PAOLA NAVONE

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PHOTOS: COCKTAIL, LESLEY UNRUH. NUBA, NICOLAS SISTO

Cocktail by Tomas Delos Reyes

INSPIRED BY NUBA

I wanted to translate the visual complexity of the space into a cocktail that feels layered on the palate. The Aviation gin is as primal a base as Nuba's stone walls. The subtle vanilla and herb notes of the yellow chartreuse and elderflower of the St. Germain is a play on the ambient lighting scheme. The pineapple and lemon provide balance just as the geometric furniture in the space does.

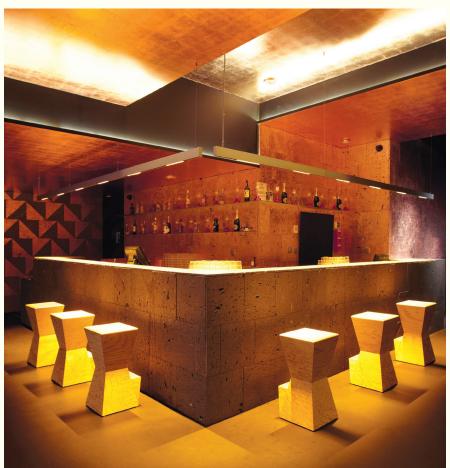
- $1\frac{1}{2}$ ounces Aviation gin
- 1/2 ounce St. Germain
- 1/4 ounce or dash of yellow chartreuse
- 3/4 ounce pineapple juice
- 1/2 ounce lemon juice

Shake all ingredients and strain into a cocktail coupe. Garnish with a lemon peel.

Tomas Delos Reyes is a mixologist and partner of the gastropub Jeepney in New York's East Village.



Paris, Te Amo



A French bar borrows Mexican materials and design elements to transport guests to another world.

BY ELLA RILEY-ADAMS

On the left bank of the Seine in Paris's 13th arrondissement, a green glass building that looks a bit like a glow worm starkly contrasts Haussmann's pastel cityscape. The building, designed by Jakob + MacFarlane, is home to eateries, shops, a fashion design school, and a templelike restaurant and club called Nuba. The interior of the last of these was designed by architects Emmanuel Picault, Ludwig Godefroy, and Nicolas Sisto, and it's an unabashedly foreign place in the French capital.

"Usually in Paris, when you go to a nightclub, you go downstairs," Sisto says. At Nuba, guests climb stairs to reach the building's terrace, roughly 50 feet above the street. The wood-slatted deck—accessorized with plants and string lights—offers visitors a view of the sky and encourages mingling and drinking en plein air. Guests can then enter Nuba's cavernous restaurant and bar, an expansive space that manages to retain radiance and warmth. Picault, Godefrey, and Sisto took inspiration from Mexican architecture and materials. Five tons of volcanic stone from Hidalgo make up the bar counter, 2,100 square feet of leather from the Mexican city of León covers the walls, and Santa Clara del Cobre copper leaf spans the ceiling. The club's mood lights are indirect, Sisto says, so that the ceiling reflects their brightness. "It's the kind of nightclub where you're not scared to turn on the lights," he adds, because of the design's appealing simplicity and geometric forms. Trapezoidal stools by Ateliers Antoine Daniel stand alongside the bar, and tessellated copper triangles glow on the walls.

The stone material and the bar's lofty elevation make it feel somewhat like a sanctuary, or, as Sisto refers to the space, "a cocoon where you can do everything you want." Indeed, the space has several guises, one as a restaurant during the day and a club and concert hall at night. On Sunday afternoons, trendy parents will bring their kids to soak up some Seineside sun. Nuba's warmth gives it the flexibility to host people who want to get away, whether they're seeking an imaginary jaunt to Mexico or simply an afternoon above the river. Whatever the occasion, visiting Nuba is "like going on holiday," Sisto says. "You don't have the feeling you're in Paris."