjan Dey

**e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Documentation of the existence of the business verifying it has been in operation for 30+ years is provided in this Legacy Business Registry application.

**f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.**

The historic resource status of the building that houses the business is classified by the Planning Department as Category B, No Historic Resource Present / Not Age Eligible,) with regard to the California Environmental Quality Act.

## **CRITERION 2**

### **a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.**

New Delhi Restaurant is located in the Theatre District of San Francisco, two blocks from Union Square on the edge of the Tenderloin. Many theater patrons start or end their evenings with dinner and a smart cocktail at New Delhi Restaurant. The restaurant has served countless theater stars and casts of shows from Stomp! to Wicked. Its central location means that elegant arts patrons can fill the bar and dining room early in the evening. Cooks and hotel staff from the surrounding neighborhood enjoy stopping in for an after-shift drink later in the evening.

Named one of the finest Indian restaurants in the United States by *The New York Times* and featured on the Galloping Gourmet television show, New Delhi Restaurant continues to garner acclaim. Decorated like a Maharajah's ornate banquet room, the restaurant serves food made from recipes culled from the royal Indian menus dating back 300 to 400 years using the freshest local ingredients. Chef and owner Ranjan Dey, star of PBS show – “MY INDIA” creates daily specials with his six gourmet spice blends, available nationwide in gourmet specialty stores under the name New World Spices.

New Delhi Restaurant has long been a hub for the Indian community for gathering and discussing social issues such as advocating for LGBTQ rights, for political and community fundraisers, for workshops, for keynote speeches with celebrity guests and for celebrating personal milestones like birthdays and anniversaries.

### **b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?**

New Delhi Restaurant was opened by San Francisco Mayor Art Agnos on November 3, 1988. Since then, many famous politicians have crossed its threshold, including Governor Pete Wilson, Governor Jerry Brown, California State Senator Milton Marks and Mayor Willie Brown. In 1992, Bill Clinton made New Delhi Restaurant a presidential campaign stop to reach out to the Bay Area Indian community. He returned during his re-election campaign in 1996. U.S. Senator Kamala Harris has hosted fundraisers and meetings at New Delhi Restaurant, along with many local San Franciscan politicians, including Mayor London Breed.

New Delhi Restaurant has been the host of several Indian community events to bridge gaps and provide a stage for the city commissioners, supervisors, consulates and many community and trade organizations. New Delhi Restaurant has also hosted neighborhood planning meetings

and committees for the Tenderloin Neighborhood Development Corporation's Tenderloin After-School Program.

Every year, the Ministry of Tourism, Govt. of India collaborates with New Delhi Restaurant to hold events to explore bilateral tourism incentives. New Delhi Restaurant is also the headliner to promote Indian wedding catering and Indian corporate events to over 200 venues by putting together educational events for the National Association of Catering Executives (NACE), International Live Events Association (ILEA), Wedding Industry Professionals (WIPA) and many more.

After the 1989 Loma Prieta Earthquake, New Delhi Restaurant volunteered to provide food for fire fighters.

**c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?**

Ranjan and New Delhi Restaurant have been featured in *7x7 Magazine*, *The New York Times*, the *San Francisco Chronicle*, the *San Francisco Examiner*, the *San Francisco Bay Area Guardian* and *India West*. New Delhi Restaurant and Chef Owner Ranjan Dey have received numerous awards and gold medals for excellence in Indian cuisine and spice blends.

**d. Is the business associated with a significant or historical person?**

New Delhi restaurant is a favorite spot of many Indian celebrities. On any given day you may be dining next to a spiritual guru like Dr. Deepak Chopra, a Silicon Valley mogul, famous Indian film stars or Miss Universe. New Delhi Restaurant's appeal reaches non-Indian folks as well: Steve Jobs, Anthony Hopkins, Dianne Feinstein and Nancy Pelosi have all dined at New Delhi Restaurant. Julia Child, Martin Yan and Chef Sanjeev Kapoor have all stopped at the restaurant, hosted events and spent evenings over dinner and wine with owner Ranjan Dey.

Several other groups have significant ties to New Delhi Restaurant: Non-Stop Bhranga, a San Francisco-based Indian dance troupe, had their first public performance in New Delhi's dining room; the South Asian Bar Association held their first meeting at New Delhi Restaurant; and the Gulabi Gang, an Indian group that provides support and protection for women who are victims of domestic violence, held their first American fundraiser at New Delhi Restaurant. Since then, several chapters of Gulabi Gang have formed in the Bay Area and in other parts of the United States.

One of Ranjan's private projects is what he calls "The Celebrity Chair Project." When celebrities visit New Delhi Restaurant, they write their names on the underside of their chairs before they leave. A few chairs have more than one name. Over the years, the list has grown to over 50 names and includes diverse range of people from Lee Iacocca to Herb Caen to Walter Cronkite.

**e. How does the business demonstrate its commitment to the community?**

New Delhi Restaurant has been a supporter of over 500 different local charities and nonprofits since the very beginning. In 2007, they began their partnership with the Tenderloin After-School Program and created Compassionate Chefs Cafe. CCC is the nonprofit arm of New Delhi Restaurant; it passes on 100% of funds raised to the kids across the street in the Tenderloin After-School Program and also to children across the ocean in the Gandhi Ashram in Ahmedabad, India. Their mission to help kids from lower incomes become citizens of the world through music, cultural exchanges and connections with ongoing programs.

Ranjan, Kodi, and New Delhi Restaurant are also the part of the creative team behind the annual Spring India Day in Union Square. Spring India Day was created to experience the food, culture, arts and enthusiasm of India. Spring India Day 2020 will be May 30th, marking the sixth year anniversary.

**f. Provide a description of the community the business serves.**

The community that New Delhi Restaurant serves is extremely diverse, ranging from the executives at Twitter's nearby office to the hospitality workers from the many hotels in the area. New Delhi Restaurant has long been a home to travelers and local alike. The main goal of New Delhi Restaurant has been, and continues to be, to bridge the divides of culture, class, race and gender in order to create a sustainable and welcoming community and dining experience for all.

**g. Is the business associated with a culturally significant building/structure/site/object/interior?**

New Delhi Restaurant has been occupying the same location for over 30 years. That continuity of stewardship has allowed the historical dining room and bar to be preserved and maintained just as it was when the former Hotel Romona was in its prime. The hotel was built in 1914 and is considered a historical landmark in its own right.

Patrons can find New Delhi Restaurant from the street by looking up and seeing the four-story high, sky blue New Delhi mural on the side of the building. Once inside, they will be able to walk on the imported Italian marble floor. The handmade marble tiles were brought from Florence, Italy, installed in 1914 and lovingly maintained ever since.

**h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?**

If New Delhi Restaurant were to close, the community would lose a valuable gathering place. There is no physical neighborhood associated with Indian citizens in San Francisco (e.g., Chinatown, Japantown or North Beach). New Delhi Restaurant has filled that void at various points over the decades and delights in the opportunity to continue to do so. If the restaurant closed, there would be a loss of community, a loss of support for the children of Compassionate Chef's Cafe and the end of a three-decades-long meeting spot for Indian and non-Indian

communities of San Francisco and the Greater Bay Area. New Delhi Restaurant is a cultural cornerstone that has elevated the cultural narrative of the Indian community and the understanding of what an Indian restaurant can be. It shows the younger generation that Indian cuisine can be a part of high society and that the possibilities are endless.

New Delhi Restaurant is one of only a few fine dining Indian restaurants in San Francisco. Losing it would leave a significant gap in that culinary area. New Delhi Restaurant houses over 200 unique recipes that were created by Ranjan. If the restaurant were to close, they would be lost.

Over a dozen jobs would be lost should New Delhi Restaurant close. Ranjan and New Delhi Restaurant have been an important training ground for many hospitality students, helping to create the next generation of food and beverage industry employees. Several of the employees have worked there for over 26 years and would be affected the most.

### **CRITERION 3**

#### **a. Describe the business and the essential features that define its character.**

New Delhi Restaurant has been committed to presenting Indian food and hospitality to their guests since the very beginning. As soon as a guest opens the door, they are enveloped in the aromas and sounds of India. The bar leads to a large, spacious dining room decorated with portraits of Indian maharajahs and fine art depicting scenes from the “Madhushala” or “House of Wine” poems. Owner Ranjan Dey’s life goal is to “infect his guests with the spirit of India,” and the restaurant represents this philosophy in every way.

New Delhi Restaurant is the prime source for planning and executing a beautiful Indian wedding. For over 30 years, the restaurant has been host to many significant weddings and events held in San Francisco. New Delhi Restaurant specializes in both on-site and off-site catering, with exclusive relationships at The Ritz-Carlton Hotel, Four Seasons Hotel, Fairmont Hotel, Westin St Francis Hotel and St. Regis Hotel and working relationships with many downtown hotels. New Delhi Restaurant specializes in regional Indian Cuisine from Punjab, Kashmir, Goa, Bengal, Hyderabad and Gujrat and have detailed knowledge of planning different religious wedding menus.

In addition to wedding and event planning, New Delhi Restaurant is the only Indian restaurant in San Francisco with the ghost chili on its menu. The chili is an Indian specialty and has the highest recorded spice level.

New Delhi Restaurant is also the home of New World Spices - Ranjan’s boutique spice company. One of the highest compliments that can be paid by any dining customers is a request for a recipe. One of the difficulties in recreating Indian dishes at home is the masala, or mixture of spices. Occasionally customers have been gifted with an envelope of seasonings for a particular dish. Ranjan has gotten reports of successful dinner parties and one amusing letter from a long-time guest from Hong Kong. He opened his suitcase upon arriving home to find everything

covered in a rather pungent, fine, orange dust. Now, every time he travels, he thinks of New Delhi Restaurant. This customer dedication led to the debut of New Delhi Restaurant's line of Gourmet Indian Spices on October 15, 1990. These hand-mixed Indian spice blends were inspired by the favorite dishes of many royal families in ancient India and created in the kitchen of the New Delhi Restaurant by Ranjan Dey. A gift pack of this uniquely San Francisco memory is available at the restaurant to take home.

New Delhi Restaurant is also available for private dining and events. It has been host to many significant meetings and events held in San Francisco. Its grand interiors lend character and ambiance to any type of intimate events. It's also a great venue for rehearsal dinners and spousal programs. The Indian Traveling Table is a Culinary, Cultural and Travel Adventure and is a hit with associations and corporations. It is a significant part of the community diversity program and a great team builder. If the event will be larger, New Delhi's dining room can accommodate up to 225 guests for standing cocktail receptions.

New Delhi Restaurant's most recent accolade was being included as an Airbnb San Francisco Experience, which highlights unique locations and activities in the San Francisco Bay Area. Visitors can book a private cooking lesson and dinner with Ranjan in New Delhi's kitchen.

**b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)**

New Delhi Restaurant has a dedication to the craft of Indian food and always will. The menu began as traditional northern Indian and has evolved over the years to represent both the wider Indian culinary cultural and the changes that have occurred both here and in India. Ranjan offers cooking classes to help promote the cuisine of India along with selling his custom curry spice blends for home cooks. Indian cuisine is at the very heart of New Delhi Restaurant. There is a deep connection with Indian heritage through the food, recipes, spice mixes and empowerment of the Indian community. The restaurant should continue to maintain these ideals that uplift and center the Indian communities of San Francisco.

**c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).**

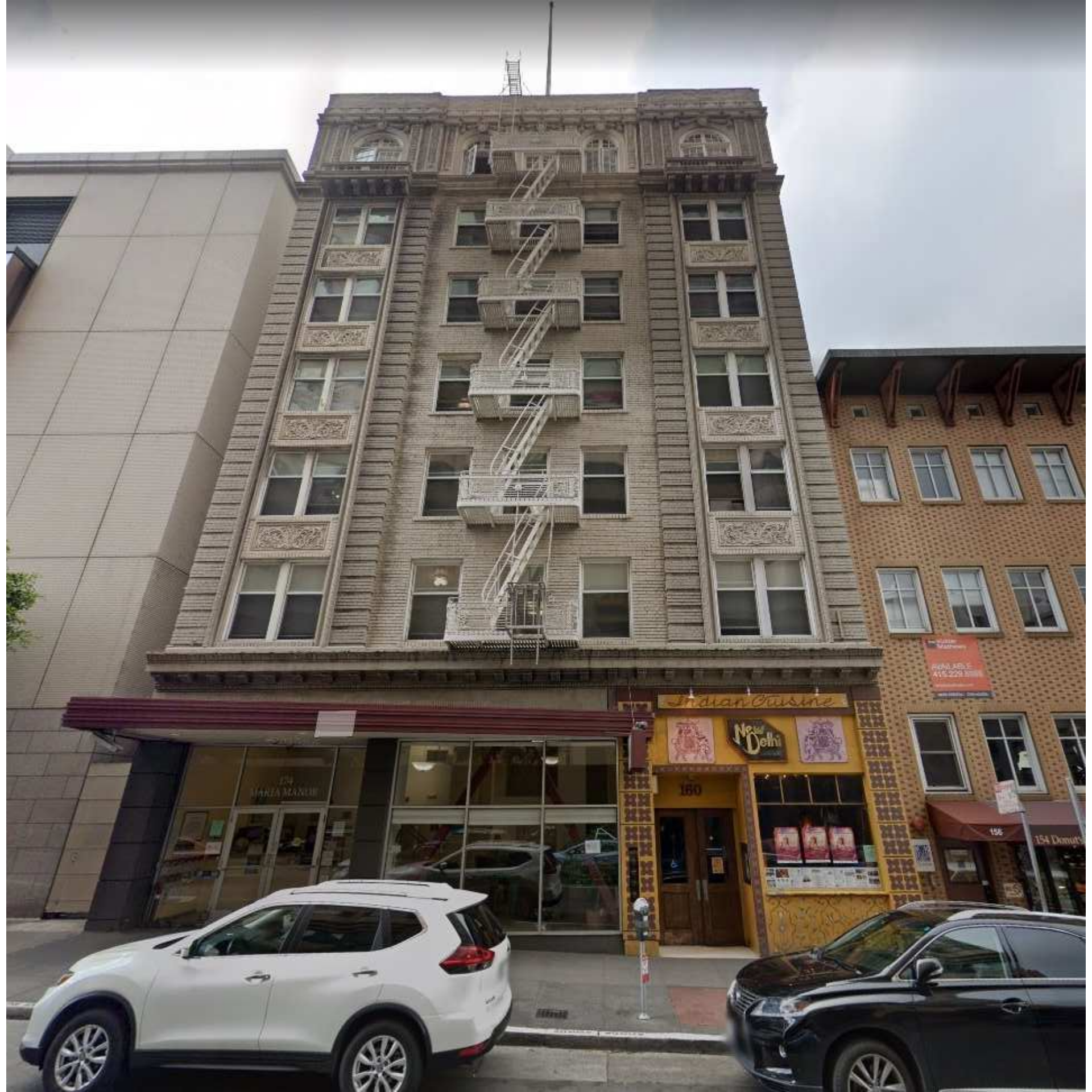
The physical location of New Delhi Restaurant is located in the ballroom of the former Hotel Ramona. The front of the building is painted saffron yellow with Indian motifs and a large sky-blue mural is painted on the outside wall facing toward Stockton Street. Inside, there are several murals and artistic touches that were created by noted San Francisco artist Kenneth W. Cook. These have been touched up and added to by the original artist over the years.



The floor of the dining room is 19th Century hand-poured tiles imported from Italy. The original exposed brick can be seen on one wall and tall Louis XVI-style gold-capped pillars from the ballroom days divide the room. The overall structure was retrofitted for earthquakes in 2002, but great care was taken to maintain the classic look and feel of a maharajah's private banquet hall.

**d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Not applicable.

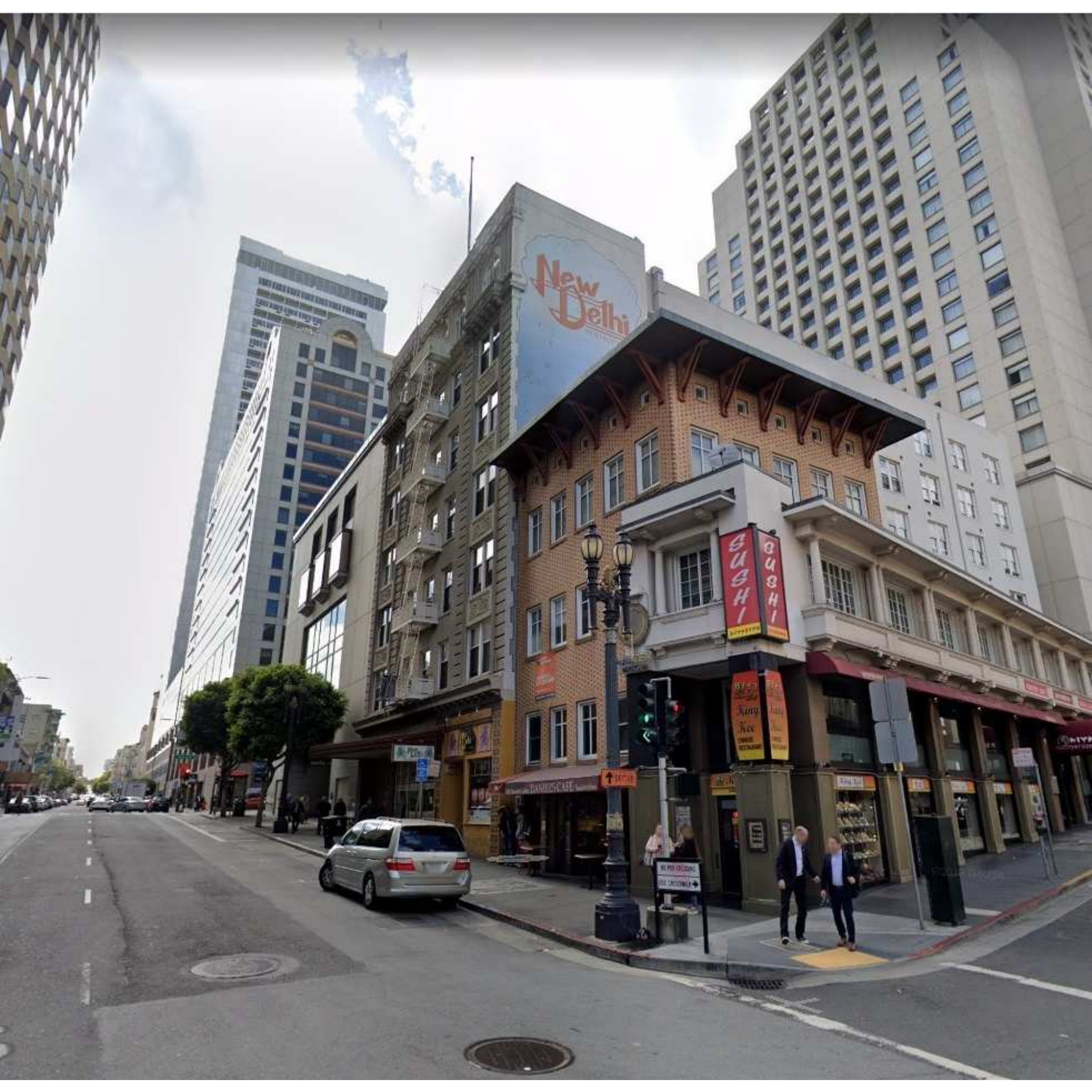


Indian Cuisine

New Delhi

180







Indian Cuisine

New Delhi

160

Handicapped  
Parking  
Only

Indian Cuisine

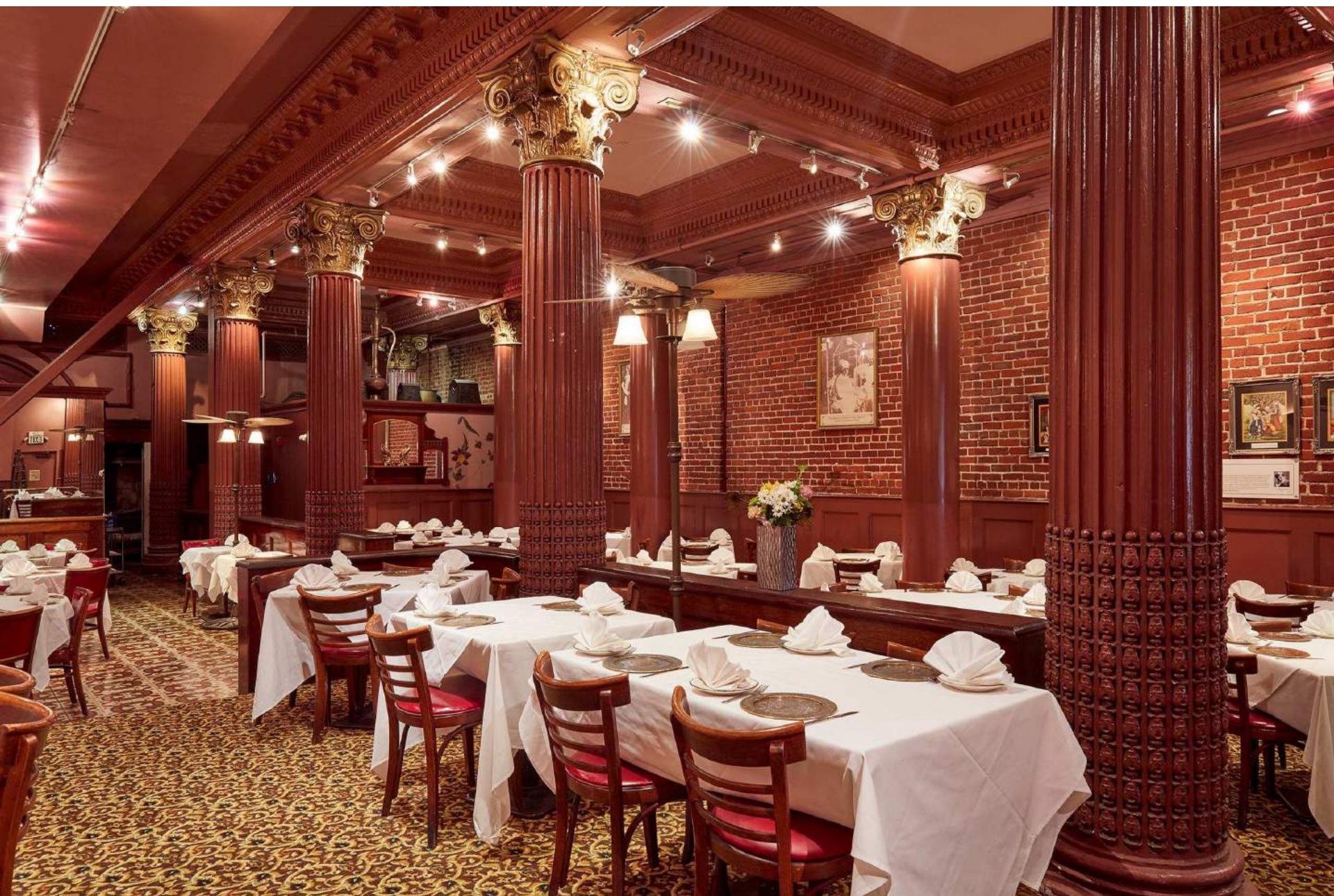


New  
Delhi



160











**We Invite You to Join Us in Celebrating**

**The Grand Opening of  
The New Delhi Restaurant**

**FESTIVITIES WILL BEGIN AT 5:00 P.M.**

**ON**

**THURSDAY, NOVEMBER 3RD, 1988.**

**Please Join Us For Complimentary  
Champagne & Hors D'Oeuvres  
From 5:00 P.M. to ?**

**The New Delhi Restaurant**

**160 Ellis Street**

**San Francisco, Ca**

**(415) 397-8470**

**LOOKING FORWARD TO SEEING YOU.**

*Valet parking available.*



Cutting the ribbon at the New Delhi Restaurant grand opening, Nov 8, 1988. Left to Right: Karen Singh, Mayor Art Agnos, Sarah Dey, Darshan Singh, Ranjan Dey.

# WEDNESDAY **Focus**

THE PROGRESS **C1**  
NOVEMBER 9, 1988

## Take the wine-train — with some vegetables



Progress photo by Michael Mustacchi

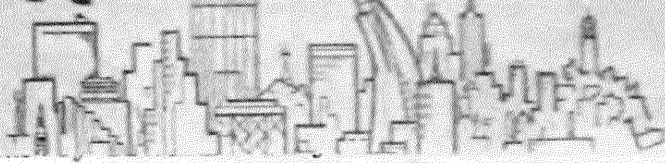
**NEW DELHI** — The Consul General of India, K.K. Rana celebrated with Ranjan Dey the opening of Dey's restaurant, the New Delhi Restaurant at 160 Ellis St. The New Delhi menu is highlighted with recreations of sixteenth and seventeenth century recipes favored by famous kings of India.



President Bill Clinton, Ranjan Dey, Kodi Dey and Sarah Dey during Clinton's 1992 presidential campaign. New Delhi Restaurant was the host of a meeting between Clinton and the Indian community of the Bay Area.

TUESDAY, MARCH 31, 1992

# HERB CAEN



**ONLY IN S.F.**, sort of more or less: A world-class Dixieland band playing in an East Indian restaurant in the Tenderloin. That was Fri. night at the New Delhi, which was packed with toe-tappers and fingersnappers, among them a cherubic Walter Cronkite, a great fan of Frisco Jazz. The moments he spent playing washboard with Turk Murphy at the dear departed Earthquake McGoon's were "the high point of my life, to date," said the Cronk. The band, the Minstrels of Annie St., had a wonderful sound, from cornetist Bob Schultz's Muggsy Spanier wah-wah to the rich tuba of Bill Carroll ... By the way, Cronkite and his wife, Betsy, killed some wkend time here by catching the movie "JFK," which Walter denounces as "awful, terrible — I almost walked out of it." He was appalled to find himself playing a part in it — via a newsclip of his assassination coverage — and vows to protest to CBS.



**POLLSTER** Merv Field is back from the annual Gridiron Dinner roast in Wash., D.C. (Dirty Checks?), where an H. Ross Perot character said "I also have an 800 number — I won't accept any individual contribution over \$1 million." Gov. Ann Richards of Texas: "I'm thrilled to see Peter Jennings here tonight. I've had a crush on him longer than he's had one on himself." Pres. Bush, good sport he, did a Johnny Carson Carnac the Magnificent number with Marlin Fitzwater as Ed McMa-

Sony com



## Price Break \$

THE WORLD SMALLEST AND LIGHTEST brought to you by Sony features: Hi-fi stereo so zoom, world clock, 3-lux illumination, travel erase head for glitch free transitions, digital sup #CCDTR51. Reg. 999.00, price break 899.00\*



# APPETIZERS

**New Delhi**  
RESTAURANT  
**25<sup>th</sup> Anniversary**  
of San Francisco



**1. Papadums**

Lentil wafers with pepper studs

**2. Samosas**

Two turnovers filled with lightly spiced potatoes and peas

**3. Onion Bhaji**

Lightly spiced onion rings

**4. Chili Cheese Pakora**

Spiced paneer and green chili-lentil fritters

**5. Assorted Tandoori Platter**

Combination of chicken tikka, seekh kebab, and tandoori prawn

**6. New Delhi Dal Soup**

Our chef's creation with blends of yellow lentils and flavor spices

**7. Bay Special**

House specialty shrimp chowder

**8. Condiment Tray**

Grated coconut, raisins, almond flakes, broken cashew, mango chutney, mix pickle, onions, and lemon

**9. Mint Chutney**

A light, refreshing dipping sauce made with mint

**10. Tamarind Chutney**

A popular sweet and tangy sauce made with tamarind



25 years later, cutting the ribbon at the New Delhi Restaurant 25th anniversary, November 2013 . Left to Right: Jane Kim, District 6 Supervisor; Mayor Art Agnos holding Jesse Conroy; Sarah Conroy-Dey; Darshan Singh; Ranjan Dey; Shawn Conroy and Kaitlin Dey.



Secretary of State Hillary Clinton and Ranjan Day during her 2016 presidential campaign.





New Delhi Restaurant's 30th anniversary in 2018 . Left to Right: Kodi Dey, Mayor Ed Lee, Ranjan Dey, Sarah -Conroy-Dey, Shawn Conroy, and assorted grandchildren.

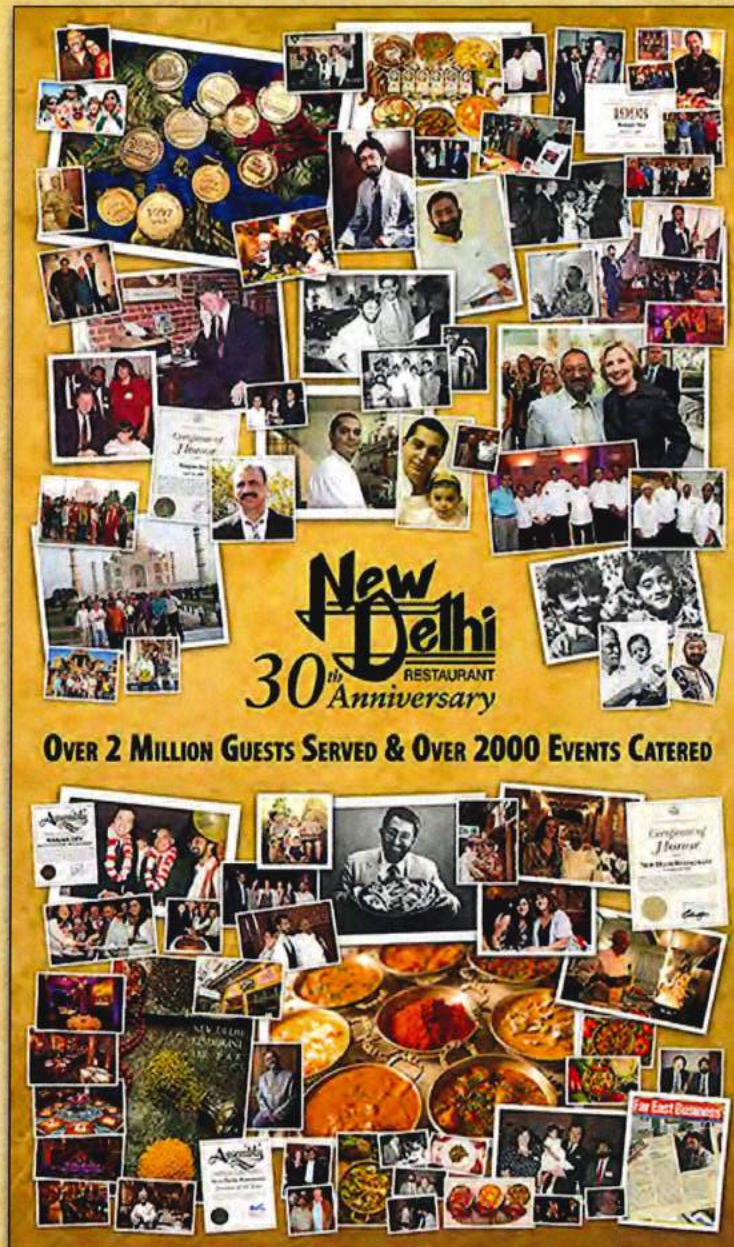


Campaign staff member, San Francisco Mayor London Breed and Ranjan Day at a campaign fundraiser for Mayor Breed hosted by New Delhi Restaurant.



Senator Kamala Harris and the staff of New Delhi Restaurant following a fundraising event for Sen. Harris' presidential campaign.

# San Francisco's Oldest Indian Restaurant With A Historical Legacy!



Ranjan K. Dey

[ranjan@newdelhirestaurant.com](mailto:ranjan@newdelhirestaurant.com)

415-816-4068

160 Ellis Street, San Francisco CA 94102



**New  
Delhi**  
RESTAURANT  
30th Anniversary



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9. New World Spices: Authentic Flavors of India
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11. Key Loyal Staff
12. About Chef Ranjan Dey



# Once Upon A Time...

... there was a young man from Calcutta who seemed to be born with a spoon in his hand - along with a desire to be hosting the party.

Chef Ranjan Dey comes from a long line of open-hearted people who believe the kitchen is the heart of the home and the center of the action. When he was a child in Calcutta, his mother would often be in the kitchen cooking for friends and relatives. He spent many happy hours tagging after her in the kitchen.

Ranjan's father, Rabindra Chandra Dey, was an Indian broadcast journalist and their home was often the gathering place for Indian media figures. Where else to settle in and chat but in the kitchen? After all, the food is already there.

When Ranjan was 14, he got an after school job at the Calcutta Park Hotel to pay for all the necessities a teenage boy needs. The big job: kitchen "handy boy", which meant scrubbing pots, peeling vegetables and doing whatever odd work was needed. The hours spent deep in the belly of the hotel kitchen sparked an interest that continues to this day. Ranjan was accepted to the Institute of Hotel Management, Catering Technology and Applied Nutrition. Over 4000 applied, 40 were accepted and 28 graduated in 1977.

After working at several hotel chains and being part of the opening team for ITC Hotel Chain, Maurya Sheraton, Ranjan left for an opportunity in Hong Kong. Soon Ranjan was working all over Southeast Asia.

While working in Hong Kong, he met the next door American girl Kodi Gamble - who was working at the Prince of Wales pub, right next to the Viceroy of India restaurant, which Ranjan was managing. Kodi and Ranjan married and moved to the United States in 1988.

Since that time, Ranjan has continued the tradition of his family by turning New Delhi Restaurant into an extension of his childhood kitchen in India. All are welcome to chat, sip tea and be part of his global Indian family.



# A Piece of San Francisco's Legacy

CALIFORNIA LEGISLATURE

# Assembly



RESOLUTION

By the Honorable Ash Kalra, 27th Assembly District, and  
the Honorable David Chu, 17th Assembly District, Relative to commending

## New Delhi Restaurant

**Whereas**, New Delhi Restaurant in San Francisco, and the exposure menu of authentic and delectable Indian cuisine it offers, embodies all the best attributes of a unique and memorable dining experience, and during its thirtieth anniversary year, this award-winning restaurant, and Raman Dey, its founder and owner, are deserving of special public commendations for having contributed to the robust business community in San Francisco's Tenderloin neighborhood and the life-enhancing charitable engagement made possible by Compassionate Chefs Cafe; and

**Whereas**, in his native India, Raman Dey began his career in the food business at the age of 14 as a vegetable cutter at the Calcutta Park Hotel, and after finishing high school, he continued his studies at Calcutta's Institute of Catering Technology, Hotel Management and Applied Nutrition, after which he set out to gain as much culinary knowledge and experience as possible by working in premier hotels in Calcutta, New Delhi, and Hong Kong; and

**Whereas**, inspired to bring a wider knowledge and appreciation for food from the Indian subcontinent to San Francisco, Raman Dey celebrated New Delhi Restaurant's first day of business with great fanfare on November 20, 1988, when then San Francisco Mayor Art Agnos officiated at its opening, and in the intervening 30 years, Raman Dey has garnered acclaim from world renowned chefs and welcomed many dignitaries from around the globe to New Delhi Restaurant, which has served not only as a highly sought after Indian culinary destination, but also as an Indian cultural headquarters during certain special events; and

**Whereas**, as the owner of one of America's most iconic Indian restaurants and a chef who commands respect wherever he travels, Raman Dey has long brought credit and distinction to himself and to his award-winning New Delhi Restaurant, though he has never allowed either fame or fortune to deter him from his long-standing desire to help children become citizens of the world through charitable efforts in both San Francisco and India; and

**Whereas**, thanks to the success of New Delhi Restaurant, Raman Dey launched a San Francisco-based nonprofit organization, Compassionate Chefs Cafe, with the objective of benefiting at-risk children in both San Francisco's Tenderloin neighborhood, where the nonprofit supports the provision of services to children through the Tenderloin After School Program, and in India, at the Gandhi Ashram of Ahmedabad, where the nonprofit helps fund a school for the children of unemployable, in this instance, Ganjan Street Cleaners, and thereby continues Mahatma Gandhi's movement to eradicate the social injustice of allowing people to be labeled as "Untouchable"; and

**Whereas**, today holding pride of place as a premier purveyor of some of the best Indian food to be found in the United States, New Delhi Restaurant has also become an integral part of supporting the well-being of children on two continents by way of Compassionate Chefs Cafe, and for his visionary and transformative role in both of these remarkable endeavors, Raman Dey has earned well-merited respect and admiration in the State of California and in his native India; now, therefore, be it

**Resolved by Assembly Members Ash Kalra and David Chu**, that they call the special attention of the public to New Delhi Restaurant in its thirtieth anniversary year, commend Raman Dey for his exemplary record of accomplishments as an illustrious chef, restaurateur, and philanthropist, and extend their best wishes for the enduring success of New Delhi Restaurant and Compassionate Chefs Cafe in the future.

Members Resolution No. 2063  
Dated the 14th day of November, 2017

*Ash Kalra*  
Honorable Ash Kalra  
27th Assembly District

*David Chu*  
Honorable David Chu  
17th Assembly District

New Delhi Restaurant is in the process of being declared a "Legacy Business" of San Francisco. New Delhi Restaurant is the oldest, continually operating Indian restaurant in the San Francisco Bay Area. It has been serving guests from around the world in the same location for over 30 years. Over 2 million guests have been served and over 2000 events catered.

New Delhi Restaurant is located in a historic building in downtown San Francisco.



New Delhi Restaurant is located in the ballroom of the former Hotel Ramona, built in 1914 - over 100 years ago. The dining room is a grand dame, decorated like a Maharaja's private banquet room with beautiful ornate pillars, exposed brick and a handmade Italian tiled floor. Dining at New Delhi Restaurant is an experience combining the unique taste, exquisite flavors and a sense of being "dropped into India".

**New  
Delhi**  
RESTAURANT  
*30th Anniversary*



# Recognitions and Accolades



As part of New Delhi Restaurant's continuing 30 year legacy, we were honored with special recognitions from the San Francisco Board of Supervisors, the California State Assembly, the California State Senate, the Mayor of San Francisco and the United States Congress.

# A Large and Loyal Customer Base



New Delhi Restaurant has over 28,000 contacts in our email database. In addition, our social media reaches over 15,000 guests and partners.

# A Competitive Advantage



Northern California  
Concierge Association



60<sup>TH</sup> ANNIVERSARY  
NATIONAL ASSOCIATION FOR  
CATERING AND EVENTS  
1958-2018

WIPA™

Wedding International  
Professionals Association

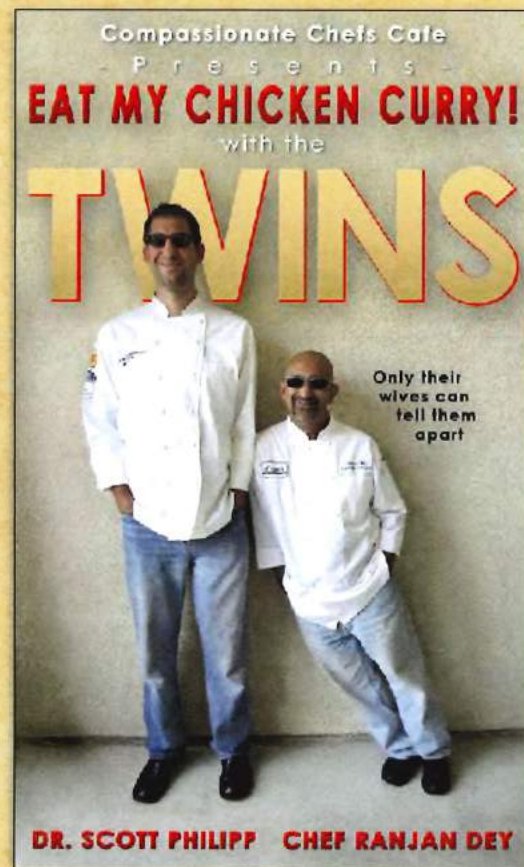
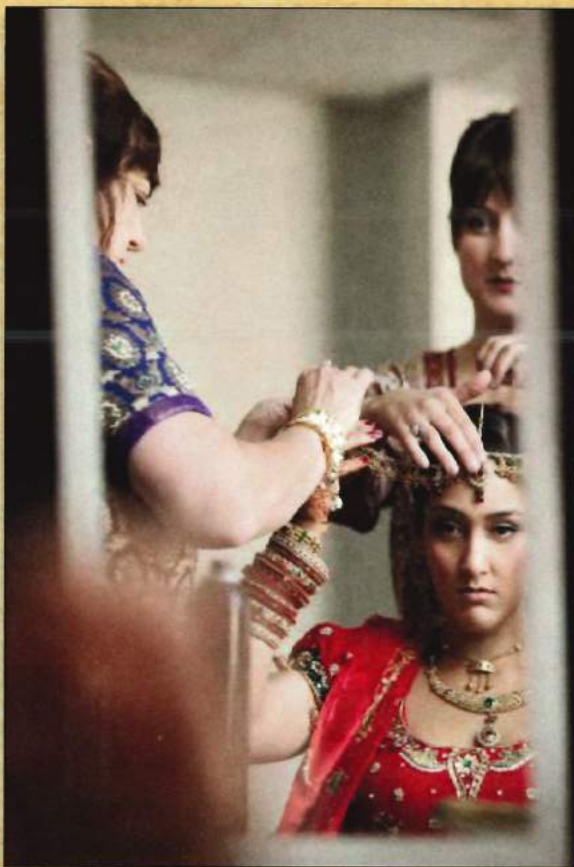


Bay Area Wedding Network

ILEA

INTERNATIONAL  
LIVE EVENTS ASSOCIATION

30 YEARS • 1987-2017



New Delhi Restaurant is the top recommended Bay Area Indian restaurant by over 300 local concierges and over 200 doormen from over 100 area hotels. We also have connections with local taxi companies, Uber and Lyft drivers, along with local downtown merchants.

New Delhi Restaurant is the preferred Indian caterer for over 150 Bay Area venues. It is also deeply connected with over 5000 catering and event professionals around the Bay Area and Northern California.

# Giving Back

Since 2007, New Delhi Restaurant has been helping the kids of Compassionate Chefs Cafe. We help underprivileged kids right across the street at the Tenderloin After School Program as well as kids across the ocean in the three biggest slums opposite the Gandhi Ashram in Ahmedabad, India. We help connect the kids with each other through several ongoing programs, helping them to become citizens of the world.



**COMPASSIONATE  
CHEFS CAFE**

- ◆ Over 300 Non-Profits supported
- ◆ Over \$350,000 in-kind donations
- ◆ Over \$150,000 cash donations
- ◆ Birthplace of over 40 art, culture and community non-profit organizations
- ◆ Over 5000 people served through Compassionate Chefs Cafe
- ◆ Over 600 community events supported
- ◆ Mentorships provided to over 200 enterprises and entrepreneurs



# New Delhi's Contribution to the Community



*Helping kids across the street and across the ocean  
become citizens of the world.*



*Over 600 community events supported.*



*Birthplace of over 40 non-profit,  
community, arts and cultural  
organizations.*



*Over 5000 served though  
Compassionate Chefs Cafe.*

## Our 400 year-old recipes are prepared fresh every day.

If you're looking for something new, try recipes four centuries old. Like Murg Akbari. An exotic preparation of chicken with dried fruits, simmered in a delicious sauce of herbs and spices. Or how about something a bit more modern. Like our luscious Tandoori barbecues, freshly prepared in a clay oven imported all the way from India. Served with a wide selection of fine wines. And rest assured, all of our exquisite dishes are prepared fresh. Daily. Using only the very freshest ingredients. So if you're looking for something new, discover the New Delhi Restaurant. And experience four hundred years of great taste.



And rest assured, all of our exquisite dishes are prepared fresh. Daily. Using only the very freshest ingredients. So if you're looking for something new, discover the New Delhi Restaurant. And experience four hundred years of great taste.

**New Delhi**

Restaurant and Bar

160 Ellis Street, near Union Square, San Francisco (415) 397-8470

## The Kind of Indian Restaurant Columbus was searching for.

Not to go off the deep end, but you don't have to clear around the world to discover the best Indian cuisine around. Because The New Delhi Restaurant is right here. In downtown San Francisco. Dine like a Maharaja on a wide array of exotic delicacies. Like

Kofta Shah Jahani, a delicious preparation of stuffed meatballs simmered in Kashmiri herbs and spices. Or Tandoori barbecues, freshly prepared in a clay oven imported all the way from India. So tonight, head for The New Delhi Restaurant. Unlike Columbus, you'll be heading in the right direction.



**New Delhi**

Restaurant and Bar

160 Ellis Street, near Union Square, San Francisco (415) 397-8470

# New Delhi Restaurant's Original Ad Campaign

## Round Trip to New Delhi. \$12.

For as little as \$12, dine like a Maharaja. On a luscious array of exotic delicacies. Like Chicken Masala or Keema Maltar. So if you're looking for authentic Indian cuisine, look no further than the fare at the New Delhi Restaurant. You'll be saving a lot more than just a trip around the world.



**New Delhi**

Restaurant and Bar

160 Ellis Street, near Union Square, San Francisco (415) 397-8470

## Wild Indian discovered in downtown San Francisco.



Go ahead. Explore the sublime and the unusual at the New Delhi Restaurant—one of San Francisco's most extraordinary dining spots. Where else can you enjoy Indian dishes that are every bit as fresh as they are imaginative? Like Tandoori Shrimp, deliciously char-grilled in imported herbs and spices. Or a Chicken Masala that's the furthest thing from tame. But regardless of what you order, we promise you'll be wild about it.

**New Delhi**

Restaurant and Bar

160 Ellis Street, near Union Square, San Francisco (415) 397-8470

# Authentic Flavors of India with New World Spices



New World Spices was created in response to customer requests for Indian spices they could cook with at home. Prior to the development of New World Spices, Ranjan would occasionally share his blends with certain valued customers. One reported trouble at airport customs when a baggie of curry opened in his luggage, resulting in bright orange laundry. This customer dedication was the inspiration for New World Spices!

# New World Spices Product Range



A sample of the range of products offered under the New World Spices umbrella.



# Key Loyal Staff

*Continuity and long term commitment as a team.*



The core staff of New Delhi Restaurant have worked together for between 15 and 25 years! Together, they account for over 95 years of loyalty to New Delhi Restaurant and their guests.



# About Chef Ranjan Dey

Chef Ranjan Dey of New Delhi Restaurant likes to say that his passion is “to infect everyone with India.” To achieve his goal, he has launched a fine dining restaurant, catered thousands of weddings and events, launched a line of exclusive Indian spices, and played an equally dedicated role as a speaker and tour guide. But, as with everything to do with Ranjan, there’s a twist: Ranjan believes in “edu-tainment” - which is the term he likes to use to describe his style of speaking. Over the many years, Ranjan has “edu-tained” audiences at San Francisco’s Commonwealth Club, Chamber of Commerce, Indian Chamber of Commerce in Atlanta, Consular Corps of San Francisco, World Affairs Council, SF Chefs, and many other venues.



As demonstrated in the documentary series “My India With Ranjan Dey”, he has a way with audiences. Through humor, wit, entertainment and motivation, Ranjan teases out the lesser known facts of food, and the nuances of eating -- something we do every day, but sometimes forget to sufficiently enjoy.



Often, Ranjan's talks feature live food tastings featuring New World Spices, making the event a memorable and multi-sensory experience. The next time you're at a talk with Ranjan, you'll see why his audiences leave with their bellies full and their curiosities satiated.



Ranjan Dey started his career in the food business at the age of 14 at Calcutta's Park Hotel as a vegetable cutter. After finishing high school, he graduated from the Institute of Catering Technology, Hotel Management and Applied Nutrition in Calcutta. During all this, he kept his part-time evening job in different hotels.

He worked at the Grand and Great Eastern Hotels in Calcutta before moving to New Delhi where he worked in Akbar and Janpath Hotels. Ranjan spent two years as a senior chef in the opening team of the Maurya Sheraton Hotel in New Delhi.

In 1979, Ranjan moved to Hong Kong to work for Harilela Group managing 35 Gaylord restaurants in 12 countries based out of Hong Kong. In 1981, he launched a fine dining chain for the same group called Viceroy Of India.



In 1982, Ranjan started the first New Delhi Restaurant in Hong Kong. By 1987, he had expanded the New Delhi Restaurant group to four outlets in Hong Kong and one in Bangkok.

In 1988, Ranjan, his wife Kodi and their eleven-month-old daughter re-located to San Francisco to open the current and final New Delhi Restaurant.

In addition to cooking, Ranjan branched out as a travel guide with "Curry Trails" - a cultural, culinary travel adventure. It takes you to the soul of India, the food, history, traditions and the mythology of this complex and fascinating country. Chef Ranjan Dey and his passion for all things Indian are your guide; he shares the secrets of this special country and its people.



He is also the founder of the Compassionate Chefs Cafe and he has worked with more than one hundred non-profit charitable organizations in the city. He believes that we are all citizens of the world and has directed his life towards helping other people believe it too.

*"Make life your secret ingredient"*

*- Chef Ranjan Dey*

# Dance & Dine

**Bollywood Dance Party**  
**Non-Stop Bhangra**  
**Mesmerizing Belly Dancing**

What could go better with Indian food than a dance party? New Delhi Restaurant will organize your "Bollywood Dance Party", "Non-Stop Bhangra party" or "Mesmerizing Belly Dancers" down to every detail - including instructors.

There's no better way to get all your guests on their feet, grab a partner and discover their inner dancer.

It will be an evening to remember!



# Comedy & Curry

Always ready to surprise and delight, New Delhi Restaurant enjoys hosting its unique comedy nights. As with everything else at New Delhi Restaurant, our comedy nights have a special twist. Let Chef Ranjan put together a show featuring Indian-American comedians and create an unforgettable night of laughter for you and your guests.

Compassionate Chefs Cafe  
- P r e s e n t s -  
**EAT MY CHICKEN CURRY!**  
with the  
**TWINNS**

Only their  
wives can  
tell them  
apart

**DR. SCOTT PHILIPP** **CHEF RANJAN DEY**

# Signature Events

## Spicy Affair

Fun team building while playing with spices

## Private Cooking Classes

Learn Ranjan's signature Speed Scratch cooking

## Traveling Table

Culinary, cultural travel adventure of regional diversity through India

## CaliFusion Dinners

A tasteful pairing of California and Indian cuisines served with wines from local vineyards

## Maharaja

### Masquerade Carnival

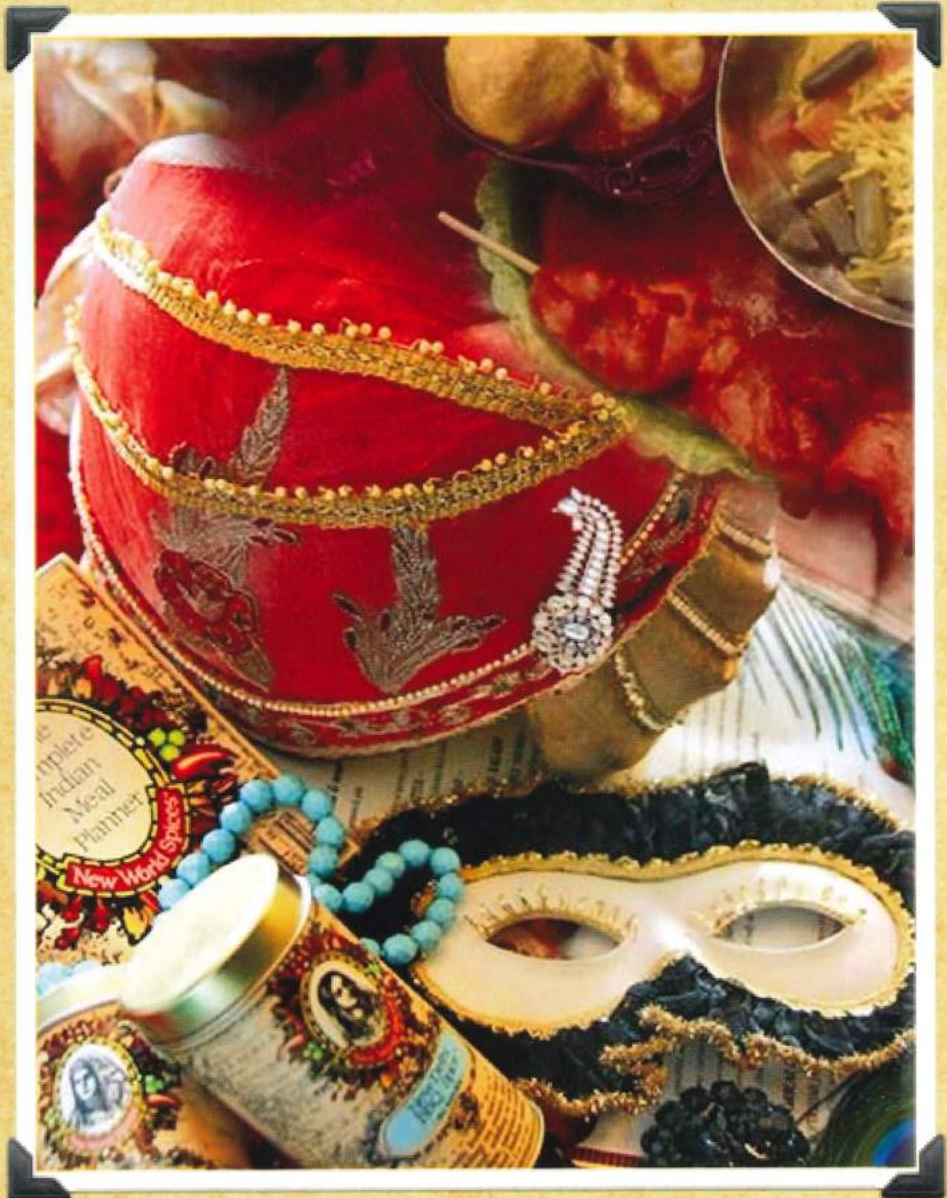
Complete with snake dancers, jugglers and more!

## Death in Dungapur

A murder mystery based on the history of 19th century India

## Royal Birthday Bash

Celebrate your birthday in style!



## On-Site and Off-Site

Parties, Catering, Weddings, Rehearsal Dinners, Group Dining, Fundraisers, Community Events, Association Meetings, Incentive Events, Theme Developments, Guest Programs, Spouse Programs, Restaurant Buy-outs

# Extraordinary Catering for Indian Weddings!



Since 1988 we have catered over 50 weddings every year. We are exclusive preferred Indian caterer to over 200 wedding locales including hotels, wineries and historical venues in the Bay Area and beyond. We specialize in all regional cuisines of India, and celebrate the beauty of diverse delicacies from the North, South, East and West.



**New  
Delhi**  
RESTAURANT  
*25<sup>th</sup> Anniversary*



# Our Partners

New Delhi Restaurant has been creating successful events for over 25 years.

We work closely with the following partners to ensure that yours will be an event to remember! For a complimentary consultation and special pricing, call Ranjan at 415-816-4068.



*decorative wedding  
and event  
stationery*

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Celebrations*

*Elegant invitations  
focusing on  
upscale design and  
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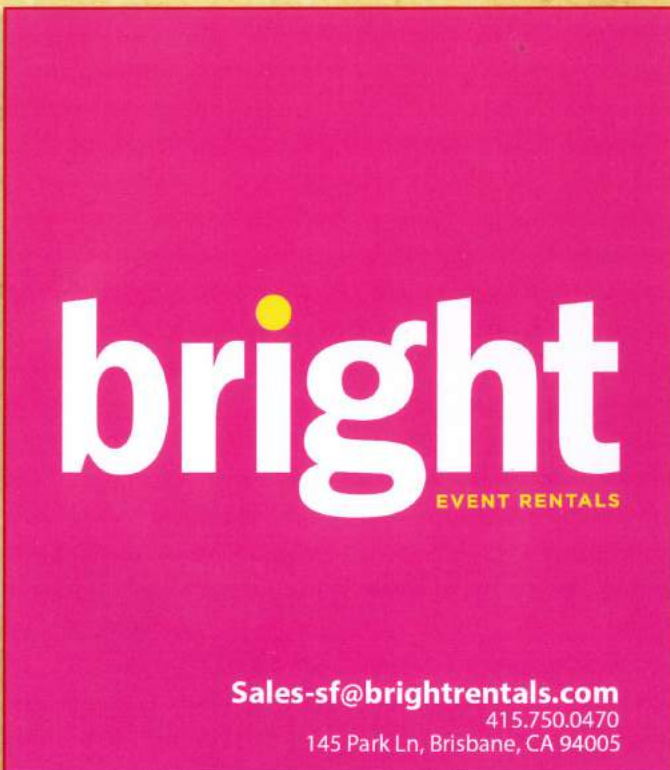


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# Our Menu

San Francisco's Finest Indian Cuisine, Elegantly Served. Chef Ranjan will create a memorable culinary experience for your special event.

Since 1988 we have catered over 50 unique events on-site and off-site every year. We are exclusive preferred caterers to over 200 event locales including hotels, wineries and historical venues in the Bay Area and beyond. We specialize in all regional cuisines of India, and celebrate the beauty of diverse delicacies from the North, South, East and West.





NEW DELHI  
RESTAURANT  
AND B A R

## EXOTIC HOUSE DRINKS

All our cocktails are available in non-alcoholic versions

<b>New Delhi Sunset</b> ★ An exotic combination of vodka, sparkling lemonade, pomegranate syrup and a dash of grapefruit juice	7
<b>New Delhi Chai</b> ★ Indian Masala Chai, flavored with cardamom and infused with Tea Liqueur, served hot or iced	7
<b>Kashmiri Delight</b> Our specialty of Pimms No. 1 served chilled and garnished with lime	7
<b>Lassi</b> A refreshing drink with home-made yogurt, served sweet or salted	3
<b>Mango Lassi</b> A refreshing drink with home-made yogurt and Indian Alphonso mango pulp	3
<b>Nimbu Pani</b> A popular Indian style sparkling lemonade with lemon, lime and rose water	3
<b>Indian Beer</b> Large 9 Regular 6	
<b>Oh' Calcutta</b> A recipe stolen from a famous bar in Calcutta with brandy, gin, lime and lemonade	7
<b>Taj Express</b> A seventh wonder created with pineapple juice, cranberry juice, vodka, and white rum	7
<b>Bombay Negroni</b> Bombay styled negroni with gin, Campari twist and sweet Vermouth	8
<b>Madras Madness</b> A tasty light and dark rum cocktail with Alphonso mango pulp and grenadine	8
<b>Lychee Martini</b> ★ A tropical delight with infused vodka	10
<b>Mango Martini</b> ★ Alphonso mango purée and pomegranate syrup	10
<b>Delhi Wala</b> ★ Lemon drop with rose essence and an Indian attitude	8



### Murky Bengali Martini



Shaken with infused vodka, spiced tamarind and served with the biggest olive you have ever seen! They are imported directly from the City of Olives, Jalpaiguri in Bengal, India. These unpitted giant olives are pickled in spicy vinegar with ghost chili in-house and cured for twenty one days for a tasty perfect murky moment 12  
Non-alcoholic 7

## APPETIZERS, SOUPS & SALADS

Served with home-made mint chutney and sweet & sour tamarind chutney



<b>Samosa</b> Crispy turnovers filled with lightly spiced potatoes and green peas (2pcs)	7
<b>Alu Tikki</b> Crunchy and spicy potato patties (5pcs)	7
<b>Bari Pakoras</b> Mixed vegetable lentil fritters	7
<b>Chili Cheese Pakora</b> ★ Spiced paneer and green chili lentil fritters	7
<b>Papadums</b> Lentil wafers with cumin and pepper studs	3
<b>Assorted Vegetable Platter</b> Combination of samosa, bari pakora, chili cheese pakora and papadum	10
<b>Assorted Tandoori Platter</b> Combination of chicken tikka, seekh kebab and tandoori prawn	13
<b>Taj Kebab</b> ★ A house specialty of flavorful chicken tenders	8
<b>Paneer Pakora</b> Delicious paneer fritters stuffed with chutney masala (5pcs)	8
<b>Alu Chat Croustade</b> ★ Tasty potato garbanzo mash in a tamarind bath (6pcs)	9
<b>Spicy Paneer Bites</b> ★ Spicy paneer bites with heirloom tomatoes (7pcs)	9
<b>Harra Kebab</b> Savory green vegetable cakes with cumin and ajwain	8
<b>Bay Special</b> ★ House specialty shrimp chowder	8
<b>New Delhi Dal Soup</b> ★ Our chef's creation with blends of yellow lentils and flavorful spices	6
<b>Green Salad</b> Tomatoes, carrots, cucumber, lettuce, onion and lemon	7
<b>Indian Chef Salad</b> Delicious strips of tandoori chicken, lamb rolls and paneer with tomatoes and bell peppers on a bed of lettuce	15

★ House Specialty

## TANDOORI SPECIALTIES

*These dishes are barbecued in two special ovens we imported from India. These ovens are shaped like wine barrels but made with clay from the deltas of the holy River Ganges.*

<b>Chicken Kofta Kebab</b> ★ <i>Flame broiled spicy chicken patties</i>	16
<b>Teengri Kebab</b> <i>Chicken drumsticks marinated in yogurt, Punjabi spices and barbecued</i>	16
<b>Achari Boti Kebab</b> <i>Lean boneless pieces of lamb marinated overnight in a spicy combination of Indian pickle spices and barbecued in the tandoor</i>	18
<b>Hariyali Murg Tikka</b> ★ <i>Chicken barbecued in a tangy marinade of mint and cilantro</i>	18
<b>Tandoori Chicken</b> <i>Marinated in yogurt with ginger, garlic, onions and flavor spices</i>	16
<b>Fish Tikka</b> <i>Pieces of salmon lightly spiced and roasted in the tandoor</i>	18
<b>Tandoori Prawn</b> <i>Chargrilled prawn flavored with Indian herbs and spices</i>	20
<b>Seekh Kebab</b> <i>Spiced lamb rolls prepared over a charcoal fire</i>	18
<b>Chicken Tikka</b> <i>Boneless pieces of chicken delicately spiced with mustard, cumin, turmeric, garam masala, lemon juice and cooked in the tandoor</i>	17
<b>Paneer Tikka</b> <i>Barbecued chunks of paneer marinated with chat masala</i>	14
<b>Vegetable Shaslik</b> <i>Chargrilled bell peppers, onions, potatoes, mushrooms and tomatoes</i>	16
<b>Tandoori Mix Grill</b> <i>Tandoori chicken, tandoori shrimp, chicken tikka, fish tikka and seekh kebab</i>	21

*All of our dishes are barbecued over mesquite charcoal to order.*

*Please allow 15-20 minutes for preparation. All our breads are also baked fresh to order by slapping them on the side of the oven.*

*It is undoubtedly the freshest bread in the world. If you would like to see a demonstration, ask for the manager. If the kitchen is not too busy we may be able to arrange for a sneak preview!*



Garam Masala

Kashmiri Paprika

Turmeric

Red Chili

Green Cardamom

## COMPLETE THALI DINNER

**Vegetarian** *Vegetable samosa, bari pakora, Entree: spiced vegetable, mattar paneer, dal, lucknowi pullao, nan, Dessert: rice pudding and chai* 23

**Non-Vegetarian** *Vegetable samosa, bari pakora, Entree: chicken masala or rogan josh, spiced vegetable, lucknowi pullao, nan, Dessert: rice pudding and chai* 27

## CHEF'S TASTING MENU FOR TWO

**Vegetarian** *Chili cheese pakora, alu chat croustade, harra kebab, Entree: tamarind eggplant, mustard gobi, coconut cilantro goan kofta, lucknowi pullao, nan, Dessert: aam kheer, gulab jamun and chai* 58

**Non-Vegetarian** *Chili cheese pakora, alu chat croustade, harra kebab, Entree: bombay saffron bhuna lamb, murg akbari, coconut cilantro goan kofta, lucknowi pullao, nan, Dessert: aam kheer, gulab jamun and chai* 62

★ House Specialty

# Ranjan's Specials

with Authentic Flavors of India



From ancient palaces of India to modern kitchens, hand blended masalas remain a treasured element of the finest cooking. The rich spices found in these blends are imported from their native countries and mixed with the utmost care in the kitchen of New Delhi Restaurant by Chef and Owner Ranjan Dey. Ranjan's inspiration came from researching the favorite dishes of many royal families who ruled India centuries ago.

To orders Spices and find Recipes visit us at [www.NewWorldSpices.com](http://www.NewWorldSpices.com)

## Spicy Madras Tamarind Chicken 18 or Eggplant Tamarind (Veg) 16

*Cooked in tamarind with a delicious sweet and tangy hint of spicy coconut  
Goes well with White Merlot*

**History:** The Maharajah of Mysore (1839) liked his food spicy hot; and the nearby city of Madras is famous for using tangy tamarind in its local fare. This blend was inspired by this combination

## Bombay Saffron Bhuna Lamb 18 or Bombay Bhindi Bhuna (Okra, Veg) 16

*Slow simmered in its aromatic juices and flavored with saffron and cumin  
Goes well with Zinfandel*

**History:** "The Spanish Maharani" Maharani Anita Delgrada of Kapurthala (1914). Her connection with the saffron producing country of Spain lead to the creation of this spice blend

## Lemon Mustard Fish Curry 19 or Mustard Gobi (Cauliflower, Veg) 16

*Flavorful lemon mustard cooked with onions and jalapenos. Nice and spicy  
Goes well with Riesling*

**History:** Maharani of Kutch Behar (1887) encouraged the emancipation of women in Bengal. Her favorite dish was "Steamed Lemon Mustard Fish Curry." This blend is created in her honor

## New Delhi BBQ Chicken Ferezi 18 or Paneer Ferezi (Veg) 16

*Seasoned with garlic, peppers and tomatoes cooked in a light sauce  
Goes well with Syrah*

**History:** Zinat Mahal, Maharani of Delhi (1857) loved chicken tikka. A keen interest in bringing the famous tandoori taste to the backyard barbecue helped in creating this spice blend

## Balti Style Mango Prawn 21 or Mango Mushrooms (Veg) 16

*Stir fry Indian style with imported Alphonso mango pulp and tropical fruits. Seasoned with Sweet and Tangy Mango Masala  
Goes well with Pinot Grigio*

**History:** Maharajah Dalip Singh (1838-83) was formally declared Maharajah of Punjab in September of 1843. His love of mangoes inspired the creation of this blend

## Kashmiri Lamb Kofta 18 or Vegetable Kofta (Veg) 16

*Succulent Kashmiri style koftas cooked in a delicious mild yogurt-cream sauce  
Goes well with Merlot*

**History:** It was necessary for the royal chef to travel with a supply of cardamom, cinnamon and clove because the Maharajah of Kashmir (1860) liked them so much. This blends' origin is tied to this fact

## ENTREES

**CURRIES** To us, curry means a sauce made with different blends of spices. Different curry sauces are made to cook different dishes such as poultry, meat, vegetables, seafood, etc. Therefore, each curry dish tastes different from the other, depending on the spices used in that particular dish and its particular blend. Curries in India have nothing to do with the yucky yellow stuff from the bottle or the tube called curry powder or paste; but a whole new world of never-ending delightful celebration of new flavors. All our curry dishes are cooked to order. Please tell us your taste preference of mild, medium, wild or dangerous to enjoy your meal to the fullest. Kindly allow us 15-20 minutes, because we cook each dish individually.

Shubhojhon! (Bon Appétit!)



## HOUSE SPECIALTIES

### **Kerelan Pepper Chicken ★ 18**

*Creamy coconut chicken in onion gravy with black pepper, curry leaves and whole mustard*

### **Bengali Kosha Mangsho ★ 18**

*Ranjan's favorite lamb curry delicacy from Kolkata cooked in mustard oil with potatoes*

### **Kofta Shah Jahani ★ 18**

*This flavorful lamb dish was a favorite of Shah Jahan (1594-1666), builder of the magnificent Taj Mahal. This is a historic recreation from an original 17th century recipe, stuffed with an egg and cooked in Mughlai style*

### **Murg Akbari ★ 18**

*An exotic preparation of chicken with cashews, raisins and grated paneer, simmered in a creamy sauce.*

*It was a favorite of the Mughal ruler of India, Emperor Akbar (1542-1605).*

*This is a recreation of the original recipe dating back to the 16th century*

### **Coconut Cilantro Goan Kofta ★ 16**

*A vegetarian house specialty made with mushroom and soya bits in a delicious coconut cilantro gravy*

### **Chennai Express ★ 16 (with Chicken +2)**

*A Madrasi spicy vegetarian delight with dumplings and green beans in a mustard tomato sauce*

### **Benarasi Mattar Ghugni ★ 16 (with Lamb +2)**

*A vegetarian specialty from the 3000 year old ancient city of Benaras. Spicy garlic green peas with potatoes*

## CURRIES

**Chicken Tikka Masala** Cooked in tomato cream sauce flavored with fenugreek 18

**Chicken Masala** Cooked with onion, ginger, garlic, turmeric and more 16

**Chicken Madras** A South Indian preparation of hot chicken curry 16

**Butter Chicken** Punjabi style tandoori chicken in a tomato butter-cream sauce 18

**Lamb or Chicken Korma** Cooked in coconut milk and very mildly spiced 16

**Prawn Masala** Pieces of prawn cooked in a light sauce 20

**Fish Masala** Salmon cooked in a sauce with a blend of medium spices 18

**Fish Goa Curry** Goan style salmon cooked in coconut milk and spices 17

**Rogan Josh** A flavorful lamb curry cooked in North Indian spices and herbs 16

**Lamb or Chicken Vindaloo** Spicy hot lamb or chicken curry with potatoes 18

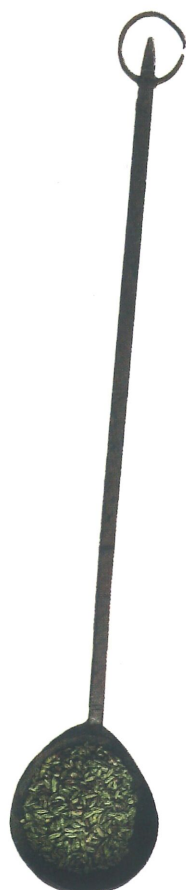
**Dal Chicken** Cooked in yellow lentils and seasoned with royal cumin seeds 14

**Dal Gosht** Black lentils simmered with pieces of lean lamb and garam masala 16

**Sag Gosht** Tender lamb cooked with finely chopped spinach, seasoned with garlic 16

**Egg Curry** With potatoes in a light curry sauce 12

**Lamb or Chicken Biryani** Basmati rice from India cooked with saffron, herbs and served with raitha 20



★ House Specialty

## VEGETABLE SIDE DISHES

<b>Spiced Vegetables Curry</b> <i>Combination of cauliflower, beans, carrots, bell peppers, tomatoes and potatoes in a medium sauce</i>	11
<b>Palak Kofta Kashmiri</b> ★ <i>Spinach stuffed with saffron rubbed paneer, chopped dried fruits, nuts and prepared Kashmiri style</i>	13
<b>Kali Dal New Delhi</b> ★ <i>Black lentils harmoniously combined with tomatoes and ginger, simmered overnight on a very slow fire</i>	8
<b>Yellow Dal Tarka</b> <i>Yellow lentils seasoned with garlic, cumin and cilantro</i>	8
<b>Sag Paneer</b> <i>Spinach cooked with home-made soft cheese, seasoned with garlic</i>	11
<b>Vegetable Korma</b> <i>Cooked in coconut milk and very mildly spiced</i>	11
<b>Dhingri Alu</b> <i>Mushrooms and potatoes in a spicy onion-tomato curry flavored with fresh cilantro</i>	13
<b>Sabzi Malabar</b> <i>Mixed vegetables cooked in yogurt-coconut curry</i>	13
<b>Alu New Delhi</b> ★ <i>A delicious potato creation seasoned with tomato-cream sauce, herbs and spices</i>	11
<b>Dum Maro Dum Alu</b> ★ <i>A psychedelic taste sensation with purple poppy seeds and panchphoran</i>	12
<b>Mattar Paneer</b> <i>Home-made soft cheese and green peas simmered with delicate spices</i>	11
<b>Malai Kofta</b> <i>Croquettes of home-made soft cheese cooked in a creamy sauce with cardamom, cinnamon, cloves and mildly spiced</i>	11
<b>Navrattan Curry</b> <i>Nine vegetables and fruits cooked in cream and mild spices - A historical dish</i>	11
<b>Baigan Masala</b> <i>An eggplant preparation cooked with onions, ginger, tomatoes and mild spices</i>	13
<b>Achari Baigan</b> ★ <i>An eggplant specialty spiced with panchranga pickle in mustard oil cooked with onions, tomatoes and cilantro</i>	13
<b>Paneer Tikka Masala</b> <i>Paneer cooked in tomato cream sauce flavored with crushed fenugreek leaves</i>	14
<b>Channa Masala</b> <i>A Punjabi garbanzo preparation with onion, cilantro, ginger and garam masala</i>	11
<b>Gujrathi Bund Gobi Chana</b> <i>Fragrant cabbage and garbanzo flavored with Kalonji and cilantro</i>	13
<b>Raitha</b> <i>Home-made yogurt churned with cucumber flakes and studded with roasted cumin</i>	5



## RICE AND BREADS

<b>Lucknowi Pullao</b> <i>Saffron flavored Basmati rice</i>	5
<b>Vegetable Pullao</b> <i>Saffron flavored rice cooked with seasonal vegetables</i>	8
<b>Kashmiri Pullao</b> <i>Saffron flavored rice cooked with pears, peaches, papaya and pineapple</i>	8
<b>Pullao Raja</b> <i>Saffron flavored rice with nuts and raisins</i>	9
<b>Indian Fried Rice</b> <i>Cooked with a variety of vegetables and eggs</i>	8
<b>Nan</b> <i>Leavened soft bread made with flour dough and baked in the tandoor</i>	2
<b>Garlic Nan</b> <i>Nan with fresh spiced garlic and cilantro</i>	2
<b>Onion Kulcha</b> <i>Nan stuffed with chopped onion, green pepper and cilantro</i>	2
<b>Cheese Nan</b> <i>Nan stuffed with paneer cheese</i>	3
<b>Kabuli Nan</b> <i>Nan with fruits and nuts</i>	3
<b>Keema Kulcha</b> <i>Nan stuffed with ground spiced lamb</i>	3
<b>Tandoori Roti</b> <i>Basic tandoori whole wheat bread</i>	2
<b>Paratha</b> <i>Whole wheat layered bread</i>	3



★ House Specialty

# Madhusaalaa

## House of Wine



Laalaa in adharon se jisne, haay nahein choomi haalaa  
 harshit kampf kar se jisne, haay na chhuwaa madhu ka pyaalaa  
 haath pakad lajjit saaqi ka, paas nahein jisne kheenchara  
 vyarth sukhaa daali jeevazn ki, usne madhumaya  
 Madhusaalaa. - (18)

Alas, he that with eager lips, has not kissed this wine,  
 Alas, he that trembling with joy, has not touched a brimming goblet,  
 He that has not drawn close the coy wine-maiden by her hand,  
 Has wasted this honey-filled tavern of Life.  
 - Harivansh Rai Bachchan

English version of Madushaalaa is available for browsing. Please ask your server.

### VISUAL TOUCH TO A POETIC STANCE



Renowned Indian actor, Amitabh Bachchan's father, Harivansh Rai Bachchan's 'Madhusaalaa,' is a classic collection of 135 verses (rubai) written in early 1933. It is a testament to not only the intoxication of wine but the entire ambience that corresponds to the romanticism characterized by all the frolic and feminine beauty. All the verses end in the word madhusaalaa. The poet tries to explain the complexity of life with four main elements, which appear in almost every verse: madhu, madira or haalaa (wine), saaqi (server), pyaalaa (wine goblet) and of course madhusaalaa (house of wine/tavern).



Umashankar's version of 'Madhusaalaa'... romanticism characterize by beauty is displayed on the east wall of New Delhi Restaurant. Madhusaalaa Collection paintings of famous artist Umashankar are a reflection of the beauty and aesthetics of the rich legacy of India's miniature painting style. To enhance the beauty and the longevity of the paintings, rare pigments are used, many ground from semi-precious stones, gold and silver. The paintings enthralls us with a theme which has instant appeal. The only problem is how to resist the temptation of acquiring some of these enticing works to hang them in our private cellar or preferably bedrooms... I invite you to partake in the pleasure of infusing this idea of enjoying wine with not just our gourmet Indian cuisine but also with fine arts and literature.

If you are interested in taking one of the masterpieces home, please ask your server.

-Ranjan Dey, Chef & Owner

## WINE LIST

### Shah Jahani Madeera

A recreation of the favorite drink of Emperor Shah Jahan (1594-1666).

Fresh fruits steeped in red wine with cloves and cinnamon, filtered and served chilled with a splash of sparkling lemonade

**Champagne** A hint of sweetness makes this bubbly an excellent dinner companion

### WHITE WINES

#### Chardonnay

Barrel fermented wine in American Oak. A nose of toasty vanilla and butter with flavors of ripe pear, apple and spice. A terrific long finish

**Riesling** A lovely floral nose with a wonderful fruity tone.

A full bodied wine with a nice touch of sweetness on a long, lingering finish

**Pinot Grigio** Full of delicate complexity and refreshing crispness.

Spicy aroma of pear and melon lead to a burst of pear and mango on the palate

**Sauvignon Blanc** The melon and citrus flavors are great.

But it's those hints of passion fruit that evoke the strongest emotions

### ROSÉ WINES

**White Zinfandel** A delicate blush pink color introduces this fresh, lively wine.

On your palate, light creaminess surrenders to a refreshing crisp finish of strawberries & melons

**White Merlot** Brilliant dusky vermillion hue, with luscious juicy watermelon flavors

### RED WINES

#### Cabernet

Sumptuous fruit character and herbal complexity, deep red in color with lots of black fruit and cedar box notes. A long silky finish

**Pinot Noir** Delicate fresh fruit and spicy notes contribute to this well balanced and elegant wine. A hint of smoky oak adds to the complexity

**Merlot** Supple and harmonious with cherry, wild berry and plum favors that overlay a layer of lingering oak

**Zinfandel** Deep rich black fruit on the nose, wild berry and spice on the palate

**Syrah** Rich velvety texture, subtle spice notes and a lingering fresh fruit flavor unfolds on the palate

Glass Bottle

8

10

40

House

7

24

Premium

8

35

Super Premium

14

48

9

32

8

28

8

28

7

24

8

28

House

7

24

Premium

8

35

Super Premium

14

48

8

28

9

32

8

28

8

28



## CELEBRATIONS



We have served guests from around the world from this very location for over 25-years. The opulent hall you are seated in, is a 100-year old former hotel ballroom built in 1914. Now decorated like a Maharajah's private banquet room, it creates the perfect ambiance for celebrating a rehearsal dinner, a corporate affair, a Sangeet, a Henna Party or a Fundraiser.

## CATERING



Since 1988 we have catered over 50 weddings every year. We are exclusive preferred caterers to over 200 wedding locales including hotels, wineries and historical venues in the Bay Area and beyond. We specialize in all regional cuisines of India, and celebrate the beauty of diverse delicacies from the North, South, East and West.

## COMPASSIONATE CHEFS CAFÉ

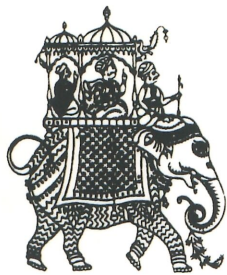


We help underprivileged kids right across the street in the Tenderloin in San Francisco, as well as kids across the ocean at the three biggest slums opposite Gandhi Ashram in Ahmedabad, India. We connect the kids with each other through several ongoing programs, helping them become global citizens. Please donate a few extra dollars to make their dreams come true. For more information, visit <http://www.compassionatechefs.org>

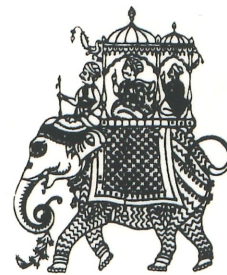
## NEW WORLD SPICES



Created by chef and owner Ranjan Dey, the New World line of spice blends includes six Tasty, Healthy Authentic Indian Spice Blends with A Quick and Easy Recipe Booklet. These Gourmet Indian Spice Blends were inspired by the favorite dishes of several royal families of ancient India. Bring the flavors of India home with you today for \$24.95!



**New  
Delhi**  
RESTAURANT  
25<sup>th</sup> Anniversary



**Monday - Saturday**  
**Lunch 11:30 A.M. - 2:00 P.M.**

**Monday - Sunday**  
**Dinner 5:30 P.M. - 10:00 P.M.**

**160 Ellis Street San Francisco, CA 94102 Tel (415) 397-8470**  
**[www.NewDelhiRestaurant.com](http://www.NewDelhiRestaurant.com)**

All taxes, surcharges, and sales tax extra. 18% gratuity will be added to all checks. We reserve the right to refuse service to anyone. Sorry, no personal checks. Minimum charge \$15.00 per person. We are not responsible for allergic reactions caused from ingredients used in our preparations. No refills. Ask your server for gluten free, vegan, Jain and other options. Service animals require tags and license. Prices subject to change without notice.

# Sip and Savor San Francisco

Enjoy handcrafted San Franciscan beers with one-of-a-kind Indian-inspired appetizers



Handcrafted in the historic San Francisco Bayview District, this American amber ale uses a dry-hopped technique. It is filtered bright for clarity and focused flavor.



## Mango Chutney Quiche

Bite-sized quiche, topped with spicy mango chutney.



Anchor Steam's deep amber color, thick creamy head, and rich flavor is historic. It is handcrafted by a unique steam process in the Potrero Hill District of San Francisco.



## Alu Chat Crustade

Spicy potato-garbanzo mash in a yogurt-tamarind bath.



Brewed just blocks from the San Francisco Giants' baseball park, Back in Black is a hoppy bitter with rich dark malts and an amazingly complex flavor that IPA fans will enjoy.



## Cumin-Spinach Boat

Spinach seasoned with toasted cumin in a Filo boat.

\*\*Recommended as a unique tourist attraction by San Francisco Travel Association.\*\*



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# *Greetings*

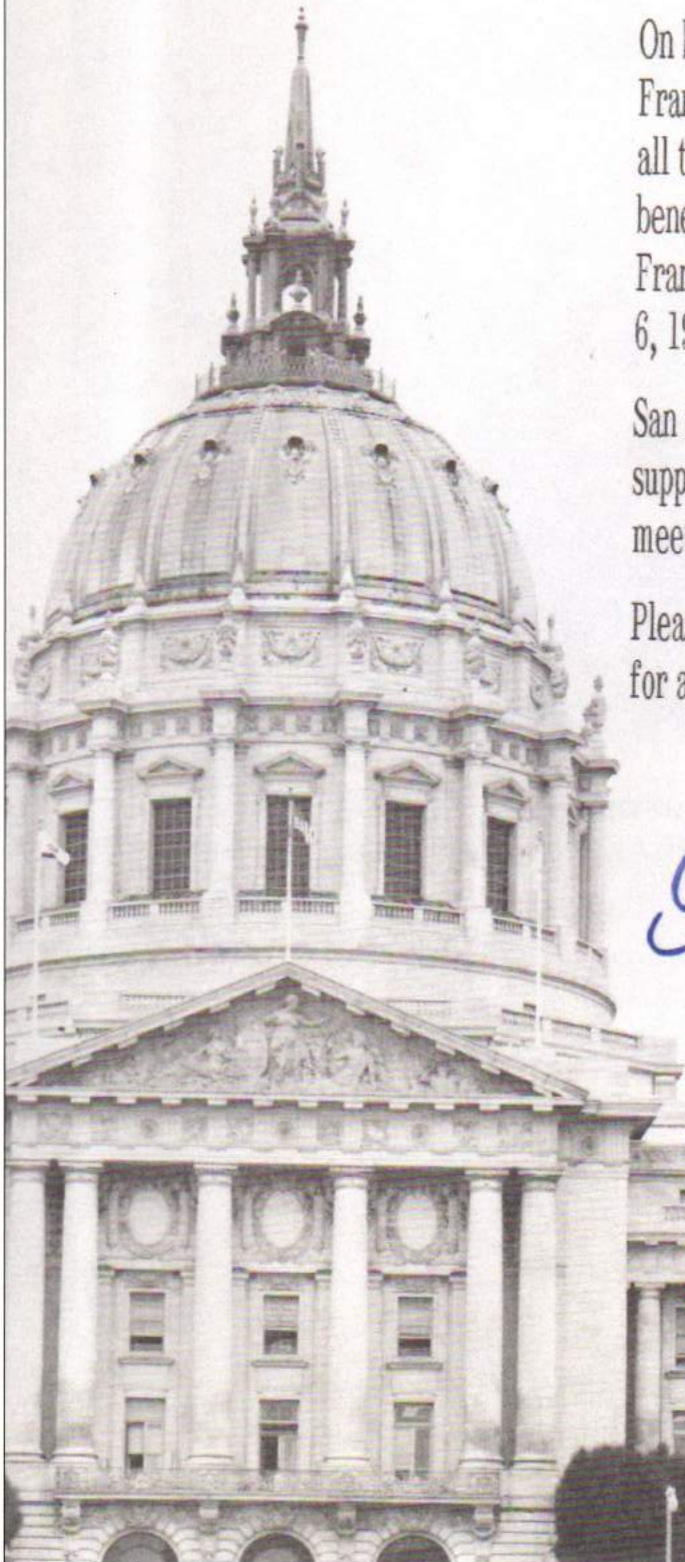
On behalf of the people of the City and County of San Francisco, I am pleased to extend our BEST WISHES to all those attending a special JAZZ MARATHON benefitting the SHANTI FOUNDATION at San Francisco's famed NEW DEHLI RESTAURANT on May 6, 1990.

San Francisco is proud of the strong and generous support which its citizens have provided in its efforts to meet the needs of people living with AIDS.

Please accept my THANKS and CONGRATULATIONS for a successful Jazz Marathon Against AIDS.



ART AGNOS  
Mayor





*The City and County of San Francisco*

# *Certificate of Honor*

*Presented To*

## **NEW DELHI RESTAURANT 30TH ANNIVERSARY NOVEMBER 18, 2017**

*WHEREAS*, on behalf of the City and County of San Francisco, I am pleased to recognize and honor the New Delhi Restaurant on their 30<sup>th</sup> Anniversary. New Delhi Restaurant is founded by the decorated Chef Ranjan Dey, who specializes in serving authentic Indian cuisine. For over 30 years, your tireless efforts and dedication to providing outstanding service and Indian cuisine to the residents of San Francisco has been truly commendable. Hosting social gatherings and forging deep roots within the San Francisco Bay Area community including launching the non-profit "Compassionate Chefs Café that benefits two groups of at-risk children is a testament to your commitment to the community. Congratulations on your 30 year Anniversary, and best wishes on your future endeavors!



*THEREFORE, I have hereunto set my hand and caused the Seal of the City and County of San Francisco to be affixed.*

A handwritten signature in cursive script, reading "Edwin M. Lee".

*Edwin M. Lee  
Mayor*

# Certificate of Honor

## BOARD OF SUPERVISORS City and County of San Francisco


*The Board of Supervisors of the City and County of San Francisco hereby issues, and authorizes the execution of, this Certificate of Honor in appreciative public recognition of distinction and merit for outstanding service to a significant portion of the people of the City and County of San Francisco by:*

### **New Delhi Restaurant** *Tenderloin Future Collaborative Champion Award*

In recognition of your 30<sup>th</sup> anniversary, we applaud your dedication and effort. For your commitment to fostering a lively social space for the Tenderloin community while serving exquisite Indian food, the Board of Supervisors of the City and County of San Francisco extends its highest commendation and honor.



Supervisor Jane Kim  
November 18, 2017



London Breed  
Malia Cohen  
Sandra Lee  
Kelly Rowe  
Norm Yee  
Alan H. Lee  
Mark S. Jan  
Jeff Shuey

# Art Agnos

The Honorable London Breed  
Mayor  
City Hall Room 200  
1 Dr. Carlton B. Goodlett Place  
San Francisco, CA 94102

June 28, 2019

Dear Mayor Breed,

It is with great pleasure and without hesitation that I write this letter to support the most worthy application of the New Delhi Restaurant at 160 Ellis Street for designation as a Legacy Business in San Francisco.

Often public officials are asked to write letters of support that are more dependent on written materials provided by the sponsor of a proposed action. Not here, as mayor of San Francisco it was my privilege to cut the ribbon to open the New Delhi in November of 1988. Indeed, over the past 31 years I have had to opportunity to enjoy wonderful meals prepared by Chef/owner Ranjan Dey for my family and guests in addition to being present to celebrate the restaurant's 5<sup>th</sup>, 10<sup>th</sup>, 15<sup>th</sup>, 20<sup>th</sup>, 25<sup>th</sup> and 30<sup>th</sup> anniversaries.

It is this history that enables me to say, without reservation, that the Ranjan Dey and the New Delhi are the very embodiment of the 3 criteria that make up the Legacy Business law.

Celebrity Chef Ranjan Dey selected the toughest neighborhood in San Francisco to start a new restaurant business in the Tenderloin in 1988. Throughout the past 30 years...thick and thin...Mr. Dey has raised his family who also work in the restaurant. In all that time, he has never wavered in his commitment to the neighborhood and the City to provide a cultural and ethnic experience that reflects that best traditions of an important community which is an asset to San Francisco's diversity.

Mr Dey has long made it a commitment to the neighborhood and the city to transform his restaurant into a fundraiser for the poor children of the Tenderloin to actually travel to New Delhi to meet with children of their age in a cultural exchange as well as host poor Indian children here.

Truly amazing... to my knowledge, no single small business of any kind in this city has ever tried such an extraordinary project...much less actually do it many times over the past 30 years.

The restaurant itself is decorated like a Maharajah's private banquet room and serves authentic cuisine made from recipes culled from the royal Indian menus dating back 300 to 400 years using the freshest local ingredients.

It is with all of this in mind, that I strongly endorse the application of the New Delhi Restaurant and its owner Mr. Ranjan Dey for designation as a Legacy Business.

Sincerely,

A handwritten signature in black ink, appearing to read 'Art Agnos', with a long horizontal stroke extending to the right.

Art Agnos

*Filing Date:* December 18, 2019  
*Case No.:* 2020-000032LBR  
*Business Name:* New Delhi Restaurant  
*Business Address:* 160 Ellis Street  
*Zoning:* C-3-G (Downtown - General) Zoning District  
225-S Height and Bulk District  
*Block/Lot:* 0326/010  
*Applicant:* Ranjan Dey, Chef and Owner  
160 Ellis Street  
San Francisco, CA 94102  
*Nominated By:* Supervisor Matt Haney  
*Located In:* District 6  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## **BUSINESS DESCRIPTION**

New Delhi Restaurant was opened by Ranjan Dey on November 3, 1988. The restaurant is located in the ballroom of the former Hotel Ramona, built in 1914, two blocks from Union Square. The dining room is decorated with ornate pillars, exposed brick and a handmade Italian tiled floor. Ranjan started his career in the food business at the age of 14 at Calcutta's Park Hotel as a vegetable cutter. After finishing high school, he graduated from the Institute of Catering Technology, Hotel Management and Applied Nutrition. He worked at the Grand Hotel and the Great Eastern Hotel in Calcutta before moving to New Delhi where he worked in the Akbar Hotel and Hotel Janpath.

Ranjan spent two years as a senior chef in the kitchens of the Maurya Sheraton Hotel in New Delhi before moving to Hong Kong. On January 20, 1984, he opened the first New Delhi Restaurant there. Following the birth of their first child, in 1987, Ranjan and his wife decided to settle in the United States – his wife Kodi's home country. They consolidated their businesses into one restaurant in San Francisco. From the first day, New Delhi Restaurant has been a gathering place for colorful San Francisco locals, visiting celebrities and a hub of the Bay Area Indian community. Named one of the finest Indian restaurants in the United States by The New York Times and featured on the Galloping Gourmet television show, New Delhi Restaurant continues to garner acclaim.

The business is located on the north side of Ellis Street between Mason and Cyril Magnin streets in the Downtown neighborhood. It is within a C-3-G (Downtown - General) Zoning District and a 225-S Height and Bulk District.

## **STAFF ANALYSIS**

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1988.



2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. New Delhi Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. New Delhi Restaurant has operated continuously in San Francisco for 32 years.
- ii. New Delhi Restaurant has contributed to the history and identity of Downtown and San Francisco.
- iii. New Delhi Restaurant is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. The business is associated with Indian cuisine.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes. Although the property has not been formally evaluated for historical significance, the building was constructed in 1914 in the Beaux Arts style. The building retains high architectural integrity and is a good example of its period. It also formerly housed a theater, which could have social historical significance.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. The property has a Planning Department Historic Resource status codes of "B" (Further Research Required) due to its age.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. Ranjan and New Delhi Restaurant have been featured in 7x7 Magazine, The New York Times, the San Francisco Chronicle, the San Francisco Examiner, the San Francisco Bay Area Guardian and India West. New Delhi Restaurant and Chef Owner Ranjan Dey have received numerous awards and gold medals for excellence in Indian cuisine and spice blends.

***Physical Features or Traditions that Define the Business***

**Location(s) associated with the business:**

- 160 Ellis Street

**Recommended by Applicant**

- Historic dining room and bar from the former Hotel Romona with original Italian marble tile floor
- Exterior mural
- Fine Indian cuisine

- Interior Indian decoration and fine art
- Wedding and event planning services
- Custom spice blends
- Cooking classes

**Additional Recommended by Staff**

- None



# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: JANUARY 15, 2020

*Case No.:* 2020-000032LBR  
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**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR NEW DELHI RESTAURANT CURRENTLY LOCATED AT 160 ELLIS STREET, BLOCK/LOT 0326/010.**

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

**WHEREAS**, the subject business has contributed to the City's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on January 15, 2020, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission hereby recommends** that New Delhi Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for New Delhi Restaurant.

**Location(s):**

- 160 Ellis Street

**Physical Features or Traditions that Define the Business:**

- Historic dining room and bar from the former Hotel Romona with original Italian marble tile floor
- Exterior mural
- Fine Indian cuisine
- Interior Indian decoration and fine art
- Wedding and event planning services
- Custom spice blends
- Cooking classes

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2020-000032LBR to the Office of Small Business January 15, 2020.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED: