The new hybrid restaurant Vermilion brings India’s tastes to the Windy City, with a twist: The Indio/Latino menu combines traditional foods from two cuisines that seem unrelated, but share a latitude, climate and, therefore, many ingredients. It's the brainchild of Executive Chef Maneet Chauhan and Rohini Dey, a Ph.D. and former executive who left the corporate world to open her first restaurant in December.

Off the tapas menu, try spinach empanadas with mango chutney. On the entrée menu, the tandoori skirt steak with fried plantains is to die for. The wine list is tapas-friendly, with almost all the South American and Spanish selections available by the glass, but we’re partial to the sangria made with “special, secret spices.” Vermilion, 10 W. Hubbard Street, Chicago, IL; 312/527-4060

— MARGARET LITTMAN