The New Chef’s Table

For the High-Action Show-Seeker: Toro, New York

Toro may be New York City’s most sought-after table since it opened in Chelsea last summer, but if there’s one spot that’s most covetable inside this Barcelona-style tapas restaurant, it’s at the nine-seat open plancha bar. From this elevated perch, you get an uninterrupted view of what award-winning chefs Jamie Bissonnette and Ken Oringer can do. Jamón is hand-carved straight onto your board, cooked shrimp are flipped right onto your plate and octopus legs are sliced, seared and served before your eyes. Pick straight from

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the large, lengthy menu or let the chefs choose the meal for you. For those who’d rather accommodate a larger group, the adjacent chef’s table, which seats up to 14, offers the opportunity for curated family-style dinners with specially created dishes that won’t appear on the menu. 85 Tenth Ave.; 212-691-2360; toro-nyc.com.