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Eat, drink and be merry

Take a Mexican-style bar and restaurant hop



By **JAVIER L. ORELLANA**
and **GRACE BASTIDAS**

CHEF Julian Medina breaks new ground in Mexican cuisine at his popular eatery, Toloache, named after a flowering plant used in love potions.

The Midtown restaurant features a tequila bar with over 100 different varieties, and it also boasts a guacamole and Mexican ceviche bar where fresh avocado and delish seafood dishes are freshly prepared right before your eyes.

"Because of my French culinary background and working with some of the top chefs, I take an avant-garde

approach to Mexican food," Medina says.

In honor of Cinco de Mayo, Toloache will host a Mexican fiesta with mariachis and, of course, tequila.

Medina has created a special menu for the day that includes spicy lobster tacos, brick-oven-roasted baby goat, and an avocado cheesecake for desert.

Medina also concocted a spicy margarita using both Mexican and French ingredients named "Margarita Batala de Puebla."

Toloache Mexican Bistro and Tequila Bar, 251 W. 50th St., between Eighth Avenue and Broadway. (212) 581-1818.