

[Awards]

Recommended by the Michelin Guide – 2008
Zagat Rated “ Extraordinary to Perfection” – 2008
Named "One of the Best 75 Restaurants in Los Angeles" by Los Angeles Magazine – 2008
Best Bar of Beverly Hills Award by the U.S. Local Business Association – 2008
Top Fusion Restaurant in Los Angeles by Channel 7 - 2008
Best New Restaurant by Citysearch, Channel 7 & Los Angeles Magazine. -2007
Rated 'Top 10' Hot Spot by Angeleno Magazine - 2007
Named “One of the Best 50 Restaurants in Los Angeles” by Angeleno Magazine - 2007
Tanzore wins Architectural Award for best Restaurant Design in Los Angeles by AIA - 2007

[Press/Media]

ZAGAT - Extraordinary to Perfection

A “stunning”, “sleekly modern” space with a “colorful” lounge displaying “Bollywood videos” sets the stage for “fresh”, “updated” and “deftly prepared” subcontinental cuisine presented by a “knowledgeable” staff at this Beverly Hills yearling in the former space of Gaylord; while it’s costlier than others, connoisseurs call the quality “right up there with London Indians.”

MICHELIN GUIDE

Subtlety guides the skillful preparations here, with an attention to detail that creates an Indian Cuisine as sophisticated as its clientele. Flavors are refined rather than aggressive; spices are thoughtful, with results that are fresh, earthy, and fragrant.

CHANNEL 7 – Top 7 New Restaurants of 2007

“Take a look at the top seven new restaurants of 2007. Tanzore in Beverly Hills is Bollywood paired with good food. Traditional appetizers are served alongside seared tuna. The tandoori sea bass is a must-try, although you can’t go wrong with the lamb chops or lobster.”

CHANNEL 7 – Top 7 Fusion Restaurants - 2008

For Indian fusion, there’s Tanzore in L.A. "Family-owned, beautiful decor. One Citysearcher said, "This is what fusion should be. It's classic Indian cuisine filtered through 21st century cooking style," said de Lis.

LOS ANGELES MAGAZINE – TOP 75 RESTAURANTS IN LOS ANGELES

“With the AIA Award-winning makeover of the old Gaylord and a menu mirroring the new India moderne decor, Tanzore dismisses the raj and trumpets the contemporary subcontinent. Toasted cumin, cardamom, and fennel seeds lend traditional flavors to tandooris and curries, but there’s a lightness to much of the food and a California streak in the basil-laced naan and the seared yellowfin with avocado raita. An impressive selection of wines that go well with spicy food fills a floor-to-ceiling cabinet, and the lounge serves snappy cocktails.”

LA WEEKLY – JONATHAN GOLD

A collaboration between an American chef, a chef newly arrived from India and the Mumbai-based restaurant chain Gaylord, Tanzore is a new attempt to reinvent the modern restaurant as a place with a tandoor oven at its heart. Sleek and modern in the approved Wallpaper fashion, it’s accented with hints of exotica, decorated with bright silks, miscellaneous lotuses and big vials of spices. The soundtrack veers toward Bollywood. The wine list, unusually for an Indian restaurant, is large and idiosyncratic, with dozens of interesting wines available by both the glass and the taste, and the selection of beers is huge. With the exception of a couple of places in London and Floyd Cardoz’s Tabla in New York City, restaurants that attempt to combine Indian flavors with Western menu structures tend not to work especially well. Big protein is generally overwhelmed by the strong flavors, tiring the palate; if not, the spicing often seems tame. But there is a lot to recommend about Tanzore’s menu, which features mostly Indian dishes with Western twists: chicken tikka bathed in pureed herbs, tandoor-roasted sea bass with mustard seeds, well-spiced scallops with blood orange, a classic rogan josh, tapioca simmered in coconut milk and served with basil-scented syrup. Lunch Mon.-Fri. 11:30 a.m.-2:30 p.m.; dinner Sun.-Thurs. 5:30-10:30 p.m., Fri.-Sat. 5:30-11 p.m.; lounge open until 1 a.m. (bar snacks available). Full bar. Valet parking and underground garage. Indian modern. Takeout. (Jonathan Gold)

ELLE DÉCOR

Spice of Life. Gaylord India, an Angeleno mainstay for two decades, has been reincarnated as Tanzore, with vibrant interiors, a menu of updated Indians classics, and nightly screenings of glitzy Bollywood films - Oct 2007

CHOWHOUND

Tanzore indian - WE'RE IMPRESSED! "The place is beautiful beyond anything in the area and the food and service live up to the space. Items that we didn't know were explained in detail by our server, who was incredibly friendly and attentive! I was shocked by the wine list, and the reidels were everywhere - not only the wine glasses, but the bar glasses, the water glasses, etc. The food is described in the menu as using California ingredients with Indian cooking and spices...it worked! almost everything that we tried was amazing! some items seemed much more traditional than others, but everything was cooked perfectly. the desserts were like sona's - some more savory than sweet, but so creative that it took us by surprise! delicious! ...the bar -huge space with some sort of Indian fashion shows on the wall...this place is hot. it is gonna get a lot of play here!"

LOS ANGELES TIMES

Alive with vibrant colors, this Restaurant Row newcomer packages Indian cooking with a bit of panache.

By S. Irene Virbila, Los Angeles Times Staff Writer December 12, 2007

Tanzore, though, the new contemporary Indian restaurant on La Cienega's Restaurant Row, bursts onto the scene with a highly individual, stylized look. Walking into the sprawling space feels like stepping off a flight to Bombay straight into a happening cocktail lounge crowded with fashionably dressed jet-setters. No beige and black for this place: The intense, saturated colors -- cinnamon, saffron, turmeric -- are straight out of an Indian spice box.

FABRIK MAGAZINE

"I enter and am enveloped by an oceanic turquoise lounge, complete with transitional striped furniture, inviting pink throw pillows and blooming orchids. I have a strange urge to break out into Indian dance as I am mesmerized by larger-than-life screens showing couture cat walk fashion shows and Bollywood movies...Tanzore redefines Indian fine dining sure to please the foodie or the fashionista in LA style."

NEWSBLAZE

"Tanzore sets a new [culinary](#) standard for Indian fare in Southern California. Presenting a contemporary interpretation of an ancient cuisine."

ZAGAT / ZagatBuzz

In a Beverly Hills location that's been home to Gaylord of India and The Raj comes Tanzore, a mega-stylish yet moderately priced Indian.....a palace worthy of a maharajah with hand-carved wooden doors, a 'river' and a color palette intended to reflect the flavors of subcontinental cooking."

METROMIX

"Everything about Tanzore breathes balance and synergy, from the creamy lemon stilton and champagne to the hot chocolate cake made of Valrhona paired with a blood orange reduction. The electric-blue lounge dominates the entrance of Tanzore, with low, comfy seats and Bollywood classics projected on an adjacent wall."

METROMIX

The latest from the international Gaylord India group—in fact, taking over the space of L.A.'s only Gaylord outpost—Tanzore turned heads upon arrival. Not an easy accomplishment in this image-driven city, but the stylish decor (saturated in crimson, mustard, and persimmon hues) earned a Restaurant Design Award. The food, in kind, befits the furnishings: It's stylized Indian with Californian touches. Lamb kebabs come with a side of mashed potatoes, asparagus accompanies tandoori chicken, and there's curry with mushroom and spinach if the traditional Kashmiri lamb option won't do. There's also a swanky lounge outfitted in inviting blue and even more inviting cocktails—the better to enjoy the evening's selection of Bollywood movies.

LA.COM

"This casually upscale restaurant offers a lounge area, a dining room and, in the back, a regal private dining room that's as light and bright as the main dining room is richly colorful. Most dishes are updated with a twist that usually involves some farmers market-friendly fare..."

GAYOT.COM

"The lounge is splashed in vibrant colors, with Hollywood and Bollywood videos projected onto the walls. Chaudhry's menu features dishes like seared scallops dressed in vodka-citrus vinaigrette with blood orange segments and palm hearts; seared yellowfin tuna with toasted coriander, avocado raita and tuna tartare; spiced Goan crab cakes with mustard seeds, curry leaves and crab chutney; and for dessert, a pluot-plum frangipane tart, served with a spiced citrus plum shooter."

BRANDON Magazine

Top 10 Hottest Restaurants and Bars Across the Country

Two words: Tuna Lollipop...A unique sweet treat for the senses that can only be found at this spicy spot in Beverly Hills.

Traditional Indian cuisine is served up in the restaurant, while drinks such as the Karmic Illusion and Shakalaka DQ are poured out in the tantalizing bar, all to the beat of Indian rhythms.

THRILLIST.COM

"Gobble down updated classics like Tandoori lamb chops and seared tuna and avocado raita at this just opened upscale Indian restaurant...waterfalls, marble and leather create a high gloss environment."

EATERLA.COM

"BEVERLY HILLS: The family behind the Gaylord Indian restaurant have finally opened Tanzore, which looks very sensual, rich colors, tapestries, hand-carved wood accents."

BUZZ OF LA

Tanzore is a thriving neighborhood spot with an atmosphere that is just as suited to group dining as to a romantic date. The restaurant serves traditional Indian cuisine mixed with a handful of unique specialty dishes, and has established itself as one of the most frequented Indian restaurants in Los Angeles.

URBAN DADDY.COM

Restaurant Row's Freshest Spice "...As you enter, you're met with a giant wood and brass treasure chest hand-carved by Indian artisans, which sets the tone for a vibe you might call "Mod Mahal... you'll find palatial touches like imported white marble and a rippling stone waterfall—juxtaposed with sleek leather chairs and a 2,000 bottle, glass-enclosed wine locker (think Bond in Bombay)... the bar (open till 2am) you can enjoy small plates on low-slung couches while you watch a video wall featuring classic Bollywood films and Indian travelogues."

LA.COM

The modern vision of Tanzore veers more toward the former than the latter. Located in the old Gaylord space, this casually upscale restaurant quietly offers a lounge area, a dining room and, in the back, a regal private dining room that's as light and bright as the main dining room is richly colorful. The scene so far is more low-key classic than high-maintenance trendy, which is both surprising and welcome considering the Koi-Republic-Lodge neighborhood. Start with a cocktail; the Bombay mojito mixes green tea vodka, mint and gooseberry, and the Karmic Illusion adds Patron Silver to Grand Marnier, fresh lime juice, mango puree and saffron (!). All the expected tandooris and tikkas are accounted for, but most dishes are updated with a twist that usually involves some farmer's market-friendly fare, and portions are not gut-bustingly huge. (Though, as with all decent Indian meals, moderating intake of the warm naan bread is both impossible and necessary.) The wild mushroom and spinach curry, served with basil naan, arrives and quickly vanishes; the Kashmiri lamb curry includes ginger, green chili, cardamom and fennel seeds cooked in a tomato-onion sauce.