

If you don't want to break the bank before that Lincoln Center play or Central Park ramble, put Nanoosh on your radar. The humble chickpea is the focus of this hummus-centric eatery, with the beige bean making a starring appearance in two boxy, dangling glass light fixtures as well as all across the menu. Nanoosh, its slogan boasts, has been offering "fresh, organic, natural" fare to the neighborhood for a year, and as we went to press, was expanding to a new UES Manhattan location. Most, though not all, of the produce is organic, and all of the meat is antibiotic-free.

Hummus here is for those who like a super-tahini edge and almost peanut-butter like consistency to the classic Mediterranean dish. Though clearly very freshly made, it's very thick, and not always my bag—I preferred the version topped with spicy, crumbled beef that, along with a few toasted pine nuts, effectively cut its density. Even better were wraps, particularly chicken—lean strips of the bird tucked into a thin, handmade wheat wrapper and speckled with organic onions, greens and tahini. Salads were a bit hit or miss: An über-healthy quinoa salad was packed with juicy raisins and bits of pepper, and available for only \$3.50 as a side. But the Nanoosh green salad is almost 70% carrots—no joke when they say it's grated on top—and we found little relief from the tart arugula in either of the citrus dressings offered. But Jared was pleased to see digestion-aiding mint in my delicious, brown sugar-sweetened lemonade, and I was happy to see that several varieties of popular organic ale Peak's on offer. Perhaps the best aspect of Nanoosh—a fine discovery for those who left their picnic planning to the last minute—is that they deliver to Central Park. Hummus on demand: Gotta love New York.

## NANOOSH

Mediterranean Hummus Bar

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Daily 11-10

